

WINE

SPARKLING + WHITE + ROSÉ

	6oz	9oz	Bottle
6oz (cal 150) • 9oz (cal 220) • bottle (cal 630)			
RIONDO (5.25oz, cal 130) prosecco, veneto	9.00	-	45.00
LA PERLINA moscato, italy	7.75	11.50	31.00
EOS pinot grigio, central coast	8.00	12.00	32.00
KIM CRAWFORD sauvignon blanc, new zealand	11.25	16.75	45.00
SALMON CREEK chardonnay, california	7.75	11.50	31.00
KENDALL JACKSON chardonnay, california	10.00	15.00	40.00
SEA SUN BY CAYMUS chardonnay, california	11.25	16.75	45.00
CHALK HILL chardonnay, russian river valley	12.75	19.00	51.00
JEAN-LUC COLOMBO rosé, méditerranée, france	8.00	12.00	32.00

RED WINE

6oz (cal 160) • 9oz (cal 230) • bottle (cal 660)			
SIDECAR pinot noir, central coast	8.75	13.00	35.00
MEIOMI pinot noir, california	12.50	18.75	50.00
STERLING VINTNERS COLLECTION merlot, california	8.75	13.00	35.00
VAMPIRE merlot, california	12.25	18.25	49.00
SANTA JULIA RESERVA malbec, mendoza	9.50	14.25	38.00
AVALON cabernet sauvignon, california	8.50	12.75	34.00
DREAMING TREE cabernet sauvignon, north coast	10.00	15.00	40.00
FELINO BY PAUL HOBBS cabernet sauvignon, mendoza	12.50	18.75	50.00
LOCATIONS CA BY DAVE PHINNEY red blend, california	11.50	17.25	46.00
THE PRISONER red blend, napa valley	16.25	24.25	65.00

PREMIUM BOTTLE SELECTIONS

sparkling (cal 630) • white (cal 630) • red (cal 660)

VEUVE CLICQUOT 1/2 BOTTLE

(375ml, cal 320) champagne, reims

ROEDERER ESTATE BRUT

sparkling, anderson valley

PATZ & HALL

chardonnay, sonoma coast

WHISPERING ANGEL

rosé, provence

KING ESTATE INSCRIPTION

pinot noir, willamette valley

DAOU

cabernet sauvignon, paso robes

STAG'S LEAP WINE CELLARS HANDS OF TIME

red blend, napa valley

\$49

COCKTAILS

MULES

GREY GOOSE STRAWBERRY MULE grey goose vodka, fresh strawberries, ginger beer, lime, mint. (cal 250)	11.75
MOSCOW MULE new amsterdam vodka, ginger beer, lime, mint. (cal 280)	10.75
CROWN APPLE MULE crown royal apple whisky, ginger beer, lemon, mint. (cal 250)	11.75
HAWAIIAN MULE new amsterdam pineapple vodka, ginger beer, pineapple, mint. (cal 280)	10.75

SIGNATURE COCKTAILS

MALIBU PEACH cruzan pineapple rum, skyy infusions cherry vodka, dekuyper peachtree & island punch, citrus agave. (cal 280)	11.50
DRAGON FRUIT COSMO skyy vodka, dragon fruit, citrus agave, cranberry juice, lemon. (cal 180)	11.25
PINEAPPLE EXPRESS new amsterdam pineapple vodka, cruzan pineapple rum, fresh pineapple, mint. (cal 220)	10.50
HENDRICK'S ELDERFLOWER TONIC hendrick's gin, q elderflower tonic, lime, cucumber, mint. (cal 140)	11.50
APEROL SPRITZ aperol, prosecco, club soda, orange. (cal 200)	11.50
TITO'S BLOODY MARY tito's handmade vodka, bloody mary mix, spicy candied bacon, olive, lime. (cal 190)	11.75
BLACK ORCHID svodka raspberry vodka, dekuyper blue curaçao, watermelon pucker, cranberry juice. (cal 230)	11.50

LONG BEACH TEA

11.75
inspired by our original location in Long Beach, CA
hangar 1 vodka, bacardi rum, chavo malo tequila blanco, tanqueray gin, orange liqueur, citrus agave, cranberry juice, sprite. (cal 270)

