

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

Cheddar Jack Mac - \$6/80z - \$10/160z

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

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

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

Bomb Baked Beans - \$5/80z - \$9/160z

Our Signature Baked Beans with Bacon & Bell Pepper

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 - \$5/80z - \$9/160z



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	
Dr. Pepper	
Diet Dr. Pepper	
Mug Root Beer	
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 - \$5/80z - \$9/160z

Jenn's Fresh Vegetable Stew – Potato, Green Beans, Celery, Carrot, Garlic, Tomato, Fresh Herbs & Spices

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

Harvest Salad - \$12 / Add Chicken Breast - \$17

Mixed Greens, Shredded Carrots, Dried Cranberries, Aged White Cheddar, Toasted Sliced Almonds, Fig Balsamic Dressing, Scratch Made Focaccia

FOOD WITH FRIENDS

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

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

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

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

Poke Nachos * - \$20

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

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

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

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

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