

BITES

FRENCH FRIES \$6⁹⁵ / **GARLIC PARMESAN FRIES** \$8⁵⁰

SOFT PRETZEL grainy dijon mustard, beer cheese dip \$8⁹⁵

BAKED MAC & CHEESE gruyere, jack, parmesan, cheddar, bread crumbs \$13⁹⁵ / add bacon +\$3

BRUSSELS SPROUTS garlic oil, shallot, bacon, parmesan, balsamic glaze \$14⁹⁵

CHICKEN WINGS classic buffalo or lemon pepper sauce, veggie sticks, bleu cheese or ranch \$14⁹⁵

TOMATO BASIL SOUP parmesan, crostini / Cup \$7⁷⁵ / Bowl \$9⁹⁵

PAPA'S CHILI beef, chorizo, and bean chili, topped with cheddar, red onion, sour cream
served with homemade cornbread / Cup \$9⁷⁵ / Bowl \$12⁹⁵

SALADS

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

HOUSE GREENS mixed greens, cherry tomato, carrots, sunflower seeds \$13⁹⁵ / **SIDE SALAD** \$8⁹⁵

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

CLASSIC CAESAR romaine hearts, pecorino cheese, croutons \$15⁹⁵

THE O.G. BEET SALAD arugula, seasonal greens, heirloom beets, goat cheese,
candied nuts, tossed in house citrus vinaigrette \$16⁹⁵

PIZZAS 12" house-made dough

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

CLASSIC CHEESE tomato sauce, mozzarella \$18⁵⁰

PEPPERONI tomato sauce, mozzarella, pepperoni \$20⁹⁵

CATALAN MARGHERITA romesco sauce, mozzarella, fresh tomato, basil \$20⁹⁵

NORTHWEST garlic oil, mozzarella, caramelized onion, smoked bacon, goat cheese,
sliced pears, hot honey drizzle \$24⁵⁰

MUSHROOM SAUSAGE garlic oil, mozzarella, Wolfe Family Farms organic mushrooms, asiago chicken
sausage, arugula & shaved pecorino \$24⁹⁵

LITTLE BELLIES served with fries or veggie sticks \$10²⁵

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 \$17⁵⁰

ROASTED VEGGIE caramelized onion, Wolfe Family Farms organic mushrooms, roasted peppers, goat cheese, fresh basil, arugula, roasted garlic aioli, on ciabatta \$18⁵⁰

BUTTERMILK FRIED CHICKEN pickled onion, crispy cabbage and jalapeño slaw, roasted garlic aioli, on a brioche roll \$17⁹⁵ / add Buffalo wing sauce \$1⁵⁰

CHIPOTLE CHICKEN CLUB grilled chicken breast, jack cheese, avocado, bacon, tomato, chipotle aioli, on toasty ciabatta \$18⁷⁵

BURGERS served with fries or house salad

— all our burgers feature a ½lb 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 \$17⁹⁵

BLACK & BLEU bleu cheese, caramelized onions, arugula, tomato, roasted garlic aioli \$18⁵⁰

FIG & GOAT & BACON fig jam, goat cheese, smoked bacon, arugula, roasted garlic aioli \$18⁹⁵

MIGHTY MUSHROOM Wolfe Family Farms organic mushrooms, gruyere cheese, butter lettuce, tomato, roasted garlic aioli \$19²⁵

ROYALE WITH CHEESE caramelized onion bacon jam, American cheese, butter lettuce, tomato, house made dill pickles, 1000 island, yellow mustard \$18⁹⁵

LOCAL DISHES with locally sourced ingredients from our community

FISH TACOS three 4" tacos with beer battered local catch of the day, avocado mousse, chipotle sauce, onion slaw, queso fresco, micro cilantro \$17⁹⁵

FISH & CHIPS locally caught vermillion rockfish in tempura beer batter, tartar sauce, fries \$19⁷⁵

FARMERS MARKET MUSHROOM PASTA cavatappi pasta with Wolfe Family Farms organic three mushroom blend, rosemary shallot white wine cream sauce \$19⁵⁰ / 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 \$12⁹⁵

MCCONNELL'S ICE CREAM SCOOP Vanilla Bean, Cookies & Cream, or Peanut Butter Chip \$6⁵⁰