

San Francisco Sourdough

whipped herb butter

6**Coconut Beet Soup**

micro beet sprouts

7**Grilled Octopus**golden wheat berries – cucumbers
chopped celery – red onions cherry
tomatoes – citrus vinaigrette roasted
red pepper coulis**16****Footlong Ballpark Dog**grilled onions - mustard
kettle fried chips**14****Ancient Grain & Squash
Salad**red quinoa – wheat berries– almonds
roasted butternut squash – celery
cranberries - Boursin cheese
charred lemon vinaigrette**18****Coconut Crusted Halibut**bok choy - crispy leeks
shallot-ginger gastrique
coconut jasmine rice**36****Chimichurri Ribeye**roasted potatoes
grilled green onion**42****Rice Krispie French Toast**triple berry syrup
vanilla bean ice cream**8****Featured Draft Beers****Fiddlehead IPA****American IPA***This medium bodied American style IPA has an alluring golden glow and beautifully blends three strains of hops. While strong citrus notes ambush your taste buds halfway through the palate, the beer finishes very crisp and dry***Shelburn, Vermont****6.2% Abv****\$8****Pipe Works****"Ninja Vs. Unicorn"****Imperial IPA***Ninja vs Unicorn is one of the top beers from Pipeworks Brewing, so popular that it is hardly ever available when you visit the brewery. The double IPA is described as an epic battle between hops. It is an unfiltered double IPA brewed with over five pounds of hops this beer embodies the perfect balance that an IPA should offer, from the hop flavor and aroma to the touch of alcohol heat***Chicago, Illinois****8.0% Abv****13oz pour****\$8****Featured Wine****Spellbound****Petite Sirah***This Petite Sirah has an intense color and generous bouquet of rich blackberries and blueberries, vanilla bean and roasted coffee, all in a remarkably approachable glass. The wine is crafted to unleash dark and luscious characteristics, while managing tannins to deliver an opulent and juicy wine***Napa, California****\$10 a glass****\$35 a bottle**



DRAFT BEER



IPAS

Maine Beer Co. "Lunch" **Rated 97 out of 100***
 Kane "Head High"
 Fiddlehead IPA **NEIPA**
 Pipeworks "Ninja vs. Unicorn" **13oz***
 Kane "Blue Ramp" **NEIPA**
 Three 3's "Back to Reality" **NEIPA**
 Forgotten Boardwalk "106 Years Later"
 New Trail "Pineapple Broken Heels" **NEIPA**

ABV

\$

ALES

7.0%
6.6%
6.2%
8.0%
7.4%
6.8%
6.0%
7.0%

9
8
8
8
8
8
8
8

Boddington's English Pale Ale
 Kona "Big Wave" Golden Ale
 Jersey Cyclone "Royal Maltster" Honey Lavender Saison
 Harpoon "Flannel Friday" Amber Ale

ABV

\$

4.7%
4.4%
6.7%
5.2%

8
8
8
8

STOUTS/PORTERS

Guinness Stout

4.2%
8

LAGERS/PILSNER

Heineken
 Stella Artois
 Yuengling
 Peroni

5.0%
4.5%
5.1%
5.0%

8
8
8
8

-DRINK SPECIALS

-Frozen Passion Fruit Piña Colada (contains dairy)-

Coconut, Pineapple, Bacardi Passionfruit, Bacardi Conquiro

14

-Frozen Fire Fruit- Frozen Strawberry, Mango,

Jalapeno Margarita, available with a Tajin or Black Salt Rim

14

-Heineken Silver- Enjoying a light, crisp and refreshing beer sometimes comes at the expense of taste and quality. But with Heineken Silver, say goodbye to compromise. At only 3.2 carbs & 95 calories, Heineken Silver is a crisp and refreshing lager without any bitter endings

4.0% 6

-High Noon Hard Seltzer- Made with real vodka, real juice and sparkling water. Only 100 calories, no sugar added and gluten-free. Try all our sun soaked flavors now **available in: Peach, Pineapple, Watermelon, or Black Cherry**

4.6% 7

-Cayman Jack Margarita margarita that delivers a unique hand-crafted experience. Made with 100% blue agave nectar and lime juice, served in its 11oz bottle with ice and a fresh lime wedge

5.8% 6

Flight Tasting \$10- Select Beer (*)Subject to a \$2 Upcharge

\$14

Summer Cocktails

\$14

Mixed Berry Rossini

Avissi Prosecco, Mixed Berry Simple, and Creme de Cassis served with a Mixed Berry Sugar Rim

Spicy Summer Sunset

Bacardi Mango Chili Rum, Mango Nectar, Pineapple Juice, Lime Juice and Grenadine, Served with a Tajin Rim
Garnished with a Lime and Edible Dried Rose Petals

Strawberry Ginger Lemonade

Grey Goose Essence Strawberry and Lemon Grass Vodka, Canton Ginger Liqueur, Lemonade and Strawberries

Heights Paper Plane

Woodford Reserve Bourbon, Aperol, Amaro Averna, and Lemon Juice

Oaxacan Old Fashioned

(pronounced Wah-HAH-Kahn)

Teremana Reposado, El Buho Mezcal, Xocolatl Mole Bitters, Orange Bitters and Agave Nectar