



SMALL PLATES

TUNA SASHIMI* 15

GF

JALAPEÑO, AVOCADO, GINGER, SOY,
TOGARASHI MAYO

BISON CARPACCIO* 12

GF

SHIITAKE, SESAME, SCALLION, MISO

SHRIMP CEVICHE* 13

GF

RED ONION, JALEPEÑO, TOMATO, AVOCADO

HOUSEMADE POTATO 7

CHIPS & FONDUE

GF VEG

TRUFFLED FONTINA

BURRATA 14

GFO VEG N

ARUGULA, CHERRY TOMATOES, OLIVE OIL,
BALSAMIC GLAZE, CROSTINI

BAKED GOAT CHEESE 13

VEG GFO

APPLES, APRICOTS, BLACK PEPPER HONEY,
CIABATTA

CARBOY ONION SOUP 10

GFO

CROSTINI, MELTED SWISS

FRENCH FRIES 8

GF

GARLIC & HERBS, COTIJA
WITH FRY SAUCE

SPINACH & ARTICHOKE DIP 11

GFO VEG

SERVED WARM WITH CIABATTA

MIXED NUTS 5

PICKLED VEGGIES 5

MARINATED OLIVES 5

BOARDS

INCLUDES A SELECTION OF SPECIALLY CHOSEN ACCOMPANIMENTS

RED ROCKER 18

TWO MEATS, TWO CHEESES

SUMMER OF 92 18

CHEF'S SELECTION OF FOUR CHEESES, NUTS
AND STUFF

ENTREES

CARBOY BURGER 13

GFO

DOUBLE PATTY, CARAMELIZED ONION &
BACON JAM, WHITE CHEDDAR SAUCE
ADD FRIES +4

MUSHROOM BAHN MI 14

GFO VEG

TOASTED BAGUETTE, GRILLED
PORTOBELLO, MUSHROOM PATE,
CILANTRO, JALAPENO, SPROUTS, PICKLED
CARROTS, SPICY MAYO // ADD FRIES +4

CRISPY SPICY TUNA OR 17

SALMON BOWL

GF

CRISPY RICE, SEAWEED SALAD,
AVOCADO, EDAMAME, PICKLED
CARROTS, MIXED GREENS, SPICY MAYO

CARBOY SALAD 11

GF VEG

SPRING MIX, GRILLED PORTOBELLO,
SUN DRIED TOMATOES & CAPERS,
GREEN OLIVES, GIGANTE BEANS,
CHAMPAGNE VINAIGRETTE, WITH SIDE
OF GOAT CHEESE BRUSCHETTA
ADD CHICKEN// GRILLED SHRIMP//
GRILLED SALMON +6

CAESAR SALAD 9

GFO

ROMAINE, GARLIC CAESAR, CROUTONS
ADD CHICKEN // GRILLED SHRIMP// GRILLED
SALMON +6

SOMETHING SWEET

\$5 EACH OR 3 FOR \$12

CHOCOLATE POT DE CREME

SALTED CARAMEL PANNA COTTA

BLUEBERRY RICOTTA CHEESECAKE

*MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

If you have dietary allergies or sensitivities, please alert your server. While we take extreme caution to minimize the risk, we cannot guarantee the absence of cross-contact.

All checks include a wage equity surcharge of 2%, which helps us offer competitive compensation to our kitchen employees while keeping menu prices low. A 20% gratuity will be added to parties of 6 or more. No separate checks on parties of 6 or more.



HAPPY HOUR

(3 - 6PM DAILY)

DRINKS

BUBBLES BY THE GLASS - 8

(GRAND BRUT ROSE OR GRAND BLANC DE BLANC)

TAP WINES BY THE GLASS - 2 OFF

WINE SLUSHIES - 10

ROTATING BEERS - 1 OFF

CARBOY COCKTAILS - 2 OFF

BOARD & BOTTLE SPECIAL

BOARD & BOTTLE 35

A BOTTLE OF CARBOY WHITE OR RED BLEND AND ONE
OF OUR CHARCUTERIE BOARDS

+7 sub any tap wine

BOARD & BUBBLES 38

A BOTTLE OF GRAND BLANC DE BLANC OR GRAND BRUT ROSÉ
PAIRED WITH ONE OF OUR CHARCUTERIE BOARDS

JOIN US FOR WINE DOWN WEEKDAYS!

SPECIAL OFFERS DURING HAPPY HOUR MONDAY - THURSDAY