



BRUNCH FEATURES

Cornflake Crusted French Toast **\$10.95**

Madagascar vanilla bourbon cream cheese icing, blueberry compote, "The Sugarman" VT maple syrup

Brunch Pizza **\$13.95**

Herbed ricotta, sharp cheddar, sausage, potato, spanish onion, soft scrambled egg, chipotle cream

Breakfast Skillet **\$13.95**

3 eggs any style, thick cut bacon, pork sausage patty, brunch potatoes, garlic toast

Chicken Enchilada Fritatta **\$13.95**

Corn tortilla, spanish onion, red pepper, pepper jack cheese, chipotle cream, cilantro, brunch potatoes

Spinach & Feta Fritatta **\$13.95**

green onion, oregano, basil pesto, brunch potatoes

Hangover Burger **\$14.95**

Jalapeño bacon, cheddar, sunny side egg, romaine, pico de gallo, bloody mary mayo, brunch potatoes

Ultimate Breakfast Sammich **\$13.95**

Sausage patty, jalapeño bacon, pepper jack, cheddar, scrambled egg, fried egg, potato bun, brunch potatoes

FREE FLOWING BRUNCH

Reopening Special

\$10 per person

with food purchase

Mimosas

Orange, Ruby Red Grapefruit, Guava or Peach

Wine Selections

Fuedo "Principe del Butera" Chardonnay, Sicily
Triennes "Mediterranée" Rosé, Provence
Black Cabra Cabernet Sauvignon, Argentina

Craft Beer Selections

Palmia Light Lemon Lager, WI
21st Amendment "Sparkale" Rosé Ale, CA
Sierra Nevada Pale Ale, CA
Full Sail "Sesión" Mexican Lager, OR
Pyramid "Outburst" Citrus IPA, WA
North Coast "Stellar" IPA, CA
Sierra Nevada "Hoppy Anniversary" IPA, CA
Hangar 24 "Iconic" Double IPA, CA

Special

Perrier Jouët Grand Brut

1/2 bottle \$24



HAPPY HOUR

MONDAY-FRIDAY 3:30 - 6:30 PM

WINES

\$5

Mariscos "The Ned" Sauvignon Blanc
Marlborough, New Zealand

Feudo "Principe di Butera" Chardonnay
Sicily, Italy

Triennes "Méditerranée" Rosé
Provence, France

Black Cabra Cabernet Sauvignon
Argentina

BEERS & CIDERS

\$3

PBR "Select" Tallboys

21st Amendment "Sparkale" Rosé Ale, CA

Palmia Light Lemon Lager, WI

Full Sail "Sesión" Mexican Lager, OR

Speakeasy "Suds" Session Ale, CA

Sierra Nevada Pale Ale, CA

Pyramid "Outburst" Citrus IPA, WA

Sierra Nevada "Hoppy Anniversary" IPA, CA

Hangar 24 "Iconic" Double IPA, CA

SPIRITED OFFERINGS

\$5

Blueberry Bomb

Palmia lemon lager, Skyy blueberry shot

Patio Pounder

Skyy watermelon vodka, lemonade

Cut Loose Juice

Rosé wine, orange liqueur, orange & ruby red grapefruit juices, mint syrup

FUN BITES

\$6

Mini Meatballs

Pepperoni sauce, garlic toast

Fire Fries Fully Dressed

Black pepper ranch, bacon, green onions, shredded cheddar

Crispy Chicken Tenders

Black garlic salt, togarashi mayo, scallions

The Pizza Roll

Pepperoni, salami, sopressata, red onion, jalapeño, mozzarella, zesty tomato sauce

WINE & CHAMPAGNE



BY THE GLASS

Caposaldo Prosecco, Valdobbiadene <i>Italy NV</i>	\$8 gls / \$29
Charles Smith "Kung Fu Girl" Riesling <i>Washington</i>	\$8 gls / \$29
Maricos "The Ned" Sauvignon Blanc <i>Marlborough, New Zealand</i>	\$8 gls / \$29
Feudo "Principe di Butera" Chardonnay <i>Sicily, Italy</i>	\$8 gls / \$29
Triennes "Méditerranée" Rosé <i>Provence, France</i>	\$8 gls / \$29
Pali Wine Co. "Huntington" Pinot Noir <i>Santa Barbara County, CA</i>	\$9 gls / \$33
Baron Fini Merlot <i>Trentino, Italy</i>	\$9 gls / \$33
Ghibello Chianti <i>Firenze, Italy</i>	\$8 gls / \$29
Rodney Strong Cabernet Sauvignon <i>Sonoma County, CA</i>	\$11 gls / \$41

CHAMPAGNE

Perrier Jouët Grand Brut <i>Epernay, France</i>	1/2 bottle \$36
Freixenet Cordon Rosado Brut Cava <i>Spain</i>	\$25
Schramsberg "Mirabelle" Brut Rosé <i>North Coast</i>	\$45

