



APPETIZERS⁺

ITALIAN HUMMUS White beans, garlic, lemon, oregano, pita crackers. 8 *GF - Sub corn tortilla chips

*Add cucumber slices 2

- **DRUNKEN SHRIMP** Sautéed shrimp, saffron cream, white wine, garlic, ancho chili flake, toasted focaccia. 15
*GF - Remove focaccia

***SMOKED WINGS** House-smoked bone-in wings. Served with choice of ranch or bleu. 14

ORANGE PEPPER PINEAPPLE DRY RUB
CAJUN DRY RUB
ROSEMARY & HONEY BUFFALO
JALAPEÑO HONEY MUSTARD

***GARLIC PARMESAN FRIES** Garlic oil, parmesan, rosemary, lemon peppercorn aioli. 8

***SPINACH ARTICHOKE DIP** Spinach, artichoke, 3 cheese blend, tortilla chips. 9

SMOKED SOFT PRETZEL House-smoked soft pretzel, corned beef, green onion, gruyère, maple mustard drizzle. 14

- **BANG BANG TACOS** Crispy shrimp, spring greens, roasted red pepper, green onion, cilantro, better sauce, corn tortillas. 14

- **BEEF SKEWERS** Marinated steak, red onion, shishito pepper, cherry tomato, teriyaki glaze, togarashi seasoning, miso aioli. 16

SALADS⁺

Soup 5

Add chicken 4

Add shrimp 7

GREEK Kale, roasted red pepper, honey garlic roasted tomato, olive tapenade, pickled onion, feta, cucumber, greek vinaigrette, balsamic drizzle, warm pita. 13 *GF - Remove pita

***WEDGE** Iceberg, red onion, honey garlic roasted tomato, bacon, blue cheese crumbles, italian & blue cheese dressing. 12

CAESAR Romaine, kale, hard cooked egg, red onion, parmesan breadcrumbs, grated parmesan, caesar dressing. 14
*GF - Remove parmesan bread crumbs

***BBQ CHICKEN** Romaine, diced bbq chicken, corn, colby jack, black beans, pico de gallo, tortilla strips, cilantro, lime wedge, ranch dressing and bbq sauce. 16

FLATBREADS⁺

*GF - Sub gluten free crust 4

BBQ CHICKEN FLATBREAD Cry baby craig's aioli, colby jack, bbq chicken, bacon, red onion, jalapeño, cilantro, bbq sauce drizzle. 14

ITALIAN BEEF FLATBREAD Garlic aioli, italian beef, green pepper, giardinere, mozzarella. 14

TUSCAN FLATBREAD Parmesan cream, garlic mushrooms, kale, diced salami, mozzarella. 14

CAPRESE FLATBREAD Basil pesto, honey garlic roasted cherry tomatoes, mozzarella, parmesan, balsamic glaze drizzle. 14

SMASH BURGERS⁺

Add soup 5

Served with fries

Add Salad 5

Sub plant based patty 3

Add bacon 3

- **MISO MUSHROOM SMASH 15**
2 smashed beef patties, mushrooms, shishito peppers, gruyère, miso aioli. *GF - Sub gluten-free bun 3

- **ALL DAY SMASH 15**
2 smashed beef and bacon blend patties, white cheddar, jalapeno, pickled onion, over-medium egg, cry baby craig's aioli. *GF - Sub gluten-free bun 3

- **CLASSIC SMASH 14**
2 smashed beef patties, sautéed onions, pickles, american cheese, fancy sauce. *GF - Sub gluten-free bun 3

- **SOUTHWEST SMASH 15**
2 smashed beef patties, red onion, fried jalapeños, habanero jack, bbq sauce.

SANDWICHES⁺

Served with fries

Add soup 5

Add salad 5

BEEF & WHITE CHEDDAR PANINI 16
Sourdough, shaved beef, garlic aioli, roasted red pepper, sautéed onions, mushrooms, white cheddar, served with horseradish cream.

CHICKEN PESTO PANINI 14
Sourdough, chicken breast, spinach, olive tapenade, herbed cream cheese, pesto.

CORNED BEEF MELT 15.5
Focaccia, house-smoked corned beef, gruyère, pickled red cabbage, garlic aioli, pickled mustard seed.

KIDS MENU⁺ 7

Kids 12 and under

Served with fries

CHEESEBURGER *GF - Sub gluten free bun 3 CORN DOGS

GRILLED CHEESE *GF - Sub gluten free bread 2 *CHICKEN TENDERS

KRAFT MAC & CHEESE

ENTREES⁺

4PM - CLOSE

*SMOKED CHICKEN

House-smoked bone-in chicken breast, mashed potato, maple mustard glazed carrots. 19

• MISO SALMON

Miso glazed salmon, green beans, ginger citrus rice. 20

•*SMOKED RIBEYE

House-smoked ribeye, shredded potato casserole, asparagus. 30

Add sautéed onions 2
Add sautéed mushrooms 4
Add horseradish cream 2

SHORT RIB RIGATONI

Red-wine braised short rib, tomato sauce, rigatoni, garlic parmesan breadcrumbs. 22

•*SAFFRON CREAM SCALLOPS

Jumbo scallops, mashed potato, sautéed asparagus. 24

PESTO TORTELLINI

Cheese tortellini, basil pesto, parmesan cream sauce, roasted tomato, parmesan, basil. 17

Add chicken 4
Add shrimp 7

A LA CARTE⁺

*GREEN BEANS 5

*ASPARAGUS 5

*SIDE SALAD 5

SOUP 5

*MAPLE GLAZED CARROTS 5

*SHREDDED POTATO CASSEROLE 5

*MASHED POTATO 5

COFFEE / ESPRESSO⁺

OUR COFFEE IS FROM OUR LOCAL ROASTER, ROASTERY 7

SUB ALMOND OR OAT MILK 1.5

EXTRA SHOT OF ESPRESSO 1.5

ADD A FLAVOR SHOT 1

• Chocolate • Caramel • Vanilla
• Sugar Free Vanilla

MEDIUM ROAST 3.5

MIEL 6

AMERICANO 3.5

LATTE 5

MOCHA 6

ESPRESSO 3.5

CAPPUCCINO 5

SHOT IN THE DARK 5

COLD BREW - (Tap) 5

HOT TEA 3

Black, Green, Herbal

DESSERT⁺

QUADRUPLE LAYER CARROT CAKE 10

Walnuts, cream cheese frosting, rum caramel drizzle.

SEASONAL BREAD PUDDING 9

Ask your server about our current selection.

CHOCOLATE CAKE 9

Dark chocolate sponge, white chocolate mousse, chocolate ganache frosting, strawberry sauce, whipped cream

*Denotes Gluten Friendly Options

• This symbol denotes foods that may be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Our talented chefs have passionately created every one of our menu items. We are so proud to have the opportunity to serve you today. We gladly honor any request to remove any ingredients from our menu, however we highly suggest that you taste it as intended. Omitting an ingredient will change the flavor profile. We respectfully insist no modifications or substitutions are allowed to any of our chef designed items.



Our accuracy on allergens is dependent on the information provided by our distributors