

APPETIZERS

Chicken Noodle Soup Slow cooked with pulled chicken	6
French Onion Soup Made with 3-onions and a cheese glazed crouton	8
DH Hodge Podge Chicken tenders plain with honey mustard or buffalo with bleu cheese, Firecracker cauliflower, Sriracha poke Ahi tuna, Baked spinach dip (No Substitutions)	22
Salt Baked German Pretzels House made Cheese Sauce	11
Buffalo Wings (5pc.) Celery sticks and blue cheese	13
Firecracker Cauliflower Tossed in sweet siracha BBQ sauce	13
Boom Boom Shrimp Thai sweet chili, rice noodles, broccoli florets	15
Battered Chicken Tenders (5pc.) Choice of honey-mustard or tossed in our spicy buffalo sauce	12
Thai Lettuce Wraps Crispy chicken tossed in sweet chili sauce with crushed peanuts Carrot-bean thread salad, crisp cucumber and spring onion Served with cilantro lime dipping sauce	16
Chicago Style Spinach Dip Creamy baked spinach and artichokes with a Parmesan crust Served with celery sticks and grilled pita	16
Oven Baked Nachos Seasoned ground beef, fresh jalapenos and Monterey jack cheese Black beans, scallions, cilantro, corn, Queso blanco Avocado cream, sour cream and salsa	13
Wagyu Beef Sliders Cheddar cheese, bacon aioli, house chips	16
Tempura Fish Tacos Tempura battered cod, Queso fresco, tequila slaw Chipotle Aioli and flour tortillas	13
Crispy Brussels Sprouts Candied pecans, applewood bacon, aged balsamic	13
Quesadilla Pulled pork, peppers, onions, Monterey jack cheese Avocado cream and salsa	14

SANDWICHES

Served with chips
Add French fries \$3 or sweet potato fries \$4

Grilled Pastrami and Swiss Brooklyn sourdough, deli mustard, creamy coleslaw	15
The Balboa Thinly slice filet, caramelized onions and mushrooms Boursin spread on a potato bun	17
Panko Chicken Sandwich Panko breaded chicken cutlet with fresh mozzarella Roasted red peppers, onions, lettuce, tomato and balsamic vinaigrette	13
Whole Wheat Blackened Chicken Wrap Bacon, muenster, avocado, lettuce, tomato, onion Chipotle mayo	14
French Dip Sandwich Thin sliced ribeye and melted muenster on a hero roll Served with Pan Au Jus and horseradish mayo	17
Avocado BLT Applewood bacon, lettuce, tomato and mayo Served on toasted multi-grain health bread	15
Turkey & Brie Wrap Quinoa, cucumber, greens, tomato and honey mustard	14

BURGERS

6oz Angus blend
Served with fries, lettuce, tomato, onions and pickles
Gluten free buns available

Cheeseburger Old fashioned American	15
Bacon Cheddar Burger Hardwood smoked bacon and Vermont cheddar	16
Smokehouse Burger Smoked bacon, Monterey Jack and BBQ'd onions	16
Swiss Mushroom Burger Sautéed mushrooms, caramelized onions and Swiss cheese	16
Veggie Burger Cheddar cheese and a side of avocado cream	16

KIDS

12 and younger
Served with Vegetables or Fries and a Scoop of Ice Cream

Kids Mozzarella Sticks	8	Kids Cheese Pizza	8
Kids Chicken Tenders	9	Kids Pasta	8
Kids Mac and Cheese	8	Served with tomato sauce or butter	
Kids Sliders	9	Kids Grilled Cheese	8

SALADS

Tossed Green Salad Mixed Greens, cucumber, cheddar, carrots, onions, red peppers Tossed in red wine vinaigrette	11
Ancient Grain Salad Baby greens, quinoa, farro, fresh blueberries, cucumber, tomato Goat cheese and candied pecans. Tossed in apple cider vinaigrette	15
Grilled Chicken Caesar Romaine hearts and Parmesan Reggiano cheese and croutons	16
Chopped Cobb Salad Crispy chicken tenders, romaine, tomato, avocado, bacon Crumbled bleu cheese and sliced egg Tossed in honey mustard	17
Poke Bowl Ahi tuna tartar, sticky rice, greens, avocado, tomatoes Edamame bean, carrots, cucumbers, wasabi aioli, sriracha aioli Soy sauce & rice noodles, tossed in cilantro lime	19
Grilled Atlantic Salmon Salad Field greens, red Quinoa, fresh oranges, English cucumber red onion Queso blanco, chick peas and sun-dried cranberries Tossed in Herb Vinaigrette	19
Dressings: Balsamic, Cilantro Lime, Honey Mustard, Caesar, Ranch, Bleu Cheese Apple Cider Vinaigrette, Herb Vinaigrette	
Add Protein:	
GRILLED CHICKEN \$6	GRILLED STEAK \$12
GRILLED SALMON \$12	GRILLED SHRIMP \$9

