

STARTERS

FRIED PICKLES \$11

HOUSE PICKLES WITH ROSEMARY RANCH

WINGS \$17

BBQ, SWEET BUFFALO, MANGO HABANERO OR GARLIC PARMESAN SERVED WITH HOUSE FRIES + CARROTS | RANCH OR BLEU CHEESE

BRUSSELS SPROUTS \$13 *

CRISPY SPROUTS + RED ONION TOSSED IN A PARMESAN AIOLI AND GRANA PADANO CHEESE **GLUTEN FREE - SAUTEED*

ELOTE FRIES \$14

FRIES, OFF THE COB SWEET CORN, JALAPENO, FONTINA + COTIJA CHEESE WITH TAJIN AIOLI + CHILI POWDER

CRAB RANGOON FRIES \$14

FRIES, CREAMY CRAB RANGOON, SRIRACHA SAUCE, HOUSE SWEET CHILI SAUCE, SCALLIONS + WONTONS

402 NACHOS \$16

SRIRACHA CHICKEN, NACHO CHEESE, RANCH, PICO DE GALLO + JALAPENO **ADD AVOCADO + \$2.50* *SUB STEAK + \$2**

PORK SHOULDER TACOS (4) \$14 *

GOCHUJANG BRAISED PORK SHOULDER, SPICY AVOCADO SALSA, ONION, CILANTRO + QUESO FRESCO

MEATBALLS (5) \$15

HOUSE MARINARA, GRANA PADANO CHEESE + GRILLED BREADSTICKS

FRIED CALAMARI RINGS \$17

SERVED WITH SRIRACHA AIOLI + GARLIC PARMESAN AIOLI

402 MAC & CHEESE \$13

CAVATAPPI NOODLES + HOUSE FIVE CHEESE SAUCE
-ADD LOBSTER WITH TRUFFLE PARMESAN CRUMBS + \$6
-ADD CRISPY BUFFALO CHICKEN + \$5

CHICKEN LETTUCE WRAPS \$17 *

GRILLED CHICKEN, CABBAGE SLAW, SRIRACHA AIOLI + PEANUT SAUCE
**W/O PEANUT SAUCE*

CHARCUTERIE BOARD \$23 *

PROSCIUTTO, SALAMI, CHEDDAR, HAVARTI, GOAT CHEESE STUFFED PEPPADEWS, FRESH FIGS, RASPBERRY BACON JAM, OLIVES + CROSTINIS

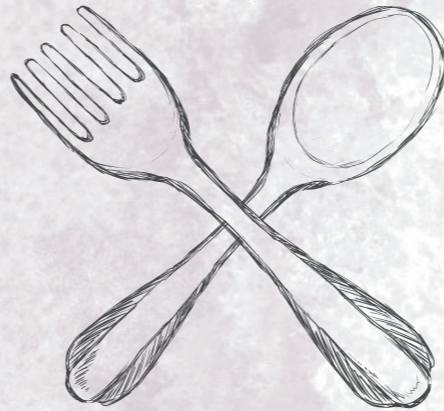
FRIED CALIFORNIA ROLL \$14

CRAB MEAT, RICE, AVOCADO, HOUSE SLAW + CARROTS IN A FRIED ROLL WITH HOISIN SAUCE + SRIRACHA AIOLI



GLUTEN FRIENDLY OPTION *

**SEPARATE CHECKS ARE LIMITED TO PARTIES OF 10 OR LESS
*TABLE TIME IS LIMITED TO 90 MINUTES DURING PEAK HOURS
AUTOMATIC 18% GRATUITY ON PARTIES OF 15 OR MORE



GREENS

ADD CHICKEN (6) SHRIMP (7) STEAK (8.50) SALMON (8.50) TUNA (6)

HOUSE SALAD \$9 *

MIXED GREENS, RED ONION, STRAWBERRIES, CHERRY TOMATO, GRANA PADANO + ORANGE VINAIGRETTE

WEDGE \$15 *

BABY ICEBERG, BACON, HARD-BOILED EGG, PICKLED SHALLOT, CHERRY TOMATO, BLEU CHEESE CRUMBLE, RADISH + CHIVE WITH BLEU CHEESE DRESSING

