

## BITES

**SOFT PRETZEL** with grainy mustard & beer cheese dip \$8<sup>95</sup>

**FRENCH FRIES** \$6<sup>95</sup> / **GARLIC PARMESAN FRIES** \$8<sup>50</sup>

**BEER BATTERED ONION RINGS** with chipotle aioli \$10<sup>50</sup>

**BAKED MAC & CHEESE** gruyere, jack, parmesan, cheddar \$13<sup>95</sup> / add bacon +\$3

**BRUSSELS SPROUTS** sautéed in garlic oil with shallots, bacon, parmesan, and balsamic glaze \$14<sup>95</sup>

**CHICKEN WINGS** classic buffalo or lemon pepper, veggie sticks, and bleu cheese or ranch \$14<sup>95</sup>

**TOMATO BASIL SOUP** crema drizzle, crostini / Cup \$7<sup>75</sup> / Bowl \$9<sup>95</sup>

**PAPA'S CHILI** beef & bean chili, topped with cheddar, red onion, sour cream served with homemade cornbread & butter / Cup \$9<sup>75</sup> / Bowl \$12<sup>95</sup>

## SALADS

add avocado + \$4 / grilled chicken breast + \$7 / buttermilk fried chicken + \$8

**HOUSE GREENS** mixed greens, cherry tomato, carrots, sunflower seeds \$13<sup>95</sup> / **SIDE SALAD** \$8<sup>95</sup>

Choice of dressing: *buttermilk ranch, blue cheese, or house vinaigrette*

**CLASSIC CAESAR** romaine hearts tossed in our house caesar dressing, pecorino cheese, croutons \$15<sup>95</sup>

**THE OG BEET SALAD** arugula, seasonal greens, heirloom beets, goat cheese, candied walnuts, tossed in our house citrus vinaigrette \$16<sup>95</sup>

## PIZZAS 12" house-made dough

add pepperoni +\$3 / asiago chicken sausage +\$4/ grilled chicken breast +\$5

**CLASSIC CHEESE** tomato sauce, mozzarella \$18<sup>50</sup>

**PEPPERONI** tomato sauce, mozzarella, pepperoni \$20<sup>95</sup>

**CATALAN MARGHERITA** romesco sauce, fresh buffalo mozzarella, fresh basil \$20<sup>95</sup>

**NORTHWEST** garlic oil, mozzarella, caramelized onion, smoked bacon, goat cheese, sliced pears, hot honey drizzle \$24<sup>50</sup>

**MUSHROOM SAUSAGE** garlic oil, mozzarella, Wolfe Family Farms organic mushrooms, asiago chicken sausage, topped with arugula & shaved pecorino \$24<sup>95</sup>

**LITTLE BELLIES** served with fries or veggie sticks **\$10<sup>25</sup>**

**PEE WEE GRILLED CHEESE / CORN DIGGITY DOG (chicken)**

**CHICKEN TENDERS / PASTA with butter & parmesan** (add marinara +\$2)

## **SANDWICHES** served with fries or house salad

**add bacon + \$4 / avocado + \$4 / fried egg + \$3**

**GRILLED CHEESE** gruyere, jack, sharp cheddar, and American cheese, caramelized onions on sourdough with a lil' side of tomato soup for dipping \$17<sup>50</sup>

**ROASTED VEGGIE** caramelized onion, Wolfe Family Farms organic mushrooms, roasted peppers, goat cheese, fresh basil, arugula, roasted garlic aioli, on ciabatta \$18<sup>50</sup>

**BUTTERMILK FRIED CHICKEN** pickled onion, crispy cabbage and jalapeño slaw, Roasted garlic aioli, on a brioche roll \$17<sup>95</sup> / add Buffalo wing sauce \$1<sup>50</sup>

**CHIPOTLE CHICKEN CLUB** grilled chicken breast, jack cheese, avocado, bacon, tomato, chipotle aioli, on grilled ciabatta \$18<sup>75</sup>

## **BURGERS** served with fries or house salad

— all our burgers feature a 1/2lb Angus beef patty on a brioche bun —

**add bacon +\$4 / avocado + \$4 / fried egg + \$3 / Sub veggie patty + \$0**

**YELLOW BELLY** cheddar, caramelized onions, butter leaf lettuce, tomato, chipotle aioli \$17<sup>95</sup>

**BLACK & BLEU** caramelized onions, bleu cheese, arugula, tomato, roasted garlic aioli \$18<sup>50</sup>

**FIG & GOAT & BACON** fig jam, goat cheese, smoked bacon, arugula, roasted garlic aioli \$18<sup>95</sup>

**MIGHTY MUSHROOM** Wolfe Family Farms organic mushrooms, gruyere cheese, butter leaf lettuce, tomato, roasted garlic aioli \$19<sup>25</sup>

**ROYALE WITH CHEESE** caramelized onion bacon jam, American cheese, butter leaf lettuce, tomato, house made dill pickles, 1000 island, yellow mustard \$18<sup>95</sup>

## **LOCAL DISHES** with locally sourced ingredients from our community

**FISH TACOS** three 4" tacos with beer battered local catch of the day, avocado mousse, onion slaw, queso fresco, micro cilantro, and a side of cholula crema \$17<sup>95</sup>

**FISH & CHIPS** locally caught vermillion rockfish in tempura beer batter, tartar sauce, fries \$19<sup>75</sup>

**FARMERS MARKET MUSHROOM PASTA** cavatappi pasta with Wolfe Family Farms organic three mushroom blend, in a rosemary shallot white wine cream sauce \$19<sup>50</sup> / add asiago chicken sausage +\$4

## **DESSERT**

**SEASONAL DESSERT** - see our weekly specials list -

**SKILLET COOKIE** homemade chocolate chip cookie baked fresh in a cast iron skillet, topped with a scoop of McConnells ice cream & chocolate drizzle \$12<sup>95</sup>

**MCCONNELL'S ICE CREAM SCOOP** Vanilla Bean, Cookies & Cream, or Peanut Butter Chip \$6<sup>50</sup>