



## APPETIZERS

%15 Off apps and taps 4-6 Mon-Fri

### Cochinita Pibil Tacos \$16

Slow-cooked pork with spices, blue corn tortilla, pickled red onion, habanero cremosa salsa, cilantro, cotija cheese

### Honey Chipotle Ribs \$18

Tender ribs finished with a honey chipotle glaze, served with pickled onions and chives

### Thrice Cooked Fries \$12

In house cut fries cooked three times to golden perfection

Garlic + \$3 | Truffle + \$5

### Loaded Thrice Cooked Fries \$19

In house cut fries cooked three times, topped with ground beef, bacon, caramelized onions, cheese blend, house special sauce, pickled Fresno peppers, and chives

### Barbacoa Nachos \$18

Slow-cooked beef barbacoa, aged cheddar and Monterey jack, sour cream, mango pico de gallo, pickled Fresno peppers

### Chicken Wings \$18

Lemon Pepper (wet) or Gochujang

### Bacon Jalapeno Mac And Cheese \$16

Creamy Mac and Cheese packed with bacon and jalapenos

### Sizzling Shrimp \$18

Cast iron shrimp topped with creole butter and served with a seared lime and crostinis

### Roasted Jimmy Nardelos \$16

Fire-roasted & flavorful Jimmy Nardelo peppers, charred green onion sauce

## SALADS

Protein Add-on Options:

Chicken \$10 | Steak \$18 | Salmon or Shrimp \$14

### House Salad \$14

Frisee lettuce, apples, pomegranate, pumpkin seeds, dry jack cheese, pomegranate vinaigrette

### Beet Salad \$16

Beets, arugula, orange segments, and pistachio-goat cheese fritters in a cilantro orange vinaigrette

### Caesar Salad \$16

Romaine lettuce, crispy artichokes, cherry tomatoes, and capers, tossed in a house-made Caesar dressing

### Wedge Salad \$16

Iceberg lettuce, crispy bacon, slow roasted tomatoes, olives, blue cheese crumble, ranch dressing

## FLATBREADS

### Pepperoni \$17

Pepperoni, jalapenos, caramelized onions

### Margherita \$16

Fresh Mozzarella and Basil

### BBQ Chicken \$18

Chicken, cream sauce base, red onion, topped with honey chipotle bbq

## PASTA

### Bacon Cacio e Pepe \$20

Rigatoni noodles with bacon, butter, cracked black pepper

### Chicken Pasta \$24

Penne noodles with shredded chicken, cherry tomatoes, roasted garlic, asparagus, and basil in a white wine butter sauce

### Penne Alla Vodka \$20

Penne noodles, caramelized onion, artichoke, spinach, in a vodka sauce

Add chicken +\$10

Add steak +\$18

Add salmon or shrimp +\$14

Don't forget to close your tab completely! If you don't, we'll do it for you and add 20%.

An %18 service charge will be applied to groups of 6 or more.

Thank you!

## ENTREES

- Blackened Salmon** \$32  
Grilled salmon with blackened butter, served on a bed of garlic spinach and crispy potatoes
- Hot Honey Chicken Sandwich** \$25  
Hot Honey crispy chicken, bacon, pickles, Asian pear slaw, and Sriracha aioli, paired with hand-cut thrice-cooked fries

- Strip Steak** \$32  
Strip steak, chimichurri butter, crispy potatoes, caulini
- Smashburger & Fries** \$22  
Two patties with cheese, house sauce, shredded lettuce, caramelized onion, paired with hand-cut thrice-cooked fries  
Add patty +\$4

### KIDS

- Chicken Tenders & Fries** \$12
- Mini Corn Dogs & Fries** \$12
- Grilled Cheese & Fries** \$12
- Burger & Fries** \$14
- Mac N Cheese** \$12

### DESSERT

- Cookie Ice Cream Sandwich** \$12  
Full fat vanilla between two cookies made with chocolate, caramel, pretzels, and oats

## COCKTAILS \$14

### Classic Twists

- Old Fashioned**  
*You already know what to do*  
Bourbon, Maple, Vanilla, Aztec Chocolate, Orange Essence... Oak Smoked +\$2
- Mile-High Margarita**  
*More flavor, more fun*  
House-infused Bell Pepper Tequila, Orange, Lime, Agave nectar
- Paloma 2.0**  
*Who needs Squirt?*  
Tequila Blanco, Agave Nectar, Lime, Grapefruit, Club Soda
- Woodinville Rye Tai**  
*Please don't steal the tiki mug*  
Woodinville Rye Whiskey, Dry Orange Liqueur, Lime, Orange, Pomegranate, Macadamia
- Ghetto Bird**  
*Tropical, drinkable, slightly bittersweet*  
Aged Rum, Black Rum, Campari, Honey, Watermelon, Pineapple, Lime

### Creations

- Smoke in Engine #2**  
*Stirred, boozy, smoky, balanced, complex*  
Mezcal, Sweet Vermouth, Kahlua, Campari, Orange Essence
- Tiki Turbulence**  
*Take it to the beach, but bring the glass back*  
Aged Rum, Roasted Macadamia, Passion Fruit, Pineapple, Lime
- Earhart**  
*Floral, bright, slightly bubbly*  
House-infused Rosemary Vodka, Peach, Lemon, Sparkling Wine
- Clear Blue Skies**  
*Clarified Piña Colada vibes*  
Coconut-Washed Rum, Pineapple, Lime, Vanilla, Blue Spirulina, Clarified
- Altitude Adjustment**  
*Is it healthy? Who knows, but it's refreshing*  
Tequila, Mezcal, Chartreuse green, Ginger, Matcha, Lime

## HOUSE ESPRESSO COCKTAILS \$15

**Velvet Cessna**  
*Our house espresso martini*  
Espresso, House-infused Coffee Vodka, Amaretto, Maple, Vanilla  
(heavy cream by request)

**Clear for Takeoff**  
*Complex, silky smooth, easy-drinking*  
Espresso, Tequila, Mezcal, Orange, Agave Nectar, Aztec Chocolate, Clarified

**Caribbean Cafe**  
*Tropical, spirit-driven, vacation vibes*  
Espresso, Coconut-Washed Rum, Honey, Coconut Cream, Fernet, Vanilla, Cinnamon

RED WINE	Gls	Btl
Caymus Walking Fool Blend 2022, Napa	\$17	\$60
Robert Hall Merlot 2020, Paso Robles	\$14	\$48
Intercept Red Blend, Paso Robles	\$15	\$48
Substance Cabernet, Washington	\$14	\$48
Josh Cabernet Sauvignon	\$12	\$36

WHITE WINE	Gls	Btl
Emmolo Sauvignon Blanc, Napa	\$13	\$42
Harken Chardonnay 2023, Sonoma	\$12	\$40
Rabble Sauv Blanc, Paso Robles	\$15	\$52
Rabble Zinfandel, Paso Robles	\$17	\$57
Sanford Sta Rita Hills Chardonnay 2022	\$18	\$64
Josh Pinot Grigio	\$12	\$36

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