



APPETIZERS

<p>Korean Beef Tacos \$16 Ginger beef, jalapeño slaw, sesame, sriracha aioli</p> <p>Honey Chipotle Ribs \$18 Tender ribs finished with a honey chipotle glaze, served with pickled onions and chives</p> <p>Thrice Cooked Fries \$12 In house cut fries cooked three times to golden perfection Garlic + \$3 Truffle + \$5</p> <p>Loaded Fries \$20 House-cut fries cooked three times, ground beef, bacon, caramelized onions, cheese blend, house special sauce, pickled Fresno peppers, and chives</p> <p>Green Bean Almondine \$14 Garlic green beans, toasted almond, butter, chili oil</p>	<p>Barbacoa Nachos \$18 Slow-cooked beef barbacoa, aged cheddar and Monterey jack, sour cream, mango pico de gallo, pickled Fresno peppers</p> <p>Chicken Wings \$18 Lemon Pepper (wet), butter chicken, garlic parmesan, honey chipotle bbq, buffalo</p> <p>Bacon Jalapeño Mac And Cheese \$16 Creamy mac and cheese packed with bacon and jalapenos</p> <p>Shrimp Fra Diavolo \$18 Pan-seared shrimp, spicy tomato sauce, basil, crostini</p> <p>BBQ Gobhi \$14 Fried cauliflower, honey chipotle bbq</p>
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SALADS

Protein Add-on Options:

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

<p>House Salad \$14 Mixed greens, blackberries, almonds, red onion, dry jack cheese, citrus vinaigrette</p> <p>Beet Salad \$16 Beets, arugula, orange segments, and pistachio-goat cheese fritters in a cilantro orange vinaigrette</p>	<p>Caesar Salad \$16 Romaine lettuce, crispy artichokes, cherry tomatoes, and capers, tossed in a house-made Caesar dressing</p> <p>Wedge Salad \$16 Iceberg lettuce, crispy bacon, slow roasted tomatoes, olives, blue cheese crumble, ranch dressing</p>
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FLATBREADS

<p>Pepperoni \$18 Pepperoni, jalapeños, caramelized onions</p> <p>Veggie \$17 Artichoke, red onion, bell pepper, garlic, crushed red pepper, spinach</p>	<p>BBQ Chicken \$18 Chicken, red onion, topped with honey chipotle bbq</p> <p>Meat Lovers \$20 Pepperoni, bacon, andouille</p>
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PASTA

<p>Jambalaya \$24 Fusilli noodles, andouille, shrimp, bell pepper, jalapeño, caramelized onion, cajun cream sauce</p> <p>Creamy Chicken Pasta \$24 Fusilli noodles, chicken, roasted garlic, creamed spinach, blistered tomatoes</p>	<p>Fusilli Alla Vodka \$20 Fusilli noodles, caramelized onion, artichoke, spinach, in a vodka sauce Add chicken +\$10 Add steak +\$18 Add salmon or shrimp +\$14</p>
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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.