

## STARTERS & BAR SNACKS

### PRETZELS | 12

Beer Cheese

### HUMMUS | 12

Whipped with Olive Oil, Kalamata, Crudite, Feta, Naan Bread

### STUFFED TOTS | 10

Bacon, Cheddar, Green Onion, Alabama White Sauce

### WINGS | 18

Smoked Honey Buffalo Sauce, Pickled Carrot, Alabama White Sauce

### PEEL & EAT SHRIMP | 16

Hot & Spicy Butter, Charred Lemon

### NACHOS | 15

Chorizo, Queso Blanco, Cotija, Pineapple Chimichurri Salsa, Pickled Fresno, Green Onion, Tortilla Chips

### TOASTED RAVIOLI | 12

Beef, Parmesan, Marinara

### DEVILED EGGS | 09

Bacon, Chive, Paprika

### CHARCUTERIE | 22

Selection of Artisanal Meats & Cheeses with Accompaniments

### FRIED MAC N' CHEESE | 10

Smoked Gouda, Bacon, Campfire Sauce

### BRUSCHETTA | 11

Grilled Focaccia, Olive Tapenade, Tomato Basil, Goat Cheese

## SALADS

### HOUSE | 08

Mixed Greens, Radish, Cucumber, Cotija, Grape Tomato, Red Wine Vinaigrette

### BEET | 09

Baby Arugula, Beet, Grilled Asparagus, Goat Cheese, Candied Pecan, Lemon Truffle Vinaigrette

### CAESAR | 11

Baby Kale, Focaccia Crumble, Asiago, Parmesan Crisp (Add Chicken \$5)

### COBB | 17

Fried Chicken, Romaine, Roasted Tomato, Candied Bacon, Bleu Cheese, Avocado, Red Onion, Chopped Egg, Creamy Roasted Garlic Dressing

### CHOPPED | 16

Iceberg, Turkey, Salami, Mozzarella, Tomato, Crispy Garbanzo, Chive, Sweet Italian Vinaigrette

### SOUP OF THE DAY | 07

## KIDDOS

### ANTS ON AN APPLE | 04

Apple, Peanut Butter, Baby Raisin

### SNACK-ABLE | 06

Canadian Bacon, White American, Cracker, Apple Sauce

### CHICKEN TENDERS | 09

Waffle Fries

### KID BURGER | 09

White American Cheese, Waffle Fries

### CHEESE PIZZA | 06

## PIZZA

### MARGHERITA | 17

Basil, Tomato, Roasted Garlic, Mozzarella, Basil Parmigiana

### TRIO | 19

Italian Sausage, Pepperoni, Canadian Bacon, Mozzarella

### PROSCIUTTO | 18

Roasted Garlic Cream, Arugula, Goat Cheese, Mozzarella, Balsamic Reduction

### BROCCOLINI | 17

Garlic Cream Sauce, Grilled Broccoli, Pickled Pepper, Tomato, Mozzarella, Feta, White Wine Vinegar Drizzle, Bread Crumb - Add Chicken \$5

### BBQ CHICKEN | 18

White Cheddar, Grilled Chicken, Pineapple, Green Onion, Pickled Fresno, Crispy Onion

## SANDWICHES

SERVED WITH SEASONED WAFFE FRIES

### SMASH BURGER | 16

White American, Griddled Onion, Campfire Sauce, Pickle, Potato Bun

### CHICKEN SANDWICH | 16

Grilled Chicken, Butter Lettuce, Oven Roasted Tomato, Cucumber, Yogurt Green Goddess, Oat Wheat Bun

### SMOKED PULLED PORK | 14

Barbeque Sauce, Potato Bun, Crispy Onion, Pickle

### TURKEY CLUB | 15

Smoked Turkey, Bacon, Fontina, Avocado, Pickled Red Onion, Roasted Jalapeno Aioli, Iceberg, Wheat Bread

### CHICKEN SALAD | 15

Grilled Chicken, Candied Pecan, Dried Cranberry, Celery, Pumpkin Seed Oil, Whole Grain Mustard & Mayo, Shredded Lettuce, Wheat Bread

