

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 grilled ciabatta \$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

FOOD SPECIALS

-SEASONAL SALAD - \$14.5

Kale & arugula tossed with goat cheese, roasted brussel sprouts, grilled pear, candied pecans, crispy shallots & honey apple cider vinaigrette

-CAPRESE SALAD - \$12

Heirloom tomato, whole leaf basil, fresh mozzarella, balsamic olive oil drizzle, salt and pepper

-BACON & SWISS CHICKEN SAMMIE - \$14.5

Chicken breast, applewood smoked bacon, gruyere cheese, mixed greens, garlic aioli on a brioche bun
Served with house salad or fries

BEER AND WINE

BEER ON TAP

1. TOPA TOPA Chief Peak IPA \$7
2. BOOCHCRAFT Grapefruit \$8.5
3. MODERN TIMES Coffee stout \$7
4. PORT BREWING Mongo DIPA \$8
5. ANDERSON VALLEY Boont Amber \$6
6. AVERY White rascal wheat \$6.5
7. SEISMIC Alluvium pilsner \$6.50
8. RUSSIAN RIVER Pliny DIPA \$8.50

Wine glass/bottle

- Mimosa/ Bellini \$6/\$7**
Brut, Pol Clement \$8/28
Chardonnay, Bridlewood \$8.5/30
Chardonnay, Macrostie \$12/44
Sauvignon blanc, Brander \$10/36
Grenache Rose, Curran \$11/40
Cabernet, Poppy \$9/32
Pinot Noir, Bridlewood \$8/28
Pinot Noir, Parker Station \$9/32
Syrah, Andrew Murray \$10/36

BEER BOTTLES AND CANS

- OSKAR BLUES** Mama's little pilsner 12oz Can **\$4**
RUSSIAN RIVER STS Pilsner 17.25oz Bottle **\$8**
ALESMITH .394 pale ale 12oz Bottle **\$5 ea/ 6 pack \$27**
ANDERSON VALLEY Boont Amber , 12 oz Can **\$4 ea / 6 pack \$20**
TOPA TOPA Spectro Hazy IPA, 12 oz Can **\$4.5 ea / 6 pack \$22**
TOPA TOPA Chief Peak IPA, 12 oz Can **\$4.5 ea / 6 pack \$22**
RUSSIAN RIVER Pliny the Elder DIPA 17.25oz Bottle **\$9**
PORT BREWING Mongo DIPA, 16 oz Can **\$5 ea / 6 pack \$27**
BOOCHCRAFT Grapefruit Hibiscus Kombucha, 12oz **\$5 ea / 4 pack \$16.5**
ANTHEM Pear Cider, 12oz Can **\$4.5 ea / 6 pack \$20**
GOLDEN STATE Mighty Dry Cider, 16oz **\$6 ea or 4 pack \$17.5**
RUSSIAN RIVER Consecration Sour 17.25oz Bottle **\$15**
MODERN TIMES Coffee stout, 16 oz Can **\$4.5 ea / 4 pack \$16**

WINE CANS

- WINE SOCIETY** White blend, 500 ML Can **\$8**
WINE SOCIETY Red blend, 500 ML Can **\$8**