

# 1528

## THE FAVORITES

### STRAWBERRY SMASH 10

Hangar One Vodka, Smashed Strawberry, Basil, Lemon

### WAR OF ROSES 11

Four Roses Bourbon, Giffard Elderflower Liqueur, Peach

### DARK & MONSOONY 10

Gosling's Dark Rum, Local Iconic Cocktail Spiced Honey, Ginger Beer, Lime

### BLANCO VERDE 11

Corazon Blanco Tequila, Ancho Reyes Verde Chile Liqueur, Lime, Pineapple, Sage

### THE CLASSY LOCAL 10

Enza Prosecco, Local Teaspressa Raspberry Sugar Cube

## THE CLASSICS

### LEMON DROP 11

Hangar One Citron Vodka, Cointreau, Simple Syrup, Lemon

### MARGARITA 10

Corazon Blanco, Agave, Lime, Orange Liqueur

### MOSCOW MULE 8

Hangar One Vodka, Ginger Beer, Lime

### OLD FASHIONED 10

Maker's Mark, Simple Syrup, Cherry, Orange, Angostura Bitters

### FRENCH 75 12

Hendrick's Gin, Lemon, Champagne

### COSMOPOLITAN 11

Hangar One Citron Vodka, Cranberry, Lime

### MANHATTAN 11

Bulleit Rye Whiskey, Carpano Antica Sweet Vermouth

## BOTTLED BEER

### DOMESTIC

Budweiser, American Lager, 5% ..... 3.75  
Coors Original, American Lager, 5%..... 3.75  
Coors Light, American Light Lager, 4.2% ..... 3.75  
Miller Lite, Pilsner, 4.17% ..... 3.75  
Michelob Ultra, American Light Lager, 4.2%..... 3.75

### IMPORT AND CRAFT

Corona, Mexican Vienna Lager, 4.2%..... 5  
Blue Moon, Belgian Style Witbier, 5.4% ..... 5  
Omission, Pale Ale Gluten Free, 5.8% ..... 5  
Stella Artois, Pale Euro Lager, 5%..... 5  
Stone IPA, IPA, 6.9% ..... 5.75  
Seasonal Craft • Ask Server for Details..... 5.75

## DRAFT BEER

Bud Light, American Light Lager, 4.2%..... 3.75 • 5.5  
Four Peaks Kilt Lifter, Scottish Ale, 4.2% ..... 5 • 6.75  
Seasonal Craft • Ask Server for Details..... 5.5 • 7.25

## WINES

### SPARKLING AND CHAMPAGNE

Enza, Prosecco, Italy ..... 9 • 32  
Charles De Fere Cuvee' Jean-Louis Blanc de Blancs .....10 • 36  
Taittinger 'Brut La Francais' Brut, France .....73

### CHARDONNAY

Louis Jadot 'Pouilly-Fuisse' Chablis, Burgundy, France..... 9 • 32  
Hess, Shirltail Valley, California.....10 • 36  
J Lohr, California ..... 9 • 32  
Custard Cellars, California .....12 • 42  
Napa Cellars, California.....11 • 38  
Frank Family Vineyards, California .....67  
Rombauer, California..... 55

### INTERESTING WHITES AND ROSÉ

Barone Fini, Pinot Grigio, Italy ..... 9 • 32  
Santa Margarita Pinot Grigio, Italy .....11 • 38  
Bluefield Riesling, Mosel ..... 9 • 28  
Conundrum, Rosé, California ..... 9 • 34  
Greywacke, Sauvignon Blanc, New Zealand.....13 • 48  
Joel Gott, Sauvignon Blanc, California .....10 • 35  
Ruffino, Moscato, Italy ..... 8 • 28

### CABERNET SAUVIGNON

J Lohr, California .....9 • 40  
Revelry Vintners, Washington ..... 42  
Aquinas, California.....11 • 38  
BR Cohn, California .....13 • 48  
Michael and David 'Earthquake', California .....48  
Freemark Abbey 'Knights Valley', California .....67  
Spoken Barrel, Washington..... 42  
Truchard, California..... 52  
Frank Family Vineyard..... 78  
Cakebread, California .....140  
Caymus, California..... 148

