

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

712 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

712 MAC & CHEESE \$13

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

CHARCUTERIE BOARD \$23 *

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

CHICKEN LETTUCE WRAPS \$17 *

GRILLED CHICKEN, CABBAGE SLAW, SRIRACHA AIOLI + PEANUT SAUCE

CRAB RANGOON TOTS (6) \$15 *

CRAB RANGOON STUFFED TOTS WITH SWEET CHILI SAUCE, GREEN ONION + WONTONS *W/O WONTONS



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 + 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 *NO PEANUT DRESSING



GOOD COMPANY LIVES HERE 712 eat+drink

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

2026 712 MADNESS CHAMPION! 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

7 OZ. FRESH BEEF PATTY, HABANERO BACON JAM, CARAMELIZED ONIONS + AMERICAN CHEESE 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 MEAT, WHITE CHEDDAR CHEESE, ONION + CILANTRO ON GRILLED SOURDOUGH BREAD | SERVED WITH CONSOMMÉ


 GLUTEN FREE BUNS AVAILABLE FOR HANDHELDS + \$1.00


HANDHELD SIDES


SERVED WITH FRIES OR SALAD | 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

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FLATBREADS

 **GLUTEN FREE**
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

PEACH & PROSCIUTTO \$17

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

CRAB RANGOON \$17

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

MONDAY BURGER OF THE WEEK SPECIAL | MARTINI MONDAY

TUESDAY TACO TUESDAY

WEDNESDAY FLATBREAD & WINE WEDNESDAY

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

THURSDAY HAPPY HOUR ALL DAY!

SPECIAL APPETIZERS AND COCKTAILS, BEER + WINE DISCOUNTS

FRIDAY DINNER SPECIAL ALL WEEKEND

SATURDAY BRUNCH 9AM-2PM (LUNCH/DINNER MENU AVAILABLE)

MIMOSA FLIGHTS + BRUNCH FOOD SPECIAL
OVER 10 DIFFERENT MIMOSA FLAVORS!

SUNDAY BRUNCH 9AM-2PM (LUNCH/DINNER MENU NOT AVAILABLE)

BOTTOMLESS MIMOSAS + BRUNCH FOOD SPECIAL
DINNER MENU AVAILABLE 2PM-8PM



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

STRAWBERRY LEMONADE \$4.25

RED BULL \$5

CHERRY LIMEADE \$4.25

ICED TEA \$3.75

HOT TEA \$3.75

COFFEE \$3.75



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, BROCCOLI + 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

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



CAJUN CHICKEN PASTA \$26

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



CAROLINA PEACH BBQ RIBS \$35

1/2 RACK OF SEASONED RIBS SAUCED WITH PEACH BBQ SAUCE
SERVED WITH HOUSE ASPARAGUS + HOUSE FRIES



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 TERRAGON BEURRE BLANC SAUCE

FENNEL SAUSAGE PASTA \$27

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

BOLOGNESE LASAGNA \$28

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

TUNA POKE BOWL \$35

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

***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.

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