

STARTER

SALAD

KID

CURRYWURST POUTINE

Beer Boiled Bratwurst, Tomato & Curry Gravy, Hand Cut Fries, Cheese Curds & Housemade Sauerkraut.....15

BABY-ZILLA

Served with Spicy Queso Dip, Cinnamon Butter & Stout Mustard.....12

CHARCUTERIE BOARD

Ask Your Server.....25

LAMB BARBACOA TACOS

Slow Cooked Lamb Shoulder, Radish, Cilantro, Onion, Queso Fresco, Chipotle Salsa.....14

PRET-ZILLA

Served with Spicy Queso Dip, Cinnamon Butter & Stout Mustard.....23

GRILLED OCTOPUS TOSTADA GF

Sous Vide & Grilled Octopus, Eggplant Salsa Queso Fresco, Lime Zest, Cabbage, Cilantro.....16

AGRODOLCE RIBS

Braised Ribs Tossed in an Italian Style Sweet and Sour Sauce. Garnished with Scallions.....14

T'S MAC & CHEESE

Housemade with Aged White Cheddar & Smoked Gouda.....9.50

SOUS-VIDE BUFFALO WINGS

Buffalo Sauce Infused Wings. Served with Ranch Dressing.....10

STREET CORN FRITTERS

Deep Fried Corn Fritters, Queso Fresco, Cilantro, Avocado Ranch.....11

THAI STYLE CRAB CAKES

House Made Crab Cake, Sweet and Spicy Coleslaw, House Made Mayo.....14

KOREAN CASEY-DILLA

House Made Napa Cabbage Kim-Chi, Bacon, American Cheeses in Flour Tortilla.....10

CURRY SPICED CARROT PANCAKE

Curry Spiced Carrot Pancake, Arugula, Sour Cream, Toasted Pumpkin Seeds.....9

PANZANELLA SALAD

Cherry Tomatoes, Red Onion, Fresh Mozzarella, Croutons, over Arugula. Tossed with Basil & Balsamic Vinaigrette.....10.50

CAESAR SALAD

Housemade Dressing, Parmesan Cheese & Housemade Croutons.....10.50

BEET SALAD GF

Spring Mix, Golden Baby Beets, Puffed Rice, Gorgonzola, Peach & Maple Vinaigrette.....14

SUMMER SALAD GF

Toasted Hazelnuts, Strawberry Vinaigrette, Goat Cheese, Mixed Berries, Mixed Greens.....15

PANZANELLA STEAK SALAD

Marinated & Grilled Flank Steak, Cherry Tomatoes, Red Onion, Fresh Mozzarella, Croutons, over Arugula. Tossed with Basil & Balsamic Vinaigrette.....18

CHICKEN TENDERS

Served with Fries. Choice of Ranch, BBQ, Honey Mustard, Buffalo or Blue Cheese.....8

GRILLED CHEESE

White Bread with American Cheese. Served with Fries.....7

KIDS CHEESE BURGER

Grass Fed Beef with American Cheese. Served with Fries.....8

HANDHELD

ENTRÉE

SIDE

SEASONAL BURGER*

Grass Fed Beef, Sautéed Mushroom and Leek, Fresno Pepper Jelly, Fresh Spinach & Goat Cheese.....15

TRADITIONAL BURGER*

Grass Fed Beef with Lettuce, Tomato, Onion, Pickle & Mayonnaise.....15

BAO-BANDY BURGER

2 Thin Burger Patties, Grilled Onion, House Made Pickles, American Cheese, Baobandy Sauce on a Bao Bun.....15

CUBAN SANDWICH

Roasted Pork Loin, Honey Ham, Housemade Pickles, Mustard, Gruyère on French Bread.....16

ADULT GRILLED CHEESE

Melted Gouda, Cheddar & Gruyère on Thick Cut Brioche. Served with Panzanella Salad.....14

FALAFEL V

Housemade Falafel, Arugula, Cabbage, Pickles with Sriracha Tahini Sauce.....14

GRILLED CHICKEN SANDWICH

Chicken Breast, Mango and Tomato Bruschetta, Provolone, Arugula.....15

SMOKED BRISKET BAO BUN

Smoked Brisket, Hoisin BBQ, Fresno Pepper, Cilantro & Pickled Onion.....16

All Handhelds Served with Fries

*Can Be Prepared As A Vegetarian/Vegan Option With Plant Based Beyond Burger. Gluten Free Buns Are Available.

FRIED CHICKEN

Sous-Vide Fried Chicken with Vegetable Ceviche.....15

14 OZ. RIBEYE GF

21 Day Wet Aged Certified Premium Angus Ribeye. Served with Mashed Potatoes.....32

RACK OF LAMB

Sous Vide Rack of Lamb, Curry Spiced Carrot Pancake, Blueberry Mint Reduction, Mixed Greens, Served Medium Rare.....30

PAPPARDELLE PRIMA VERA

Pappardelle Tossed in Eggplant, Mushroom, Red Onion, Bell Pepper, Spinach, House Made Tomato Sauce, Topped With Parmesan Cheese.....17

RISOTTO AND QUINOA CAKES GF

Pan Seared with Beurre Blanc Sauce. Served with Asparagus.....16

HAND CUT FRIES

Regular, Truffle, Or Salts & Malts.....7

ASPARAGUS GF

Garlic and Lemon Butter.....7

ZUCCHINI AND CHERRY TOMATOES GF

Balsamic Roasted Zucchini and Cherry Tomatoes, Parmesan Cheese.....7

VEGETABLE CEVICHE GF V

Crimini Mushrooms, Bell Peppers, Jalapeno, Red Onion, Carrot, Tomato, Celery, Corn, Lime & Cilantro Marinade, Tortilla Strips...7

MASHED POTATOES GF

Homestyle Skin-On Yukon Gold.....7

Seafood, Shellfish, Eggs or Unpasteurized Milk May Increase Your Risk of Food Borne Illness. Please Inform Server of All Allergies.