

## Starters

<b>TODAY'S HOMEMADE SOUP</b> <i>rotating daily</i>	12	<b>KALE &amp; ARTICHOKE DIP</b> <i>hand cut tortilla, rustic salsa</i>	19	<b>CRISPY CHICKEN BITES</b> <i>dijon honey, house barbecue</i>	17
<b>OUR 'FAMOUS' CANDIED BACON</b> <i>sugar, cayenne, Colman's®</i>	12	<b>PIGS IN A BLANKET</b> <i>spicy brown mustard</i>	16	<b>BUFFALO SHRIMP POPPERS</b> <i>house ranch, cucumbers, carrot sticks</i>	19
<b>RUSTIC SALSA</b> <i>hand cut tortilla chips</i>	11	<b>GRILLED CALIFORNIA ARTICHOKE</b> <i>salt, pepper, remoulade</i>	20	<b>KILLER GRILLED SHRIMP</b> <i>cilantro, watermelon, marcona</i>	25
<b>HOUSEMADE GUACAMOLE</b> <i>hand cut tortilla, rustic salsa</i>	18	<b>OVEN ROASTED CHICKEN WINGS</b> <i>700° baked, chimichurri, reggiano</i>	20	<b>#1 TUNA SASHIMI*</b> <i>ponzu, pickled cucumber, avocado</i>	27

## Burgers *your choice of side*

<b>ROADSIDE SMASH*</b> <i>two seared patties, american cheese, caramelized onions, b&amp;b pickles and smash sauce</i>	20
<b>TRADITIONAL CHEESEBURGER*</b> <i>cheddar cheese, all the fixin's, with ketchup and French's mustard</i>	21
<b>DRAGON BURGER*</b> <i>monterey jack, giardiniera slaw, crispy leeks and honey-habanero barbecue</i>	22
<b>BEALE BURGER*</b> <i>pretzel bun, cheddar cheese, candied bacon and a thick onion ring with homemade barbecue sauce</i>	22
<b>WEDGE BURGER*</b> <i>thick-cut lettuce, tomato, sunny-side up egg, danish blue, candied bacon and roasted garlic dressing</i>	23
<b>TURKEY BURGER</b> <i>monterey jack, avocado, roasted red pepper, red onion, tortilla strips, black bean drizzle and avocado vinaigrette</i>	20
<b>"ALL GREEN" BURGER</b> <i>homemade veggie patty with monterey jack, lettuce, tomato, pickle, red onion and jalapeño aioli</i>	20

## Sandwiches *your choice of side*

<b>THE NUMBER SIX</b> <i>cajun buttermilk fried chicken, pickle, roasted garlic dressing and honey-habanero barbecue</i>	17
<b>THE WRIGHT GRILLED CHICKEN SANDWICH</b> <i>cheddar cheese, shredded lettuce, tomato, red onion and dijon honey</i>	22
<b>CRISPY CHICKEN SANDWICH</b> <i>coleslaw, white onion, pickle and 1001 island dressing</i>	20
<b>CAJUN CHICKEN CLUB</b> <i>pretzel bun, monterey jack, candied bacon, lettuce, tomato, red onion and dijon honey</i>	22
<b>CARNITAS SANDWICH</b> <i>slow roasted pork, coleslaw, pickle and a thick onion ring with homemade barbecue sauce</i>	23
<b>CLASSIC CLUB</b> <i>Boar's Head® honey-maple turkey, bacon, jack and cheddar cheese, lettuce, tomato and club mayo on brioche bread</i>	20
<b>WEST COAST STEAK SANDWICH*</b> <i>center cut filet, parmigiano reggiano, kale slaw, pickled red onion and roasted garlic dressing</i>	31
<b>THE KNUCKLE SANDWICH</b> <i>our version of a traditional lobster roll with arugula and creamy coleslaw</i>	35
<b>BLACKENED FISH SANDWICH</b> <i>seasonal white fish filleted in house daily with lettuce, tomato, pickle, red onion and remoulade</i>	25

