

FOOD MENU

BITES

PRETZEL grainy mustard & beer cheese dip \$6

FRENCH FRIES \$5 / **GARLIC PARMESAN FRIES** \$6.5

BRUSSEL SPROUTS shallots, bacon, balsamic \$10.5

BEER BATTERED ONION RINGS with chipotle aioli \$7

GRILLED BROCCOLINI lemon, olive oil, chili flakes, shaved parmesan \$10

BUFFALO CAULIFLOWER cauliflower tossed with buffalo sauce, blue cheese crumble \$9

SPICY CHICKEN WINGS classic, perfectly spicy \$11

LEMON PEPPER CHICKEN WINGS crispy, light, zesty \$11

BAKED MAC AND CHEESE gruyere, jack, parmesan, sharp cheddar \$10 / add bacon \$2.5

SOUP AND SALADS

Add grilled chicken \$5.5 / Add fried chicken \$6.5

TOMATO BASIL SOUP parmesan, crostini / Cup \$5 / Bowl \$7

PAPA'S CHILI cheddar, red onion, creme fraiche. Served w/ cornbread. Cup \$8 / Bowl \$10

HOUSE GREENS seasonal greens, cherry tomato, shaved carrot, toasted sunflower seeds \$9.5 **SIDE HOUSE SALAD** \$5.5

Dressings: buttermilk ranch, blue cheese, house vinaigrette

KALE AND QUINOA SALAD organic baby kale, organic quinoa, cherry tomato, roasted pecans, shaved parmesan, heirloom tomato vinaigrette \$13

GRILLED CAESAR lightly grilled romaine hearts, brioche croutons, caesar dressing, shaved parmesan \$12.5

WEDGE SALAD iceberg lettuce, cherry tomato, avocado, bacon, bleu cheese crumbles, red onion, chipotle buttermilk ranch \$13

HOMEMADE PIZZAS (12")

Add pepperoni \$3 / chicken sausage \$3.5 / grilled chicken \$5.5

CLASSIC CHEESE homemade tomato sauce, mozzarella, parmesan \$14

PEPPERONI mozzarella, homemade tomato sauce \$16

BBQ CHICKEN mozzarella, red onion, cilantro, bbq sauce \$17

RICOTTA mozzarella, fresh tomato, basil, olive oil and garlic, ricotta cheese \$17

MUSHROOM SAUSAGE olive oil, garlic, mozzarella, mushrooms, sausage, arugula & parm \$18

SANDWICHES *served with fries or house salad*

add bacon \$2.5 / add fried egg \$2

GRILLED CHEESE gruyere, jack, sharp cheddar, grilled onions on sourdough with a lil' side of tomato soup for dipping \$13.5

BUTTERMILK FRIED CHICKEN SANDWICH pickled onion, crispy cabbage and jalapeño slaw, garlic aioli, on a brioche bun \$14.5

ROASTED VEGGIE caramelized onion, sautéed mushrooms, roasted peppers, goat cheese, fresh basil, arugula, garlic aioli, on a brioche bun \$14

CHIPOTLE CHICKEN CLUB grilled chicken breast, jack cheese, avocado, bacon, tomato, chipotle aioli, on grilled ciabatta \$15

BURGERS *served with fries or house salad*

OPTION TO SUB VEGGIE PATTY for any burger

add bacon \$2.5 / add fried egg \$2

BLACK AND BLEU beef patty, caramelized onions, bleu cheese, baby arugula, fresh tomato, roasted garlic aioli, on a brioche bun \$16.5

MIGHTY MUSHROOM beef patty, sautéed mushrooms, melted gruyere, lettuce, tomato, roasted garlic aioli, on a brioche bun \$17

YELLOW BELLY beef patty, sharp cheddar, chipotle aioli, caramelized onions, lettuce, fresh tomato, on a brioche bun \$16.5

FIG + GOAT + BACON beef patty, fig jam, goat cheese, bacon, baby arugula, roasted garlic aioli, on a brioche bun \$17.5

ROYALE WITH CHEESE beef patty, American cheese, bacon jam, lettuce, tomato, dill pickles, thousand island, and yellow mustard, on a brioche bun \$17

FOR LITTLE BELLIES *served with fries or veggies sticks* \$7.5

KIDS GRILLED CHEESE

PASTA WITH BUTTER AND PARMESAN

CORN DOG

CHICKEN TENDERS

DESSERT

SCOOP OF MCCONNELL'S ICE CREAM Brazilian coffee, Vanilla Bean, or Double Peanut Butter Chip

SPECIALS

THE BLEU CHICKEN SANDWICH grilled chicken, bacon, grilled onions, blue cheese, mixed greens, tomato, garlic aioli on brioche bun. Served with fries and house salad \$15

THE ITALIANO PIZZA marinara, mozzarella,,Italian sausage, grilled onion, green olives, bell pepper \$18

BEER AND WINE TO GO

BEER To Go

- ISLAND BREWING** Pink boots pale ale, 16oz Can **\$4.5 ea / 4 pack \$16**
- VENTURA COAST** Arctic Haze Hazy IPA, 16 oz Can **\$4.5 ea / 4 pack \$16**
- ANDERSON VALLEY** Boont Amber , 12 oz Can **\$4 ea / 6 pack \$20**
- RUSSIAN RIVER** She's so Italian Blonde SOUR 17.25oz Bottle **\$8**
- RUSSIAN RIVER** Blind Pig IPA 17.25oz Bottle **\$8**
- RUSSIAN RIVER** Pliny the Elder IIPA 17.25oz Bottle **\$9**
- TOPA TOPA** Chief Peak IPA, 12 oz Can **\$4.5 ea / 6 pack \$22**
- PORT BREWING** Mongo DIPA, 16 oz Can **\$5 ea / 6 pack \$25**
- BOOCHCRAFT** Grapefruit Hibiscus Kombucha, 12oz **\$5 ea / 4 pack \$16.5**
- GOLDEN STATE** Mighty Dry Cider, 16oz **\$6 ea or 4 pack \$17.5**
- ANTHEM** Pear Cider, 12oz Can **\$4.5 ea / 6 pack \$14.5**

GROWLERS

SOLD HERE! \$30 (64oz)

BEER ON TAP

1. AVERY White Rascal Wheat
2. VICTORY Prima Pilsner
3. TOPA TOPA Chief Peak IPA
4. BOOCHCRAFT AppleLime Kombucha
5. DRAUGHTSMEN Crimson & Clover Red

WINE CANS

- WINE SOCIETY** White blend **\$8**
- WINE SOCIETY** Rose Bubbles **\$8**
- WINE SOCIETY** Rose **\$8**
- WINE SOCIETY** Red Blend **\$8**