



BURGERS & SANDWICHES

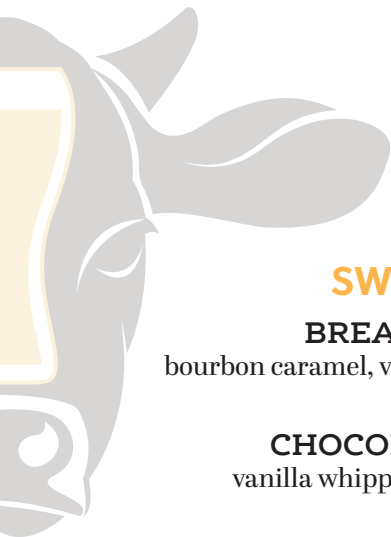
- TURKEY B.L.T.A.** 21
bacon, butter lettuce, tomato, avocado spread, green goddess, toasted multi-grain
- CRISPY ‘BUFFALO’ CHICKEN** 21
little gem lettuce, pickles, buttermilk ranch, chicken breast, buffalo hot sauce
sub plant-based beyond for \$2
- KOREAN BARBECUE SALMON SANDWICH** 24
verlasso salmon fillet, kimchi, cucumber, cilantro, pickled jalapeño, ginger aioli
- BOURBON BURGER** 22
beef, caramelized onions & mushrooms, bacon, gouda, truffle aioli, brioche bun
- *TORTA DE CAMARONES** 26
wild gulf shrimp, guacamole, sour cream, pickled jalapeño, tomato, red onion, gem lettuce, salsa verde

HERITAGE TURKEY BURGER 21
pepperjack cheese, guacamole, arugula, harissa aioli

STEAK BURGER 24
beef, red wine onion 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
alaskan 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
sub plant-based beyond for \$2



SWEET TOOTH

- BREAD PUDDING** 11
bourbon caramel, vanilla streusel, vanilla ice cream
- 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
- ARUGULA SALAD** 17
wild arugula, marinated artichokes, red onion, parmesan cheese, sunflower seeds, 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, sunflower seeds, louis dressing,

ADDITIONS FROM THE GRILL

SALMON 13 **CHICKEN BREAST** 11
sub plant-based beyond for + \$2

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, sriracha aioli

*Only available after 11:00 am

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

BLOODY SANTO 16
diane's jalapeño bloody mary,
santo mezquila, house made
pickled jalapeño juice, lime juice



BEER

ON TAP

FORT POINT KSA 13

BIG DADDY IPA 13

PLINY THE ELDER 18

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

KENDALL-JACKSON VIINTNER'S RSV
6oz 15 / 9oz 22
riesling, california

RED

ROUTE STOCK
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

NEYERS SAGE CANYON
6oz 15 / 9oz 22
red blend, california

MATANZAS CREEK
6oz 15 / 9oz 22
merlot, sonoma, california

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