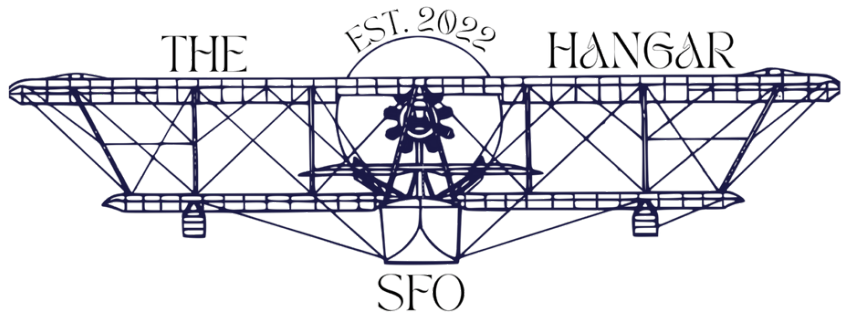




APPETIZERS

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

Jerk Chicken Tacos \$16

Jerk chicken, slaw, pineapple habanero sauce, crispy potato straws

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

House-cut fries cooked three times, 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

Shrimp Fra Diavolo \$18

Pan-seared shrimp, spicy tomato sauce, basil, crostini

Brussel's Sprouts \$14

Roasted, crispy sage, house hot honey, cranberry

SALADS

Protein Add-on Options:

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

House Salad \$14

Mixed greens, apples, almonds, dry jack cheese, cranberry, charred orange 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

Jambalaya \$24

Fusilli noodles, chicken, shrimp, bell pepper, jalapeño, caramelized onion, cajun cream 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

SANDWICHES

Steak Sandwich \$22

Steak, arugula, crispy shallots, and roasted garlic and jalapeno spread on rosemary Schiacciata

TBA Sandwich \$16

Turkey, bacon, pepper jack cheese, avocado, red onion, butter lettuce, and herb mayo on Dutch crunch

Executive Chef Jesse Gomez and Bar director Danny Sogar pride themselves in using the finest and freshest ingredients, creating items from scratch, and sourcing from small farms and businesses whenever possible.

We thank you for joining us in celebrating the art of food and beverage.