



BURGERS & SANDWICHES

- TURKEY B.L.T.A.** 21
bacon, butter lettuce, tomato, avocado spread, green goddess, toasted multi-grain
- CRISPY ‘BUFFALO’ CHICKEN** 21
little gem lettuce, pickles, buttermilk ranch, chicken breast, buffalo hot sauce
- KOREAN BARBECUE SALMON SANDWICH** 24
cut in house salmon fillet, kimchi, cucumber, cilantro, jalapeño, ginger aioli
- BOURBON BURGER** 22
schmitz ranch beef, caramelized onions & mushrooms, bacon, smoked gouda, truffle aioli, brioche bun
- *TORTA DE CAMARONES** 26
wild gulf shrimp, guacamole, sour cream, pickled jalapeño, tomato, red onion, shredded lettuce, salsa verde
- HERITAGE TURKEY BURGER** 21
pepperjack cheese, guacamole, arugula, harissa aioli
- STEAK BURGER** 24
schmitz ranch beef, red wine shallot compote, cheddar cheese, gem lettuce, secret sauce
*burgers and sandwiches are served with french fries or side salad.
substitute any burger with a plant based Beyond Burger® +2*

ENTREES

- BEER BATTERED FISH & CHIPS** 24
icelandic cod, french fries, lemon, tartar sauce
- CHICKEN WINGS** 16
choice of buffalo sauce or sweet chili sauce
- CHICKEN TENDERS** 15
choice of buffalo, bbq, honey mustard or ranch



SWEET TOOTH

- BREAD PUDDING** 11
bourbon caramel, vanilla streusel
- CHOCOLATE MOUSSE** 9
vanilla whipped cream, candied pecans

SOUP & SALADS

- BEEF CHILI** 14
aged white cheddar, fritos, scallion, cast iron cornbread, honey and orange butter
- GEM LETTUCE CAESAR** 16
garlic bread crumb, parmesan dressing
- FATTOUSH SALAD** 17
romaine lettuce, roma tomatoes, red onion, pita croutons, sumac-lemon vinaigrette
- APPLE SALAD** 17
fuji apple, gem lettuce, radicchio, endive, white cheddar, candied pecans, maple cider vinaigrette
- JUMBO WILD GULF SHRIMP LOUIS SALAD** 27
butter lettuce, avocado, tomato, cucumber, red onion watermelon radish, hardboiled egg, crumbled shrimp chips, louis dressing,

ADDITIONS FROM THE GRILL
SALMON 13 **CHICKEN BREAST** 11

SNACKS & SIDES

- MAC & CHEESE** 12
shell pasta, broccoli florets, garlic breadcrumbs
- GRILLED BROCCOLI** 10
calabrian chili, garlic bread crumbs, lemon vinaigrette
- CHEF MINA’S EGYPTIAN STYLE HUMMUS** 15
roasted cauliflower, za’atar, warm pita, fresh crudités
- CHICHARRONES** 13
crisp pork cracklings, tajin, salsa verde
- *PUB NACHOS** 19
beef chili, cotija, avocado, pickled jalapeño, sour cream, salsa verde, house made queso
- FURIKAKE FRIES** 9
furikake, togarashi, yuzu aioli

*Only available after 11:00 am

EXECUTIVE CHEF PETE RAMIREZ

**Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.
Please alert your server to any food allergies.

COCKTAILS

- MARGARITA

espolon tequila, lime juice, agave 15
- MOSCOW MULE

tito's vodka, lime juice, ginger beer 15
- OLD FASHIONED

buffalo trace, sugar, bitters 16

- NEGRONI

beefeater gin, campari, sweet vermouth 15
- MANHATTAN

buffalo trace, sweet vermouth, bitters 16
- PALOMA

espolon tequila, grapefruit, agave, soda 15

- IRISH COFFEE

jameson irish whiskey, coffee, whipped cream 15
- APEROL SPRITZ

aperol, prosecco, club soda 15
- MIMOSA

sparkling wine, orange juice 15



ORIGINAL BLOODY MARY 16
organic heirloom tomatoes, rich olive brine
grated horseradish, organic egyptian celery
seed, worcestershire (fish free), lemon juice,
tabasco, sea salt, honey, five peppercorn
blend. served traditionally with tito's vodka.
ask about substituting your favorite spirit.

DIRTY DIANE'S JALAPEÑO BLOODY MARY 16
turning up the heat to diane's original –
she adds cilantro, jalapenos, key lime
and organic coriander seed. served
traditionally with tito's vodka.
ask about substituting your favorite spirit

BEER

ON TAP

- KALIFORNIA KOLSCH 13
- BIG DADDY IPA 13
- ROTATING HAZY IPA 13
- SIERRA NEVADA 13
- STELLA ARTOIS 13
- LOST COAST ROTATING TAP 13
- MODELO 13

BOTTLE

- BUDWEISER 7
- BUD LIGHT 7
- HEINEKEN 8
- BALLAST POINT SCULPIN IPA 8
- SAM ADAMS SEASONAL 8
- PLINY THE ELDER 16
- ANCHOR STEAM 8
- 21ST AMENDMENT 8
- O'DOUL'S NA 7
- GOLDEN STATE CIDER 10

WINE

WHITE

- DAOU

6oz 15 / 9oz 21

chardonnay, paso robles, california
- LA CHABLISIENNE

6oz 17 / 9oz 24

chablis, la pierrelée, france
- GARY FARREL

6oz 20 / 9oz 28

chardonnay, russian river, california
- GIESEN

6oz 15 / 9oz 21

sauvignon blanc, new zealand
- CAKEBREAD

6oz 19 / 9oz 27

sauvignon blanc, napa, california
- PINE RIDGE

6oz 15 / 9oz 21

chenin blanc-viognier, california
- SCARPETTA

6oz 15 / 9oz 21

pinot grigio, italy
- AUGUST KESSLER "R" KABINETT

6oz 15 / 9oz 21

riesling, germany

RED

- ROUTESTOCK

6oz 17 / 9oz 24

cabernet sauvignon, napa valley, california
- CLOS DU VAL ESTATE NAPA

6oz 22 / 9oz 32

cabernet sauvignon, napa valley, california
- STARMONT CARNEROS

6oz 16 / 9oz 23

pinot noir, napa, california
- PONZI TAVOLA

6oz 18 / 9oz 26

pinot noir, willamette valley, oregon
- AMALAYA MIRACLE

6oz 15 / 9oz 21

malbec, argentina
- E. GUIGAL

6oz 15 / 9oz 21

cotes-du rhone, france
- MARIETTA CHRISTO

6oz 16 / 9oz 23

red blend, north coast, california
- ORNELLAIA LE VOLTE

6oz 18 / 9oz 26

red blend, italy

ROSÉ

- CHATEAU MINUTY "M"

6oz 16 / 9oz 23

rosé, provence, france
- SPARKLING
- AYALA BRUT MAJEUR

6oz 21 / 9oz 30

champagne, france
- CAPOSALDO

6oz 15 / 9oz 21

prosecco, italy

BEVERAGES

SODA & SUCH

- PEPSI 4.30
- DIET PEPSI 4.30
- SIERRA MIST 4.30
- GINGER ALE 4.30
- MOUNTAIN DEW 4.30
- ROOT BEER 4.30
- ICED TEA 4.30
- LEMONADE 4.30

JUICE

- APPLE 5.80
- CRANBERRY 5.80
- GRAPEFRUIT 5.80
- ORANGE 5.80

COFFEE & TEA

- COFFEE 4.60
- DECAF COFFEE 4.60
- HOT TEA 4.60