EMILY'S SALAD \$17 *

ARUGULA, ROASTED BEETS, PEACHES, POACHED FIGS, GOAT CHEESE PHYLLO W/ BALSAMIC + PISTACHIO CRUMB WITH HOUSE BEET VINAIGRETTE
**W/O PISTACHIO CRUMB & GOAT CHEESE PHYLLO*

CAESAR \$14 *

ROMAINE, HERBED CROUTONS, PROSCIUTTO + GRANA PADANO CHEESE WITH HOUSE CAESAR DRESSING **W/O CROUTONS*

ALMOND CHICKEN SALAD \$18 *

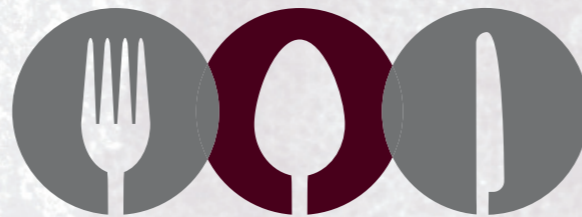
ALMOND CRUSTED CHICKEN, MIXED GREENS, STRAWBERRIES, PICKLED PEACHES, TOMATO, RED ONION + BALSAMIC VINAIGRETTE **SUB GRILLED CHICKEN*

SALMON SALAD \$19 *

MIXED GREENS, TOMATO, ONION, AVOCADO, QUINOA, WONTONS, GRANA PADANO CHEESE + HOUSE TERIYAKI DRESSING **W/O WONTONS*

THAI SHRIMP SALAD \$20 *

MIXED GREENS, PAN SEARED SHRIMP, CHERRY TOMATOES, BEAN SPROUTS, MANDARIN ORANGES + THAI PEANUT DRESSING
**W/O PEANUT DRESSING*



HANDHELDS

OUR BURGER \$15

7 OZ. FRESH BEEF PATTY, WHITE CHEDDAR, HOUSE PICKLES, HOUSE SAUCE, LETTUCE, TOMATO + ONION
\$1 EACH | CARAMELIZED ONION, JALAPENO, SAUTEED MUSHROOM
**W/ GLUTEN FREE BUN* \$2 EACH | BACON, AVOCADO, EGG*

REUBEN \$16

CORNED BEEF, STOUT BEER BRAISED CABBAGE + HAVARTI CHEESE WITH **W/ GLUTEN FREE BUN** 1000 ISLAND ON MARBLE RYE

CUBANO \$15

ROASTED PORK, SMOKED HAM, WHOLE GRAIN MUSTARD, PICKLES, MAYONNAISE + SWISS ON GRILLED HOAGIE ROLL

SHORTY MELT \$16

BRAISED SHORT RIB, CARAMELIZED ONION, ROASTED LOCAL MUSHROOM, HAVARTI CHEESE + ARUGULA WITH TRUFFLE FONDUE ON SOURDOUGH

THAT CHICKEN SANDWICH \$17

SWEET CHILI - SRIRACHA SAUCE, CRISPY CHICKEN BREAST, HAVARTI CHEESE, AVOCADO AIOLI, BACON + HOUSE SLAW ON TOASTED BRIOCHE

