

SNACKS

DEVEILED EGGS (GF) – crisp prosciutto, chives	\$1.50 each
SHRIMP COCKTAIL (GF) – gulf-caught, cocktail sauce	\$3 each
HUMMUS (VG) – flatbread, veggies, olive tapenade	\$9
HAND CUT FRIES (GF, VGT) – house-made, chipotle aioli	\$6
MARINATED OLIVES (GF, VG) – mediterranean herbs	\$5
CRISP COD FRITTERS – spicy remoulade	\$10
SWEET CORN RIBS (GF, VGT) – aji verde, cotija, mayo, spice	\$12
DISCO FRIES (GF) – mozzarella, demi-glace, bacon, scallion	\$11

APPETIZERS

CHARCUTERIE & CHEESE – flatbread, crackers, olives 2 meats, 3 cheeses	\$25
WINGS (GF) – buffalo or spicy rub, blue cheese or ranch	\$15
BANGIN' SHRIMP (GF) – gulf shrimp, gochujang sauce, compressed watermelon, ponzu slaw, scallion	\$17
ITALIAN MEATBALLS – beef and pork, marinara	\$15
HOUSE SMOKED SALMON – flatbread, herb crema pickled onions, capers, lemon	\$17
CHEESY BREAD (VGT) – garlic-herb butter, mozzarella reggiano, marinara	\$11
BRUSSELS SPROUTS (GF)* – bacon, thyme, hollandaise	\$13
FRESH BURRATA (VGT) – tomato, basil, olive oil, balsamic "everything" flatbread, parmesan crostini	\$16

- MONDAY ALL NIGHT HAPPY HOUR-
TUESDAYS & SUNDAYS
1/2 OFF WINE

**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 – \$5	\$7
NEW ENGLAND CLAM CHOWDER – bacon, parsley, paprika	\$9
HOUSE SALAD (GF, VGT) – mixed greens, tomato, cucumber, red onion carrots, ranch dressing	\$11
ROASTED BEET (GF, VGT) – arugula, almonds, goat cheese cherries, balsamic vinaigrette	\$15
CAESAR – romaine, tomato, herb croutons, reggiano	\$13
Add – \$6 chicken breast \$9 blackened wahoo or seared salmon \$3 per shrimp	

PIZZA

Cheese, pepperoni and sausage available upon request Pizzas can be made gluten free upon request (Add \$7)	
MARGHERITA (VGT) – red sauce, mozzarella, basil, olive oil	\$18
HEARTH SUPREME – red sauce, mozzarella, pepperoni, sausage olives, onions, green peppers	\$22
GREEK CHICKEN – olive oil, feta, mozzarella, chicken, red onion tomato, olive, arugula, oregano, lemon	\$19
SAUSAGE – red sauce, mozzarella, sausage coins, reggiano	\$19
JALAPENO "POPPER" – red sauce, cream cheese, jalapenos mozzarella, bacon, garlic, serrano honey, chili flake	\$21
MUSHROOM (VGT) – béchamel, mozzarella, mixed shrooms charred onion, arugula, balsamic	\$19
BACON & FIG – olive oil, ricotta, blue cheese, bacon mission figs, arugula, apples, gastrique	\$22
TACO – red sauce, mozzarella, ground beef, lettuce tomato herb crema, aji verde	\$19
GODFATHER – red sauce, mozzarella, sausage pepperoni, capicola	\$22
PEPPERONI – red sauce, mozzarella, reggiano, pepperoni	\$19
PIZZA OF THE DAY – chef’s whim	\$20

BURGERS AND SANDWICHES

Served with hand cut fries. Gluten free bun upon request \$5 Sub salad, sweet potato fries or soup for \$4	
CLASSIC BURGER* – black angus beef, lettuce, tomato onion, cheddar	\$17
“HIPSTER” BURGER* – black angus beef, bacon jam cambozola cheese, marinated tomatoes, arugula	\$19
SOUTHWEST SUNSHINE BURGER* – black angus beef, lettuce, tomato, onion, avocado, bacon, asadero cheese, sunny-side up egg	\$19
BLACKENED CHICKEN BREAST – lettuce, tomato, chipotle aioli cheddar cheese	\$17
REUBEN – marble rye, corned beef, swiss, sauerkraut, 1000 island	\$18
BAJA WAHOO FISH TACOS – blackened wahoo, shredded cabbage, charred pineapple salsa, radish, scallion, flour tortillas	\$19
PORTOBELLO BEAN BURGER (VGT) – black bean fritter, roasted portobello, spinach, tomato, asadero cheese, red pepper coulis	\$15
NASHVILLE HOT CHICKEN – double battered fried chicken breast, mayo, chow chow, spiced sauce	\$18
ENTREES	
BLACK ANGUS TRI-TIP STEAK (8oz.)* – fingerling potatoes, charred asparagus, roasted mushrooms, bordelaise sauce	\$32
FISH-N-CHIPS – beer battered alaskan cod, hand cut fries toasted caraway slaw, herb tartar	\$21
OVEN ROASTED CHICKEN (GF) – whipped potatoes, bourbon glazed heirloom carrots, roasted shallots, maple jus	\$22
SHRIMP PENNE ALA VODKA – gulf shrimp, tomato cream sauce fresh herbs, parmesan	\$21
SCOTTISH SALMON MIGNON (7oz. GF)* – horseradish crust sweet potato mash, green beans, shallots, blistered tomatoes	\$29
BUFFALO CHICKEN "MAC-N-CHEESE"- penne, cheddar cheese sauce hot sauce, grilled chicken, bread crumbs	\$19
ENTRÉE SPECIAL OF THE DAY – chef’s whim, market price	

