



SALADS

WEDGE SALAD

Smoked tomato, thick cut bacon, bleu cheese, buttermilk dressing

14

SALMON SALAD

Pomegranate seeds sunflower seed, Chèvre, tarragon vinaigrette

20

CHEF'S SALAD

Baby Greens, Avocado, Red Onion, Farfalle, Cherry Tomato, Sweet Corn, Pesto, Lemon Vinaigrette

14

ROASTED BEETS

Dates, Walnuts, Pomegranate Seeds, Goat Cheese, Honey Pomegranate Vinaigrette

14

BURGERS & SANDWICHES

SMOKED BRISKET PHILLY

Brisket, Peppers, Onions, 4 Cheese Sauce

16

CHEESEBURGER

Ground Daily with Wagyu, Short Rib & Chuck, With Our 5 Year Aged Cheddar, LTO, Tomato Aioli

18

CHICKEN SANDWICH

Marinated Grilled Chicken, Arugula Pesto, Tomato, Burrata

14

SMOKED GOUDA JALAPENO BRATWURST

Hoagie Bun, Cole Slaw

14

SMOKED SALMON EGG SALAD SANDWICH

House Cured Salmon, Pickle, Dill

14

(SERVED WITH YOUR CHOICE OF HAND CUT FRIES OR CHIPS)

HANDHELDS

BRISKET TACOS

Hoisin glaze, radish, cotija, red cabbage slaw

15

SMOKED CHICKEN WINGS (8)

House made dry rub, bleu cheese dressing

14

TEMPURA BATTERED FISH TACOS

Avocado creme Fraiche, smoked salsa, lettuce

14

Red Wine

	Glass	Bottle
J. WILKES Cabernet Sauvignon Paso Robles, CA	14	54
ROUTESTOCK ROUTE 29 Cabernet Sauvignon Napa Valley, CA	20	70
CAYMUS-SUISUN, GRAND DURIF Petite Syrah Suisun Valley, CA	16	60
BOREALIS Pinot Noir Forest Grove, OR	14	54
LOUIS JADOT Pinot Noir Burgundy, FR	15	58
D.V. CATENA TINTO HISTORICO Rare Red Blend Mendoza, AR	15	58
SEÑORIO DE P. PECINA Tempranillo Rioja, ES	14	56

White Wine

	Glass	Bottle
TREFETHEN FAMILY VINEYARDS Chardonnay Napa Valley, CA	15	58
DOMAINE LE ARGENTEILLE Chardonnay (Unoaked) Tupungato,	12	46
HEDGES ESTATE C.M.S. Sauvignon Blanc Columbia Valley, WA	12	46
JUGGERNAUT Sauvignon Blanc Marlborough, NZ	13	50
PULLUS Pinot Grigio Stajerska, SI	14	55
ALPHONSE MELLOTT 'LA MOUSSIÈRE' Sauvignon Blanc Sancerre,	25	85

Rose

	Glass	Bottle
DANCING DRAGONFLY, PONY Cold Climate Blend St. Croix Falls, WI	14	56
PEYRASSOL LA CROIX Grenache Provence, FR	13	50

Sparkling

	Glass	Bottle
BIAGIO SPUMANTE Moscato Milan, IT	14	56
LAURENT PERRIER Champagne Blend Champagne, FR	24	85
BISOL JEIO Prosecco Valdobbiadene, IT	12	48

CRAFT COCKTAILS

CROSBY Buffalo Trace Bourbon, Allspice, Apple, Cinnamon <i>Sweet, Fruity</i>	11
MATCHSTICK MANHATTAN Old Forester Bourbon, Hibiscus Vermouth <i>Spirit Forward, Savory</i>	15
ESPRESSO MARTINI Vodka, Espresso, Vanilla <i>Sweet, Coffee</i>	16
G & TEA Gin, Matcha, Lemon, Egg White <i>Semi-sweet</i>	16
HIGH TIME IN TOKYO Japanese Whiskey, Aperol, Passionfruit, Lime <i>Bitter-sweet, Tropical</i>	14
GOLDEN HOUR White Rum, Licor 43, Sweetened Condensed Milk, Lime, Egg Yolk <i>Baking Spices, Orange, Citrus, Creamy</i>	15
KNOCKIN' ON HEAVENS DOOR Heavens Door Ascension Honey, Berry, Lemon, <i>Tart, Refreshing, Semi-Sweet</i>	14
THE DRUNKEN BOTANIST The Botanist Gin, Elderflower, Simple, Lime Bitters <i>Spirit Forward, Floral, Slightly Fruity</i>	14
OAXACAN HEATWAVE Mezcal, Orgeat, Lime, Fire Tincture, Angostura <i>Smoky, Spicy, Tart, Refreshing</i>	14

ALCOHOL FREE COCKTAILS

LAST CALL FOR ALCOHOL Abstinence Non Alcoholic Blood Orange Aperitif, lemon,	9
MOCK- SCOW MULE ROTATING NON-ALCOHOLIC MOSCOW MULE	9