

## STARTERS

- Hand Cut Fries w/aioli & ketchup
- Truffle Fries w/parmesan and herbs
- Mixed nuts w/smoked paprika (GF/VEG)
- Citrus marinated olives (GF/VEG/V)
- Chips & Salsa
- Crispy brussels sprouts w/cotija cheese (GF\*\*/VEG/V\*)
- Seasonal soup (VEG)
- Mashed potatoes (loaded +2)
- Corn bread with jalapeño and honey butter



CHEF'S CHOICE DEVILED EGGS AQ



NEW

### AGUACHILI CRUDO (\*GF)

local tuna, cucumber, pomegranate seeds, fresno chilis, grapefruit, red radish

### GRILLED RIBLETS (GF\*\*)

BBQ dry rub, mojo-scallion jus

### GARLIC SHRIMP - 6 PIECES (\*GF)

shrimp & chili oil, grilled baguette, fines herbes

### CHARCUTERIE BOARD (\*GF)

local and imported cheeses, local salami, quince membrillo, mixed nuts, tapenade, whole grain mustard, crostini

### BURRATA MEZZE PLATTER (GF/VEG/\*V)

butternut squash hummus, wild arugula, miso vin, sliced green olives, marinated beets, crispy chickpeas, house-made lavash bread \*VEGAN - w/no cheese

## ADDITIONS

- BACON \$3.5 | CHICKEN \$7
- SHRIMP \$9 | AVOCADO \$3
- GRILLED SALMON \$12
- GF/VEGAN BUN \$3.5



## SALADS & ENTREES

- 10 SEASONAL MIXED GREEN SALAD (GF/VEG/\*V) 15  
caramelized pear vinaigrette, candied nuts & seeds granola, ricotta salata cheese, local pears. \* VEGAN w/no cheese/granola
- 13
- 6
- 7.5 CAESAR SALAD (GF) 15  
little gem lettuces, parmesan, croutons
- 7
- 12 BAJA FISH TACO PLATE (GF\*\*/V) 21  
corn tortilla, fermented beer batter, local cod, crema, cabbage, pico, side of tomatillo tomato salsa, chips  
\*VEGAN - w/fried avo/no crema. GF with pan seared fish
- 11
- 5
- 5 VEGGIE BURGER (VEG) 19.5  
brown rice, shiitake, and black bean patty, edamame hummus, lettuce, tomato, pickled onion, white cheddar, fries
- 18 SHANG BURGER (\*GF) 21  
Angus beef, American cheese, pickled onion, tomato, lettuce, Shang sauce, local bun, hand cut fries
- 18 SKUNA BAY SALMON (GF) 34  
butter bean ragout with bacon lardons, blooms dale spinach, green garlic chimichurri, bread crumb topping, house creme fraiche
- 16.5 MARY'S ORGANIC FRIED CHICKEN 33  
buttermilk 1/2 chicken, potato puree, chorizo gravy, creamy slaw add hot honey chili glaze \$1
- 22 BUTCHERS CUT STEAK AND FRITES A/Q  
locally sourced meat paired with broccolini, onion jus, truffle fries Add Shrimp \$9
- 18 GRILLED CHEESE (VEG) 17.5  
roasted garlic puree, five cheese blend, local sourdough, tomato jam Add Bacon 3.5



## DESSERT



NEW

- 11 STRAWBERRIES AND CREAM PANNA COTTA  
buttermilk panna cotta, strawberry compote, nesquick foam, nilla wafers, snickerdoodle cookie
- 11 BROWNIE SUNDAE  
brownie, vanilla ice cream, candied nuts, caramel, peanut powder
- 6.5 SCOOP  
ice cream or sorbet, snickerdoodle cookie

\*GF: GLUTEN FREE OR GLUTEN FREE OPTION \*VEG: VEGETARIAN \*V: VEGAN

\*\* FRYER IS USED FOR ITEMS THAT MAY CONTAIN GLUTEN \*

Parties of 6 or more are subject to a 20% service charge. We can take multiple payments on one bill, but cannot create separate checks.

\*Served raw or undercooked or contains raw or undercooked ingredients.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions