

## APPETIZERS

### Bangin Cauliflower | GF/DF \$9

Fresh Cauliflower tossed in a Rice Flour Batter and deep fried golden brown. Tossed in a Sriracha Lime Sauce

### Hummus Platter | GFO/DF \$10

House-made Red Pepper Hummus, Carrots, Celery, Red Bell Pepper, Cucumber, Country Olive Mix and Naan Bread

### Southwest Eggrolls \$10

Crispy Wonton Skins filled with a blend of Chicken, Black Beans, Peppers, Onions, Corn, and Cheeses. Served with Chipotle Aioli

### Crispy Brussel Sprouts | GF/DFO \$9

Crispy Brussel Sprouts tossed in an Orange Maple Bourbon Sauce, topped with Pistachio and Goat Cheese

### Hand-Battered Onion Rings | DF \$10

House-made Onion Rings tossed in Rice Flour batter and fried golden brown. Served with a side of BBQ Ranch Dressing

### Cheese Curds \$9

1/2lb Wisconsin Cheese Battered and deep fried golden brown. Served with Sriracha Lime Sauce

### Sushi Bites (4) | GF/DF \$12

Crispy Rice bites topped with Avocado, Poke Salmon bites. Topped with Hoisin Lime, Sriracha Lime sauce and Green Onions. Served with Pickled Ginger, Wasabi, and crispy Garlic Sauce

### Chicken Wings | GF/DF \$13

12 all natural Chicken Wings tossed in your favorite sauce or rub, served with Carrots and Celery.

#### Wing Sauces / Rubs

Buffalo, BBQ, Sweet Thai, Nashville Hot, Sriracha Lime, Cherry Habanero, Garlic Parmesan, Jerk Rub, Korean BBQ Rub, Blackening Rub



## SALAD

### Mediterranean Salad | GF/DFO \$12

Crispy Romaine Lettuce tossed in a Lemon Herb Dressing and topped with Peppers, Tomatoes, Olives, Cucumber, Artichokes, Feta Cheese, Pepperoncinis, and Garbanzo Bean Croutons

### Carne Asada Taco Salad | DFO \$14

Marinated and Grilled Skirt Steak served on top of a Chipolte Taco Shell, filled with Romaine Lettuce, Black Beans, Roasted Corn, Red Cabbage, Carrots, Cheddar Cheese, Tomato halves, Avocado, and Crispy Garlic. Served with a side of Poblano Ranch

### Poke Salad | GF/DF \$13

Mixed Greens in a Ginger Sesame Dressing and topped with Peppers, Avocado, Carrots, Cucumber, Tomato Halves, Poke Watermelon, Pickled Red Cabbage, Sesame Seeds, and Green Onions

### House Salad | GFO/DF SM \$5 LG \$9

Mixed Greens, Shredded Heirloom Carrots, Heirloom Grape Tomatoes, Cucumber, and Croutons. Choice of Dressing

### Caesar Salad | GFO/DF SM \$5 LG \$9

Tossed or Grilled Romaine Lettuce with our House-made Caesar Dressing and topped with Croutons and Shaved Parmesan Cheese  
+\$6 Chicken +\$9 Salmon

## SOUP

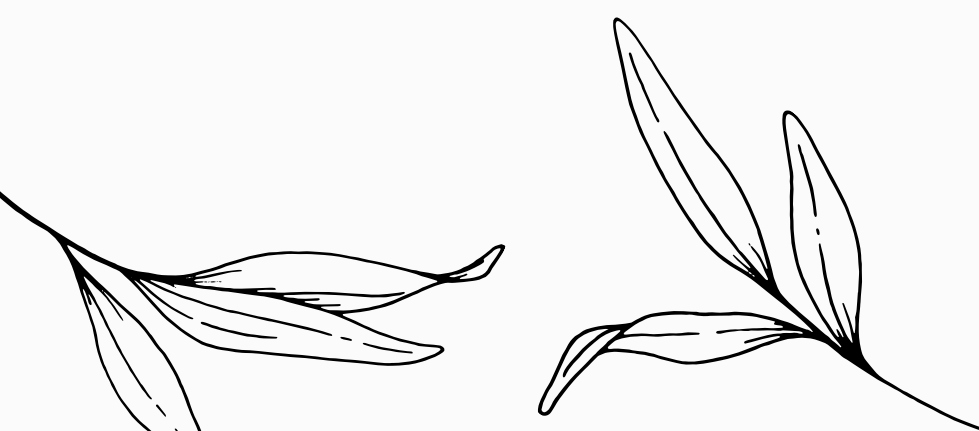
Cup \$5 | Bowl \$8

### Buffalo and 4 Bean | GFO/DFO

All Natural Colorado Buffalo with a blend of 4 Beans, Vegetables and Spices, topped with Cheddar Cheese, Fritos, and Green Onion

