

SNACKS

FRIED CHICKEN / 9

choice of style (pick one):
korean bbq, honey-sriracha,
chipotle bbq

CRISPY BRUSSELS SPROUTS / 8

cured egg yolk, goat cheese,
roasted garlic-shallot vinaigrette

AVOCADO TOAST / 9

arugula, fried egg, cherry
tomato, pesto

TRUFFLE FRIES / 9

parmesan, jalapeño aioli, cilantro

SAUSAGE & KALE SOUP / 6/10

house merguez, fennel seed,
pink peppercorn, mirepoix

SALAD

ADD CHICKEN +6 / SHRIMP +7

CAESAR / 9

parmesan, croutons, traditional
dressing

CHARRED ORANGE & AVOCADO / 9

chèvre, sunflower seed, almond,
charred lemon vinaigrette

TACOS

3 PER ORDER

BRAISED PORK BELLY / 10

radish, jalapeño mayo, arugula

BLACKENED SHRIMP / 12

pickled red onion, pico de gallo,
sriracha mayo

BRAISED SHORT RIB / 12

cilantro sour cream, cheddar,
green onion

SANDWICHES

+ HOUSE PICKLE + HAND-CUT FRIES

ZERO-BACON BURGER / 13

onion jam, cheddar, greens,
tomato, jalapeño mayo

B.E.C. PATTY MELT / 13

bacon jam, fried egg, smoked
gouda, chipotle mayo

VENISON BURGER / 16

mushroom, cheddar, greens,
pink peppercorn aioli

PULLED PORK BBQ / 12

pickled red onion, radicchio slaw

CHICKEN & BRIE / 13

blackening spice, cranberry jam

CRAB CAKE / 17

spicy remoulade, avocado, LTO

MAINS

FRIED CHICKEN DINNER / 19

sweet corn polenta, bacon jam,
sautéed garlic kale

HANGER STEAK / 28

chimichurri, yucca fries,
roasted corn salad

SUSTAINABLE SEAFOOD / MP

chef's preparation

SHRIMP KABOBS / 18

honey marinade, ginger ponzu,
fried rice, sesame, cilantro

BBQ PULLED PORK MAC & CHEESE / 15

bacon, pickle bread crumbs

DESSERT

CHOCOLATE OLIVE OIL CAKE / 7

MEYER LEMON POSSET / 7

FR. TOAST BREAD PUDDING BITES / 7

CRAFT COCKTAILS

BLACKBERRY MARGARITA / 9

tequila, triple sec, mint, lime

VIA LIBRE / 10

tequila, mezcal, crème de cassis, cranberry bitters, lemon

BURNING MAN / 11

bourbon, vermouth, jalapeño-peppercorn reduction, angostura bitters, citrus rind

BROWN HAIREd GIRL / 10

brown butter bourbon, Amaretto, Luxardo cherry

MIDSTATE MULE / 10

Midstate Distillery vodka, Zeroday ginger beer, lime

HALE & HOTTY / 9

rum, turkish apple tea, brown sugar & spices, cinnamon

BOTANICAL MARTINI / 10

gin, elderflower liqueur, lime, cucumber

VERY FRENCH MARTINI / 10

vodka, Chambord, pineapple, champagne

BOTTLED BREWS

BELL'S BRIGHT WHITE ALE / 6

BIG HILL CIDERWORKS / 7

GUINNESS DRAUGHT / 5

EINSTÖK ICELANDIC WHITE ALE / 10

HITACHINO NEST WEIZEN / 12

NORTH COAST OLD RASPUTIN / 10

SAM SMITH ORGANIC PALE ALE / 8

STELLA ARTOIS / 5

TRÖEGS PERPETUAL IPA / 6

MILLER LITE / 4

WINE

GRILLO, VILLA POZZI / 8

ROSÉ, MONT GRAVET / 8

PINOT NOIR, UNDERWOOD / 9

MALBEC, RUCA MALEN / 9

HAPPY HOUR

WEEKNIGHTS + 4:00-6:00 P.M.

CRAFT COCKTAILS / 6

WINE / 6