

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 brussels sprouts, grilled pear, candied pecans, crispy shallots & honey apple cider vinaigrette

-PEACH BASIL AND RICOTTA PIZZA- \$18

Grilled peaches, ricotta cheese, mozzarella, garlic oil, topped with fresh basil / add bacon \$2.5

-GRILLED GOAT- \$16

Goat cheese, sharp cheddar, jack cheese, and tomato, grilled on fresh sourdough
With house salad or fries

BRUNCH SPECIALS

friday and saturday 12-4:30

-BREAKFAST SANDWICH - \$14.5

Two fried eggs, tomato, avocado, arugula, cheddar cheese, and chipotle aioli on toasted sourdough.

Served with fries or salad

-FRIED CHICKEN AND WAFFLE - \$12.5

Belgian waffle topped with buttermilk fried chicken, served with butter and real maple syrup

-PEACHES AND CREAM WAFFLE- \$12.5

Belgian waffle with fresh peaches, homemade whipped cream, and candied pecans. Served with real maple syrup

BEER AND WINE

BEER ON TAP

1. **SEISMIC** Shatter cone IPA \$7.5
2. **BOOHCRAFT** Apple Lime \$8.5
3. **ALE SMITH** Speedway imperial Stout \$7.5
4. **ANDERSON VALLEY** Boont Amber \$6
5. **AVERY** White Rascal Wheat \$6.5
6. **CAPTAIN FATTY'S** Beach Pilsner \$6.50
7. **RUSSIAN RIVER** Pliny the elder \$8.5
8. **EL SEGUNDO** Mayberry IPA \$7

Wine Glass / Bottle

- Mimosa \$6**
Sparkling 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

- RUSSIAN RIVER** STS Pilsner, 17.25oz Bottle **\$8**
VENTURA COAST Light Lager, 16oz Can **\$6 ea / 4 pack \$20**
ALESMITH .394 Pale Ale, 12oz Bottle **\$5 ea/ 6 pack \$27**
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**
PORT BREWING Mongo DIPA, 16 oz Can **\$6 ea / 6 pack \$30**
JUNESHINE Midnight Painkiller, 12oz **\$5/ 6pk \$24**
BOOHCRAFT Orange Pomegranate Kombucha, 12oz **\$5ea / 6pk \$24**
ANTHEM Pear Cider, 12oz Can **\$4.5 ea / 6 pack \$20**
GOLDEN STATE Mighty Dry Cider, 16oz Can **\$6 ea / 4 pack \$20**
RUSSIAN RIVER Consecration Sour, 17.25oz Bottle **\$15**
MODERN TIMES Coffee Stout, 16oz Can **\$4.5 ea / 4 pack \$16**
OMISSION Gluten free Pale ale , 12oz bottle **\$4.5 ea / 6 pack \$24**