

Lounge Menu

Hummus (VEG)

zaatar marinated chickpeas, soft naan 14

add-on: vegetable crudité 3

Local Lettuces ✓ (GF) (DF)

cucumber, grape tomato, radish, carrot ribbon, white balsamic dressing 14

Baby Gem Caesar

demi-sec tomato, parmesan, parmesan peppercorn Caesar dressing 15

Edamame (Regular or Spicy) ✓

maldon salt, yuzu juice or chili garlic 14

Pretzel Fondue

warm pretzel, cheese fondue 15

Margherita Flatbread (VEG)

fresh mozzarella, tomato, garlic, basil 19

Vada Pao Fritters (VEG)

gram flour coated potato fritter, sweet yogurt, mint & tamarind sauce, masala chili 16

Beef Bao (DF)

bulgogi beef, chili mayo, pickled cabbage, jalapeño, scallions 17

Truffle & Mushroom Arancini (VEG)

wild mushroom arancini, truffle, spicy tomato sauce 17

Charcuterie Board (for 2)

assorted cured meats & cheeses, crackers 34

Dynamite Shrimp (DF)

crispy fried shrimp, spicy mayo, lemon chili air, tobanjan tobiko, micro herbs 20

Lamb Chops (GF) (DF)

pickled heirloom carrots, chimichurri 21

Table 45 Burger

lettuce, tomato, shaved onion, 45 steak sauce, ballpark mustard aioli, cheddar cheese, ranch fries 22

add-ons: bacon 2, avocado 3, fried egg 4

Protein Add-Ons

Sautéed Chickpeas ✓ (GF) 10

Grilled Chicken Breast (GF) (DF) 10

Seared Salmon* (GF) (DF) 18

Garlic & Herbs Sautéed Shrimp (GF) 17

CAB 4oz Hanger Steak (GF) (DF) 19

Plant Based Steak 6oz ✓ 21

~Applicable Sales Tax Will be Added to Your Bill~

~18% Gratuity Added to Parties of Six or More~

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

GF (Gluten Free), VEG (Vegetarian), ✓ (Plant Based), DF (Dairy Free)



(Contains Shellfish)