

FOOD MENU

HAPPY HOUR
AVAILABLE MONDAY-FRIDAY FROM 3:30PM-5:30PM

\$3 OFF
ALL STARTING LINEUP APPETIZERS

\$2 OFF
ALL DRAFT BEER, WINE & WELL DRINKS

STARTING LINEUP

SPICY TUNA & CRISPY RICE ^(GF)	20 ⁵⁰
scallion, jalapeño, ponzu sauce	
AL PASTOR RIBS ^(GF)	17 ⁵⁰
baby back ribs, chipotle & pineapple glaze, mango slaw	
COCONUT SHRIMP	18 ⁴⁵
mango & sweet chili	
CHEESEBURGER SLIDERS	16 ⁶⁵
onion, secret sauce, cheddar, pickle	
HUMMUS & FLATBREAD ^(V)	14 ⁴⁰
olives, chickpeas, cucumbers, fresh flatbread	
WINGS	
6 for 11 ⁶⁵ 12 for 19 ⁴⁵	
Buffalo, maple sriracha, lemon pepper	
NACHOS GRANDE ^(GF)	16 ⁸⁵
house-fried chips, pepper jack & Cotija cheese, black beans, cabbage, pico de gallo, salsa verde	
ADD PULLED PORK OR PULLED CHICKEN - 6	
POUTINE	16 ⁶⁵
house-cut fries, au jus gravy, Beecher's cheese curds, herbs	
HOUSE-CUT FRIES ^(GF) ^(V)	8 ⁹⁵
TRUFFLE & PARMESAN FRIES - 11 ⁹⁵	
TOGARASHI FRIES WITH YUZU AIOLI - 11 ⁹⁵	
CRUNCHY BRUSSELS SPROUTS ^(GF) ^(V)	12 ⁹⁰
sweet chili, pistachio, sesame seeds	
HEARTH-BAKED PRETZEL KNOTS	15 ⁸⁵
honey mustard, pepper jack cheese sauce	

SOUPS & SALADS

TOMATO BISQUE ^(GF)	10 ⁹⁵
roasted garlic, herbs, crème fraîche	
CLAM CHOWDER ^(GF)	12 ⁹⁰
smoked bacon, potato, herbs	
THAI CHICKEN SALAD ^(GF)	22 ⁶⁵
cabbage, shredded carrot, scallion, papaya, grilled chicken, peanut dressing	
THE WEDGE ^(GF)	18 ⁸⁵
iceberg wedge, cherry tomatoes, bacon & bleu cheese crumbles, balsamic drizzle, herbs, blue cheese dressing	
BEET SALAD ^(GF)	18 ⁶⁵
mixed beets, oranges, goat cheese, toasted pistachios, arugula, herbs	
CAESAR SALAD ^(GF)	16 ⁹⁵
romaine hearts, Parmesan, garlic breadcrumbs	
HOUSE SALAD ^(GF)	16 ⁵⁰
local greens, Cotija cheese, pistachio, strawberries, balsamic	
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ADD CHICKEN - 9 ⁹⁵	
ADD SHRIMP SKEWER - 9 ⁹⁵	
ADD GRILLED SALMON - 15 ⁸⁵	

ENTREES

<b>STEAK AU POIVRE</b> ^(GF) *	49 ⁸⁵
8oz peppercorn crusted filet mignon, shallot brandy demi, fries	
<b>BUGATINI ALFREDO</b>	26 ⁸⁵
grilled chicken, broccoli, spinach, garlic cream sauce, Parmesan	
<b>CHICKEN TENDIES</b>	19 ⁶⁵
ranch, honey mustard, or Frank's RedHot sauce, fries	
MAKE IT A CAESAR WRAP - 4	
<b>MISO GLAZED SALMON</b>	32 ⁹⁵
soba noodle salad, carrot, papaya, ginger, scallion	
<b>LOBSTER TACOS</b> ^(GF)	32 ²⁵
poached Maine lobster, sliced cabbage, kumquat,cilantro, salsa verde, corn tortillas	
SUB HOP VALLEY BEER BATTERED FISH OR MAKE IT VEGAN WITH CHILI-FRIED CAULIFLOWER	
<b>FISH &amp; CHIPS</b>	22 ⁶⁵
Hop Valley beer batter, slaw, tartar sauce	
<b>BUFFALO CHICKEN MAC &amp; CHEESE</b>	23 ⁶⁵
cheddar cheese sauce, fried Buffalo chicken tenders, bacon & bleu cheese crumbles	

