



Lunch Menu

Appetizers

WINGS

\$12

8 Fried Chicken Wings tossed in your choice of Buffalo, BBQ, Sweet Thai Chili Sauce, Dry Rub Blackening Spice or Jerk Spice.

SEITAN WINGS

\$12

Vegan Chicken Wings made from Vital Wheat Gluten.

PRETZEL BITES

\$10

12 Pretzel Bites served with Spicy Beer Mustard.

CRISPY BRUSSEL SPROUTS

\$10

Crispy Brussel Sprouts, Red Bell Pepper and Red Onions tossed in a Maple Bourbon Rosemary Dressing, topped with Pistachio and Goat Cheese.

CHEESE CURDS

\$12

1 lb. Wisconsin Cheese battered and deep fried golden brown and served with a Sriracha Lime Sauce.

MIDDLE EASTERN TRIO

\$13.50

Red Pepper Hummus, Baba Ghanoush, and Falafel served with Fresh Vegetables, Grapes, Pitted Olives and Baby Naan. *Perfect for sharing.

NACHOS

\$13

Crispy house-made Tortilla Chips topped with Shredded Sharp Cheddar Cheese, Pork Green Chili, Black Beans, Pico de Gallo, Guacamole, Sour Cream and Pickled Jalapeno. Served with a side of house-made Salsa.

SOUP

CUP \$4.50

BOWL \$7

PORK GREEN CHILI

Pork Green Chili Soup. Served with Tortilla Strips and Green Onion.

SOUP DU JOUR

A fresh daily Chef Creation.

TOMATO BASIL

SALADS

DINNER CAESER

\$9

Crispy Chopped Romaine Lettuce tossed with House-made Caesar Dressing and topped with Shaved Parmesan, Crispy Proscuitto and Croutons

DINNER SALAD

\$9

Traditional Salad topped with Carrot, Tomato, Cucumber, and Croutons. Served with choice of dressing. Ranch, Blue Cheese, Caesar, White Balsamic Vinaigrette, Cilantro Lime, Thousand Island, Ginger Sesame and Sriracha Lime.

APPLE GORGONZOLA SALAD

\$13.50

Mixed Greens tossed with Red Onion, Pulled Chicken, Granny Smith Apples and a White Balsamic Vinaigrette. Topped with Craisins, Gorgonzola Cheese and Marcona Almonds.

TUNA TATAKI

\$14

Seared Sesame Tuna on a bed of Green Beans, Cucumber Salad, Red Cabbage, Carrot, Bell Pepper, Udon Noodle. Served with Wasabi Mousse and Ginger Sesame Vinaigrette, topped with Micro Greens.

HANDHELD SANDWICHES

CHICKEN BACON RANCH **\$14.50**

Crispy Fried Chicken Sandwich, mixed greens, tomato, Bacon and Ranch dressing with your choice of side.

CLASSIC REUBEN **\$14**

Caraway Rye filled with 1000 Island Dressing, Roasted Corned Beef, Swiss Cheese and Sauerkraut.

SHAVE RIBEYE CHEESE-STEAK **\$15**

Slow Roasted Prime Rib, Bell Peppers, Onions and Mushrooms, served on a Garlic Milano Roll with Horseradish Aioli and Smoked Provolone.

BUFFALO CHICKEN WRAP **\$14**

Flour Tortilla from the Colorado Tortilla Co., filled with Sharp Cheddar Cheese, Spring Mix, Tomato, Red Onion, Grilled Chicken, Buffalo Sauce and Blue Cheese Slaw. Served with Buffalo Ranch and your choice of side.

TURKEY MILANO **\$14.50**

Smoked Turkey Breast, Balsamic Aioli, Wild Arugula, Tomato, Manchego Cheese, Sliced Apple, Bacon and Lemon Pesto on a Milano Roll. Served with your choice of side.

BAJA FISH TACOS* **\$14.50**

Grilled Corn Tortilla filled with Blackened Crispy Pacific Cod, Cilantro Lime Slaw, Chipotle Aioli, Pico de Gallo and Cojita Cheese. Served with Limes and your choice of side.

QUICHE **\$12**

House-made Quiche with Spinach, Roasted Red Peppers and Swiss Cheese. Served with a Side Salad and White Balsamic Vinaigrette.

BLACKENED SALMON * **\$15**

Fresh Blackened Atlantic Filet with Arugula, Tomato, Red Onion and Sundried Tomato Aioli served on a Telera Roll.

CHICKEN TENDERS **\$14**

Fresh, Never Frozen House Breaded and Fried Chicken served with your choice of Dipping Sauce.

PUB BURGER * **\$15**

1/2 lb. All Natural Black Angus Burger with Lettuce, Tomato, Red Onion and Garlic Aioli. Served on a Sourdough Roll from Marketplace Bakery.

IMPOSSIBLE BURGER **\$16**

1/3 lb. Plant-based Burger topped with Lettuce, Tomato, Red Onion and Garlic Aioli. Served on a Sourdough Roll from Marketplace Bakery.

BLACK & BLEU BURGER* **\$16**

All Natural Grass Fed Beef from Buckner Farms layered with Mixed Greens, Tomato, Smoked Bleu Cheese, Carmelized Onions and Bacon. Topped with Bleu Cheese Dressing. Served with your choice of side.

ADULT GRILLED CHEESE **\$10.50**

Sourdough Bread served with Hot and Goopy Cheddar and Swiss Cheese, Tomato and Avocado. Add Black-forest Ham... \$3.00

FRENCH FRIES

FRUIT

SWEET POTATO FRIES

TATER TOTS

SIDE SALAD

SOUP \$1.00

SIDES

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