



Craft Food Menu 09/22/2020

SIGNATURE SANDWICHES

Comes with Choice of Fancy Side

Porkstrami & Pretzel - \$16

Our Signature Cured Pork, Mayo, Havarti Cheese, Beer Mustard, Scratch Made Pretzel Roll, House Made Dill Pickle Spear

Root Beer Pulled Pork - \$16

Slow Cooked Root Beer Infused Pork, Mayo, Root Beer BBQ, Sweet & Sour Slaw, Bolillo Roll, House Made Dill Pickle Spear

Beer Mustard Belly Bahn Mi - \$16

Five Spice House Cured Pork Belly, Mayo, House Crafted Honey Babies Beer Mustard, Pickled Carrot, Red Radish, Jalapeno & Cucumber Slaw, Mae Ploy, Fresh Baked Bolillo Roll

The Luau - \$16

Our Signature Cured Pork, Mayo, Havarti Cheese, Grilled Pineapple, Chili Garlic BBQ Sauce, Scratch Made Pretzel Roll

Faux Go's - \$16

Our Signature Cured Pork, Mayo, Yellow Mustard, Tillamook White Cheddar, Scratch Made Dill Pickle Chips, Scratch Made Pretzel Roll

Pepper Jacked Club - \$15

Thick Sliced Turkey, Honey Pepper Bacon, Pepper Jack Cheese, Bacon Mayo, Spring Mix on Scratch Made Focaccia

Basic Chick - \$15

Grilled Chicken, Havarti Cheese, Buttermilk Sauce, Avocado, Spring Mix, House Made Bolillo Roll

Angry Bleubird - \$15

Grilled Chicken, Sonoma Pepper Jack, Organic Greens, Our Signature Bleubird Sauce, Sriracha, House Made Bolillo Roll

Big Fat Grilled Cheese - \$10

Scratch Made Focaccia, With Cheddar, Pepper Jack & Havarti (*with Vegan 'Cheese' - \$11*)

Slaw Dog - 10

Miller's 100% Angus Beef Hot Dog, Yellow Mustard, Sweet & Sour Slaw, Fresh Baked Bolillo Roll

Lobster Club Roll - \$23

Wild Caught Lobster, Garlic-Herb Aioli, Honey Pepper Bacon, Tomato, Spring Mix, Fresh Baked Bolillo Roll

FANCY SIDES

Chedda Jack Mac - \$5/8oz - \$9/16oz

Original Recipe Cheddar & Jack Mac, Butter Toasted Panko & Parsley Crunchies

Fix-All Fries - \$6/Basket

Shoe String French Fries with our Signature Fix-All Seasoning

Fixed Potato Salad - \$5/8oz - \$9/16oz

Home Made Potato Salad with Organic Hard-Boiled Egg, Apple Wood Smoked Bacon & all the Fixin's

Calabrese Pasta Salad - \$5/8oz - \$9/16oz

Rotini Pasta, Roasted Red Peppers, Artichokes, Pepperoncini, Garbanzos, Kidney Beans, Olives, Parmesan, Sparrow Lane Cabernet Vinaigrette

Sweet & Sour Slaw - \$4/8oz - \$7/16oz

Old Skool Style Oil & Vinegar Slaw



Mixed Greens Small Side Salad - \$5

Baby Greens & Romaine Mix, Fresh Veggies, Choice of Balsamic, Bleubird, Chipotle, or Buttermilk Sauce

DRINKS

Canned Sodas: **\$1.50**

*Pepsi
Diet Pepsi
Dr. Pepper
Diet Dr. Pepper
Mountain Dew
Crush*

Bottled Water **\$1.00**

Iced Tea **\$3.00**

All Seasonal Vegetables are Purchased Locally and are Grown with Organic Practices by Sol Sister Farm in Hughson Ca

SALADS

Char Siu Pork Salad - \$14

Romaine, Napa Cabbage, Fried Wontons, Edamame, Carrots, Local Cucumber, Mandarin Oranges, House Smoked Char Siu Pork, Sesame Seeds, Soy Wasabi Vinaigrette

Fixed Greens - \$9 /Add Chicken Breast - \$13

Mixed Greens, Fresh Local Veggies, Scratch Made Focaccia, Choice of Balsamic, Bleu, or Buttermilk Sauce

Food Fix Caesar - \$10 /Add Chicken Breast - \$13

Romaine Lettuce, Focaccia Croutons, Family Recipe Caesar Dressing, Fresh Shaved Parmesan, Scratch Made Focaccia

El Hefe Salad - \$14

Mixed Greens, Sous Vide Chicken Breast, Shredded Sonoma Pepper Jack, Organic Black Beans, Cherry Tomatoes, Red Onion, Avocado, Fried Corn Chips, Chipotle Sauce, Scratch Made Focaccia

Killer Kobb Salad - \$14

Mixed Greens, Sous Vide Chicken Breast, Sharp Cheddar, Apple Wood Smoked Bacon, Organic Hard-Boiled Egg, Cherry Tomatoes, Avocado, Scratch Made Focaccia, Choice of Balsamic, Bleu, Buttermilk or Chipotle Sauce

Hand Crafted Pickles & Preserves

Everything Made Right Here!

Ready To Go in our Deli Case
Pint \$5 / Quart \$9

Local Grown Pickled Okra

Dill Pickle Slices

Habanero Dill Slices

Dill Pickle Sticks (Quarts Only)

“Taco Truck” Pickled Jalapenos

FOOD WITH FRIENDS

Pulled Pork Bahn Mi Nachos - \$14

Fried Wonton Chips, Slow Cooked Root Beer Pulled Pork, Bahn Mi Slaw, Sriracha Aioli, Mae Ploy, Chopped Scallions, Tomato & Cilantro

St. Luis Pig Wings \$18 Half Rack

Half Rack of Chicken Fried Saint Louis Ribs, House Made Sweet Chili Garlic BBQ Sauce, Mixed Greens & Pickled Carrots

Poke Nachos - \$16

Poke Marinated Yellowfin Tuna, Fried Wonton Chips, Bahn Mi Slaw, Sriracha Aioli, Mae Ploy, Chopped Scallions, Tomato & Cilantro, Sesame Seeds

Angry Bird Fries - \$14

Grilled Chicken, Pepper Jack, Bleubird Sauce, Sriracha, Green Onions, Fix-All Fries



More Fun Food Coming Soon!

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