SANDWICHES  
ALL SERVED WITH HOUSE-CUT FRIES

<b>B.L.T.A</b>	21 ⁸⁵
smoked bacon, heirloom tomato, lettuce, avocado, yuzu aioli on sourdough	
<b>PULLED PORK SANDWICH</b>	23 ⁶⁵
slow pulled smoked pork, BBQ sauce, coleslaw, pickles on brioche bun	
<b>TUNA MELT</b>	21 ⁸⁵
tuna salad, sliced tomato, cheddar on sourdough	
<b>BIG RIG BURGER</b> *	22 ⁹⁵
secret sauce, bacon, cheddar, LTOP	
"It's awesome!" - Jamie Oleksiak	
<b>IMPOSSIBLE™ BURGER</b> ^(V)	24 ⁸⁵
vegan cheese, avocado, vegan bun, LTOP	
<b>PRIME RIB DIP</b>	25 ⁸⁵
sliced prime rib, provolone cheese, rosemary au jus	
<b>CLUB SANDWICH</b>	22 ⁶⁵
smoked turkey, Swiss cheese, dijonnaise, bacon, avocado, LTOP on sourdough	
<b>GRILLED CHICKEN SANDWICH</b>	22 ⁶⁵
Gruyere, grilled onion, arugula, pesto	
<b>GRILLED CHEESE</b>	18 ⁴⁵
provolone, cheddar, arugula, Mama Lil's Peppers on sourdough	
served with tomato bisque	
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SUB SIDE CAESAR SALAD, HOUSE SALAD, TRUFFLE FRIES, TOGARASHI FRIES, OR CUP OF SOUP - 3	

PIZZA

MARGHERITA ^(V)	18 ⁹⁰
San Marzano tomato sauce, mozzarella, basil	
PEPPERONI	19 ⁹⁰
San Marzano tomato sauce, mozzarella, pepperoni	
BAR DOWN BBQ	22 ⁸⁵
Alfredo sauce, mozzarella, grilled chicken, grilled onion, bacon, tangy BBQ sauce	
MUSHROOM ^(V)	19 ⁹⁰
pesto, roasted garlic, goat cheese, mushroom medley, arugula, truffle salt	

KID'S MENU

CHICKEN FINGERS	10 ⁹⁰
MAC & CHEESE	10 ⁹⁰
CHEESE PIZZA	10 ⁹⁰
KIDS BURGER	10 ⁹⁰
FRIES	6
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10 AND UNDER ONLY	

DESSERT

<b>FRESH FRUIT PLATE</b> ^(V)	11 ⁶⁵
berries, melon, citrus	
<b>FLOURLESS CHOCOLATE TORTE</b> ^(GF) ^(V)	10 ⁶⁵
local berries, cream	
<b>WARM BROWNIE</b>	11 ⁹⁵
vanilla ice cream, fudge sauce	
<b>DONUT HOLES</b> ^(V)	10 ⁹⁵
cinnamon sugar, chocolate sesame butter	

^(GF) GLUTEN-FREE

^(V) VEGETARIAN

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

WE ARE A CASHLESS FACILITY.

GROUPS OF EIGHT (8) AND LARGER ARE SUBJECT TO A SINGLE CHECK AND A 20% AUTOMATIC GRATUITY.