WHISKEY + BOURBON

ULTIMATE JAMESON & GINGER jameson irish whiskey, jameson caskmates ipa whiskey, jameson caskmates stout whiskey, ginger ale, lemon. (cal 160)	10.50
OLD 43 woodford reserve bourbon, licor 43, citrus agave, orange bitters. (cal 230)	11.50
BOLD FASHIONED maker's mark bourbon, orange liqueur, hickory smoked black cherry syrup, orange bitters, smoked black cherry. (cal 250)	11.50
SOUTHERN RUSH NEW longbranch bourbon, smoked peach purée, lemon juice, chocolate bitters. (cal 270)	13.25

MARGARITAS

MAGIC MARGARITA casa noble crystal tequila, color-changing citrus agave. (cal 220)	13.25
POMEGRANATE MARGARITA chavo malo tequila blanco, pomegranate, citrus agave, lime, sugar rim. (cal 250)	10.75
HOUSE MARGARITA chavo malo tequila blanco, orange liqueur, citrus agave, lime, salt rim. (cal 220)	10.75
SALTED WATERMELON MARGARITA el jimador silver tequila, cointreau, citrus agave, watermelon purée, lime, salt rim. (cal 270)	10.75
GRAND PATRÓN MARGARITA patrón silver tequila, orange liqueur, citrus agave, grand marnier, orange, lime, salt rim. (cal 270)	13.25

MOJITOS + SANGRIAS

FLAVORED MOJITO cruzan citrus rum, lime, mint, passion fruit • mango • strawberry (cal 250-280)	10.50
CLASSIC MOJITO bacardi superior rum, lime, mint. (cal 230)	10.50
SUNSET SANGRIA new amsterdam vodka, aperol, la perlina moscato, citrus agave, passion fruit, sterling merlot, strawberries, black cherry, pineapple, mint. (cal 200)	11.00
MIDNIGHT SANGRIA sidecar pinot noir, hennessy v.s cognac, midori melon, citrus agave, clover honey, orange, black cherry, mint. (cal 240)	11.00

HARD SELTZERS ON TAP

LIGHTLY FLAVORED, HAND-CRAFTED TRULY HARD SELTZERS™

BLACK CHERRY NEW filthy black cherry syrup, truly wild berry hard seltzer, drenched cherry. (cal 110)	7.75
PASSION FRUIT NEW passion fruit syrup, truly wild berry hard seltzer, mint. (cal 100)	7.75
WATERMELON NEW watermelon purée, truly wild berry hard seltzer, lime. (cal 110)	7.75
DRAGON FRUIT NEW dragon fruit syrup, truly wild berry hard seltzer. (cal 100)	7.75

LOADED SELTZERS +3.00

ABSOLUT LIME VODKA
CRUZAN CITRUS RUM
AVIATION GIN
PATRÓN SILVER TEQUILA



BEER

23 OUNCE
PUB GLASS
\$2 MORE

ASK ABOUT
ADDITIONAL DRAFT
SELECTIONS

GOBLETS 🍷 | PINTS 🍻 | PUB GLASS 🍺 | HALF YARDS 🍷

SEASONAL • ROTATING

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pinot or goblet (cal 270) • pub glass (cal 390) half yard (cal 550) • abv varies			
SAMUEL ADAMS SEASONAL seasonal • boston, ma	7.00	9.00	15.00
SIERRA NEVADA SEASONAL seasonal • chico, ca	7.00	9.00	15.00

LIGHT

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pinot or goblet (cal 140) • pub glass (cal 200) half yard (cal 270)			
BUD LIGHT 4.2% • light lager • st. louis, mo	4.75	6.75	10.50
COORS LIGHT 4.2% • light lager • golden, co	4.75	6.75	10.50
CORONA PREMIER 4.0% • light lager • mexico	6.75	8.75	14.50
MICHELOB ULTRA 4.2% • light lager • st. louis, mo	4.75	6.75	10.50
MILLER LITE 4.2% • light lager • milwaukee, wi	4.75	6.75	10.50
DOGFISH HEAD SLIGHTLY MIGHTY 4.0% • session ipa • milton, de	6.75	8.75	14.50

