

SIP & SAVOR COCKTAILS & EATS

SMALL PLATES

- Grilled Shrimp Tacos** \$14
Grilled shrimp, fresh pico de gallo, cabbage, cilantro-lime crema, flour tortillas
- French Dip Sliders** \$15
Sliced sirloin, caramelized onions, horseradish aioli, bourbon demi-glace, King's Hawaiian® rolls
- Chicken Wings** \$12
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies
- Chicken Quesadilla** \$13
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema

HANDHELDS

All handhelds are served with choice of fries or housemade chips

- Turkey Club** \$14
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo
- Grilled Caesar Steak Wrap*** \$15
Grilled sirloin, tomatoes, Caesar greens, flour tortilla
- BBQ Bacon Jack Burger*** \$16
Grilled 8 oz. burger, Monterey Jack cheese, bacon, caramelized onions, bbq sauce, brioche bun
- House Burger*** \$13
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun
- IMPOSSIBLE® Burger**  \$15
IMPOSSIBLE® plant-based burger, lettuce, tomato, onion, brioche bun



SALADS

- Chopped Chicken** \$12
Chopped chicken, mixed greens, red cabbage, green onions, ditalini pasta, bacon, tomatoes, blue cheese, sweet Italian dressing
- Sesame Ginger** \$14
Chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing
- Caesar** \$14
Crisp romaine, shaved Parmesan, croutons, Caesar dressing
add chicken +\$6 | shrimp +\$7 | salmon* +\$8 | steak* +\$9

MAINS

- Pan Seared Salmon***  \$29
Wild-caught salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter
- Mediterranean Shrimp Pasta** \$26
Jumbo shrimp, bowtie pasta, spinach, mushrooms, tomatoes, light pesto cream
- Roasted Herb Chicken**  \$25
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions
- Ribeye, 10 oz.***  \$35
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions

DESSERTS

- Cheesecake**  \$8
Classic New York-style cheesecake
- Chocolate Cake**  \$8
Chocolate cake with chocolate frosting



***NOTICE:** 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.

For parties of 8 or more, a 18% gratuity charge will be automatically added to the bill.

COCKTAILS

Crowned Jewel Mule	\$11
Ketel One vodka, ginger beer, cranberry juice, blood orange bitters, fresh lime juice	
Margarita	\$10
Corazón Blanco tequila, Cointreau, fresh lime juice, housemade simple syrup	
Espresso Martini	\$11
Tito's handmade vodka, coffee liqueur, espresso, housemade simple syrup, optional creamer	
Basil Hayden's Rye Old Fashioned	\$12.5
Basil Hayden's Dark Rye, housemade simple syrup, orange bitters	
Bee's Knees	\$10
Hendrick's gin, honey, fresh lemon juice	
Mixed Berry Mojito	\$12
Bacardi Superior light rum, muddled fresh blueberries, strawberries and mint, housemade simple syrup, fresh lime juice, Fever-Tree club soda	
Storm's Brewing	\$12
Myers's dark rum, Cointreau, fresh lime juice, Fever-Tree ginger beer	
Bloody Maria	\$11
Patrón Silver tequila, housemade bloody mary mix	

BEERS & BEYOND

Blue Moon Belgian White Alter	ABV 5.4% CO	\$6.5
New Belgium Fat Tire	ABV 6.5% IL	\$6.5
Bell's Two Hearted	ABV 5.2% CO	\$6
	ABV 7% MI	\$6.5
BOTTLED		
Bud Light	ABV 4.2% MI	\$5
Miller Lite	ABV 4.2% MI	\$5
Heineken Light	ABV 3.3% AMS	\$6.5
Modelo Especial	ABV 4.6% MEX	\$6.5
Samuel Adams Seasonal	ABV 4.9% MA	\$6.5
Stella Artois	ABV 5.2% BEL	\$6.5
Goose Island 312 Wheat	ABV 4.2% IL	\$6.5
Guinness	ABV 4.3% IRE	\$6.5
Heineken 0.0	ABV 0% AMS	\$6.5
BEYOND BEER		
Truly Hard Seltzer	ABV 5.0% OH	\$6
High Noon Sun Sips Hard Seltzer	ABV 4.5% CA	\$6

ZERO PROOF

Garden & Ginger <i>(non-alcoholic)</i>	\$9.5
Seedlip Garden 108, Fever-Tree ginger ale, rosemary	
Garden Eastside <i>(non-alcoholic)</i>	\$9.5
Seedlip Garden 108, simple syrup, fresh lime juice, cucumber, mint	

WINES

WHITES	6 oz. 9 oz. Bottle
Briccotondo DOCG by FontanaFredda Moscato   	\$11 \$16 \$42
Moscato d'Asti, Italy	
Placido Toscana Pinot Grigio   	\$11 \$16 \$42
Tuscany, Italy	
Emmolo Sauvignon Blanc  	\$9 \$13 \$34
Napa/Solano, California	
Kim Crawford Sauvignon Blanc 	\$11 \$16 \$42
Marlborough, New Zealand	
30 Degrees Chardonnay   	\$9 \$12 \$35
Monterey, California	
Sea Sun Chardonnay by Wagner 	\$6 \$11 \$30
California	
Clean Slate Riesling	\$10 \$14 \$38
Mosel, Germany	
BUBBLES & ROSÉS	
LaMarca Prosecco 	\$8 \$11 \$30
Prosecco, Italy	
Piper Sonoma Brut NV 	\$11 \$16 \$42
Sonoma County, California	
Hogwash Rosé	\$11 \$16 \$42
California	
REDS	
Meiomi Pinot Noir	\$11 \$16 \$42
California	
Murphy-Goode Red Blend	\$8 \$11 \$30
California	
Decoy by Duckhorn Merlot  	\$10 \$14 \$38
California	
30 Degrees Cabernet Sauvignon   	\$9 \$12 \$35
Paso Robles, California	
Josh Cabernet Sauvignon 	\$10 \$14 \$38
California	
Starmont Cabernet Sauvignon  	\$11 \$16 \$42
North Coast, California	
Louis M. Martini 	\$12 \$17 \$46
California	

