

STARTERS

FRIED PICKLES \$9

HOUSE PICKLES WITH ROSEMARY RANCH

WINGS \$17

BBQ, SWEET BUFFALO, MANGO HABANERO OR GARLIC PARMESAN
SERVED WITH WEDGE SALAD + BLEU CHEESE DRESSING

BRUSSELS SPROUTS \$12 ½

CRISPY SPROUTS + RED ONION TOSSED IN PARMESAN AIOLI AND
GRANA PADANO CHEESE *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 ½

NACHO CHEESE, RANCH, CHICKEN, PICO DE GALLO, JALAPENO,
GREEN ONION + SRIRACHA AIOLI

ADD AVOCADO + \$2.50 *SUB STEAK + \$2.00*

PORK SHOULDER TACOS (4) \$13 ½

GOCHUJANG BRAISED PORK SHOULDER, PICO DE GALLO, FRESH
LIME, MICRO GREENS + AVOCADO AIOLI ON CORN TORTILLAS

FRIED CALIFORNIA ROLL \$13

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

BURRATA SALAD \$17

ARUGULA, PEACHES, TOMATOES, BASIL + BALSAMIC REDUCTION

MEATBALLS (5) \$15

HOUSE MARINARA + GRANA PADANO CHEESE

FRIED CALAMARI RINGS \$17

SERVED WITH SRIRACHA AIOLI + GARLIC PARMESAN AIOLI

LOBSTER MAC & CHEESE \$19

CAVATAPPI NOODLES, HOUSE FIVE CHEESE SAUCE WITH LOBSTER
MEAT + TRUFFLE PARMESAN CRUMBS

AHI TUNA \$12 ½

SESAME SEASONED PAN SEARED AHI TUNA SERVED OVER MIXED
GREENS WITH WASABI AIOLI + SOY SAUCE

SOUP OF THE DAY CUP \$5 / BOWL \$7

FLATBREADS

GLUTEN FREE FLATBREAD CRUST AVAILABLE FOR AN ADDITIONAL \$4.00

STEAK + POTATO \$16

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 + BASIL

PEACH + PROCIUTTO \$17

GARLIC SPREAD, MOZZARELLA
CHEESE, GOAT CHEESE, BERRY
GASTRIQUE + BASIL

HOT HONEY CHICKEN \$16

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

MARGHERITA \$14

MARINARA, CHERRY TOMATO,
FRESH MOZZARELLA, BASIL +
BALSAMIC REDUCTION

GREENS

ADD CHICKEN (6) SHRIMP (7) STEAK (8.5) SALMON (8.5) TUNA (6)

HOUSE SALAD \$6

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

WEDGE \$14

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

EMILY'S SALAD \$15

BABY ARUGULA, ROASTED BEETS, PEACHES, POACHED FIGS, PICKLED
SHALLOTS, GOAT CHEESE CRUMBLES + PISTACHIO CRUMB WITH HOUSE BEET
VINAIGRETTE

CAESAR \$14

BABY ROMAINE, HERBED BRIOCHE CROUTONS, PROSCIUTTO + GRANA
PADANO CHEESE WITH HOUSE CAESAR DRESSING

ALMOND CHICKEN SALAD \$18

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

SALMON SALAD \$18

MIXED GREENS WITH TOMATO, ONION, AVOCADO, QUINOA, WONTONS,
GRANA PADANO CHEESE + HOUSE TERIYAKI DRESSING

JERK CHICKEN SALAD \$17

MIXED GREENS, MANGOS, STRAWBERRIES, GOLDEN APPLE, CANDIED
WALNUTS, FETA CHEESE + RASPBERRY CHAMPAGNE VINAIGRETTE

HANDHELDS

SERVED WITH FRIES, SALAD OR SOUP (+\$1.00)

