

S T A R T E R S

Chips & Salsa *GF 10
House-made tortilla chips
add guacamole +7

Fried Calamari 13
Tossed in lemon juice, with capers & parsley,
San Marzano marinara

Jumbo Wings *GF 15
Your choice of buffalo, sweet heat, or bbq,
celery & carrots, blue cheese or ranch

Cauliflower Bites *Vg, V 11
Beer batter, sweet heat sauce, sesame seeds

Devils Eggs *GF 9
Deviled Eggs with a kick, smoked paprika,
chives

Vegetable Dumplings *Vg, V 13
Asian Slaw, soy-ginger dipping sauce,
scallions, sesame seeds

Patatas *GF 10
Crispy yukon gold potato wedges,
saffron aioli

S A L A D S

ADD GRILLED OR CRISPY CHICKEN +8
ADD SHRIMP OR SALMON +9
ADD MARINATED SKIRT STEAK +14

House Salad *GF, Vg 10
Mixed greens, cherry tomato, cucumber,
red onion, garbanzo beans, dried cranberries,
house vinaigrette

CousCous Greek Salad *Vg 12
Arugula, pearled couscous, feta, cucumber,
kalamata olives, cherry tomato, red onion,
Greek vinaigrette

Harvest Salad *GF 11
Mixed Greens, spinach, red & green apples,
manchego, roasted butternut squash,
toasted pistachios, apple-cider vinaigrette

Caesar Salad *Vg 11
Romaine, garlic croutons, parmigiano-reggiano,
Caesar dressing

Beet & Goat Cheese Salad *GF, Vg 13
Arugula, roasted beets, candied walnuts,
crumbled goat cheese, citrus-balsamic vinaigrette

S O U P

Cheddar IPA *Vg 10
White Cheddar, IPA, smoked paprika,
garlic croutons, chives

Soup Of The Day 10
Ask your server for our current selection

S H A R E A B L E S

Beer Mac & Cheese 14
White cheddar, IPA, herbed breadcrumbs,
grilled asparagus
add pork belly or fried chicken +7
add bacon +2.50

Salmon Sliders 15
Pan seared salmon, lemon aioli, LTO

Fish Tacos *GF 16
Sautéed mahi-mahi, shredded napa cabbage,
pineapple salsa, citrus crema, crispy tortilla

Veggie Ramen Bowl *Vg, V 14
Udon noodles, wild mushroom broth,
carrots, zucchini, spinach, bean sprouts,
scallions, hard boiled egg
add pork belly +7
add marinated skirt steak +14

Drunken Clams on Fire 14
Littleneck clams, crushed red pepper,
jalapeños, beer & tomato broth, crostini
add chorizo +3, add shrimp +9

Caramel Ginger Shrimp 13
Panko crusted shrimp, napa cabbage,
caramel ginger sauce, peanuts, scallions

Shrimp & Chorizo *GF 13
Garlic chili oil, jerk seasoning, parsley,
fried plantains

Short Rib Pot Pie 20
Braised short ribs, potatoes, onions, celery,
house jus, puff pastry

Maple Braised Slab Bacon *GF 14
Thick cut applewood smoked nueske bacon,
maple reduction

Bulgogi Steak & Potatoes *GF 28
Bulgogi marinated skirt steak, roasted potatoes,
marinated cucumbers, corn & red pepper relish

***We are proud to say we make everything in house and to order,
please place your entire order at once and we will happily course it out for you***
***Alert your server of any allergies or dietary restrictions prior to ordering, we are an
allergy conscious kitchen but can not guarantee against cross-contamination***
20% may be added to parties of 6 or more

S A N D W I C H E S

Served with house chips or hand cut fries
sub duck fat fries +5, house or Caesar salad +2
Sub gluten free bun +2

Smoked Salmon B.L.T. 15
House-smoked salmon, Nueske bacon, lettuce,
tomato, dill mayo, toasted sourdough

Philly Cheesesteak 17
Thin sliced ribeye, cherry peppers, onions,
aged cheddar, hero roll

Roasted Veggie *Vg 13
Eggplant, portobello, red pepper, squash,
zucchini, fresh mozzarella, basil purée,
olive tapenade, ciabatta roll

Balsamic Chicken Wrap 14
Grilled chicken breast, fresh mozzarella,
roasted red peppers, arugula, balsamic,
grilled tortilla

Pulled Pork 15
Slow roasted pork, bbq sauce, coleslaw,
brioche bun
add cheese +1

Grilled Cheese 14
Fresh mozzarella, aged cheddar, sautéed onions,
bacon deliciousness, grilled sourdough

Grilled Reuben 18
Beer-braised corned beef, Swiss cheese,
sauerkraut, russian dressing, grilled sourdough

Chicken Sandwich 16
Choice of grilled or crispy chicken breast,
applewood smoked bacon, lettuce, tomato,
chipotle mayo, ciabatta roll
add cheese +1

D E S S E R T S

Pot de Creme *GF 8
Topped with house made whipped cream

Imperial Stout Brownies 8
Served with vanilla ice cream

Chefs Bread Pudding 8
Served with house made whipped cream

Seasonal Fruit Crisp 8
Served with vanilla ice cream

Crème Brûlée *GF 8

B Y O B U R G E R

Served with house chips or hand cut fries
sub duck fat fries +5, house or Caesar salad +2
Sub gluten free bun +2

Grilled Angus Beef Burger 17
Lettuce, tomato, red onion, brioche bun

Your Choice of Cheese +1
Cheddar, Swiss, Fresh Mozzarella, Crumbled Bleu

Add Bacon
Applewood smoked bacon +2.50
Bacon Deliciousness +3.50

Additional Toppings +.50
Sautéed mushrooms, sautéed onions,
sautéed jalapeños, sweet cherry peppers,
chipotle mayo, BBQ

“ P I Z Z A ”

We use flour tortillas for a unique thin & crispy crust

Truffle Pork 16
Crispy shredded house roasted pork,
San Marzano marinara, fresh
mozzarella, black truffle shavings, truffle
oil, scallions

Margherita *Vg 13
Sliced tomatoes, fresh mozzarella,
basil purée

Bar Pie *Vg 10
San Marzano marinara, shredded mozzarella

Chefs Choice 14
Ask about our current selection



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