WHITES

Villa Sandi Pinot Grigio, delle Venezie <i>Italy 2017</i>	\$22
I Magredi Sauvignon Blanc, Friuli <i>Italy 2017</i>	\$30
Taken "Complicated" Chardonnay <i>Sonoma Coast 2016</i>	\$28

Charles Smith "Eve" Chardonnay <i>Washington 2017</i>	\$30
Stags' Leap Chardonnay <i>Napa 2018</i>	\$48
Rombauer Chardonnay <i>Carneros 2018</i>	\$52
Wayfarer "Wayfarer Vyd" Chardonnay <i>Fort Ross - Seaview, Sonoma 2015</i>	\$60

REDS

La Follette Pinot Noir <i>North Coast 2016</i>	\$39
Arista Pinot Noir <i>Russian River Valley 2013</i>	\$59
Charles Smith "Velvet Devil" Merlot <i>Washington State 2018</i>	\$32
Wilson Winery Zinfandel <i>Sonoma 2015</i>	\$42
Michael-David "Earthquake" Zinfandel <i>Lodi 2016</i>	\$45
Heitz "Ink Grade Vyd" Zinfandel <i>Napa Valley 2014</i>	\$42
Rombauer Zinfandel <i>California 2018</i>	\$49
Black Cabra Malbec <i>Argentina 2017</i>	\$24
Tapiz "Alta Collection" Malbec <i>Mendoza, Argentina 2017</i>	\$42
Michael-David "Earthquake" Cabernet Sauvignon - <i>Lodi 2016</i>	\$45
Stags' Leap Cabernet Sauvignon <i>Napa 2016</i>	\$69
Santa Ema "Rivalta" Carménère Blend Cachapoal Valley - <i>Chile 2007</i>	\$75



COCKTAILS

"ON THE ROCKS" \$8

- Knob Creek Old Fashioned
- Larios Gin "Aviation"
- Effen Cosmopolitan
- Cruzan Mai Tai
- Tres Generaciones Jalapeno Pineapple Margarita
- Hornitos Margarita

HOUSE COCKTAILS \$7

- Aperol Spritz
- Tito's Bloody Mary
- IW Harper's "Kentucky Mule"
- Jack & Ginger
- Corazón Paloma
- Patio Pounder—Skyy Watermelon, lemonade
- Cut Loose Juice—Rosé, orange liqueur, oj, grapefruit

CASA NOBLE 375MLS

- Blanco \$36
- Reposado \$42
- Anejo \$48
- Served w/ lime & salt

CIDER

- Blake's "Flannel Mouth" Classic Cider \$5 can
- Blake's "El Chavo" Mango Habenero \$5 can
- Blake's "Saint Chéri" Bourbon Barrel Aged Cherry \$5 can

BEER

- PBR "Extra" Tallboy\$4 can
- Bud Lite\$5
- Corona Premier\$5
- Modelo Especial 24oz "Raider Edition"\$9 can
- Steigl Grapefruit Radler 16.9oz\$7 can
- Steigl Raspberry Radler 16.9oz\$7 can
- Palmia "Light Lemon"\$5 can
- CraftHaus "Silver State" Blonde Ale\$5 can
- 21st Amendment "Hell or High Watermelon" ..\$5 can
- Abnormal "Tiki Life for Me" Wheat Ale\$6 can
- Pilsner Urquell\$5
- Bells "Two Hearted" Ale\$5 can
- Saugatuck "Backyard" Light IPA 16oz\$7 can
- Sierra Nevada "Hoppy Anniversary" IPA\$5
- Sierra Nevada "Tropical Torpedo" IPA\$5 can
- Pizza Port "Swami" IPA 16oz\$7 can
- Pizza Port "Beach Retreat" IPA 16oz\$7 can
- Able Baker "Atomic Duck" IPA 16oz\$8 can
- Beachwood "Amalgamator" IPA 16oz\$8 can
- Beer Zombies "Wizards & Zombies"
- Hazy Triple IPA 16oz\$9 can
- Tenaya Creek "Bonanza Brown" Ale\$5 can
- Founders "Dirty Bastard" Scotch Ale\$5
- Lovelady "Paleo Porter"\$5 can
- Guinness Stout 14.9oz\$6 can
- Belching Beaver "Peanut Butter" Stout\$6 can
- North Coast "Old Rasputin" Imperial Stout\$6



STARTERS

Giant Meatball \$11.95
Pepperoni sauce, table bread

1 lb Jumbo Chicken Wings \$11.95
Apricot sambal glaze, desert heat dry spice or hot 'n wet - served with ranch dressing

Loaded Mac -N- Cheese \$9.95
Slow roast pork*, slaw, green onion
**Sub jalapeño cauliflower for a vegetarian option*

Mini Burgers - 3 or 6 \$9.95/16.95
Cheese, pickle, brioche bun, fried onions

Creamy Crab Soup \$9.95
Lump crab meat, served with garlic toast

Blackened Shrimp & Grits \$12.95
Sharp cheddar grits, white wine butter sauce

Roasted Jalapeño Cauliflower \$8.95
Orange cumin marinade, roasted red pepper, with an apricot sambal glaze