### INTERESTING REDS

Estancia, Zinfandel, California ..... 35  
Valentin Bianchi, Malbec, Argentina..... 9 • 36  
The Big Smooth, Zinfandel, California .....11 • 38  
Red Schooner 'Voyage 6' Malbec, Argentina..... 52  
Conundrum Red, Blend, California.....11 • 38  
Bees Box, Pinot Noir, California.....10 • 35  
Emmolo, Merlot, Rutherford, California.....12 • 42  
A to Z Wineworks, Pinot Noir, Oregon .....37  
Frank Family Vineyards, Pinot Noir, California ..... 64  
L'Ecole No. 41 Merlot, Washington..... 45  
Drumheller, Merlot, Washington..... 32  
Lamole di Lamole 'Blue Label' Chianti Classico, Italy ..... 45  
Sassoregale, Sangiovese, Italy ..... 32  
Smith and Hook, Red Blend, California..... 32  
The Prisor, Red Blend, California ..... 62  
Francis Ford Coppola 'Cinema' Red Blend, California ..... 52  
Penfolds Syrah, Australia.....48

## DESSERTS

### THE BEST BUTTER CAKE 6

Whiskey Sauce, Marinated Berries, Vanilla Ice Cream

### IRON SKILLET COOKIE 7

Chocolate Chip Cookie Dough, Vanilla Ice Cream, Chocolate Sauce

### CROISSANT BREAD PUDDING 6

Drizzled Caramel, Butter Pecan Ice Cream

## SHARE

<b>OVEN-ROASTED GARLIC KNOTS • VEGETARIAN</b> Garlic Butter, Parsley, Marinara, Beer Cheese .....	6
<b>BRUSSELS SPROUTS • VEGETARIAN</b> Crispy Tempura, House Sauce .....	9
<b>KNOCKOUT NACHOS</b> Beer Cheese, Ground Beef, Pickled Red Onion, Jalapeño, Sour Cream, Pico de Gallo, Guacamole .....	13
<b>TRADITIONAL WINGS</b> Choice of Buffalo, BBQ, or Sriracha Honey • Served with Carrots, Celery, and Ranch .....	10
<b>CAST IRON MEATBALLS</b> Reggiano Parmigiana, Grilled Bread .....	8
<b>HUMMUS PLATTER • VEGETARIAN</b> Greek Dressed Veggies, Feta, Flatbread .....	8
<b>BRUSCHETTA DUO</b> Pesto, Avocado, Tomato, Parmesan, and Balsamic • Salami, Roasted Red Pepper, Olive, Feta, and Arugula .....	11

## FARM & GARDEN Add Chicken +6 • Salmon\* or Shrimp +8

<b>LITTLE HOUSE • VEGETARIAN</b> Mixed Greens, Tomato, Cucumber, Carrots, Croutons .....	6
<b>WILD ARUGULA • VEGETARIAN &amp; GLUTEN FREE</b> Beets, Goat Cheese, Carrots, Almonds, Pomegranate Vinaigrette .....	10
<b>LOCAL FIELD COBB • GLUTEN FREE</b> Mixed Greens, Turkey, Egg, Tomato, Bacon, Bleu Cheese, Avocado, Ranch .....	13
<b>KALE QUINOA • VEGETARIAN &amp; GLUTEN FREE</b> Mixed Greens, Kale, Quinoa, Grapes, Feta, Blueberries, .....	11
Almonds, Lemon Champagne Vinaigrette	
<b>BACON &amp; BLEU WEDGE</b> Bacon, Tomato, Onion, Olives, Bleu Cheese .....	9
<b>CLASSIC CAESAR</b> Romaine, Parmesan, Croutons, Caesar Dressing .....	6 • 10
<b>ITALIAN CHOP CHOP • GLUTEN FREE</b> Romaine, Salami, Mozzarella, Olives, Pepperoni, Chickpeas, Tomato, .....	12
Red Onion, Peppercini, Red Wine Vinaigrette	