ENTREES

Add a House Salad, Caesar Salad or Soup to any Entree for \$4

Fresh Calabrian Fusilli Pasta Bay scallops, shrimp, cod, asparagus, roasted red peppers Sage and lemon brown butter sauce	26
Sicilian Skillet Chicken Asparagus, sweet sausage, roasted mushrooms, cherry peppers White wine and fresh lemon over fresh fusilli	26
Barbequed Baby Back Ribs Slow cooked and finished on the grill with our house-made BBQ sauce Served with French fries and homemade coleslaw	20/30
Panko Crusted Vodka Chicken Breaded chicken cutlet smothered in vodka sauce with prosciutto Topped with Parmesan cheese over linguine	26
Penne a la Vodka Tomato cream sauce, prosciutto di Parma and triple distilled vodka	17
Cavatelli & Broccoli with Shrimp Roasted garlic, olive oil, basil pesto	25
Wok Seared Atlantic Salmon Scallion fried rice with edamame, asparagus, carrots, onions Mushrooms, egg and sweet soy	30
Sesame Crusted Ahi Tuna Soba noodles, edamame, julienned vegetables, cilantro lime Wasabi, Siracha aioli, pickled ginger and soy sauce	29
Grilled Filet Mignon Mashed potatoes, wild mushrooms, asparagus, garlic herb butter	34
Braised Boneless Short Rib Asparagus, smashed potatoes Apple cranberry chutney and demi- glace	30
Fish & Chips Battered Cod, house fries, coleslaw, tartar sauce and fresh lemon	25
Buddha Bowl Carrots, onions, edamame, broccoli, cauliflower and chickpeas Sautéed in a peanut sauce, served with rice	20
Homemade Meatloaf Cheddar cheese, mashed potatoes, roasted Brussels sprouts, Demi-glace	24

PIZZAS

House made dough

Margherita Fresh Mozzarella, marinara, sea salt, basil, EVOO and sesame seeds	13
Hot Honey Mozzarella, chili infused honey, marinara, pepperoni	14

SIDES

Roasted Cauliflower	8	Mashed Potatoes	8
Roasted Brussels Sprouts	8	Broccoli	8
Home-made Coleslaw	7	Scallion Fried Rice	8
French Fries	7	Mac & Cheese	8
Sweet Potato Fries	10	Grilled Asparagus	10

Signature Crafted Cocktails

Barrel Aged Honey Old Fashioned \$15
Bourbon, Local Honey Simple Syrup, Peychauds
Bitters, Orange Peel & Luxardo Cherry

Black Manhattan \$15
Bourbon, All Spice Simple
Syrup Black Walnut Bitters

Yule Mule \$14
Vodka, White Cranberry Juice
Fresh Lime Juice and Ginger Beer

Blood Orange Margarita \$14
Tequila, Cointreau, Blood Orange Simple
and Fresh Lime Juice

Peach Cobbler Martini \$15
White Peach + Rosemary Grey Goose, Frangelico
Vanilla Simple Syrup, Peach Puree,
Cinnamon and Graham Cracker Rim

Sage Spritz \$14
Domaine de Canton, Sage Simple, Lemon Bitters
Topped with Prosecco

Pickers Punch \$14
Captain Morgan, Apple Cider,
Lemon Juice and Chai Simple

Verge of Grapeness \$15
Empress Gin, St. Germain, White Grape Juice, Lemon
Juice, Vanilla Simple and Peach bitters

Sangria

Choice of Traditional
Red or White

Glass \$13 Pitcher \$35

White Claw Hard Seltzer

5.0% ABV

Lime, Mango,
Ruby Grapefruit
\$7

Espresso Bar

Coffee 3.5
Tea 3
Hot Chocolate 3.5
Single Espresso 4
Double Espresso 5.5
Cappuccino 5.5

Beverages

Soft Drinks 3
Ice Tea 3
Lemonade 3
Bottle Water Lg. 5.5
Bottle Water Sm. 3.5
Sparkling Water Lg. 5.5
Sparkling Water Sm. 3.5

Bottled Beer ABV \$

Lager
Blue Point Toasted Lager 5.5% 6
Budweiser 5.0% 5
Bud Light 4.2% 5
Coors Light 4.2% 5
Corona 4.5% 6
Corona Light 4.1% 6
Heineken 5.0% 6
Heineken Light 3.3% 6
Michelob Ultra 4.2% 5

IPA
Founders All Day 4.7% 7
Dogfish Head 60 Minute 6.0% 6
Dogfish Head 90 Minute 9.0% 8

Stout/Porter
Founders Breakfast Stout 8.3% 8
Breckenridge Vanilla Porter 5.4% 6

Ale
Sierra Nevada Pale Ale 5.6% 7
Lagunitas Lil Sumpin' Sumpin' 7.5% 8

Gluten Free/Other
Angry Orchard 5.0% 6
Jever Pilsner 4.9% 6
Red Bridge Gluten Free 4.0% 6
Heineken Zero Non- Alcoholic 0.03% 6

Wine Cellar Selections

Sparkling Glass Btl.
Segura Viudas Brut 10 38
Avisi Prosecco 11 38
Veuve Cliquot Yellow Label 100

Chardonnay
Spellbound 10 38
Hess Cellars 12 45
Napa Cellars 15 58
Jordan Russian River 74

Pino Grigio
Santa Marina 11 38
Santa Margherita 15 58

Riesling
Seaglass Riesling 12 45

Rose/White Zinfandel
Charles & Charles Rose 11 38
Sutter Homes White Zinfandel 10 35

Sauvignon Blanc
Hess Shirtail 10 38
Matua 12 45
Kim Crawford 14 53

Cabernet Sauvignon
Spellbound 10 38
Hess 12 45
J Lohr 13 50
Decoy 65
Faust 100

Merlot
Spellbound 10 38

Pinot Noir, Malbec, Chianti, Shiraz
Montes Pinot Noir 13 50
Rodney Strong Pinot Noir 12 45
Napa Cellars Pinot Noir 15 58
Caposaldo Chianti 12 45
Bodega Norton Malbec 12 45
Penfold's Shiraz 12 45