

A CATERED AFFAIR

SMALL PLATES

ONION DIP \$8

creamy caramelized onion dip served with homemade house chips

FRY FLIGHT \$10

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

PORK BELLY BITES \$12

pork belly bites kissed in Korean bbq

FIRECRACKER SHRIMP \$11

grilled shrimp tossed in sriracha aioli

SHORT RIB POUTINE \$13

french fries, braised short ribs, cheeses and gravy

ARTICHOKE DIP \$9.50

artichoke hearts mixed with various cheeses

HOT BEER CHEESE \$9.50

IPA beer cheese, pretzel bites

BONELESS WINGS \$12

one pound of boneless wings. Korean bbq, buffalo, bbq, firecracker

SALSA + QUESO \$10.50

homemade salsa with short rib queso

SALADS

CITRUS SHRIMP SALAD \$16

grilled shrimp, arugula, orange, avocado, tomato, citrus vinaigrette

CAESAR SALAD \$8

romaine lettuce, pancetta, croutons, parmesan

ARUGULA BEET \$9

arugula, pancetta, beets, goat cheese

ARUGULA CAPRESÉ \$12

roma tomatoes, mozzarella, avocado, capers, arugula, balsamic glaze, artichokes salt and pepper

COBB SALAD \$16

romaine lettuce, bacon, bleu cheese, avocado, egg, tomato, chicken salad, ranch

ACA SALAD \$8

mixed greens, peppers, artichoke hearts, cucumbers, strawberries

ADD PROTEINS

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

BIG PLATES

sandwiches and burgers served with house chips or french fries \$1 truffle fries \$2 fruit cup \$3.50

SMASHBURGER \$12

house ground blend, cheddar, ketchup, mustard, grilled onion, pickle on potato bun

FIRECRACKER CHICKEN \$13

grilled chicken, lettuce, tomato, sweet chili aioli on ciabatta

BLTA \$13

peppered bacon, tomato, lettuce and avocado on sourdough

CALI CHICKEN SANDWICH \$13

grilled chicken, white cheddar, lettuce, tomato, avocado, greens. pretzel roll with aioli

TUNA MELT \$12.50

tuna, swiss cheese, tomato, lettuce, sourdough bread

CHICKEN SALAD CROISSANT \$12.50

homemade chicken salad, lettuce and tomato on a croissant

SHORT RIB SANDWICH \$15.75

short rib, arugula, white cheddar and pickled onions on toasted sourdough. served with garlic aioli

FRENCH DIP SANDWICH \$17.50

classic french dip on a hoagie bun. served with au jus

REUBEN \$11.50

Boar's Head corned beef topped with swiss cheese, sauerkraut and homemade thousand island on marble rye bread

BAJA TACOS \$11

three pork belly tacos, cilantro slaw, pickled onions, radish, avocado crema

MAC AND CHEESE \$8.50

add steak \$7/chicken \$6/shrimp \$8/pork belly \$7

CHICKEN TENDERS \$8.50

two seasoned chicken strips served with fries. choice of bbq, ranch, honey mustard

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BREAKFAST

BAGEL SALMON PLATTER \$10.50

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 \$6.50

avocado, radish, tomato
Add Egg \$2.00

HERBED BAKED EGG \$10.50

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

SOUTHERN EGG SANDWICH \$8

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

CROISSANT SANDWICH \$8

scrambled eggs, cheese, bacon, everything croissant

BAGEL SANDWICH \$7.25

everything bagel, scrambled egg, cheese, bacon

ADDITIONAL SIDES

FRUIT CUP \$3.50

PARFAIT \$5

COFFEE

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

brewed coffee	chai latté
cold brew	dirty chai latté
latté	espresso
americano	hot chocolate
cappuccino	toddy latté

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**

COCKTAILS

THE HEATER \$9

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

PINEAPPLE JALEPEÑO MARGARITA \$10

pineapple+jalapeño infused tequila, lime juice

BLUE RAZ \$10

blueberry infused vodka, lime, raspberry

ESPRESSO MARTINI \$12

espresso, Bailey's, vanilla vodka

SMOKED OLD FASHIONED OR MANHATTAN \$10

served over smoke infused ice

STRAWBERRY OLD FASHIONED \$12

strawberry infused whiskey, lemon bitters, basil

AZALEA \$8

fresh lime juice, pineapple, strawberry, vodka, hint of mint

COLD OLD FASHIONED \$11

cold brew, Kahlua, Knob Creek, simple syrup, orange bitters

WINE + BEER

BUD LIGHT	MANGO CART
FAIRY NECTAR IPA	WHITE CLAW
STELLA ARTOIS	HIGHNOON

JULES TAYLOR SAUV BLANC	\$11
A-Z CHARDONNAY	\$12
A-Z ROSÉ	\$12
ELOUAN PINOT	\$14
SEAMLESS CAB	\$10

MADE TO ORDER

iced tea	hot tea	lemonade	iced refreshers	hot chocolate
raspberry	artisan tea	raspberry	strawberry	whole milk, vanilla,
pomegranate	blends	pomegranate	blackberry	chocolate sauce
hibiscus	\$3.50	hibiscus	blueberry	regular \$3
blueberry		blueberry	\$4.50	large \$4
regular \$3.50		\$2.50	\$5.50 sub coconut milk	
flavored \$4.00				