LUNCHES: FRI, SAT & SUN
11AM - 3PM

WINE

Whites and Rosé	GL	BTL
Oregon Pink, Rosé, Sparkling, OR, N.V.	\$8	
Poema, Cava, Spain, N.V.	\$9	\$34
Justin, Sauvignon Blanc, CA, 2021	\$12	\$44
Roaming Dog, Riesling, WA, 2020	\$10	\$38
Bollini, Pinot Grigio, Italy, 2021	\$11	\$42
Rodney Strong, Chardonnay, CA, 2019	\$14	\$54
La Playa Rosé, Cabernet Sauvignon, Chile, 2021	\$8	\$30
Bricco Riella, Moscato di Asti, Italy, 2021		\$30
Kim Crawford, Sauvignon Blanc, NZ, 2022		\$36
Michael David Freakshow, Chardonnay, CA, 2020		\$40
Reds	GL	BTL
Sea Sun, Pinot Noir, CA, 2020	\$13	\$50
La Linda, Malbec, Argentina, 2021	\$9	\$34
Raymond, Merlot, CA, 2020	\$12	\$46
Michael David, Zinfandel, CA, 2019	\$11	\$42
75 Wine Co, Cabernet Sauvignon, CA, 2020	\$13	\$50
Ferrari-Carano, Red Blend, CA, 2019	\$14	\$54
Qupe, Syrah, CA, 2018		\$45
Lechuza, Garnacha, Spain, 2019		\$30
Renzo Masi, Chianti Riserva, Italy, 2019		\$34
Hitching Post, Pinot Noir, CA, 2019		\$45
Pessimist by DAOU, Red Blend, CA, 2021		\$55
Grower's Guild, Cabernet Sauvignon, WA, 2018		\$45
Honig, Cabernet Sauvignon, CA, 2019		\$88
Duckhorn, Merlot, CA, 2018		\$95

BOTTLES & CANS

JUST CLAP YOUR HANDS!

Budweiser	\$5
Coors Banquet Short Necks	\$5
Horse & Dragon Dino Hop IPA	\$6
Blue Moon	\$8
Dos Equis Lager	\$5
Modelo Negra	\$5
Colorado Native Amber	\$6
Pabst Blue Ribbon Tallboy Can (16oz.)	\$6
Holidaily Fat Randy's IPA (GF Beer)	\$7
Kaliber (non-alcoholic)	\$7
Summit Dry Cider	\$6
Summit Blueberry Lavender Cider	\$8
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
Lavender Lemonade lemonade, soda water, lavender	\$5
 pepsi	
Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Sierra Mist, Mug Root Beer, Sobe Lifewater, Lemonade, Ice Tea	\$4

LIBATIONS + COCKTAILS

Cucumber-Lime Press house-infused cucumber vodka, lime, simple, soda	\$12
Huckleberry Lemonade 44 north huckleberry vodka, house mint lemonade blueberry drizzle	\$13
Jimi's Citrus Sour hendrick's gin, grapefruit, lemon, cointreau, simple syrup	\$13
House Sangria marinated fruit, house wine, brandy	\$11
Strawberry Gin Fizz strawberry infused spring 44 gin, st. germain, lime, tonic	\$13
Pink Grapefruit ketel one botanical, pillla select apertivo, st. germain, lemon	\$13
Hearth Margarita exotico tequila, triple sec, agave, house-squeezed lime and lemon	\$12
Cranberry Whiskey Sour bourbon, cranberry, sour mix	\$10
Golden Sombrero jalapeño infused tequila, mezcal, aperol, agave, tarragon, lemon	\$15
Snozzberry spring 44 vodka, chambord, lemon, basil, simple syrup	\$13

MARTINIS

"Cuke" hendricks gin, cucumber vodka, lime	\$15
Bees Knees spring 44 gin, house-made honey syrup, lemon	\$13
Windsor Manhattan bourbon, chambord, orange bitters, luxardo cherry	\$13
Lemon Drop lemon infused spring 44 vodka, simple, lemon twist	\$14
Fallen Apple leopold's apple bourbon, spiced rum, bitters, lemon, cranberry, cinnamon	\$16
Dirty Blue Goose grey goose vodka, olive juice, blue cheese stuffed olives	\$18