

TO SHARE



Crispy Brussels Sprouts with parmesan (GF**/VEG/V*)	10
Citrus Marinated Olives (GF/VEG/V)	6.5
Mixed Nuts with smoked paprika (GF/VEG)	6
Deviled Eggs, Chef's Choice - 3 pieces	A/Q
House-made Chips with Roasted Tomatillo & Tomato Salsa	6
Hand Cut Fries with aioli & ketchup	9
Side of Mashed Potatoes	7

SMALL PLATES

CHARCUTERIE BOARD (*GF) local and imported cheeses, garlic salami, quince membrillo, nuts, tapenade, whole grain mustard, crostini	21
SEASONAL MIXED GREEN SALAD (GF/VEG/V) blueberry vinaigrette, candied nuts, Midnight Moon goat cheese, shaved fennel, strawberries add chicken \$6, add shrimp \$8 MAKE IT VEGAN - w/no cheese or nuts	14
CAESAR SALAD (*GF) little gem lettuces, parmesan, crouton add chicken \$6, add shrimp \$8	13
BEET PANZANELLA SALAD (GF/VEG) golden beet hummus, pickled red beets, mixed chicory greens, local burrata, pumpkin seeds, grilled sourdough	17
AHI POKE (GF) sushi grade tuna, avocado mousse, cilantro, mojo sauce, sambal and yuzu vin, tobiko, tortilla chips	18
GRILLED RIBLETS (GF**) BBQ dry rub, mojo-scallion jus	16
GRILLED CHEESE (VEG) roasted garlic puree, 5 cheese blend, local sourdough, tomato jam add porkbelly \$6, add avocado \$3	17
GARLIC SHRIMP - 6 PIECES (GF) shrimp & chili oil, grilled baguette, fines herbes	16

ENTREES

BLACKENED SALMON (GF) coconut rice, charred bok choy, papaya salsa, red curry	30
BAJA FISH TACOS (GF**/V) Nixtaco corn tortilla, fermented beer batter, local cod, crema, cabbage, pico, side of tomatillo and tomato salsa, chips *MAKE IT VEGAN - w/fried avocado and no crema, make it GF with pan seared fish	19
FRIED MARY'S CHICKEN boneless 1/2 chicken, cabbage slaw, pickled onion, black pepper biscuit, chili honey glaze	29
BUTCHER'S CUT STEAK (CHANGES OFTEN) locally sourced meats paired with seasonal vegetables and potatoes add shrimp \$8	A/Q
SHANG BURGER (*GF) aged white cheddar, pickled onion, tomato, gem lettuce, shang sauce, local bun, hand cut fries add \$3 bacon, add \$2.5 GF/dairy free bun or avocado	20
VEGGIE BURGER (VEG) brown rice, shiitake, and black bean patty, edamame hummus, lettuce, tomato, pickled onion, white cheddar, hand cut fries add \$3 bacon, add \$2.5 avocado	19

DESSERTS

THE CANDYBAR brownie, peanut butter mousse, candied nuts, caramel, peanut powder	12
BUTTERSCOTCH PUDDING espresso liqueur. sweet cream, snickerdoodle cookie	11
SCOOP ice cream or sorbet, snickerdoodle cookie	5
CHURROS dolce de leche, cinnamon & sugar	10

***GF: GLUTEN FREE OR GLUTEN FREE OPTION**

***VEG: VEGETARIAN *V: VEGAN**

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

Outside desserts will be charged a fee of \$2.50 per guest

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.

3% Health Service Fee added to check to help us provide health insurance for our employees