

S T A R T E R
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STREET CORN FRITTERS

Deep Fried Fritters Made with Roasted Corn and Queso Fresco, Served With Avocado Ranch.....12

BABY-ZILLA

Served with Spicy Queso Dip, Cinnamon Butter & Stout Mustard.....13

CHARCUTERIE BOARD

Ask Your Server.....28

PORK BELLY TACOS^{GF}

Slow Roasted Pork Belly, Topped with a Toasted Ancho Salsa, Cilantro, Red Onion, and Cotija Cheese.....15

PRET-ZILLA

Served with Spicy Queso Dip, Cinnamon Butter & Stout Mustard.....24

OCTOPUS AND POTATOES^{GF}

Sous Vide Octopus, Fingerling Potatoes, Spanish Chorizo, Bravas Mayonnaise.....16

GRILLED TOMATO SOUP

Grilled Roma Tomato, Red Onion, White Wine, Croutons, Parmesan, Basil Oil.....11

T'S MAC & CHEESE

Housemade with Aged White Cheddar & Smoked Gouda.....12

SOUS-VIDE BUFFALO WINGS

Buffalo Sauce Infused Wings. Served with Ranch Dressing.....12

FRIED ARTICHOOKES

Breaded Artichokes Hearts Topped With Asiago Served With Marinara Dipping Sauce.....13

GREEK STYLE MEATBALL PLATTER

House Made Greek Style Meatballs, Served with Baked Pita, Tzatziki Sauce, Sliced Onion, and Tomato.....17

CAESAR SALAD

House Made Caesar Dressing, Parmesan Cheese & House Made Croutons.....13

BEET SALAD^{GF}

Beets, Gorgonzola, Kale, Cranberry and Dijon Vinaigrette, Dried Cranberries, Walnuts.....16

HOUSE SALAD^{GF}

Romaine, Red Cabbage, Bacon, Red Onions, Cheese Curds, Sliced Jalapeño, House Made Ranch.....15

TRUFFLE SHUFFLE STEAK SALAD^{GF}

Herb Marinated Flank Steak, Spinach, Goat Cheese, Chickpeas, Roasted Oyster Mushroom, Pickled Onion, Truffle and Bacon Vinaigrette.....22

CHICKEN TENDERS

Served with Fries.....10

GRILLED CHEESE

White Bread with American Cheese. Served with Fries.....9

KIDS CHEESE BURGER

Grass Fed Beef with American Cheese. Served with Fries.....10

BROWNIE BOTTOM CHEESECAKE

Cheesecake Topped With Candied Bacon and Bourbon Carmel Sauce.....10

CHOCOLATE MOUSSE

Chocolate and Coffee Mousse, Topped With Toasted Hazelnut, Candied Orange Peel.....10

BREAD PUDDING

Caramelized Bananas, Dried Apricots, Pecans, Vanilla Ice Cream, Milk Stout Caramel Sauce.....10

SEASONAL BURGER*

Grass Fed Beef, Topped with Chihuahua Cheese, Ancho BBQ Sauce, Slow Roasted Pork Belly, Pineapple Salsa on a Brioche Bun.....18

TRADITIONAL BURGER*

Grass Fed Beef with Lettuce, Tomato, Onion, Pickle & Mayonnaise.....17

BAO-BANDY BURGER

2 Thin Burger Patties, Grilled Onion, House Made Pickles, American Cheese, Baobandy Sauce on a Bao Bun.....17

MUSHROOM SANDWICH

Marinated and Grilled Portabella Mushroom, Goat Cheese, Spinach, Roasted Red Pepper, Pesto Mayo on a Kaiser Bun.....16

SMOKED BRISKET TORTA

Smoked Brisket, Refried Beans, Cilantro & Lime Slaw, Avocado Salsa, Cotija Cheese, Served on a Telera Roll.....18

STEAK SANDWICH

Sous Vide Ribeye, Provolone, Pickled Cherry Peppers, Basil Mayo, Arugula, On A Sesame Steak Roll.....18

ADULT GRILLED CHEESE

Melted Gouda, Cheddar & Gruyère on Thick Cut Brioche Served With Tomato Soup.....15

GRILLED CHICKEN SANDWICH

Dukkah Marinated Chicken Breast Topped With Manchego Cheese, Harissa Mayo, Olive Spread, Spinach, On Sourdough.....17

FRIED CHICKEN SANDWICH

Fried Chicken Breast, Seared Cheese Curds, Poblano Crema, Pickled Red Onions, Lettuce, Tomato, on a Brioche Bun.....17

CHICKPEA WRAP

Cumin Spiced Chickpea, Spinach, Tomato, Onion, Roasted Red Pepper, Garlic Tahini, Wrapped in Spinach Tortilla.....15

*Can Be Prepared As A Vegetarian/Vegan Option With Plant Based Beyond Burger. Gluten Free Buns Are Available.

All Handhelds Served with Fries

ENTREE
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BUTTERNUT SQUASH ENCHILADAS^{GF}

Butternut Squash and Queso Fresco Enchiladas, Cooked in Salsa Verde, Topped with Cotija Cheese, Pico de Gallo, Sour Cream.....18

FRIED CHICKEN

Sous-Vide Fried Chicken with Asparagus.....18

ATLANTIC SALMON

Pan Seared Atlantic Salmon Served with a Quinoa, Lentil, Arugula, Bell Pepper Salad Tossed In Blueberry and Jalapeno Vinaigrette.....26

NEW YORK STRIP STEAK

14 Oz Center Cut New York Strip Steak Served with Roasted Brussel Sprouts.....36

RISOTTO AND QUINOA CAKES^{GF}

Pan Seared with Beurre Blanc Sauce. Served with Pasta Salad.....18

HAND CUT FRIES^{GF}

Regular, Truffle, Or Salt & Malt Vinegar.....7

ASPARAGUS^{GF}

Asparagus Sautéed in Garlic and Lemon Butter with a Balsamic Drizzle.....8

COLCANNON^{GF}

Mashed Potatoes, Kale, Roasted Garlic, Goat Cheese.....8

PASTA SALAD

Pasta Tossed with Fresh Mozzarella, Bell Peppers, Sundried Tomato, Green Olive, Red Onion, Italian Dressing.....8

ROASTED BRUSSEL SPROUTS

Oven Roasted Brussel Sprouts Tossed in a Maple and Sweet Chili Sauce.....8