



Lunch Menu

APPETIZERS

BANGIN CAULIFLOWER <i>Fresh Cauliflower tossed in a Rice Flour Batter and deep fried golden brown. Tossed in a Sriracha Lime Sauce.</i>	9
FRIED MUSHROOMS <i>Battered and Fried Mushrooms. Served with Horseradish Sauce.</i>	9
CHICKEN WINGS <i>8 Jumbo Wings tossed in your choice of Buffalo, BBQ, Sweet Thai Chili, Sriracha Lime, Blackening Dry Rub or Jerk Dry Rub.</i>	13
CHEESE CURDS <i>1\2 LB Wisconsin Cheese Battered and Deep Fried Golden Brown. Served with Sriracha Lime Sauce.</i>	9
CRISPY BRUSSEL SPROUTS <i>Crispy Brussel Sprouts tossed in a Orange Maple Bourbon Sauce, topped with Pistachio and Goat Cheese.</i>	9
SAMPLER PLATE <i>BBQ Ribs, Chicken Wings, Andouille Sausage, and Potato Wedges. Served with Red Onion Jam, Curry Ketchup, Whole Grain Mustard, Ranch, Celery and Carrot. *perfect for sharing</i>	17
MIDDLE EASTERN TRIO <i>Roasted Red Pepper Hummus, Falafel, Baba Ghanoush served with Fresh Vegetables, Grapes, Pitted Country Olives and Baby Naan Bread. *perfect for sharing</i>	14

SALADS

APPLE GORGONZOLA 10 <i>Mixed Heritage Lettuce, Red Onion, Pulled Roasted Chicken, Granny Smith Apple tossed in a White Balsamic Vinaigrette. With Craisins, Gorgonzola Cheese and Marcona Almonds.</i>	
DINNER SALAD 9 LG 5 SM <i>Mixed Heritage Lettuce, Shredded Heirloom Carrot, Heirloom Grape Tomato, Cucumber, and Croutons, Served with your choice of dressing.</i>	
CAESAR SALAD 9 LG 5 SM <i>Crispy Romaine Lettuce tossed in our House-made Caesar Dressing and topped with Croutons and Shaved Parmesan</i>	

SOUP

CUP 5 | BOWL 8

SOUP DU JOUR

PORK GREEN CHILI
*GLUTEN FREE

TOMATO BASIL
*GLUTEN FREE ORGANIC

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

HANDHELDS

INCLUDE YOUR CHOICE OF SIDE

CHICKEN + WAFFLES 15

Crispy Chicken, Pearl Sugar waffles, Heritage Lettuce, Jalapeno Maple Syrup and a Sunny Side Up Egg

RIBEYE CHEESE STEAK SANDWICH 15

Slow roasted prime rib shaved thin and mixed with peppers, onion and mushrooms. Served on a garlic Milano roll with Horseradish Aioli and Smoked Provolone.

TURKEY MILANO 14.50

Smoked Turkey Breast, Balsamic Aioli, Wild Arugula, Heirloom Tomato, Manchego Cheese, Granny Smith Apple, Bacon and Lemon Pesto on a Milano Roll.

BRAISED BEEF SANDWICH 16.50

Slow Braised Beef Chuck, Heritage Lettuce Mix, Heirloom Tomato, Garlic Aioli, Caramelized Onions, and Swiss Cheese on a Sourdough Roll topped with Mushroom Demi Glace.

PUB BURGER 15

1/2 lb. All Natural Beef Patty, Heritage Lettuce, Heirloom Tomato, Red Onion, choice of Cheese, and Garlic Aioli served on a Sourdough Roll.

BLACK + BLEU BURGER 16

1/2 lb. All Natural Beef Patty, Heritage Lettuce, Heirloom Tomato, Blackening Spice, Caramelized Onions, Smoked Bleu Cheese, Bacon and Bleu Cheese Dressing on a Sourdough Roll.

CLASSIC REUBEN 14

Caraway Rye Filled with Roasted Corned Beef, 1000 Island Dressing, Swiss Cheese and House-made Sauerkraut.

BUFFALO CHICKEN OR CAULIFLOWER WRAP 14

Flour Tortilla from the Colorado Tortilla CO. filled with Sharp Cheddar Cheese, Heritage Lettuce Mix, Heirloom Tomato, Red Onion, Blue Cheese Slaw and Grilled Chicken or Fried Cauliflower tossed in Buffalo Sauce. Served with a side of Buffalo Ranch.

CHICKEN TENDERS 14

Fresh Never Frozen Whole Chicken Tenders Breaded and Fried Golden Brown served with your choice of Dipping Sauce.

ADULT GRILLED CHEESE 11

Sourdough Bread filled with Sharp Cheddar Cheese, Swiss Cheese, Heirloom Tomatoes and Avocado. | Add Black Forest Ham for \$3.00

MEATBALL HOAGIE 15

Garlic Milano roll stuffed with House-made Meatball, Marinara Sauce, and Smoked Provolone Cheese.

IMPOSSIBLE BURGER 16

1/3 lb. Plant-Based Burger, Heritage Lettuce, Heirloom Tomato, Red Onion and Avocado.

SIDES

FRENCH FRIES	SIDE SALAD	TATER TOTS	CUP OF SOUP +\$1
SWEET POTATO FRIES	SIDE CAESAR	FRESH FRUIT	MAC + CHEESE +\$3