CRISP • REFRESHING

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pinot or goblet (cal 200) • pub glass (cal 290) half yard (cal 410)			
DOS EQUIS LAGER 4.5% • pale lager • mexico	6.75	8.75	14.50
FOUNDERS SOLID GOLD 4.4% • pale lager • grand rapids, mi	7.00	9.00	15.00
MODELO ESPECIAL 4.4% • pale lager • mexico	6.75	8.75	14.50
STONE BUENAWEZA 4.7% • pale lager • escondido, ca	7.00	9.00	15.00
KONA BIG WAVE GOLDEN 4.4% • blonde ale • kailua kona, hi	6.75	8.75	14.50
AYINGER BAVARIAN PILS 5.3% • pilsner • germany	7.25	9.25	15.50
BAVIK SUPER PILS 5.2% • pilsner • belgium	7.00	9.00	15.00
STELLA ARTOIS 5.2% • pilsner • belgium	6.25	8.25	13.50

IPA • HOPPY

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pinot or goblet (cal 270) • pub glass (cal 380) half yard (cal 550)			
NEW BELGIUM VOODOO JUICY HAZE 7.5% • hazy ipa • fort collins, co	7.50	9.50	16.00
SIERRA NEVADA HAZY LITTLE THING 6.7% • hazy ipa • chico, ca	7.25	9.25	15.50
STONE TANGERINE EXPRESS 6.7% • hazy ipa • escondido, ca	7.00	9.00	15.00
DOGFISH HEAD 60 MINUTE 6.0% • india pale ale • milton, de	7.25	9.25	15.50
LAGUNITAS IPA 6.2% • india pale ale • petaluma, ca	7.25	9.25	15.50
STONE IPA 6.9% • india pale ale • escondido, ca	7.50	9.50	16.00

🍷 Goblet only.

Additional nutritional information available upon request. Yard House supports Designated Driver Programs. Please Drink Responsibly. We card anyone who looks 35 and under. 2,000 Calories a day is used for general nutritional advice, but calorie needs vary.

IPA • HOPPY

pinot or goblet (cal 270) • pub glass (cal 380)
half yard (cal 550)

ELYSIAN SPACE DUST

8.2% • imperial ipa • seattle, wa

WHEAT

pinot or goblet (cal 200) • pub glass (cal 290)
half yard (cal 410)

BAPTIST WIT

5.0% • white ale • belgium

BLUE MOON

5.4% • white ale • golden, co

WEIHENSTEPHANER

HEFE WEISSBIER
5.4% • weissbier • germany

FRUIT • SOUR

pinot or goblet (cal 200) • pub glass (cal 290)
half yard (cal 410)

STIEGL RADLER GRAPEFRUIT

2.5% • radler • austria

STUPID SILLY SOUR

5.5% • belgian sour • belgium

pinot or goblet (cal 270) • pub glass (cal 380)
half yard (cal 550)

PETRUS

PASSION FRUIT SOUR 🍷 9.50 — —
7.3% • belgian sour • belgium

GEUZE BOON SÉLECTION

6.3% • belgian gueuze • belgium

BROWN • STOUT

pinot or goblet (cal 200) • pub glass (cal 290)
half yard (cal 410)

GUINNESS STOUT

4.2% • dry stout • ireland

ROGUE NITRO

CHOCOLATE STOUT 7.50 9.50 16.00
5.0% • american stout • newport, or

pinot or goblet (cal 270) • pub glass (cal 380)
half yard (cal 550)

NEW HOLLAND

DRAGON'S MILK 🍷 8.25 — —
11.0% • imperial stout • holland, mi

STRONG

• GOLDEN

pinot or goblet (cal 270) • pub glass (cal 380)
half yard (cal 550)

AUGUSTIJN GRAND CRU

9.0% • belgian tripel • belgium

GULDEN DRAAK

10.5% • belgian tripel • belgium

STRONG

• DARK

pinot or goblet (cal 270) • pub glass (cal 380)
half yard (cal 550)

CHIMAY BLUE

GRANDE RÉSERVE 🍷 9.50 — —
9.0% • belgian strong dark • belgium

PETRUS CHERRY CHOCOLATE

NITRO QUAD 🍷 9.50 — —
8.5% • belgian quadrupel • belgium

HOUSE BEERS

pinot or goblet (cal 200) • pub glass (cal 290)
half yard (cal 410)

