



## SNACKS

- DEVILED EGGS (GF) – crisp prosciutto, chives \$1.25 each
- CHICKPEA CAKE (GF, VG) – cucumber, capers, almonds \$3.00 each
- SHRIMP COCKTAIL (GF) – gulf-caught, cocktail sauce \$2.75 each
- HUMMUS (VG) – flatbread, vegetables \$9
- HAND CUT FRIES (GF, VGT) – house-made, chipotle aioli \$5
- MARINATED OLIVES (GF, VG) – mediterranean herbs \$5
- CRISP COD FRITTERS – spicy remoulade \$8
- BLISTERED SHISHITO PEPPERS (GF, VGT) – sambal cream \$9

## APPETIZERS

- CHARCUTERIE – flatbread, crackers, pickled veggies  
3 meats **\$14** 5 meats **\$19** 3 meats, 2 cheese **\$19**
- BUFFALO WINGS (GF) – celery, carrot, blue cheese \$9
- ITALIAN MEATBALLS – beef and pork, marinara \$12
- HOUSE SMOKED SALMON – flatbread, herb crema  
pickled onions, capers, lemon \$13
- MOLTEN BRIE (VGT) – phyllo, huckleberry, honey \$12
- BRUSSELS SPROUTS (GF)\* – bacon, thyme, hollandaise \$9
- FRESH MOZZARELLA (VGT) – tomato, basil, olive oil  
balsamic, flatbread \$10
- POTATO GNOCCHI (VGT) – winter squash, sage  
brown butter, reggiano \$12

## MONDAY ALL NIGHT HAPPY HOUR

## TUESDAY 1/2 OFF WINE

## SUNDAY BRUNCH 10AM-3PM

*\*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 out 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.*

## SOUPS AND SALADS

- CREAMY TOMATO BISQUE (GF, VGT) – olive oil, reggiano  
fine herbs Add 1/2 grilled cheese – **\$4**
- NEW ENGLAND CLAM CHOWDER – bacon, parsley, paprika
- SIMPLE GREENS (GF, VGT) – dried fruit, walnuts, manchego  
sherry vinaigrette
- ROASTED BEET (GF, VGT) – arugula, almonds, goat cheese  
cherries, balsamic vinaigrette
- CAESAR (VGT)\* – romaine, tomato, herb croutons,  
reggiano

Add – **\$6** chicken breast **\$7** glazed mahi-mahi or smoked salmon **\$2.75** per shrimp

## PIZZA

Cheese, pepperoni and sausage available upon request  
Pizzas can be made gluten free upon request (Add **\$4**)

- MARGHERITA (VGT) – red sauce, mozzarella, basil, olive oil \$14
- POTATO (VGT) – olive oil, taleggio, reggiano  
fingerling potatoes, red onion, rosemary \$17
- GREEK CHICKEN – olive oil, feta, mozzarella, chicken, red onion  
tomato, olive, arugula, oregano, lemon \$16
- SAUSAGE – olive oil, mozzarella, ricotta, reggiano, polidori sausage  
roasted onions and peppers \$16
- BUFFALO CHICKEN – béchamel, mozzarella, reggiano  
buffalo chicken, celery, carrots, ranch
- MUSHROOM (VGT) – béchamel, mozzarella, hazel dells  
charred onion, arugula, balsamic
- BACON & FIG – olive oil, ricotta, blue cheese, bacon  
mission figs, arugula, apples, gastrique
- TACO – red sauce, mozzarella, ground beef, lettuce, tomato  
herb crema, hot sauce
- GODFATHER – red sauce, mozzarella, polidori sausage  
pepperoni, capicola
- HAWAIIAN – red sauce, mozzarella, ham, pineapple \$16
- BACON DIABLO – red sauce, mozzarella, bacon, garlic, jalapeño \$16
- PUTTANESCA – olive oil, fresh mozzarella, reggiano  
tomatoes, olives, anchovies, garlic, oregano, capers \$15

## BURGERS AND SANDWICHES

Served with hand cut fries. Gluten free bun upon request **\$3**  
Sub salad, sweet potato fries or soup for **\$2**

- CLASSIC BURGER\* – black angus beef, lettuce, tomato  
onion, cheddar \$15
  - “HIPSTER” BURGER\* – black angus beef, bacon jam  
cambozola cheese, oven-dried tomatoes, arugula \$17
  - RANCH BURGER\* – black angus beef, bacon, pepper jack  
barbecue, onion, lettuce, ranch \$16
  - BLACKENED CHICKEN BREAST – lettuce, tomato, chipotle aioli  
cheddar cheese \$15
  - HOT ITALIAN BEEF – roasted ribeye, house-made giardiniera, hoagie \$15
  - CORNED BEEF REUBEN – rye bread, caraway slaw, swiss  
thousand island dressing \$16
  - MEATBALL SANDWICH – amaroso roll, marinara, provolone \$15
  - MAUI WOWIE MAHI – sweet glazed mahi-mahi, avocado  
jalapeño, pineapple aioli, lettuce, flour tortilla \$17
  - CRUNCHY VEG HEAD (GF, VGT) – chickpea patty  
udi’s bun, veggies, arugula, red pepper coulis \$15
  - HAPPY WAITRESS – bacon, tomato, three cheeses, grilled sourdough \$13
- ## ENTREES
- ANGUS FLAT IRON STEAK (8oz. GF)\* – fingerling potatoes, shallots  
pole beans, hazel dell mushrooms, rosemary demi \$27
  - FISH-N-CHIPS – beer battered cod, hand cut fries  
toasted caraway slaw, herb tartar \$16
  - OVEN ROASTED CHICKEN (GF) – creamy grits, bacon, brussels sprouts  
apples, maple-bourbon jus \$19
  - SHRIMP PENNE ALA VODKA – tomato cream sauce  
fresh herbs, parmesan \$20
  - SCOTTISH SALMON MIGNON (7oz. GF)\* – horseradish crust  
sweet potatoes, tomatoes, broccolini, shallots \$26

