



## apps

**CLASSIC DEVILED EGGS** / 9 (GF)  
with paprika and chives

**CRISPY SHORT RIB CROQUETTES** / 20  
slow cooked braised short rib balls panko breaded and served with spicy horseradish sauce and shaved parmesan

**GOCHUJANG WINGS** / 15  
jumbo wings brined for 48 hours, double fried and served crispy with a house made sweet and spicy fermented chili sauce

**SPICY CHEDDAR DIP** / 18  
with diced peppers, chorizo sausage and rosemary garlic toast

**GRILLED OCTOPUS** / 24 (GF)  
marinated, grilled, and served with marinated portobello mushroom, drizzled in a balsamic dressing

**JUMBO LUMP CRAB CAKES** / 24  
served with house made remoulade

**TWICE-BAKED POTATO** / 18 (GF)  
stuffed with braised short rib, topped with melted aged cheddar, sour cream, and chives

**HUMMUS & PITA** / 17 (VEGAN)  
homemade hummus served with handmade grilled flatbread and sliced vegetables for dipping

**CHARCUTERIE BOARD** / 25  
seasonal assortment of imported meats, cheeses, and fruit, served with burrata, crostini, and fig jam

**PEKING DUCK "NACHOS"** / 26  
soy glazed pulled duck over crispy wonton chips, topped with asian slaw, spicy aioli, and fresh cilantro

**PULLED PORK SLIDERS** / 15  
homemade, slow cooked bbq pulled pork on three sweet slider buns topped with spicy slaw & crispy onions.

## soup & salad

**FRENCH ONION SOUP** / 9  
homemade with garlic crostini and melted mozzarella

**SOUTHWEST CHOPPED SALAD** / 15 (GF)  
chopped romaine lettuce, roasted corn, black beans, cucumber, red & green peppers, avocado, chopped bacon, topped with house made ranch dressing

**BURRATA SALAD** / 16 (VEGETARIAN)  
arugula, pickled red onion, and tomatoes, tossed in extra virgin olive oil, seasoned with salt and pepper, drizzled with balsamic glaze, topped with fresh burrata cheese, and served with warm homemade crostini

**WEDGE SALAD** / 15 (GF)  
iceberg lettuce, vine-ripe tomato, thick cut bacon, bleu cheese, chives

**CAESAR SALAD** / 15  
romaine lettuce, shaved pecorino, with house made crostini croutons and caesar dressing

+ **GRILLED SHRIMP** / +10    + **SLICED SKIRT STEAK** / +12  
+ **CRISPY OR GRILLED CHICKEN** / +10

## sides

**CHARRED BROCCOLINI** / 14 (VEGAN | GF)  
with crispy garlic and pickled chilis

**FINGERLING POTATOES** / 14 (VEGETARIAN | GF)  
with rosemary salt and black pepper

**HOT HONEY CAULIFLOWER** / 14 (VEGETARIAN)  
seasoned and topped with toasted breadcrumb

**HAND CUT FRENCH FRIES** / 18 (VEGETARIAN)  
cut fresh from idaho potatoes crisped, seasoned, and piled high, served with our house dipping sauce



## sandwiches

### **MAHI TACOS / 17 (GF)**

cajun seasoned, blackened mahi with spicy slaw, pico de gallo, and avocado

### **\*HOUSE BURGER / 25**

handmade patty from our short rib & brisket blend on our sweet bun with aged cheddar, caramelized pork belly, lettuce, tomato, pickles, and burger sauce

### **BUTTERMILK CRISPY CHICKEN SANDWICH / 22**

buttermilk marinated chicken breast, seasoned, and breaded to order fried and served on our sweet bun with lettuce, spicy slaw and spicy aioli

### **PASTRAMI SANDWICH / 22**

sliced thin and piled high on a baguette with aged cheddar, pickles, spicy slaw, and garlic mustard

### **MARINATED STEAK & PORTOBELLO SANDWICH / 26**

marinated sliced skirt steak on a fresh garlic baguette, topped with melted mozzarella, sauteed onions and sliced marinated portobello mushroom

### **ITALIAN GRILLED CHICKEN MELT / 25**

marinated grilled chicken breast, genoa salami, prosciutto di parma, and melted fontina cheese topped with diced calabrian chili peppers, fresh arugula, and balsamic glaze, on a basil aioli toasted baguette

## entrées

### **\*AHI POKE BOWL / 28 (GF)**

tuna, fresh mango, pineapple, cucumber, pickled onions, avocado, topped with spicy aioli

### **GNOCCHI PRIMAVERA / 25 (VEGAN | GF)**

potato gnocchi sauteed with tomato, eggplant, broccolini, garlic, white wine, and extra virgin olive oil

### **GRILLED JAPANESE EGGPLANT / 25 (VEGAN | GF)**

sliced and layered over house made cashew ricotta, topped with roasted red pepper, and drizzled in balsamic glaze

### **\*SESAME TUNA STEAK / 38 (GF)**

10oz ahi tuna steak sesame crusted, seared and topped with julienne pepper, carrot, cucumber, and wasabi aioli

### **HOT HONEY CHICKEN / 26 (GF)**

buttermilk marinated chicken breast, seasoned, and breaded to order, fried, and served over grits, drizzled in house made hot honey and pickled chilis

### **\*ASADA SKIRT STEAK / 42 (GF)**

16oz hand trimmed, marinated, and cooked to order, served with chimichurri

### **THE BEST CHICKEN ON THE BLOCK / 26 (GF)**

house cut bell and evans boneless 1/2 chicken, marinated and brick roasted with a lemon white wine sauce



## reds

**CARMENERE, MARQUES DE CASA CONCHA** / 13 G 36 B

*chile*

intense notes of ripe plums, black currants and dark chocolate, along with a firm tannic structure and pronounced acidity

**PINOT NOIR, MARK WEST** / 10 G 30 B

*california*

generous flavors of cherries, red berries, dark fruit, and a hint of baking spices with a soft silky smooth finish

**CABERNET SAUVIGNON, LOUIS MARTINI** / 10 G 30 B

*california*

a well balanced red with black cherries, blueberries, black olives and a hint of dark chocolate

**CABERNET SAUVIGNON, ST HUBERT'S "THE STAG"** / 14 G 42 B

*california*

offers rich layers of lush fruit and full-bodied tannins; juicy with macha and spice on the palate

## blush

**ROSÉ, JULIETTE** / 11 G 30 B

*provençe, france*

refreshing and elegant with layers of lively fruit with a bright smooth finish