HOUSE GOLDEN PILSNER

4.8% • pilsner • fort collins, co

HOUSE WHITE ALE

5.1% • white ale • escondido, ca

HOUSE HONEY BLONDE

4.9% • honey beer • escondido, ca

pinot or goblet (cal 270) • pub glass (cal 380)
half yard (cal 550)

BELGIAN AMBER TRIPEL

9.0% • belgian amber tripel • belgium

BELGIAN GOLDEN

10.5% • belgian golden • belgium

HOUSE IPA

6.2% • india pale ale • escondido, ca

BREWER COLLABORATION SERIES

NOBLE PURSUIT 7.75 9.75 16.50
IN COLLABORATION WITH NEW BELGIUM BREWING

6.9% • india pale ale • fort collins, co

LIQUID COMPASS

8.5% • imperial ipa • escondido, ca

YARD HOUSE CUVÉE

6.5% • belgian blend • belgium

pinot or goblet (cal 200) • pub glass (cal 290)
half yard (cal 410)

SOUTHERN PASS

5.0% • texas lager • escondido, ca

7.25 9.25 15.50

IN COLLABORATION WITH STONE BREWING

5.0% • texas lager • escondido, ca

CIDERS

pinot or goblet (cal 270) • pub glass (cal 390)
half yard (cal 530)

ACE PINEAPPLE

5.0% • cider • sebastopol, ca

ANGRY ORCHARD

CRISP APPLE

5.0% • cider • walden, ny

6.00 8.00 13.00

pinot or goblet (cal 140) • pub glass (cal 200)
half yard (cal 270)

HARD SELTZER

pinot or goblet (cal 140) • pub glass (cal 200)
half yard (cal 270)

TRULY WILD BERRY

5.0% • hard seltzer • boston, ma



EATS

ADD CUP OF SOUP OR SALAD TO ANY ENTRÉE 3.75

tomato bisque • chicken tortilla • clam chowder • house salad
traditional caesar salad • kale & romaine caesar salad add 1.00

HOUSE NACHOS	
POKE NACHOS* <i>HH</i>	13.95
marinated raw ahi, crispy wontons, avocado, serranos, white truffle sauce, sweet soy ginger sauce, sriracha aioli, cilantro, green onions, nori, sesame seeds. (cal 870)	
CHICKEN NACHOS <i>HH</i>	13.75
pinto beans, cheddar, monterey jack, red & green sauce, tomato, cilantro, onions, crushed avocado, sour cream, house pickled jalapeños. (cal 2600)	

APPETIZERS

AHI SASHIMI* <i>HH</i>	14.25
seared rare, blackened, soy vinaigrette, wasabi, pickled vegetables, ginger. (cal 470)	
COCONUT SHRIMP	14.75
sweet chili sauce. (cal 730)	
SPICY TUNA ROLL*	13.45
avocado, edamame, cucumber, cilantro, wasabi soy sauce. (cal 550)	
FRIED CALAMARI <i>HH</i>	12.45
spicy tomato sauce, roasted jalapeño tartar. (cal 990)	
ONION RING TOWER <i>HH</i>	10.25
beer-battered, parmesan, chipotle ranch, buttermilk ranch. (cal 1330)	
AVOCADO TOAST <i>V</i>	9.95
toasted artisan bread, crushed avocado, whipped feta, red onion, arugula, baby tomatoes. (cal 750)	

JUMBO BAVARIAN PRETZEL <i>V</i>	10.75
house IPA white cheddar beer cheese, horseradish mustard. (cal 1390)	

GRILLED KOREAN BBQ BEEF	14.45
boneless short ribs, jasmine rice, pickled vegetables, sweet soy ginger sauce. (cal 910)	

CLASSIC SLIDERS* <i>HH</i>	12.25
cheddar, special sauce, arugula, tomato, pickles, fries. (cal 1340)	

FRIED CHICKEN TENDERS <i>HH</i>	10.95
maple dijon, buttermilk ranch, fries. (cal 1230)	

CHICKEN LETTUCE WRAPS <i>HH</i>	12.75
tofu, green onions, water chestnuts, wonton cup, sweet chili, spicy peanut vinaigrette. (cal 770)	

WISCONSIN FRIED CHEESE CURDS <i>V HH</i>	11.25
honey hot sauce, horseradish aioli. (cal 1980)	

