

## SIGNATURE SANDWICHES

*Comes with Choice of Fancy Side*

### **Porkstrami & Pretzel - \$20**

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

### **Root Beer Pulled Pork - \$20**

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

### **Beer Belly Bahn Mi - \$22**

Our Signature 5 Spiced Cured Pork Belly, Spicy Beer Mustard, Pickled Carrot, Red Radish, Jalapeno & Cucumber Slaw, Mae Ploy, Fresh Baked Bolillo Roll

### **The Luau - \$20**

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

### **Swine Dive - \$20**

*Our Version of the French Dip* - Porkstrami, Horseradish Aioli, Havarti Cheese, Fresh Baked Bolillo Roll, House Crafted Dill Pickle Spear, Beef Jus

### **Pepper Jack Club - \$19**

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

### **Basic Chick - \$18**

Grilled Chicken, Havarti Cheese, Buttermilk Sauce, Avocado, Spring Mix, Fresh Baked Bolillo Roll

### **Angry Bleubird - \$18**

Grilled Chicken, Sonoma Pepper Jack, Organic Greens, Our Signature Bleubird Sauce, Sriracha, Fresh Baked Bolillo Roll

### **Big Fat Grilled Cheese - \$15**

Scratch Made Focaccia, With Cheddar, Pepper Jack & Havarti Cheese

### **Slaw Dog - \$15**

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

### **Lobster Club Roll - \$35**

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

## FANCY SIDES

### **Backyard BBQ Mac - \$6/8oz - \$10/16oz**

BBQ Cheddar Mac, Toasted Panko, Green Onion and BBQ Chip Crunchies

### **Fix All Fries - \$4 Small - \$7/Basket**

Shoe String French Fries with our Signature Fix-All Seasoning **(or Himalayan Sea Salt)**

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

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

### **Sweet & Sour Slaw - \$5/8oz - \$9/16oz**

Old Skool Style Oil & Vinegar Slaw



### **Mixed Greens Small Side Salad - \$7**

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

## DRINKS

### **Canned Sodas:** **\$2.00**

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

**Bottle Water** **\$1.50**

**House Iced Tea** **\$3.00**

**Joe's Tea/Lemonade** **\$4.00**

**Gatorade** **\$3.00**

**Yerba Mate** **\$4.00**

**Wonderoast Cold Brew** **\$4.50**

**Sparkling "Hop" Water** **\$3.00**

## **SOUP & SALADS**

### **Soup of the Day - \$5/8oz - \$9/16oz**

*Tomato Bisque-*

Slow Roasted Local Tomato & Cream Bisque, Fresh Grated Parmesan & Toasted House-Made Focaccia

### **Fixed Greens - \$12 /Add Chicken Breast - \$17**

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

### **Food Fix Caesar - \$12 /Add Chicken Breast - \$17**

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

### **El Hefe Salad - \$17**

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

### **Killer Kobb Salad - \$17**

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 Dressing

## **Hand Crafted Pickles & Preserves**

Everything Made Right Here!

Ready To Go in our Deli Case

Pint \$7 / Quart \$12

Dill Pickle Slices

Dill Pickle Spears

Habanero Dill Pickle Slices

"Taco Truck" Pickled Jalapenos

## **FOOD WITH FRIENDS**

### **Dynamite Dogs 🌶️ - \$12**

3 House Crafted Fresh Red Chili Sausages, Scratch Made Honey & Buttermilk Corndog Batter, Dill Pickle Chips, Beer Mustard (Look for Fresh Firecracker Sausages in the Deli Case)

### **Pulled Pork Bahn Mi Nachos - \$18**

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

### **Poke Nachos \* - \$20**

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

### **K.F.C. (Kevin's Fried Chokes)- \$14**

Chicken Fried Artichoke Hearts, Garlic-Herb Aioli, Lemon Wedge, Inspired by our Regular & Friend Kevin Walkey

### **Rattlesnake Fries - \$14 - Add Pulled Pork \$19**

Southwest Seasoned Shoe String Fries, Pepper Jack Cheese, Black Beans, Chipotle Sauce, Créma, Tomatoes, Cilantro & Green Onions, House Crafted "Taco Truck" Pickled Jalapeños

### **Luau Tacos - 2 Tacos - \$10 or 3 Tacos - \$14**

Hawaiian BBQ Pulled Pork Tacos, Sweet Chili Garlic BBQ Sauce, Napa Cabbage Slaw, Grilled Pineapple, Pico De Gallo, Hawaiian Sweet Bread Tortilla, House Made Pickled Jalapenos on The Side

### **Sous Vide Chicken Wings - \$15**

Six House Brined & Sous Vide Wings, Dredged & Fried with Our House Seasoning & House Made Pickle Chips, Your Choice of Buttermilk, Bluebird, Chili Garlic BBQ or Chipotle Sauce

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