

Starters

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

Burgers *your choice of side*

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

Sandwiches *your choice of side*

THE NUMBER SIX <i>cajun buttermilk fried chicken, pickle, roasted garlic dressing and honey-habanero barbecue</i>	17
THE WRIGHT GRILLED CHICKEN SANDWICH <i>cheddar cheese, shredded lettuce, tomato, red onion and dijon honey</i>	21
CRISPY CHICKEN SANDWICH <i>coleslaw, white onion, pickle and 1001 island dressing</i>	20
CAJUN CHICKEN CLUB <i>pretzel bun, monterey jack, candied bacon, lettuce, tomato, red onion and dijon honey</i>	22
CARNITAS SANDWICH <i>slow roasted pork, coleslaw, pickle and a thick onion ring with homemade barbecue sauce</i>	23
CLASSIC CLUB <i>Boar's Head® honey-maple turkey, bacon, jack and cheddar cheese, lettuce, tomato and club mayo on brioche bread</i>	20
WEST COAST STEAK SANDWICH* <i>center cut filet, parmigiano reggiano, kale slaw, pickled red onion and roasted garlic dressing</i>	33
THE KNUCKLE SANDWICH <i>our version of a traditional lobster roll with 100% knuckle & claw meat, arugula and creamy coleslaw</i>	39
BLACKENED FISH SANDWICH <i>seasonal white fish filleted in house daily with lettuce, tomato, pickle, red onion and remoulade</i>	26

Salads

KNIFE AND FORK COBB* <i>crispy chicken and gold coast vinaigrette with bacon, egg, cornbread croutons and danish blue</i>	23
BARBECUE CHICKEN SALAD <i>shredded jack, corn, black bean, cilantro and tortilla strips tossed in homemade bbq with house ranch</i>	21
BUFFALO CHICKEN SALAD <i>crispy chicken bites, danish blue, corn, red onion, avocado, cornbread croutons and garlic dressing</i>	22
MEDITERRANEAN SHRIMP SALAD <i>avocado, peppadew, cucumber, red onion, jicama, feta and avocado vinaigrette</i>	24
THE #1 TUNA SALAD* <i>seared ahi with citrus ponzu alongside field greens, cucumber, avocado and mango in a ginger dressing</i>	27
HAND-CUT ROMAINE CAESAR* <i>two year aged parmigiano reggiano, warm brioche croutons and house dressing</i>	15
SANTA FE TORTILLA SALAD <i>corn, cilantro and roasted red pepper tossed in agave lime vinaigrette with a black bean drizzle</i>	15
CALIFORNIA KALE SALAD <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

CHICKEN KEBAB BOWL <i>cilantro rice, hummus, tzatziki, feta, crispy chickpeas, cucumber salad and olive tapenade</i>	25
TANGLED NOODLE <i>(steak* or tofu) thai peanut vinaigrette, lo mein, basil, mango, mint, honey roasted peanuts and avocado</i>	28
WOK OUT® BOWL <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

6 OZ. FILET MIGNON* <i>paired with crispy jalapeño potatoes and our steak sauce</i>	38
CHIMICHURRI STEAK* <i>served with a side of french fries and a little baby salad</i>	43
Fall Off The Bone DANISH PORK RIBS <i>slow cooked overnight, glazed with barbecue and served with creamy coleslaw</i>	35
MAMA B'S CHICKEN PARM <i>marinara and thin-sliced mozzarella with rigatoni gigante and shaved reggiano</i>	31
BUTTERMILK FRIED CHICKEN <i>crispy and traditional served alongside creamy coleslaw with dijon honey and barbecue for dipping</i>	27
DIJON SOY GLAZED SALMON* <i>served with parmigiano reggiano kale and vinaigrette tomatoes (available simply grilled)</i>	37
MISSION STYLE SHRIMP TACOS <i>flour tortillas, sweet & spicy slaw, avocado and crushed peanuts with elote style corn</i>	23

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*