WINGS	
CRISPY TRADITIONAL	(cal 940-1220) 13.75
buffalo • whiskey black pepper lemon pepper • bbq • korean chili garlic	
BONELESS <i>HH</i>	(cal 740-990) 12.75
GARDEIN® <i>V HH</i>	(cal 750-990) 12.75

SNACKS

GUACAMOLE & CHIPS <i>V</i>	6.25
red onion, cilantro, serranos, lime. (cal 800)	
PARMESAN TRUFFLE FRIES <i>V</i> (cal 500)	5.75
SWEET POTATO FRIES <i>V</i>	5.25
maple syrup. (cal 650)	
EDAMAME <i>V</i>	
steamed (cal 180)	4.95
hot & spicy (cal 490)	5.45

SHIITAKE GARLIC NOODLES <i>V</i>	6.95
shiitake mushrooms, garlic, parmesan, chives. (cal 800)	

SOUPS & STARTER SALADS

CHICKEN TORTILLA SOUP	7.45	9.95
(cal 610 / 1220)		
CLAM CHOWDER (cal 240 / 480)	6.95	8.95
TOMATO BISQUE <i>V</i> (cal 240 / 480)	6.45	7.95
HOUSE SALAD <i>V NEW</i>	7.75	
mixed greens, baby tomatoes, carrots, croutons, white cheddar, balsamic vinaigrette. (cal 430)		
TRADITIONAL CAESAR (cal 410)	7.75	
KALE & ROMAINE CAESAR (cal 510)	7.95	

STREET TACOS

two or three tacos in flour tortillas with spicy rice, pinto beans

CUSTOMIZE YOUR TACO	<ul style="list-style-type: none"> two three
“VAMPIRE-STYLE” any taco in a crispy, cheese-crustd tortilla (cal 240) add 1.00 each or wrap in corn tortillas or butter lettuce cups	

CARNE ASADA	14.75	17.75
rib eye, roasted poblano, crushed avocado, onions, cilantro, salsa verde. (cal 820 / 1060)		

BAJA	13.75	16.75
choice of white fish or shrimp, crushed avocado, cabbage, sriracha aioli, salsa roja, cilantro. (cal 800-1060)		

BLACKENED SHRIMP	13.75	16.75
crushed avocado, cabbage, sriracha aioli, salsa roja, cilantro. (cal 760 / 970)		

GRILLED KOREAN BEEF	13.75	16.75
rib eye, sweet gochujang broccoli slaw, sriracha aioli, green onions, sesame seeds. (cal 1020 / 1360)		

VAMPIRE	15.75	18.75
cheese-crustd tortilla, carnitas, bacon, roasted garlic, crushed avocado, salsa roja, sour cream, cilantro. (cal 1280 / 1750)		

ENTRÉE SALADS

COBB SALAD	10.75
mixed greens, baby tomatoes, edamame, carrots, radish, egg, bleu cheese, corn, bacon, avocado, ranch. (cal 930)	
with chicken (cal 1090) add 4.00	
with shrimp (cal 1070) add 5.00	
with salmon* (cal 1170) add 6.00	
KALE & ROMAINE CAESAR	8.45
roasted brussels sprouts, pistachios, raisins, baby tomatoes, parmesan. (cal 640)	
with chicken (cal 800) add 4.00	
with shrimp (cal 770) add 5.00	
with salmon* (cal 870) add 6.00	

SIGNATURE ENTRÉE SALADS

POKE SALAD*	17.75
marinated raw ahi, arugula, avocado, cucumbers, seaweed salad, baby tomatoes, edamame, crispy wonton, masago, nori, soy vinaigrette, sriracha aioli. (cal 730)	
AHI CRUNCHY SALAD*	15.25
seared rare, blackened, field greens, broccoli slaw, crispy wontons, cilantro, soy vinaigrette. (cal 780)	
BBQ CHICKEN SALAD	13.95
mixed greens, avocado, pasilla, corn, cheddar, monterey jack, tortilla strips, tomato, pinto beans, fried onions, cilantro, chipotle ranch. (cal 1550)	

GARDEIN®

GARDEIN® is a chicken substitute made from soy, wheat, pea proteins, vegetables & ancient grains

