

### SMALL BITES AND SHARES

- Marinated Olives **GF, VGT, VG \$5**
- Deviled Eggs **GF \$1.25 per**
- Fresh Mozzarella: chef's whim **\$9**
- Brussels Sprouts: bacon, egg sauce **GF \$9**
- Crisp Cod Fritters: remoulade **\$8**
- Hand Cut Fries: spicy aioli **GF, VGT \$4**
- Shrimp Cocktail: **GF, VGT \$2.25 each**

### SALADS

- Arugula Salad: reggiano, lemon vinaigrette, balsamic **GF, VGT \$6**
- Caesar Salad: romaine, herb croutons, reggiano **\$8**
- Simple Greens: dried fruit, walnuts, shaved manchego, sherry vinaigrette **GF, VGT \$7**
- Chopped Salad: mixed greens, grilled chicken, hard boiled egg, cheddar, celery roasted red peppers, tomatoes, carrots, green goddess dressing **GF \$13**
- Add to any salad: grilled chicken **\$5**, smoked salmon **\$6**, shrimp **\$2.25 each**

### SOUP

- Creamy Tomato Bisque: olive oil, reggiano, herbs **VGT \$5**
- Add: 1/2 grilled cheese sandwich **\$4**

### BURGERS AND SANDWICHES

- Served with hand cut fries. Sub caesar, arugula, greens or cup soup - additional \$2**
- Classic Burger\*: black angus beef, lettuce, tomato, onion, cheddar **\$12**
- "Hipster" Burger\*: black angus beef, bacon jam, cambozola, ODT's, arugula **\$14**
- Blackened Chicken Breast: lettuce, tomato, cheddar cheese, chipotle mayo **\$12**
- Chicken Salad: grilled sour dough bread, lettuce, tomato **\$11**
- Three Cheese Grilled Sandwich: swiss, cheddar, reggiano, sour dough bread **VGT \$9**

### LUNCH HOURS

- Friday and Saturday **11am to 3pm**
- Sunday **10am to 3pm**
- Additional Brunch Specials Sunday
- Happy Hour Daily **3pm to 6pm**
- MONDAYS ALL NIGHT**
- HAPPY HOUR!**

### PIZZAS

**Pizzas can be made gluten free upon request \$3**

Margherita: tomato sauce, fresh mozzarella, basil extra virgin olive oil **VGT \$12**

Cheese: tomato sauce, mozzarella, reggiano **\$11** (add pepperoni or sausage **\$2**)

Potato Pizza: olive oil, taleggio, reggiano fingerling potatoes, red onion, rosemary **\$16**

Bacon & Fig: olive oil, blue cheese, ricotta, bacon arugula, mission fig, apple, sherry gastrique **\$16**

Mushroom: bechamel, fresh mozzarella, olive oil parmesan, arugula, balsamic **VGT \$14**

Greek: herb grilled chicken, feta, mozzarella, red onion, tomato, olive, oregano, arugula **\$15**

Sausage: olive oil, mozzarella, ricotta, reggiano polidori sausage, roasted onions & peppers **\$15**

Daily Pizza: chef's whim **MP**

*\*- These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

**GF** - These items are made gluten free in our kitchen. We do our best to handle gluten free foods safely and respectfully; however, please be aware that they are cooked in the same kitchen as our non-gluten free menu items.

**VGT** - These items are vegetarian and contain no meat or seafood products.

**VG** - These items are vegan and contain no animal products.

## WINES BY THE GLASS

### White

Dashwood, Sauvignon Blanc, Marlborough, NZ, 2014 \$8  
Poema, Sparkling, Cava, Brut, Spain, 2016 \$8  
Bottega Vincia, Pinot Grigio, Trentino, Italy, 2014 \$9  
Rodney Strong, Chardonnay, Chalk Hill, Sonoma, 2013 \$10  
Bricco Riella, Moscato D'Asti, Italy, 2014 \$8

### Red

Hitching Post, Pinot Noir, Sta. Barbara, CA, 2014 \$12  
Caro, Aruma, Malbec, Mendoza, Argentina, 2014 \$8  
Disruption, Red Blend, Columbia Valley, WA, 2014 \$8  
Seven Deadly Zins, Zinfandel, Lodi, CA, 2014 \$9  
Seventy Five Wine Co. Cabernet Sauvignon, CA, 2013 \$10

## NON-ALCOHOLIC BEVERAGES

### Fountain Drinks (\$2.50, free refills)

*Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Dr. Pepper, Mug Rootbeer  
Sobe Pomegranate Lifewater, Lemonade, Arnold Palmer*

### Other (\$2.50)

*Milk, Chocolate Milk*

*Juice: Orange, Grapefruit, Cranberry, Pineapple, Apple*

*Regular or Decaf (\$2.00) Espresso (\$2.50)*

*Hot and Iced Tea (\$2.50) Two Leaves and a Bud, Assorted Variety*

## FAVORITES

Mimosas \$5

Bottomless Mimosas \$12

House Bloody Mary \$7

Peach Bellini \$6

*Sparkling, peach nectar, mint*

Red Beer \$5

*Bud Light, House Bloody*

## LIBATIONS, PORCH POUNDERS & COCKTAILS

Glorified Greyhound \$8

*Vodka, Aperol, lime, grapefruit, soda*

Tropical Mojito \$9

*Rum, apple liqueur, pineapple juice, mint, lime*

Red Sangria \$6

*Fresh fruit, brandy, house wine*

Paloma \$8

*Exotica tequila, grapefruit, lime*

Moscow Mule \$9

*Vodka, lime juice, ginger beer*

Jacked Up Root Beer \$7

*Jack Daniels, root beer, lemon*

Margarita \$8

*Exotica tequila, Cointreau, lime, orange*

French 77 \$8

*St. Germaine, bubbles, lemon*