### Soup of the Day

A Fresh Daily Chef Creation



\*GLUTEN FREE (GF)  
DAIRY FREE (DF)  
GLUTEN FREE OPTION (GFO)  
DAIRY FREE OPTION (DFO)

## HANDHELDS

INCLUDES CHOICE OF SIDE

### Turkey Milano | GFO/DFO \$14

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

### Hot Pastrami Sandwich | GFO/DFO \$13

Russian Rye with Dijonaise, Smoked Provolone Cheese, Shaved Pastrami, and Pickled Red Cabbage

### Nashville Hot Chicken \$14

Buttermilk marinated Chicken Thigh breaded and Fried Golden Brown and tossed in our House-made Nashville Hot Sauce. Served with Pickle Chips, and creamy Cole Slaw on a Burger Roll

### Tuna Melt | GFO/DF \$13

Russian Rye with melted American Cheese, Albacore Tuna Salad, Lettuce, Tomato, Onions, Celery, and Mayonnaise

### Kimchi Hot Dog | GFO/DF \$12

1/3lb Hot Beef Sausage topped with Kimchi, Chipotle Aioli, Pico de Gallo and Green Onions

### Brisket Melt | GFO/DFO \$14

Thick Cut Sourdough Bread with melted Cheddar Cheese, Smoked BBQ Brisket, Caramelized Onions and Charred Jalapenos

### Hot Italian Sandwich | GFO/DFO \$15

Garlic Hoagie Roll stuffed with Shaved Ribeye, Smoked Provolone Cheese, Muffaletta Olive Mix, Sliced Pepperoncinis and with a side of Italian Au Jus

### Adult Grilled Cheese | GFO/DFO \$11

Thick cut Sourdough Bread stuffed with Cheddar Cheese, Swiss Cheese, Heirloom Tomatoes, and Avocado  
+\$3 Black Forest Ham

### Chicken Tenders | GF/DF \$14

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



## BURGERS

INCLUDES CHOICE OF SIDE

### Pub Burger | GFO/DFO \$15

2 Quarter Pound all Natural Burgers, American Cheese, Shredded Lettuce, Tomato, and Red Onion. Topped with our House-made Pub Sauce on a Burger Roll

### Black & Bleu Burger | GFO/DFO \$16

1/2lb All Natural Brisket Burger, Heritage Lettuce, Tomato, Blackening Spice, Caramelized Onion, Crispy Bacon, Smoked Bleu Cheese, and Bleu Cheese Dressing on a Burger Roll

### Jalapeno Popper Burger | GFO \$15

1/2lb All Natural Brisket Burger, Pepper Jack Cheese, Jalapeno Cream Cheese, Shredded Lettuce, Tomato, and Cherry Habanero Sauce on a Burger Roll

### Falafel Burger \$14

House-made Falafel, Wild Arugula, Tomato, Cucumber, Carrot, Bell Pepper, Red Onion, and Tzatziki on a Greek Pita

### Southern Love Burger | GFO/DFO \$16

1/2lb All Natural Brisket Burger, Wild Arugula, Tomato, Cheddar Cheese, Candied Bacon, Balsamic Aioli, topped with a Bourbon Peach Chutney on a Burger Roll

## SIDES

French Fries

Sweet Potato Fries

Tater Tots

Onion Rings

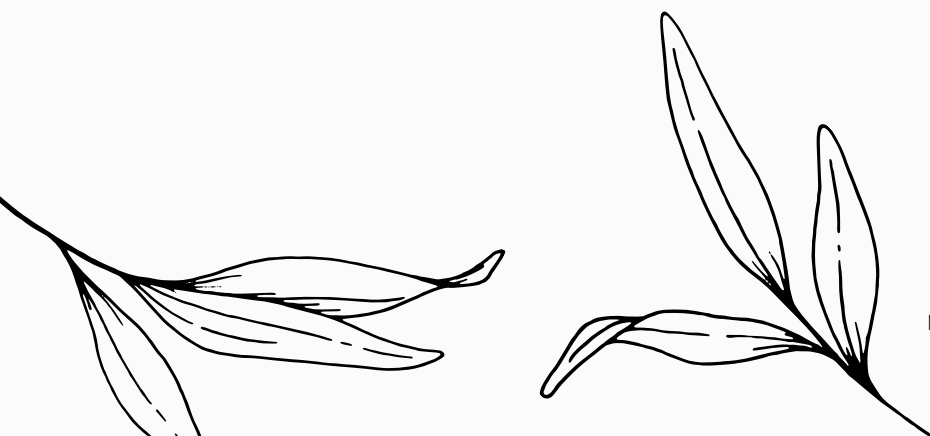
Fresh Fruit

Side Salad

Side Caesar Salad

Mac & Cheese (+\$3)

Soup (+1)



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