## ENTRÉES

### NEW YORK STRIP | 42

House Spice Blend, Herb Butter, Grilled Asparagus, Roasted Garlic Mash

### PORK CHOP | 25

Maple Brown Sugar Brine, Corn Bread Pecan Stuffing, Collard Greens, Pan Sauce

### SALMON | 28

Lemon Pepper Seared, Ancient Grain Pilaf, Sauteed Spinach, Lemon Dill Yogurt

### COUNTRY FRIED STEAK | 22

White Peppered Gravy, Whipped Potato, Honey Glazed Carrot

### ROASTED CHICKEN | 24

Oyster Mushroom, Roasted Fingerling Potato, Asparagus, Demi Glace

### MAC N' CHEESE | 21

Cavatappi, Gouda & White Cheddar Cream Sauce, Grilled Chicken, Old Bay Goldfish Cracker

### BBQ PORK STEAK | 22

Root Beer BBQ, Cheesy Potato Bake, Crispy Brussels Sprout

### CHICKPEA PENNE | 19

Vegan Bolognese, Asparagus, Grape Tomato, Basil, Dairy Free Parmesan, Gluten Free Penne

## DESSERTS

### CHOCOLATE LAVA CAKE | 08

Whipped Cream, Chocolate Sauce

### GOOEY BUTTER CAKE | 09

Raspberry Sauce

### BASQUE CHEESECAKE | 09

Crustless, Bruleed Sugar, Bourbon Caramel Sauce, Whipped Cream



## DRAFT BEERS

**GOOSE ISLAND SOFIE | 07**  
Belgian Saison (6.5%)



**VIRTUE CIDER | 07**  
Michigan Brut (5.0%)



**BRECKENRIDGE  
JUICE DROP | 07**  
Hazy IPA (7.0%)



**BUD LIGHT | 06**  
American Light Lager (4.2%)



**06 | ELYSIAN SPACE DUST**  
Imperial IPA (8.2%)



**07 | GOLDEN ROAD  
MANGO CART**  
Wheat Ale (4.0%)



**07 | PERENNIAL  
SOUTHSIDE BLONDE**  
Belgian-Style Blonde Ale (5.5%)



**06 | KONA BIG WAVE**  
Tropical Golden Ale (4.4%)

## WINES

**ROSE | 11/44**  
Mouton Noir "Love Drunk"-Willamette Valley 2018  
silky, white peach, rainier cherry



**CHARDONNAY | 13/52**  
DeWestof 'Limestone Hill'- South Africa 2020  
pure & crisp, minerality, pink lady apple



**CHARDONNAY | 12/48**  
Knuttel Family "Kate's Pas de Deux"-  
Russian River Valley 2021  
spicy oak, lemon custard, orange blossom



**SAUVIGNON BLANC | 11/44**  
Marisco 'The Ned'- Marlborough, NZ 2019  
refreshing, key lime, guava



**RIESLING | 11/44**  
Jones of Washington - Ancient Lakes, WA 2017  
sweet, white flower, golden delicious apple



**PINOT GRIGIO | 12/48**  
Alois Lageder-Trentino/Alto Adige, IT 2021  
bright melon, juicy & spritzzy, organic grape



**MOSCATO D'ASTI | 12/48**  
apricot, rambutan, orange  
Vernat-Castiglione Tinella 2022



**14/56 | PINOT NOIR**  
Owen Roe 'Grower's Guild' - Oregon 2019  
silky, cherry cola, ripe raspberry



**12/48 | CABERNET SAUVIGNON**  
Poppy - Paso Robles 2018  
bold, ripe boysenberry, vanilla



**14/56 | RED BLEND**  
Angels & Cowboys-Sonoma County 2019  
Zinfandel-based, Syrah, Grenache- dark cherry, plum, toasty  
French oak



**13/52 | ZINFANDEL**  
Valravn-Sonoma County 2019  
black raspberry, pepper, blueberry compote