

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

CRISPY BRUSSELS SPROUTS | 07

Memphis Sauce, Pretzel Crumble

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

ORCHARD | 09

Field Greens, Apple, Dried Blueberry, Goat Cheese, Red Onion, Granola, Lemon 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

SOUP OF THE DAY | 07

KIDDOS

ANTS ON AN APPLE | 05

Apple, Peanut Butter, Baby Raisin

SNACK-ABLE | 06

Canadian Bacon, White American, Cracker, Apple Sauce

CHICKEN TENDERS | 09

Seasoned Waffle Fries

KID BURGER | 09

White American Cheese, Seasoned Waffle Fries

CHEESE PIZZA | 07

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 Broccolini, 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 WAFFLE FRIES)

SMASH BURGER | 16

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

CHICKEN SANDWICH | 16

Grilled Chicken, Pesto Aioli, Fresh Mozzarella, Roasted Tomato, Basil, Arugula, Balsamic Drizzle, Whole 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, Almond, Citrus, Tarragon Dijonaise, Shredded Lettuce, Whole Grain Bread

ENTRÉES

NEW YORK STRIP | 42

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

PORK CHOP | 25

Chimichurri Fingerling Potato, Parmesan, Grilled Broccolini, Citrus Mustard Glaze

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

Au Gratin Potato, Brussels Sprout, Lemon Thyme Butter

MAC N' CHEESE | 21

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

SHORT RIB | 27

Smoked Gouda Grits, Blistered Green Bean & Tomato, Pan Jus











CHICKPEA PENNE | 19

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











THE HOLIDAY DINNER | 26

Maple Glazed Ham, Mashed Potato, Green Bean, Dinner Roll

DRAFT BEERS

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|--|---|--|---|
| <p>GOOSE ISLAND 08 HAZY BEER HUG Hazy IPA (6.8%)</p> |  | <p>07 ELYSIAN SPACE DUST Imperial IPA (8.2%)</p> |  |
| <p>MOTHER'S 09 MR. PUMPKIN Pumpkin Ale (5.2%)</p> |  | <p>06 BUD LIGHT American Light Lager (4.2%)</p> |  |
| <p>BRECKENRIDGE 10 VANILLA PORTER American Porter (5.4%)</p> |  | <p>07 AMBERBOCK Dark Lager (5.1%)</p> |  |
| <p>PERENNIAL 08 INTENTIONALLY INDULGENT Imperial Milk Stout (11.5%)</p> |  | <p>07 ESTRELLA JALISCO Mexican Pilsner (4.5%)</p> |  |
| | | <p>10 BRECKENRIDGE CHRISTMAS ALE Winter Warmer (7.1%)</p> |  |
| | | <p>07 STELLA ARTOIS CIDRE European Cider (4.5%)</p> |  |

WINES

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| <p>ROSE 11/44 Mouton Noir "Love Drunk"–Willamette Valley 2018 silky, white peach, rainier cherry</p> |  | <p>14/56 PINOT NOIR Owen Roe "Grower's Guild" – Oregon 2019 silky, cherry cola, ripe raspberry</p> |  |
| <p>CHARDONNAY 13/52 DeWestof "Limestone Hill"– South Africa 2020 pure & crisp, minerality, pink lady apple</p> |  | <p>12/48 CABERNET SAUVIGNON Poppy – Paso Robles 2018 bold, ripe boysenberry, vanilla</p> |  |
| <p>CHARDONNAY 12/48 Knuttel Family "Kate's Pas de Deux"– Russian River Valley 2021 spicy oak, lemon custard, orange blossom</p> |  | <p>14/56 RED BLEND Angels & Cowboys–Sonoma County 2019 Zinfandel-based, Syrah, Grenache- dark cherry, plum, toasty French oak</p> |  |
| <p>SAUVIGNON BLANC 11/44 Marisco "The Ned" – Marlborough, NZ 2015 refreshing, key lime, guava</p> |  | <p>13/52 ZINFANDEL Valravn–Sonoma County 2019 black raspberry, pepper, blueberry compote</p> |  |
| <p>PINOT GRIGIO 12/48 Alois Lageder–Trentino/Alto Adige, IT 2021 bright melon, juicy & spritzy, organic grape</p> |  | | |
| <p>MOSCATO D'ASTI 12/48 Vietti–Castiglione Tinella 2022 apricot, rose petal, ginger</p> |  | | |

CLASSIC COCKTAILS

12⁰⁰

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| OLD FASHIONED Bourbon, Sugar, Angostura Bitters, Citrus Oil |  | MANHATTAN Rye, Sweet Vermouth, Angostura Bitters |  |
| MARTINI (GIN OR VODKA) Gin or Vodka, Dry Vermouth, Orange Bitters |  | BLOOD & SAND Blended Scotch, Orange Juice, Sweet Vermouth, Cherry Heering |  |
| DARK & STORMY Dark Rum, Ginger Beer, Lime |  | AVIATION Gin, Maraschino, Lemon, Creme de Violette |  |
| CUBA LIBRE Aged Rum, Lime, Coca-Cola |  | TOM COLLINS Gin, Sugar, Lemon, Soda |  |
| MARGARITA Blanco Tequila, Curacao, Lime, Agave |  | MOSCOW MULE Vodka, Ginger Beer, Lime |  |