**

***We Use 100% Beef Tallow for Everything We Deep Fry, No Seed Oils!***

**SIGNATURE SANDWICHES**

***Italian Stallion - $21***

Mortadella, Levoni Salumi, Havarti Cheese, Sliced Tomato & Red Onion, Pepperoncini, Chopped Romaine with Cabernet Vinaigrette, Bolillo Roll

*Comes with Choice of Fancy Side*

***Porkstrami & Pretzel - $21 (Featured on D3)***

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

***Root Beer Pulled Pork - $21 (Featured on D3)***

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

***Pork Belly Bahn Mi - $23***

Five Spice Cured Pork Belly, Mayo, House Crafted Hellalujah Beer Mustard, Mae Ploy, Pickled Carrot, Red Radish, Jalapeño & Cucumber Slaw, on a Fresh Baked Bolillo Roll – ***Sub Grilled Chicken - $19***

***Swine Dive - $21***

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

***The Luau - $21***

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

***Pepper Jacked Club - $20***

Thick Cut Turkey Breast, Pepper Jack, Honey Pepper Bacon, Organic Greens, Bacon Mayo,

& Fresh Made Focaccia

***Angry Bluebird- $20***

Grilled Chicken, Pepper Jack, Organic Greens,

Home Made Bleu Cheese Dressing, Sriracha,

& Bolillo Roll

***Basic Chick - $19***

Grilled Chicken, Havarti Cheese, Buttermilk Sauce, Avocado, Organic Greens, Fresh Baked Bolillo Roll

***Big Fat Grilled Cheese - $16***

Scratch Made Focaccia, With Cheddar, Pepper Jack & HavartiCheese

***Slaw Dog - $16***

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

**WAGYU BEEF BURGERS**

*All Burgers Cooked to Medium\**

*Comes with Choice of Fancy Side & House Pickle*

***Porkstrami Burger - $23***

6oz Hand Pressed Snake River Farms Wagyu Beef Burger, Mayo, 2oz Porkstrami, Havarti Cheese, Fried Sweet Onions, Beer Mustard, Bakeshop Fresh Baked Pretzel Roll

***Northern - $21***

6oz Hand Pressed Snake River Farms Wagyu Beef Burger, Mayo, Tillamook Cheddar, Mixed Greens, Tomato, Red Onion, House Crafted Dill Pickle Chips, Bakeshop Fresh Baked Burger Bun

***Southern - $22***

6 oz hand pressed Snake River Farms Wagyu Beef Burger, Mayo, Spicy Chipotle Lime Sauce, Avocado, Cotija Cheese, House Crafted "Taco Truck" Pickled Jalapenos on the side, Bakeshop Fresh Baked Burger Bun.

***Eastern - $21***

6oz Hand Pressed Snake River Farms Wagyu Beef Burger, House Cured Black Garlic Aioli, Fried Wonton Chips, Pickled Carrot, Red Radish, Jalapeno & Cucumber Slaw, Mae Ploy, Bakeshop Fresh Baked Burger Bun

***Western - $22***

6oz Hand Pressed Snake River Farms Wagyu Beef Burger, Mayo, Tillamook Cheddar, Honey Pepper Bacon, Fried Sweet Onions, House Made Slow Oh BBQ Sauce, Bakeshop Fresh Baked Burger Bun

**FANCY SIDES**

***Mac of the Day - $6/8oz - $10/16oz***

Posted Daily on our Special Board

***Beef Tallow Fix All Fries - $4 Small - $7/Basket***

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

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

Home Made Potato Salad with Organic Hard-Boiled Egg, Crispy Porkstrami Bits & 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 Mix, Fresh Veggies, Choice of Balsamic, Bleubird, Chipotle, or Buttermilk Sauce

***Caesar Small Side Salad - $7***

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

**SALADS**

***Fixed Greens - $13 /Add Chicken Breast - $18***

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

***Food Fix Caesar - $13 /Add Chicken Breast - $18***

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

***El Hefe Salad - $18***

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 - $18***

Mixed Greens, Sous Vide Chicken Breast, Sharp White 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 Jalapeños

**DRINKS**

***Canned Sodas*** *$2.00*

***Bottle Water*** *$2.00*

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

***Gatorade*** *$3.00*

***Capri Sun or Juice Box*** *$1.00*

***Odyssey Elixir Water*** *$5.00*

***Sparkling “Hop” Water*** *$4.00*

***Tahoe Artesian Water 16oz Can:***

***Still or Sparkling*** *$3.00*

**FOOD WITH FRIENDS**

***Pulled Pork Bahn Mi Nachos - $17***

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

***Poke Nachos\* - $18***

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

***Hotbox Wings - $15***

7 House Brined & Applewood Smoked Chicken Wings Tossed in our Famous Fixation BBQ Seasoning, Scratch Made Slow-Oh BBQ Sauce & House Crafted Pickles

***K.F.C. (Kevin’s Fried Chokes)- $14***

Chicken Fried Artichoke Hearts, Garlic-Herb Aioli, Lemon Wedge, Inspired by our Regular & Friend Kevin Walkey (Not Vegitarian)

***Rattlesnake Fries - $15 – Add Pulled Pork $20***

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

***Luau Tacos – 2 Tacos - $12 or 3 Tacos - $15***

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`

**Crossfade Tacos *– 2 Tacos - $12 or 3 Tacos - $15***

Peruvian Marinade & Hickory Smoked Chicken, Pico De Gallo, Chimichurri & Chipotle Sauce on Hawaiian Flour Tortilla

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