GARDEIN® WINGS <i>V HH</i>	12.75
buffalo • whiskey black pepper lemon pepper • bbq • korean chili garlic (cal 750-990)	

GARDEIN® ORANGE CHICKEN <i>V</i>	17.95
bok choy, baby corn, orange glaze, jasmine rice. (cal 1640)	

PIZZAS

THE CARNIVORE <i>HH</i>	15.25
pepperoni, seasoned beef, spicy sausage, crispy bacon, mozzarella, tomato sauce. (cal 1520)	

PEPPERONI & MUSHROOM <i>HH</i>	14.45
crimini mushrooms, mozzarella, tomato sauce. (cal 1100)	

CHEESE <i>HH</i>	13.75
fontina, mozzarella, parmesan. (cal 1040)	

MARGHERITA <i>V HH</i>	13.95
fresh mozzarella, roasted tomatoes, roasted garlic, fresh basil. (cal 1070)	

BBQ CHICKEN <i>HH</i>	14.95
smoked gouda, mozzarella, red onion, cilantro, bbq sauce. (cal 1250)	

1/2 LB GRILLED BURGERS

with fries (add cal 360) • gluten-free bun available
substitute beyond burger™ add 2.00

SUBSTITUTE TRUFFLE FRIES (ADD CAL 410) \$1
OR SWEET POTATO FRIES (ADD CAL 400) \$1

BBQ BACON CHEDDAR*	14.45
smoked bacon, bbq sauce, garlic aioli. (cal 1280)	

PEPPER JACK*	13.75
roasted poblano peppers, pepper jack, sriracha mayo. (cal 1060)	

KUROBUTA PORK*	12.95
spicy candied bacon, white american cheese, arugula, blueberry ketchup. (cal 1050)	

CLASSIC CHEESE*	12.75
cheddar, lettuce, tomato, red onion, garlic aioli. (cal 990)	

Beyond Burger™ <i>V</i>	16.25
vegan mozzarella, crushed avocado, arugula, red onion, tomato, pickles, served with a side salad tossed in balsamic vinaigrette. (cal 870)	

KIDS FAVORITES

SERVED WITH MILK (cal 220) AND CHOICE OF SIDE: fries (cal 360) or small house salad (cal 240)

FRIED CHICKEN TENDERS (cal 500)	7.45
ranch dressing.	

GRILLED CHICKEN (cal 260 / 290)	7.95
choice of bbq or sweet soy ginger sauce.	

PEPPERONI PIZZA (cal 930)	7.45
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CHEESE PIZZA <i>V</i> (cal 810)	6.95
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BURGER (cal 600)	6.95
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CHEESEBURGER (cal 690)	7.45
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GRILLED CHEESE SANDWICH <i>V</i> (cal 540)	6.95
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MAC & CHEESE <i>V</i> (cal 830)	6.95
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FISH & CHIPS (cal 510)	6.95
tartar sauce, fries.	

ZERO PROOF BEVERAGES

LEMONADE	3.65		
- classic (cal 110)		- dragon fruit (cal 390)	
- strawberry (cal 300)			

HOUSE-BREWED ICED TEA	3.50
- black tea (cal 0)	- passion fruit (cal 0)
- peach (cal 0)	

FLAVORED SPARKLING WATER NEW	4.25
with topo chico	
- black cherry (cal 60)	- cucumber mint (cal 40)
- passion fruit (cal 45)	

TOPO CHICO SPARKLING WATER NEW (cal 0)	3.75
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FIJI 1 liter (cal 0)	4.75
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V VEGETARIAN

WHILE ITEMS MARKED “VEGETARIAN” ARE MADE WITHOUT MEAT OR STOCK FROM AN ANIMAL, YARD HOUSE USES COMMUNAL COOKING EQUIPMENT AND PREP AREAS FOR ALL OF OUR MENU OFFERINGS.