GLUTEN FREE BUNS AVAILABLE UPON REQUEST

OUR BURGER \$15

7OZ FRESH BEEF PATTY, WHITE CHEDDAR, HOUSE PICKLES, HOUSE SAUCE, LETTUCE, TOMATO + ONION ON POTATO BUN

\$1 EACH CARAMELIZED ONION, JALAPENO, SAUTEED MUSHROOM

\$2 EACH BACON, AVOCADO, EGG *W/ GLUTEN FREE BUN*

REUBEN \$16

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

CUBANO \$15

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

SHORTY MELT \$16

BRAISED SHORT RIB, CARAMELIZED ONION, ROASTED LOCAL MUSHROOM, HAVARTI CHEESE + ARUGULA WITH TRUFFLE FONDUE ON SOURDOUGH *W/O FONDUE, GF BUN*

THAT CHICKEN SANDWICH \$16

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

BURRITO FUEGO \$16

SPICY BRISKET CONFIT, FINGERLING POTATOES, XO SAUCE, CHEESE CURDS, PICO DE GALLO + MORITA PEPPER AIOLI

BLACKENED CHICKEN WRAP \$16

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

CHICKEN CAESAR WRAP \$16

ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS, GRILLED CHICKEN BREAST + HOUSE CAESAR DRESSING IN A SPINACH TORTILLA

HOT BACON JAM GRILLED CHICKEN \$17

CIABATTA BREAD, LETTUCE, ONION, TOMATO + AMERICAN CHEESE

BIRRIA TORTA \$17

BIRRIA, FONTINA CHEESE, MORITA AIOLI, JALAPENO, CHOPPED CILANTRO + ONION

BBQ WHISKEY PATTY MELT \$17

7 OZ. BURGER PATTY, ARUGULA, CARAMELIZED ONION + SWISS CHEESE ON MARBLE RYE

GLUTEN FREE 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

*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 AND CAN BE REMOVED WITH CASH PAYMENT.

ENTREES

SEAFOOD PASTA \$27

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

CHICKEN TORTELLINI \$25

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

TERIYAKI STEAK PASTA \$22

BROCCOLI, SNAP PEAS, RED PEPPER, RED ONION, MUSHROOMS + SPAGHETTI NOODLES

SESAME AHI TUNA \$26

PAN SEARED AHI TUNA, MIXED VEGGIES, FARRO, WASABI AIOLI + SOY

SALMON \$32

CREAMY RISOTTO, PANCETTA, SNAP PEAS, CORN + HOUSE PONZU SAUCE

PEACH PORK CHOPS \$28

(2) 8 OZ. PORK CHOPS, MASHED POTATOES, MIXED VEGGIES + PEACH CHUTNEY

KOREAN STIR FRY \$22

LEMON GRASS MARINATED SHRIMP, STIR FRY VEGGIES, MUSHROOMS, WITH SWEET POTATO GLASS NOODLES TOPPED WITH SESAME SEED + CASHEWS *SUB CHICKEN (19) SUB TOFU (16)*

CAJUN CHICKEN PASTA \$22

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

STEAK + FRIES \$21

12 OZ. FLAT IRON STEAK, GARLIC BUTTER, CRISPY FRIES + BALSAMIC REDUCTION

POKE BOWL \$26

RICE, AHI TUNA OR TOFU, CUCUMBER, SNAP PEAS, AVOCADO, CORN, SESAME SEEDS, SOY SAUCE + SRIRACHA AIOLI

SPAGHETTI +

MEATBALLS \$25

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

SHORT RIB \$32

BEEF SHORT RIB OVER MASHED POTATOES WITH CARAMELIZED CARROTS + A DEMI GLACE

KIDS MENU 12 & UNDER

GRILLED CHEESE + FRIES \$7

CHICKEN TENDERS + FRIES \$7

HOUSE MAC N CHEESE \$7

PEPPERONI FLATBREAD \$7.50

CHEESE FLATBREAD \$6.50

GRILLED CHICKEN + VEGGIES \$8

SPAGHETTI AND MEATBALLS \$8

PRETZEL WITH CHEESE \$6

ALFREDO PASTA \$8

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

CHEESEBURGER + FRIES \$8.75

MILK \$2.50

CHOCOLATE MILK \$3

KIDS SODA \$2.50

BEVERAGES

COKE PRODUCTS \$3.50

LEMONADE \$3.50

STRAWBERRY LEMONADE \$4

CHERRY LIMADE \$4

ICED TEA \$3.50

HOT TEA \$3.50

COFFEE \$3.50

SPARKLING WATER \$3.50

RED BULL \$5