BURRITO FUEGO \$16

SPICY BRISKET CONFIT, WHITE RICE, CARAMELIZED ONION, PICO DE GALLO + MORITA AIOLI

BLACKENED CHICKEN WRAP \$16

BLACKENED CHICKEN BREAST, SWISS CHEESE, BACON, ICEBERG LETTUCE, TOMATO, ONION + AVOCADO AIOLI

HOT BACON JAM PATTY MELT \$17

7OZ. FRESH BEEF PATTY, AMERICAN CHEESE, CARAMELIZED ONION + HABANERO BACON JAM ON MARBLE RYE

PIMENTO BLT \$16

BACON, LETTUCE, TOMATO, PIMENTO CHEESE SPREAD, SLICED AVOCADO + GARLIC AIOLI ON SOURDOUGH BREAD

BIRRIA GRILLED CHEESE \$17

HOUSE BIRRIA, WHITE CHEDDAR CHEESE, ONION + CILANTRO ON GRILLED SOURDOUGH BREAD | SERVED WITH CONSOMME


 **GLUTEN FREE BUNS AVAILABLE FOR HANDHELDS + \$1.00**


HANDHELD SIDES


SERVED WITH FRIES, SALAD OR FRUIT | UPGRADED SIDES AVAILABLE


SOUP OF THE DAY + \$1.00
SWEET POTATO FRIES + \$1.25
MAC N CHEESE + \$3.50
BRUSSELS SPROUTS + \$3.00

CRAB RANGOON, TRUFFLE OR ELOTE FRIES + \$3.75
WEDGE, EMILY'S OR CAESAR SALAD + \$3.00

 402 Eat + Drink

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FLATBREADS



GLUTEN FREE FLATBREAD
CRUST AVAILABLE + \$4.00

STEAK & POTATO \$17

FLAT IRON STEAK, ROASTED MARBLE POTATOES, GARLIC CHEESE SPREAD, FONTINA CHEESE + ARUGULA

CHICKEN ARTICHOKE \$16

ROASTED GARLIC SPREAD, CHICKEN, ARTICHOKE HEARTS + ARUGULA PESTO

MEATBALL \$17

MARINARA, HOUSE MADE MEATBALLS, MOZZARELLA, GRANA PADANO CHEESE + BASIL

HOT HONEY CHICKEN \$16

GARLIC SPREAD, FONTINA CHEESE, CHICKEN, HOT HONEY RANCH + ARUGULA

MARGHERITA \$15

MARINARA, TOMATOES, FRESH MOZZARELLA, BASIL + BALSAMIC REDUCTION

CRAB RANGOON \$17

GARLIC SPREAD, CREAMY CRAB RANGOON MIX, FONTINA CHEESE, SWEET CHILI - SRIRACHA SAUCE, GREEN ONION + WONTONS

PEACH & PROSCIUTTO \$17

GOAT CHEESE SPREAD, PICKLED PEACHES, FRESH FIGS, FONTINA CHEESE, ARUGULA, HOT HONEY + PROSCIUTTO

402 FLATBREAD \$17

HOUSE MARINARA, TACO BEEF, PEPPERONI, FRESH JALAPENO + FONTINA CHEESE

MONDAY HAPPY HOUR ALL DAY!

DISCOUNTED WINE, BEER, AND COCKTAILS + SPECIALTY APPS

TUESDAY TACO TUESDAY + MARGARITA FLIGHTS

NEW TACO SPECIAL EVERY WEEK

WEDNESDAY FLATBREAD + WINE WEDNESDAY

ANY FLATBREAD + A SELECT BOTTLE OF WINE FOR A SPECIAL PRICE

THURSDAY THIRSTY THURSDAY

HAPPY HOUR 6-8PM | EXCLUSIVELY AT THE BAR

FRIDAY NEW DINNER SPECIAL

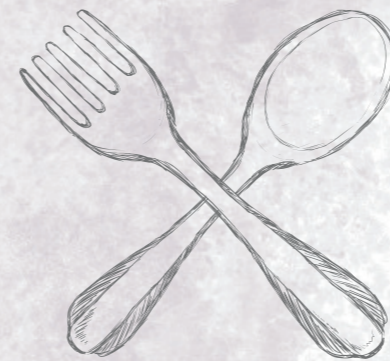
NEW DINNER SPECIAL CRAFTED BY CHEF ARTURO

SATURDAY SIPS ON SATURDAY

BOTTOMLESS MIMOSAS

SUNDAY BRUNCH 10AM-2PM

BOTTOMLESS MIMOSAS + BRUNCH FOOD SPECIAL
(LUNCH AND DINNER MENU AVAILABLE ALL DAY)