## PIZZA

<b>MARGHERITA • VEGETARIAN</b> Tomato, Basil, Pesto, Mozzarella, Marinara .....	12
<b>SPICY ITALIAN</b> Sausage, Prosciutto, Salami, Capicola, Pepperoni, Mozzarella, Marinara .....	14
<b>CLASSIC WHITE • VEGETARIAN</b> Ricotta, Spinach, Roasted Garlic, Crushed Red Pepper, Mozzarella, EVOO .....	13
<b>TRADITIONAL PEPPERONI</b> Smoked Pepperoni, Mozzarella, Marinara .....	12
<b>THE GIARDINO • VEGETARIAN</b> Broccoli, Bell Peppers, Roasted Garlic, Oven-Roasted Tomato, Chives, Chili Oil .....	13

## HANDHELDS Sides Crispy Fries, House Slaw, Bistro Fries or Fresh Fruit

<b>MILLIONAIRE BURGER*</b> Cheddar, Lettuce, Tomato, Onion, Bacon, House Sauce, Brioche • Add Fried Egg or Beer Cheese +1 .....	13
<b>THE ROCKET BIRD</b> Crispy Buttermilk Chicken, Sriracha Honey, House Slaw, Brioche .....	12
<b>THE LOCAL WRAP • VEGETARIAN</b> Hummus, Garlic Aioli, Cucumber, Roasted Tomato, Avocado, Radish, .....	10
Mixed Greens, Feta, Whole Wheat Tortilla	
<b>FAMOUS FRENCH DIP</b> Swiss, Horseradish Sauce, Au Jus, Hoagie • Add Beer Cheese +1 .....	15
<b>BLACKENED SHRIMP PO'BOY</b> Spicy Remoulade, Pico De Gallo, Shredded Iceberg .....	13
<b>SHORT RIB TACOS</b> Cilantro Chimichurri, Pickled Red Onion • Served with Ranchero Beans and Jicama Slaw .....	14
<b>THE COMBO</b> Choice of Two Half Club Sandwich • Cup of Soup • Side Salad .....	10

## CHEF'S CORNER

<b>THE POT ROAST • GLUTEN FREE</b> Cheddar Mashed Potatoes, Green Beans, Carrots, Pearl Onions, Peppercorn Demi-Glace .....	17
<b>FISH &amp; CHIPS</b> Beer-Battered Cod, House Slaw, Crispy Fries .....	14
<b>FIRE-ROASTED STIR FRY • VEGETARIAN</b> Sugar Snap Peas, Broccoli, Baby Bok Choy, Zucchini, Carrots, .....	12
Squash, Bell Peppers, Watercress, Sushi Rice, Teriyaki • Add Chicken +6 • Salmon* or Shrimp +8	
<b>SAGE &amp; BUTTERNUT ORECCHIETTE</b> Mascarpone Cream, Pancetta, Roasted Butternut Squash, Wild Mushrooms .....	15
<b>PASTA PRIMAVERA • VEGETARIAN</b> Whole Wheat Penne, Tomatoes, Broccoli, Baby Zucchini and Squash, .....	14
Herbed White Wine Butter Sauce • Add Chicken +6 • Salmon* or Shrimp +8	
<b>BUCATINI BOLOGNESE</b> Beef, Pork, Veal, Ricotta, Reggiano Parmigiana .....	15
<b>LEMON ROASTED CHICKEN • GLUTEN FREE</b> Garlic Sautéed Baby Spinach, Confit Fingerlings .....	18
<b>ROASTED SALMON SUPERFOOD • GLUTEN FREE</b> Norwegian Sustainably Raised, Quinoa, Cucumber, .....	25
Avocado, Spinach, Dried Cranberries, Lemon Champagne Vinaigrette, Chili Oil	
<b>MISO SEARED AHI</b> Sesame Bean, Watercress, Cashews, Marinated Cucumbers, Sushi Rice, Sweet Ginger Sauce .....	24
<b>CARNE ASADA FLAT IRON</b> Confit Fingerlings, Haricot Verts, Spanish Chorizo Lardons, Chimichurri .....	16
<b>STEAK &amp; GRITS</b> Grilled NY Striploin, Wild Mushrooms, Crispy Onions, White Cheddar Grits, Peppercorn Demi-Glace .....	33
<b>CHEF'S FILET • GLUTEN FREE</b> Roasted Baby Carrots, Confit Fingerlings, Spinach Puree, Cherry Red Wine Reduction .....	38

\*Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness. These menu items may be served raw or undercooked. • While we offer gluten free items, we are not a gluten free kitchen. Please notify your server of any allergies.