SANDWICHES

with fries (add cal 360)

SUBSTITUTE TRUFFLE FRIES (ADD CAL 410) \$1
OR SWEET POTATO FRIES (ADD CAL 400) \$1

NASHVILLE HOT CHICKEN SANDWICH	13.75
all white meat, spicy sweet slaw, aged white cheddar, brioche bun. (cal 1090)	

FRIED CHICKEN SANDWICH	13.25
all white meat, aged white cheddar, lettuce, tomato, maple dijon, brioche bun. (cal 1200)	

GRILLED CHICKEN & AVOCADO SANDWICH	12.95
swiss, lettuce, tomato, mayo, brioche bun. (cal 900)	

ROASTED TURKEY CLUB	12.95
swiss, crushed avocado, bacon, tomato, lettuce, mayo, toasted artisan bread. (cal 880)	

ROAST BEEF DIP	13.75
swiss, horseradish aioli, french bread, au jus. (cal 1070)	

GRILLED CHEESE & TOMATO BISQUE	11.95
cheddar, bleu cheese, swiss, fontina, roasted tomatoes, artisan bread. (cal 1270)	
with avocado or bacon (cal 70 / 210) add 1.95	

CRAB CAKE SANDWICH	18.75
cheddar, arugula, tomato, roasted jalapeño tartar, broiche bun. (cal 1160)	

DESSERTS

BREAD PUDDING WITH CRÈME ANGLAISE <i>V</i>	9.25
vanilla bean & caramel sauces, vanilla ice cream, powdered sugar. (cal 810)	

CHOCOLATE FUDGE CAKE <i>V NEW</i>	9.25
three-layer dark chocolate, fudge frosting, chocolate chips, marbled chocolate sauce. (cal 890)	

MINI CHEESECAKE BRÛLÉE <i>V</i>	5.25
caramelized crispy sugar topping. (cal 400)	

CARROT CAKE NEW	8.45
cream cheese frosting, caramel sauce, powdered sugar. (cal 460)	

BROOKIE <i>V NEW</i>	9.25
cookie dough fudge brownie, chocolate & caramel sauces, vanilla ice cream. (cal 1280)	

ESPRESSO (cal 30)	3.45
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CAPPUCCINO (cal 120)	3.95
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HOT TEA (cal 0)	3.50
organic green, simply mint, sunshine and flowers, organic lavender earl grey	

JUICE (cal 110-130)	3.75
apple, dole pineapple, orange, ocean spray ruby red grapefruit, ocean spray cranberry	

We proudly offer *Coca-Cola* products.



STEAKS, SEAFOOD & HOUSE FAVORITES

20oz BONE-IN RIB EYE* NEW	34.95
parmesan mashed potatoes, baby broccoli, steak sauce. (cal 1390)	
with grilled shrimp skewer (cal 1530) add 5.00	

8oz PEPPER CRUSTED FILET*	30.45
parmesan mashed potatoes, asparagus, honey roasted carrots, brandy shallot cream sauce. (cal 1040)	

STEAK BOWL*	20.75
grilled sirloin, stir-fried sesame brown rice and red quinoa, shiitake mushrooms, snap peas, bok choy, carrots, red onion, asparagus, red pepper flakes. (cal 520)	
chicken bowl (cal 470)	18.75
shrimp bowl (cal 440)	20.75

MAUI PINEAPPLE CHICKEN	20.95
grilled with pineapple, baby broccoli, jasmine rice, sweet soy ginger sauce. (cal 1240)	

ORANGE CHICKEN	17.95
bok choy, baby corn, orange glaze, jasmine rice. (cal 1630)	

NASHVILLE HOT CHICKEN	17.95
sweet potato pancakes, pickles, ranch dressing, honey hot sauce, fried sage. (cal 1550)	

[MAC + CHEESE]*	14.25	18.25
bacon, chicken, crimini, shiitake & oyster mushrooms, truffle oil, parmesan, panko cheddar crust. (cal 1260 / 2420)		

BEER-BATTERED FISH & CHIPS	16.95
white fish, fries, roasted jalapeño tartar, malt vinegar aioli. (cal 1580)	

WHISKEY GLAZED SALMON*	21.45
whiskey black pepper glazed, parmesan mashed potatoes, roasted carrots, baby broccoli. (cal 920)	

PORCINI CRUSTED HALIBUT* NEW	28.95
parmesan mashed potatoes with porcini cream sauce, white truffle oil, asparagus, bok choy. (cal 1140)	

SPICY JAMBALAYA	15.25	19.25
blackened shrimp, andouille sausage, crawfish, chicken, peppers, cajun cream sauce. (cal 820 / 1370)		
