

STARTER

**BREAKFAST POUTINE**

Sausage Gravy, Fried Egg, Cheese Curds, Hand Cut Fries, Garnished with Chives.....15

**BABY-ZILLA**

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

**CHARCUTERIE BOARD**

Ask Your Server.....25

**AL PASTOR TACOS**

Marinated Pork Butt, Radish, Cilantro, Onion, Queso Fresco, Arbol Salsa On The Side.....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

**ROASTED BUTTERNUT & POBLANO SOUP**

Oven Roasted Butternut Squash & Poblano Peppers, Topped with Cilantro, Sour Cream and Pepitas.....10

**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

**CHILLIQUILES** GF

House Fried Tortilla Chips Tossed In Salsa Rojo, Fried Egg, Grilled Chicken, Crema Fresca, Topped with Queso Fresco And Chives.....14

SALAD

**CAESAR SALAD**

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

**BET SALAD** GF

Beets, Gorgonzola, Kale, Cranberry and Dijon Vinaigrette, Dried Cranberries.....14

**FALL SALAD** GF V

Farro, Apple, Spinach, Carrot, Citrus and Turmeric Vinaigrette.....15

**STEAK AND SHROOM SALAD**

Coffee Rubbed Steak, Sauteed Mushroom, Pickled Onion, Chickpeas, Spinach, Harissa 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

KID

HANDHELD

**SEASONAL BURGER\***

Grass Fed Beef, Whipped Brie, Roasted Garlic and Horseradish Spread, Tuscan Kale.....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.....14

**FALAFEL** V

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

**GRILLED CHICKEN SANDWICH**

Apple Cider Brined Chicken Breast, Bacon, Gouda, Apple Slaw.....15

**STEAK HOUSE SANDWICH**

Sous Vide & Shaved Ribeye, Chimichurri, Asiago Cheese, Red Onions on a Hoagie.....15

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

All Handhelds Served with Fries

ENTRÉE

**FRIED CHICKEN**

Sous-Vide Fried Chicken with BBQ Spice Carrots.....15

**14 OZ. RIBEYE** GF

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

**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 Spaghetti Squash.....16

SIDE

**HAND CUT FRIES** GF

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

**SPAGHETTI SQUASH** GF

Garlic and Lemon Butter, Topped With Parmesan Cheese.....7

**FRIED BRUSSELS SPROUTS** V

Tossed In Spicy Maple.....7

**BBQ SPICE CARROTS** GF

Carrots Glazed With Sweet and Spicy BBQ Rub .....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.