

## A P P E T I Z E R S

<p><b>Honey Chipotle Ribs</b> \$18 Tender ribs finished with a honey chipotle glaze, served with pickled onions and chives</p> <p><b>Cochinita Pibil Tacos</b> \$16 Slow-cooked pork with spices, blue corn tortilla, pickled red onion, habanero cremosa salsa, cilantro, cotija cheese</p> <p><b>Bacon Jalapeno Mac And Cheese</b> \$16 Creamy Mac and Cheese packed with bacon and jalapenos</p>	<p><b>Barbacoa Nachos</b> \$18 Slow-cooked beef barbacoa, aged cheddar and Monterey jack, sour cream, mango pico de gallo, pickled Fresno peppers</p> <p><b>Thrice Cooked Fries</b> \$12 In house cut fries cooked three times to golden perfection Garlic + \$3   Truffle + \$5</p> <p><b>Chicken Wings</b> \$18 Lemon Pepper (wet) or Gochujang</p>
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## S A L A D S

Protein Add-on Options:

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

<p><b>Beet Salad</b> \$16 Beets, arugula, orange segments, and pistachio goat cheese fritters in a cilantro orange vinaigrette</p> <p><b>House Salad</b> \$14 Frisee lettuce, apples, pomegranate, pumpkin seeds, dry jack cheese, pomegranate vinaigrette</p>	<p><b>Caesar Salad</b> \$16 Romaine lettuce, crispy artichokes, cherry tomatoes, and capers, tossed in a house-made Caesar dressing</p> <p><b>Wedge Salad</b> \$16 Iceberg lettuce, crispy bacon, slow roasted tomatoes, olives, blue cheese crumble, ranch dressing</p>
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## F L A T B R E A D S

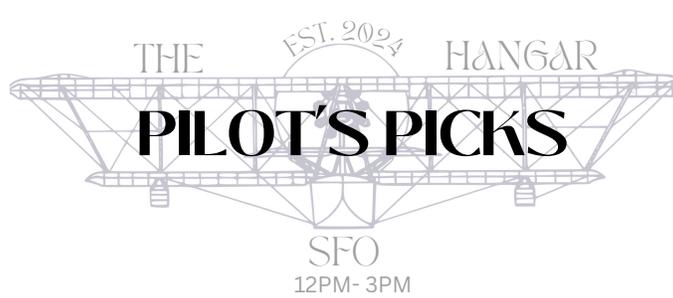
<p><b>Pepperoni</b> \$17 Pepperoni, jalapenos, caramelized onions</p> <p><b>Margherita</b> \$16 Fresh Mozzarella and Basil</p>	<p><b>BBQ Chicken</b> \$18 Chicken, cream sauce base, red onion, topped with honey chipotle bbq</p>
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## S A N D W I C H E S

All sandwiches come with house made chips or side house salad.

Specialty side salad +\$2 | Fries +\$3

<p><b>Steak Sandwich</b> \$22 Steak, arugula, crispy shallots, and roasted garlic and jalapeno spread on rosemary Schiacciata</p> <p><b>Turkey Bacon Avocado</b> \$16 Turkey, bacon, pepper jack cheese, avocado, red onion, butter lettuce, and herb mayo on Dutch crunch</p>	<p><b>Smashburger</b> \$19 Two patties with cheese, house sauce, shredded lettuce, caramelized onion Add patty +\$4</p> <p><b>Hot Honey Chicken Sandwich</b> \$22 Hot Honey crispy chicken, bacon, pickles, Asian pear slaw, and Sriracha aioli,</p>
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**C O C K T A I L S     \$ 1 4**

**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

**H O U S E   E S P R E S S O   C O C K T A I L S     \$ 1 5**

**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

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!