

Menu

SMALL PLATES

- hummus platter** \$9
homemade hummus, veggies, grilled artichokes, pita
- fry flight** \$9.50
french fries, truffle fries, ranch, garlic aioli, sriracha aioli, avocado crema
- charcuterie** \$24
artisan meat and cheese, house mustard, fig jam, grilled bread
- cheesy garlic prawn** \$12
shrimp baked in garlic butter and cheese. sourdough bread
- belly board** \$11
pork belly with korean bbq and bbq sauce
- firecracker shrimp** \$10
grilled shrimp tossed in sriracha aioli
- short rib poutine** \$13
french fries, braised short ribs, cheeses and gravy

DIPS TO SHARE

- artichoke** \$9
artichoke hearts mixed with various cheeses
- hot beer cheese** \$9
ipa beer cheese, pretzel bites
- blue cheese + chips** \$9
house chips tossed with creamy blue cheese sauce and pancetta
- salsa + queso** \$10.50
homemade salsa with short rib queso

sandwiches and burgers served with house chips
sub french fries \$1 truffle fries \$2

MAIN COURSE

- steak and frites** \$14
grilled sirloin, french fries, topped with garlic aioli
- smashburger** \$10.50
house ground blend, cheddar, ketchup, mustard, grilled onion, pickle
- firecracker chicken** \$12
grilled chicken, lettuce, tomato, sweet chili aioli
- cali chicken sandwich** \$13
grilled chicken, white cheddar, lettuce, tomato, avocado, greens. pretzel roll with aioli
- tuna melt** \$11.50
tuna, swiss cheese, tomato, lettuce, sourdough bread
- baja tacos** \$10
three pork belly tacos, cilantro slaw, pickled onions, avocado crema
- BLTA** \$13
peppered bacon, tomato, lettuce and avocado on sourdough
- grilled cheese** \$9
brie, cheddar, fig jam on sourdough
- chicken fingers** \$8
two seasoned chicken strips served with fries. choice of bbq, ranch, honey mustard
- mac and cheese** \$8
add steak \$7 / chicken \$6 / shrimp \$8 / pork belly \$7
- boneless wings** \$12
one pound of boneless wings. Korean bbq, buffalo, bbq, firecracker

SALADS

citrus shrimp salad
grilled shrimp, arugula, orange, avocado, tomato, citrus vinaigrette \$15

caesar salad
romaine lettuce, pancetta, croutons, parmesan \$7

burrata
burrata with balsamic roasted tomatoes and arugula served with prosciutto and grilled sourdough bread \$12

aca salad
mixed greens, peppers, artichoke hearts, cucumbers, strawberries \$7

arugula beet
arugula, pancetta, beets, goat cheese \$8.75

add proteins:

shrimp \$8 steak \$7
salmon \$9 chicken \$6

Menu

A CATERED AFFAIR

BREAKFAST

bagel salmon platter \$9.50

everything bagel, cured salmon, cucumbers, tomato, capers, pickled onion, egg, cream cheese

breakfast burrito \$8.50

scrambled eggs, sausage, potatoes, peppers, green onion, cheese, salsa

avocado toast

avocado, radish, tomato
Add Egg \$2.00

herbed baked egg \$9.50

fresh herbs, three eggs, cream and parmesan cheese with toasted sourdough

southern egg sandwich \$7

fried egg, lettuce, tomato, bacon, cheese, mayo on sourdough

croissant sandwich \$7.50

scrambled eggs, cheese, bacon, everything croissant

bagel sandwich \$6.25

everything bagel, scrambled egg, cheese, bacon

COFFEE

we proudly serve locally brewed Hardy coffee
-enjoy hot or iced-

brewed coffee

cold brew

latté

americano

cappuccino

hot chocolate

chai latté

espresso

flavors: hazelnut, toffee, caramel, mocha, house-made vanilla, toasted marshmallow, salted caramel, house-made brown sugar, white mocha

optional milk choices (\$1.00): oat, soy, almond, coconut, whole **extra shot: \$2.00**

FROM THE BAR

craft

strawberry old fashioned \$12

strawberry infused whiskey, lemon bitters, basil

smoked old fashioned or manhattan \$10

served over smoked ice

blue raz \$10

blueberry infused vodka, lime, raspberry

espresso martini \$12

espresso, bailey's, vanilla, vodka

pineapple jalapeño margarita \$10

pineapple + jalapeño infused tequila, lime juice

raspberry lemon drop \$12

lemon infused vodka, raspberry simple syrup, triple sec

pineapple mojito \$10

fresh mint, pineapple, lime juice, pineapple infused rum and soda

the heater \$9

tito's vodka, fresca, orange slice *boss man's favorite

enjoy \$2 off beer, wine and spirits
daily happy hour is 3:00-6:00 p.m.

wine

slam dunk red blend \$8
hoopla red blend \$14
b side chardonnay \$9
jules taylor sauv blanc \$9
simple life rosé \$6.50
elouan pinot \$14
seamless cab \$10

beer

budlight
blue moon
fairy nectar IPA
stella artois
mango cart
white claw

ask about our seasonal beers and our infused liquor

MADE TO ORDER

iced tea

raspberry, pomegranate, hibiscus, blueberry
regular \$3.50 flavored \$4.00

hot tea

artisan tea blends
\$3.50

lemonade

raspberry, pomegranate, hibiscus, blueberry
\$2.50

hot chocolate

whole milk, vanilla, chocolate sauce
regular \$3 large \$4