

Menu

SMALL PLATES

fry flight \$9.50

french fries, truffle fries, ranch, garlic aioli, sriracha aioli, avocado crema

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

salsa + queso \$10.50

homemade salsa with short rib queso

MAIN COURSE

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

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

BLTA \$13

peppered bacon, tomato, lettuce and avocado on sourdough with aioli

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

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

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

SOUP OF THE DAY

cup \$4.50 bowl \$7

SALADS

add proteins: shrimp \$8 Steak \$7 Salmon \$9 Chicken \$6

citrus shrimp salad

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

caesar salad

romaine lettuce, pancetta, croutons, parmesan \$7

arugula beet

arugula, pancetta, beets, goat cheese \$8.75

aca salad

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

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 \$5

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

babich 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