## WINE


	GL	BTL
<b>Whites &amp; Rosé</b>		
Oregon Pink, Rosé, Sparkling, OR, N.V.	\$8	
Ruffino, Prosecco, Sparkling, Italy	\$7	
Poema, Cava, Sparkling, Spain, N.V.	\$8	\$30
Innocent Bystander, Sauvignon Blanc, NZ, 2019	\$8	\$30
Kungfu Girl, Riesling, WA, 2017	\$8	\$30
Cantina di Caldaro, Pinot Grigio, Italy, 2017	\$9	\$34
Rodney Strong, Chardonnay, CA, 2016	\$11	\$42
Bricco Riella, Moscato di Asti, Italy, 2017	\$8	\$30
Bodini Rosé, Malbec, Argentina, 2017	\$8	\$30
Kim Crawford, Sauvignon Blanc, NZ, 2017		\$34
Michael David, Chardonnay, CA, 2017		\$38
<b>Reds</b>	<b>GL</b>	<b>BTL</b>
Sea Sun, Pinot Noir, CA, 2018	\$9	\$34
La Linda, Malbec, Argentina, 2019	\$7	\$28
Raymond, Merlot, CA, 2018	\$8	\$30
Ottonei, Barbera, Italy, 2016	\$10	\$38
75 Wine Co, Cabernet Sauvignon, CA, 2016	\$12	\$46
Ferrari-Carano, Red Blend, CA, 2016	\$12	\$46
Qupe, Syrah, CA, 2016	\$9	\$34
Lechuza, Garnacha, Spain, 2018		\$30
Renzo Masi, Chianti Riserva, Italy, 2016		\$34
Hitching Post, Pinot Noir, CA, 2015		\$45
Pessimist by DAOU, Red Blend, CA, 2017		\$55
Sharecropper, Cabernet Sauvignon, WA, 2015		\$45
Honig, Cabernet Sauvignon, CA, 2015		\$88
Duckhorn, Merlot, CA, 2016		\$95

## BOTTLES & CANS

### JUST CLAP YOUR HANDS!

Budweiser	\$5
Michelob Ultra	\$5
Coors Light	\$5
Horse & Dragon Adventure on IPA	\$6
Blue Moon	\$5
Pacifico	\$5
Dos Equis, Lager	\$5
Odell 90 Shilling	\$6
New Belgium Fat Tire	\$6
Pabst Blue Ribbon Tallboy Can (16oz.)	\$5
Holidaily Fat Randy's IPA (GF Beer)	\$7
Kaliber (non-alcoholic)	\$5
Summit Dry Cider	\$6
Summit Blueberry Lavender Cider	\$6
White Claw	\$6

## MOCKTAILS & NON-ALCOHOLIC

The Foal lime, ginger beer, simple syrup	\$5
Hug on the Beach orange, pineapple, lime, grenadine	\$5
Shirley Temple lemon-lime soda, grenadine, cherry	\$5
Arnold Palmer iced tea and lemonade	\$5
Virgin Mary tomato juice, house spices, celery, olives	\$5
Chocolate Cherry chocolate milk, cherry juice	\$5
 Pepsi	
Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Sierra Mist, Mug Root Beer, Sobe Lifewater, Lemonade, Ice Tea	\$3

## LIBATIONS + COCKTAILS

Cucumber-Lime Press house-infused cucumber vodka, lime, simple, soda	\$9
Huckleberry Lemonade 44 north huckleberry vodka, house mint lemonade huckleberry drizzle	\$10
Negroni gin, campari, sweet vermouth	\$12
Poudre Punch malibu rum, pineapple, frangelico, lime	\$11
French 75 gin, champagne, simple, lemon	\$9
Scarecrow bourbon, peach puree, lemon, vanilla, maple	\$10
Hearth Margarita tequila, cointreau, agave, house-squeezed lime and lemon	\$10
Cranberry Whiskey Sour bourbon, cranberry, sour mix	\$9
Hearth Red Sangria fruit marinated red wine, brandy, fresh fruit	\$8

## MARTINIS

"Cuke" hendricks gin, cucumber vodka, lime	\$11
Last Word spring 44 gin, green chartreuse, lime, cherry	\$12
Windsor Manhattan bourbon, chambord, orange bitters, luxardo cherry	\$11
Vesper spring 44 gin and vodka, lillet blanc	\$12
Cosmopolitan vodka, triple sec, cranberry	\$12

**MONDAY ALL NIGHT HAPPY HOUR**  
**FRI & SAT LATE NITE HAPPY HOUR**  
**8PM-9PM**