Crazy Feta \$8.95
Roasted jalapeño, olive oil drizzle, green onion, kalamata olives, crispy cracker bread

Table Bread \$2.95
Pizza bread w/ garlic butter and zesty tomato sauce

SPECIALTY BEVS

Fiji Water 500ml / 1 L \$2.75 / 4.95

Perrier Water 330ml \$1.95

Red Bull REG \$3.25

Lavazza Espresso \$2.25

Cappuccino / Café Latte \$2.75

Café Mocha \$2.95

SALADS

Apple Pecan Salad \$9.95
Baby greens, red onion, blue cheese, candied pecans, balsamic vinaigrette

Caesar Salad \$9.95
Shaved Parmesan, garlic croutons

Greek Salad \$10.95
Feta, kalamatas, red onion, grape tomato, red bell, scallions, creamy oregano vinaigrette

Fried Chicken Cobb Salad \$13.95
Mixed greens, bacon, avocado, cheddar, tomato, red onion, black pepper ranch

ADD CHICKEN \$5 | SALMON \$8 | SHRIMP \$6

SAMMICHES

Battle Born \$13.95
Slow roast pork, jalapeño bacon, sharp cheddar, house slaw, pickled onion, sliced brioche

Prime Rib Dip \$13.95
Thinly sliced roasted prime rib, horseradish dijon cream, fontina cheese, steak roll

Mini Meatball Sub \$13.95
Zesty tomato sauce, parmesan, fresh mozzarella

Bistro Burger \$13.95
Tomato bacon jam, sharp cheddar, red onion, pickle, smoky bbq sauce, potato bun

Caliente Burger \$13.95
Seasoned patty w/ jalapeño, bacon & cheese, with grilled onion & avocado, chili mayo, potato bun

Spicy Chicken \$13.95
Crispy fried chicken tenders, pepper jack, pickles, slaw, togarashi mayo, potato bun



PIZZAS

Cheese	\$10.95 / \$16.95
Mozzarella, zesty tomato sauce	
Pepperoni	\$12.95 / \$19.95
Roasted cremini mushroom, mozzarella, ZTS	
Sausage & Onion	\$12.95 / \$19.95
Roasted tomato, ricotta, mozzarella, ZTS	
Spicy Meatball	\$13.95 / \$20.95
Red onion, chili flake, mozzarella, ZTS	
The Italian	\$13.95 / \$20.95
Soppressata, garlic salami, mozzarella, ZTS, marinated tomato, arugula, Parmesan	
Proscuitto & Fig	\$13.95 / \$20.95
Ricotta, mozzarella, arugula, black pepper honey	
Fresh Mozzarella	\$11.95 / \$17.95
Italian tomato puree, roma tomato, basil	
Chicken Pesto	\$12.95 / \$19.95
Pesto sauce, mozzarella, kalamata olive, red onion	
"The Fire"	\$12.95 / \$19.95
Chipotle puree, roasted garlic, ZTS, roasted cauliflower, red pepper, red onion, basil, mozz, evoo	
Beyond Good	\$14.95 / \$21.95
Beyond plant based spicy italian sausage, garlic puree, ZTS, mozzarella, spinach, cremini mushroom	

ADD TOPPINGS

\$1.25 SM | \$2.25 LG

Arugula, Bacon, Basil, Cauliflower, Creminis, Chicken, Sausage, Jalapeno, Kalamatas, Roma Tomato, Marinated Tomato, Roasted Tomato, Meatballs, Pepperoni, Proscuitto, Red Onion, Spanish Onion, Roasted Red Pepper, Ricotta, Garlic Salami, Sopressata, Spinach, Sub Vegan Cheese

Beyond Sausage \$2.50 SM | \$4.50 LG

Gluten Free Crust 10" \$4.00

MAINS

Braised Beef Short Ribs	\$22.95
Mashed potato, brussels sprouts w/ bacon & blue cheese, short rib gravy	
Seared Salmon	\$19.95
Cheddar grits, sautéed spinach, tabasco herb butter	
Blackened Chicken Breast	\$16.95
Mashed potato, chicken jus, pickled red onion	
Spaghetti & Giant Meatball	\$16.95
Zesty tomato sauce, parmesan, garlic toast	
Rigatoni Bolognese	\$16.95
Sausage, beef, peas, shaved parmesan, garlic toast	
Chicken Pesto Pasta	\$16.95
Roasted tomato, red onion, parmesan, garlic toast	
Creamy Garlic Prawns	\$19.95
Linguine, grape tomato, garlic toast	

DESSERTS

Chocolate Chip Bread Pudding	\$7.95
Caramel rum banana, fresh cream	
Cheesecake	\$7.95
Blueberry compote, fresh cream	
Butter Cake	\$7.95
Strawberries & cream	

SIDES

French Fries	\$3.95
Black Pepper Mashed Potatoes	\$4.95
Mac -N- Cheese	\$4.95
Cheddar Grits	\$4.95
Sautéed Spinach	\$4.95