



STARTERS

- WARM PRETZEL FONDUE warm cheese fondue, bacon marmalade, chives 15
SMOKED CHICKEN WINGS mango chutney, green sauce 14
ONION SOUP caramelized onion, gruyère cheese 13 v

SALADS

- KALE CAESAR parmesan cheese, garlic croutons, anchovy 15
LITTLE GEM 'WEDGE' crumbled bacon, tomatoes, blue cheese, egg, buttermilk ranch 16
GARDEN SALAD red beets, radish, balsamic vinaigrette 12 vg

ADD TO ANY SALAD: *chicken breast 7, *salmon 12

BURGERS & ENTREES

sandwiches served with choice of fries or side salad

- ROAST BEEF SANDWICH mushroom, gruyere, beef au jus 19
SPICY FRIED CHICKEN SANDWICH kimchi coleslaw, yuzu honey 18
*DOUBLE CHEESEBURGER two beef patties, american cheese, secret sauce 19, or substitute - awesome burger vegan patty

- KING SALMON toasted farro, roasted wild mushrooms, pinot noir reduction 32
TOKYO HOT CHICKEN furikake steamed rice, kimchi coleslaw, yuzu honey 26

STEAK FRITES

- 12oz RIBEYE 54 8oz FILET 52
crispy onions, housemade steak sauce, fries

SIDES

- WEDGE FRIES sea salt 7 v
MAC & CHEESE classic cheese sauce 11 v
LEMON GARLIC BROCCOLINI calabrian chili 9 vg

DESSERTS

- CARAMEL APPLE CHEESECAKE
bourbon toffee sauce, vanilla crumble 11
NILLA WAFER PUDDING
banana cream, white chocolate pearls 14

EXECUTIVE CHEF HERIKA PAYUMO

*Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. Please alert your server to any food allergies.
v - vegetarian, vg - vegan, gf - gluten free

A 20% gratuity will be added on to all parties larger than 5

COCKTAILS

SNOW FASHIONED
jim beam bourbon, walnut
angustura & orange bitters 16

COSMOLIDAY
absolut citron, cointreau, pom, lime juice 14

JALAPEÑO BUSINESS
absolut vodka, lime, cucumber, basil
jalapeño, ginger beer 12

WINTER RYDER
rittenhouse rye, lemon, apple cider, cinnamon 14

DARK & STORMY
goslings rum, ginger beer, lime juice 13

MOUNTAIN SPRITZ
prosecco, cranberry, rosemary 13

HONEY CIDER TODDY
bourbon, tuaca, spiced cider, honey 13

IRISH COFFEE
jameson irish whiskey, coffee, whipped cream 13

DIRTY SNOWMAN
hot cocoa, bailey's, vanilla vodka, hazelnut liquor 13



ORIGINAL BLOODY MARY MIXER
\$14
organic heirloom tomatoes, rich olive brine,
grated horseradish, organic egyptian celery
seed, worcestershire (fish free), lemon juice,
tabasco, sea salt, honey, five peppercorn
blend. served traditionally with tito's vodka.
ask about substituting your favorite spirit

**DIRTY DIANE'S
JALAPENO BLOODY MARY MIXER**
\$14
turning up the heat to diane's original – she
adds the herb of cilantro, jalapenos, key
lime and organic coriander seed. served
traditionally with tito's vodka.
ask about substituting your favorite spirit

BEER

ON TAP

CURRENTLY UNAVAILABLE

BOTTLE

BUDWEISER 6
MODELO 7
SIERRA NEVADA TORPEDO 7
SIERRA NEVADA PALE ALE 7
50/50 WEST COAST HAZE IPA 8
ANGRY ORCHARD DRY CIDER 7

BOTTLE

GUINNESS 9
MICHELOB ULTRA 6
NEW BELGIAN VOO DOO
RANGER IPA 8
ANCHOR STEAM - 7
BUD LIGHT - 6

WINE

WHITE

R. PRUM 'LUMINANCE' 14
riesling, mosel, germany 2017
TERLATO 15
pinot grigio, friuli, italy 2017
DUCKHORN 14
sauvignon blanc, napa valley, california 2018
TALBOTT 'SLEEPY HOLLOW' 15
chardonnay, santa lucia highlands, california 2014
LOUIS JADOT POUILLY-FUISSÉ 15
chardonnay, burgundy, france, 2017

ROSÉ

SANFORD 14
pinot noir, sta. rita hills, califonia 2018

RED

DAVIS BYNUM 16
pinot noir, russian river valley, california 2017
LA NERTHE 15
grenache blend, côtes-du-rhône villages, france
2016
AUSTIN HOPE 16
cabernet sauvignon, paso robles, california 2017
MOUNT VEEDER 19
cabernet sauvignon, napa valley, california 2016
RUTHERFORD HILL 14
merlot, napa valley, california 2015

SPARKLING

LA MARCA PROSECCO 13
italy nv
TAITTINGER CHAMPAGNE 22
reims, france nv

BEVERAGES

JUICE

GRAPEFRUIT 4
ORANGE 4
LEMONADE 4

SODA

PEPSI 4
DIET PEPSI 4
SIERRA MIST 4
GINGER ALE 4
ROOT BEER 4

CAFE

COFFEE 4
DECAF COFFEE 4
HOT TEA 4
ICED TEA 4
HOT CHOCOLATE 4

