

SMALL PLATES

CHEESE & JALAPENO DIP 14

cream cheese / sierra nevada pale ale / jalapeno / grilled pinza bread

DIP TRIO 14

hummus / olive tapenade / bruschetta / rustic pinza bread

BIRRIA TACO 15

braised short rib / salsa verde / pickled red onion / queso fresco / fire-roasted corn

HOUSE-BRINED WINGS 14

buffalo / BBQ / texas rub / sweet chili / hot honey / spicy garlic parm

TEMPURA CAULIFLOWER 15

thai chili glaze / cilantro / everything seasoning

FRIED BRIE 16

roasted garlic crostini / apricot jam / roasted beet juice / pistachio and graham cracker crumble

CRAB CAKE TRIO 15

remoulade / lemon wedge

TAOS PIZZA 18

house-cured & smoked duck / black bean spread / cotija cheese / guajillo sundried - cherry chili sauce / crispy pinza bread

SOUPS & SALADS

salad add-ons:

chicken 10 | salmon 12 | crab cake 12 | steak 16

FRENCH ONION SOUP 12

toasted croutons / twin cheese gratin

EXOTIC MUSHROOM SOUP 12

creamy mushroom soup

BEET & GOAT CHEESE TART 19

arugula blend / roasted beets / honey goat cheese / candied walnuts / white balsamic vinaigrette / green tea crumble

CAESAR SALAD 15

romaine hearts / shaved pecorino romano / croutons

STEAK HOUSE SALAD 22

prime flat iron steak / mixed greens / cucumbers / cheddar-jack / kaleidoscope tomatoes / croutons / apricot & horseradish vinaigrette

HANDHELDS

served with french fries and pickles.

GF roll available for \$3

HOUSE BURGER 22

two 5oz. patties / thick cut house-made bacon / bear sauce / gouda / L.T.O.

CRAB CAKE SANDWICH 23

remoulade / L.T.O.

SIDES

MASHED | SWEET POMMES | FRENCH

FRIES | TWICE BAKED POTATO | CHARRED

CARROTS | BROCCOLINI | MUSHROOMS

LARGE PLATES

THREE CHEESE CHICKEN PENNE 25

grilled chicken breast / bruschetta / parmesan / cream alfredo

MUSHROOM RISOTTO 24

soy-roasted maitake / pea puree / white wine risotto / wasabi pea gremolata

SHORT RIB & SAGE GNOCCHI 32

brown butter sauce / short rib / sage gnocchi / spinach / apricot creme / caramelized onions

NEW YORK STRIP 42

10oz. strip / twice baked potato / charred glazed carrots / chili-churi

PRIME STEAK FLIGHT 42

three rustic cuts / traditional steakhouse accoutrements

BOURBON MAPLE GLAZED 38

GRILLED SALMON

pecan crust / sweet pommes puree / broccolini

SEARED CAPE COD SCALLOPS / 48

KING OYSTER SCALLOPS

creamy fra diavolo / broccolini / lemon-herb risotto / pancetta chip *can be vegan with king oyster mushrooms

GRILLED CURRIED 24

CAULIFLOWER NEAPOLITAN

romesco sauce / grilled curry cauliflower / ember charred carrots

FLAT IRON MAC & CHEESE 36

flat iron steak / onions & pepper / cooper and parm cheese sauce