

## 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

### CRAB RANGOON TOTS (6) \$13 ½

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

### 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

## 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