

SHAREABLES

	<u>HH</u>	
*Wagyu Sliders American Cheese, Caramelized Onions, House Sauce	14	19
*Tuna Tostada Diced Ahi, Avocado Salsa, Sriracha Aioli, Sesame Seeds	12	17
Caramelized Brussels Sprouts Bacon, Bourbon Caramel, Onions	11	14
Deviled Eggs Applewood Smoked Bacon	7	10
Nachos Pico de Gallo, Avocado Crema, Cheese Sauce, Corn Chips + Chicken 6 + Pork 7	12	15
Burrata Caprese Hot House Tomatoes, Balsamic Reduction, Evo, Basil, Toast Points	14	17
Lamb Meatballs Tzatziki, Pickled Red Onions, Grilled Bread	14	16
The Pretzel Beer Cheese Sauce	9	14
Truffle Fries Parmesan, Parsley, Garlic Aioli	8	11
Charcuterie Board Iberica Pork Salchichon, Spianata Calabrese Salami, Saucisson Sec Aux Herbes, Fig Jam, Crushed Chile Marinade, Olives, Marconi Almonds, Havarti, Asiago, Aged Gouda	16	22
Cauliflower Wings Tzatziki Dressing, Blue Cheese, or Ranch	12	15
WINGIN IT { Blue Cheese or Ranch and Carrots, Celery }		
House Buffalo	17	
Nashville Hot	16	
Dry Rub	16	

SIGNATURE COCKTAILS

Espresso Martini House Vodka, Borghetti, Cinnamon Demerara	16
Cook's Old Fashioned Four Roses, Demerara, CC Cold Brew, Plum Bitters	16
Pineapple Jalapeño Margarita House Tequila, Pineapple Juice, Jalapeño, Lime Juice	16
Strawberry Basil Mule Titos, Strawberry Basil Simple Syrup, Fever Tree Ginger Beer, Lime Juice	15
Classic Negroni Gin, Campari, Vermouth, Stirred, Served on a Rock with an Orange Slice	16

SALADS

Craft Salad Spring Mix, Tomatoes, Cucumber, Focaccia Croutons, Pickled Red Onions, Vinaigrette	14
Power Bowl with Quinoa Avocado Sauce, Hothouse Tomato, Marcona Almonds, Broccoli, Sweet Potato, Lemon Vinaigrette	15
Southwest Cobb Roasted Corn, Tomato, Chicken Breast, Smoked Bacon, Hardboiled Egg, Pickled Red Onion, Avocado Crema, Queso Fresco, Cayenne Lime Dressing	19
*House Caesar Shaved Parmesan, Focaccia Croutons, Fried Egg + Grilled Chicken 6 + *Grilled Wild Salmon 11 + *Sliced Steak 15	15

MAINS

*House Wagyu Burger White Cheddar, Grilled Onions, Applewood Smoked Bacon, House Sauce, Pickles, Lettuce, Tomato, Fries	21	Cranberry Grilled Chicken Club Bacon, Lettuce, Tomato, Cranberry Cheese Spread, Fries	20
*Pastrami Bomb Burger Wagyu Beef, White Cheddar, Grilled Onions, 1000 Island, Spicy Sauerkraut, Fries	24	Nashville Hot Chicken Sandwich Buttermilk Soaked, Slaw, Pickled Red Onions, House Hot Sauce, Fries	22
Chicken Shawarma Patty No Bun, Tzatziki, Tomato Relish, Spinach & Parmesan Quinoa, Pickled Red Onions	19	Mac-N-Cheese Cavatappi Pasta in Creamy White Cheddar Sauce + Bacon 2 + Chicken 6	16
"The Reckoning" Pastrami Pretzel Sandwich Swiss, Sauerkraut, 1000 Island, Fries	25	Chicken Philly Pepper Jack Cheese, Onion, On Focaccia	20
Craft Grilled Cheese Melted American, Swiss, & Cheddar on Focaccia, Choice of Tomato Soup or Fries	18	*Steak Frites 8oz Steak, Truffle Fries, Chimichurri	34
Tacos		*Wild Blackened Grilled Salmon Parmesan and Spinach Quinoa, Potatoes	26
FISH - 3 Tacos with Slaw, Lemon Vinaigrette, Pickled Red Onion, Avocado Cilantro Sauce	21	*Fish & Chips Traditional Battered Alaskan Cod, Dill Aioli, Fries	24
CHICKEN - 3 Tacos with Pico de Gallo, Guacamole	17		
PORK - 3 Tacos with Guacamole, Pickled Onions	19		

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

WHITES



Maschio Prosecco <i>Italy</i>	11		36
Fleurs De Prairie Rose <i>Languedoc, France</i>	13	17	48
Abadia De San Campio Albariño <i>D.O. Rias Baixas, Spain</i>	15	20	54
Barone Fini Pinot Grigio <i>Valdadige, Italy</i>	13	17	48
DAOU Sauvignon Blanc <i>Paso Robles, CA</i>	13	17	48
Twenty Acres Chardonnay <i>California</i>	10	13	39
Frank Family Chardonnay Carneros <i>Napa, CA</i>	18	25	65

REDS



Alta Vista Malbec <i>Mendoza, Argentina</i>	11	14	4
Roshambo Pinot Noir <i>California</i>	13	17	48
Sokol Blosser Evolution Pinot Noir <i>Oregon</i>	14	19	53
Prisoner Red Blend <i>Napa, CA</i>	20	28	80
Hess Maverick Ranches Cabernet <i>Paso Robles, CA</i>	18	25	65
Caymus Conundrum Red Blend <i>California</i>	11	14	42
Twenty Acres Cabernet <i>California</i>	12	16	44

COCKTAILS

Seasonal Sangria Red & White (Ask your server for our offering.)	12/40
Coconut Mojito House Coconut Rum, Coconut Water, Lime, Simple Syrup, Mint	14
Blood Orange Paloma Real Del Villa, Lime, Agave, Blood Orange Pellegrino, Grapefruit Bitters	15
Pineapple Jalapeño Margarita House Tequila, Pineapple Juice, Jalapeño, Lime Juice	16
Strawberry Basil Mule Titos, Strawberry Basil Simple Syrup, Fever Tree, Ginger Beer, Lime Juice	15
Classic Negroni Gin, Campari, Vermouth, Stirred, Served on a Rock with an Orange Slice	16
Cook's Old Fashioned Four Roses, Demerara, CC Cold Brew, Plum Bitters	16
Espresso Martini House Vodka, Borghetti, Cinnamon Demerara	16
Cucumber Cooler House Gin, Cucumber, Mint, Simple Syrup, Lemon	15
Tequila Old Fashioned G4 Reposado, Agave, Chocolate Bitters, Luxardo Cherry	16



HAPPY HOUR DAILY 3PM-6PM

WHITE 8 HOUSE PROSECCO ROSE PINOT GRIGIO CHARDONNAY	RED 8 HOUSE PINOT NOIR MALBEC	BEER 6 TWENTY-TWO ROTATING TAPS	SIGNATURE 12 COCKTAILS
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ALL SHAREABLES • WAGYU BURGER-16 • FISH TACOS-16

PLEASE DRINK RESPONSIBLY.