## Salads

<b>KNIFE AND FORK COBB*</b> <i>crispy chicken and gold coast vinaigrette with bacon, egg, cornbread croutons and danish blue</i>	23
<b>BARBECUE CHICKEN SALAD</b> <i>shredded jack, corn, black bean, cilantro and tortilla strips tossed in homemade bbq with house ranch</i>	21
<b>BUFFALO CHICKEN SALAD</b> <i>crispy chicken bites, danish blue, corn, red onion, avocado, cornbread croutons and garlic dressing</i>	22
<b>MEDITERRANEAN SHRIMP SALAD</b> <i>avocado, peppadew, cucumber, red onion, jicama, feta and avocado vinaigrette</i>	23
<b>THE #1 TUNA SALAD*</b> <i>seared ahi with citrus ponzu alongside field greens, cucumber, avocado and mango in a ginger dressing</i>	27
<b>HAND-CUT ROMAINE CAESAR*</b> <i>two year aged parmigiano reggiano, warm brioche croutons and house dressing</i>	15
<b>SANTA FE TORTILLA SALAD</b> <i>corn, cilantro and roasted red pepper tossed in agave lime vinaigrette with a black bean drizzle</i>	15
<b>CALIFORNIA KALE SALAD</b> <i>corn, sweet potato, pistachio, dried cranberries, wasabi peas, avocado, tortilla strips and garlic dressing</i>	17

**Add:** Grilled Chicken 8 • Crispy Chicken 8 • Buffalo Tenders 10 • Tofu 8  
 Shrimp 12 • Marinated Filet 14 • Grilled Salmon 16 • Seared Ahi Tuna 16

## Bowls

<b>CHICKEN KEBAB BOWL</b> <i>cilantro rice, hummus, tzatziki, feta, crispy chickpeas, cucumber salad and olive tapenade</i>	25
<b>TANGLED NOODLE</b> <i>(steak* or tofu) thai peanut vinaigrette, lo mein, basil, mango, mint, honey roasted peanuts and avocado</i>	28
<b>WOK OUT® BOWL</b> <i>assortment of fresh veggies with chopped cashews</i>	
TOFU 25 • CHICKEN 25 • SHRIMP 26 • MARINATED FILET* 27 • GRILLED SALMON* 30 • SEARED AHI* 30 <i>brown rice, sticky white rice, shanghai lo mein or quinoa   sesame teriyaki or kung pao</i>	

## Entrées

<b>6 OZ. FILET MIGNON*</b> <i>paired with crispy jalapeño potatoes and our steak sauce</i>	36
<b>CHIMICHURRI STEAK*</b> <i>served with a side of french fries and a little baby salad</i>	41
<b>Fall Off The Bone DANISH PORK RIBS</b> <i>slow cooked overnight, glazed with barbecue and served with creamy coleslaw</i>	35
<b>MAMA B'S CHICKEN PARM</b> <i>marinara and thin-sliced mozzarella with rigatoni gigante and shaved reggiano</i>	31
<b>BUTTERMILK FRIED CHICKEN</b> <i>crispy and traditional served alongside creamy coleslaw with dijon honey and barbecue for dipping</i>	27
<b>DIJON SOY GLAZED SALMON*</b> <i>served with parmigiano reggiano kale and vinaigrette tomatoes (available simply grilled)</i>	37
<b>MISSION STYLE SHRIMP TACOS</b> <i>flour tortillas, sweet &amp; spicy slaw, avocado and crushed peanuts with elote style corn</i>	22

## Sides

*French Fries 8 • Sweet Potato Fries 10 • Crispy Jalapeño Potatoes 8 • Buffalo Style Potatoes 8  
 Coleslaw 8 • Kale Slaw\* 8 • Elote Style Corn 8 • Cucumber & Feta Salad 8 • Sautéed Broccoli 8*