KIDS MENU

SERVED WITH FRIES, SALAD OR FRUIT | AGES 12 AND UNDER

GRILLED CHEESE \$7

CHICKEN TENDERS \$8

HOUSE MAC & CHEESE \$7.50

CHEESEBURGER \$8.75

PEPPERONI FLATBREAD \$11

CHEESE FLATBREAD \$10

GRILLED CHICKEN + VEGGIES \$10

SPAGHETTI & MEATBALLS \$9

ALFREDO PASTA \$8

*ADD CHICKEN (\$6) OR SHRIMP (\$7)

MILK \$2.50

CHOCOLATE MILK \$3

KIDS SODA \$2.50

BEVERAGES

COKE PRODUCTS \$3.75

LEMONADE \$3.75

FLAVORED LEMONADES \$4.50

STRAWBERRY, BLACKBERRY, MANGO, PEACH, RASPBERRY

RED BULL \$5

SF RED BULL \$5

ICED TEA \$3.75

HOT TEA \$3.75

COFFEE \$3.75

**CONSUMER ADVISORY - thoroughly cooking foods of animal origin, such as beef, eggs, lamb, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.*

ENTREES

SEAFOOD PASTA \$36

LINGUINE, BAY SCALLOP, SHRIMP, LOBSTER, TOMATO, SHALLOTS + SPINACH IN A CREAMY PARMESAN SAUCE + GRILLED GARLIC BREAD

CHICKEN TORTELLINI \$27

CHEESE TORTELLINI PASTA WITH GRILLED CHICKEN BREAST, BROCCOLINI + PANCETTA IN A WHITE SAUCE + GRILLED BREADSTICK



KICKIN' CAJUN UPGRADE - BLACKENED CHICKEN
W/ CAJUN WHITE SAUCE + \$2.00

SALMON \$35

KIMCHI MARINATED BOK CHOY, BEER MUSTARD MISO SAUCE, CILANTRO LIME RICE + SESAME SEEDS



KOREAN STIR FRY \$24

LEMONGRASS MARINATED SHRIMP, STIR FRY VEGGIES + MUSHROOMS WITH SWEET POTATO GLASS NOODLES | TOPPED WITH SESAME SEED + CASHEWS
SUB CHICKEN (21) SUB TOFU (19)



CAJUN CHICKEN PASTA \$26

GRILLED CHICKEN, RED ONION, PEPPERS + CHERRY TOMATO IN A CAJUN SAUCE + BREADSTICK

SPAGHETTI & MEATBALLS \$25

HOUSE MARINARA, SPAGHETTI NOODLES, HOUSE MADE MEATBALLS TOPPED WITH GRANA PADANO CHEESE + GRILLED BREADSTICK

PESTO CHICKEN GNOCCHI \$32

HOUSE MADE CREAMY PESTO, CHERRY TOMATOES, GRILLED CHICKEN + GRILLED BREADSTICK

TUNA POKE BOWL \$35

STICKY RICE, KIMCHI CUCUMBER, AVOCADO, CORN, SOY SAUCE, SRIRACHA + CILANTRO



FILET \$35/\$40/\$45

CHOICE OF 8, 10 OR 12 OZ. HAND CUT FILET WITH A GREEN PEPPERCORN SAUCE, HERBED FINGERLING POTATOES + GRILLED ASPARAGUS



HALIBUT \$40

8 OZ. PAN SEARED HALIBUT SERVED OVER HERBED FINGERLING POTATOES WITH CHERRY TOMATOES + BOK CHOY WITH A LEMON TARRAGON BEURRE BLANC SAUCE

FENNEL SAUSAGE PASTA \$27

HOUSE FENNEL SAUSAGE, PENNE, ASPARAGUS, PEPPADEWS, BEURRE BLANC SAUCE + GRILLED BREADSTICK

SHORT RIB \$35

BEEF SHORT RIB SERVED W/ PAPPARDELLE NOODLES + RED WINE REDUCTION

BOLOGNESE LASAGNA \$28

HOUSE MADE BOLOGNESE SAUCE, FRESH MOZZARELLA + FONTINA CHEESE SERVED WITH A SIDE SALAD W/ ORANGE VINAIGRETTE

*A 3% CREDIT CARD SURCHARGE WILL BE ADDED TO FINAL BILL.