FOOD MENU

HAPPY HOUR

Monday - Friday | 3:30pm - 5:30pm

$3 OFF
all starting lineup appetizers

$2 OFF
all draft beer, wine & well drinks

not available during special events or watch parties

STARTING LINEUP

SPICY TUNA & CRISPY RICE (GF) * — 20.50
scallion, jalapeño, ponzu sauce

COCONUT SHRIMP — 19.45
sweet chili, mango pico de gallo

CHEESEBURGER SLIDERS — 16.85
cheddar, onion, pickle, secret sauce

NACHOS GRANDE (GF) — 17.85
house-fried chips, pepper jack, cotija, black beans, cabbage, pico de gallo, salsa verde, chipotle crema
add grilled chicken - 6
add carne asada - 11.65

POUTINE — 16.65
house-cut fries, au jus gravy, Beecher's Cheese Curds, herbs

HOUSE-CUT FRIES (GF) (V) — 8.95
truffle & Parmesan fries - 11.85
togarashi fries with yuzu aioli - 11.85
loaded - cheddar and pepperjack cheese sauce, bacon bits, green onion - 15.65

CRUNCHY BRUSSELS SPROUTS (GF) (V) — 12.90
sweet chili, pistachios, sesame seeds

HEARTH-BAKED PRETZEL KNOTS — 16.45
honey mustard, pepper jack cheese sauce

WINGS (GF)
6 for 11.65 | 12 for 19.45
Buffalo, maple sriracha, lemon pepper, spicy orange

SOUPS & SALADS

TOMATO BISQUE (GF) — 10.95
roasted garlic, herbs, crème fraîche

CLAM CHOWDER (GF) — 12.90
smoked bacon, potato, herbs

BURRATA SALAD (GF) — 19.65
marinated cherry tomatoes, arugula, balsamic, sunchoke chips

BEET SALAD (GF) — 19.65
mixed beets, arugula, oranges, goat cheese, pistachios, herbs

CAESAR SALAD — 17.95
romaine hearts, Parmesan, garlic breadcrumbs

HOUSE SALAD (GF) — 17.50
local greens, strawberries, Cotija, pistachios, balsamic

FALL HARVEST BOWL — 19.85
quinoa, baby kale, maple cider vinaigrette, delicata squash, toasted pecans, feta, apple, pomegranate

add grilled chicken 9 | add carne asada 11.65
add shrimp 12 | add grilled salmon 17.85

SANDWICHES

ALL SANDWICHES ARE SERVED WITH HOUSE-CUT FRIES

substitute truffle or togarashi fries, side caesar or house salad, or cup of soup - 3

KRAKEN CRAB ROLL — 34.65
fresh Dungeness crab, herbs on a brioche roll

TUNA MELT — 22.65
tuna salad, sliced tomato, cheddar on sourdough

GRILLED CHICKEN SANDWICH — 22.00
grilled chicken breast, pesto, Swiss cheese, arugula, grilled onions on a brioche bun

CLUB SANDWICH — 23.85
smoked turkey, Swiss cheese, bacon, avocado, dijonnaise, LTOP on sourdough
make it a wrap – 4

THE CAPTAIN'S BURGER * — 24.85
secret sauce, bacon, cheddar, LTOP

IMPOSSIBLE™ BURGER (V) — 25.85
vegan cheese, avocado, LTOP on vegan bun

PRIME RIB DIP — 26.95
sliced prime rib, provolone, rosemary au jus

GRILLED CHEESE — 19.65
provolone, cheddar, arugula, Mama Lil's Peppers on sourdough
comes with a cup of tomato bisque instead of fries
add sliced turkey breast – 6

TOP SHELF REUBEN — 26.85
Carnegie Deli pastrami, sauerkraut, Swiss cheese, secret sauce on sourdough

ENTREES

CHICKEN TERIYAKI BOWL (GF) — 25.85
tamari-marinated chicken thigh, sautéed cabbage & broccoli, white rice, teriyaki sauce, cucumber salad

SALMON RICE BOWL (GF) — 31.95
sushi rice, shredded carrot, cucumber, broccoli, edamame, sesame vinaigrette
make it spicy tuna - 5

CARNE ASADA TACOS (GF) — 23.85
grilled skirt steak, shredded cabbage, pico de gallo, chipotle crema,cotjia cheese, corn tortillas

FISH & CHIPS — 23.85
panko crusted rockfish, slaw, tartar sauce

CHICKEN TENDIES — 20.85
Frank's RedHot sauce, honey mustard or ranch, with house-cut fries
make it a caesar wrap – 4

CRAB MAC & CHEESE — 28.65
Dungeness crab, cheddar cheese sauce, toasted breadcrumbs

RIGATONI ALFREDO — 20.85
grilled chicken, broccoli, spinach, garlic cream sauce, Parmesan
add grilled chicken - 6
add shrimp - 9

PIZZA

MARGHERITA (V) — 18.80
San Marzano tomato sauce, mozzarella, basil

PEPPERONI — 19.90
San Marzano tomato sauce, mozzarella, pepperoni

HAWAIIAN — 21.85
San Marzano tomato sauce, mozzarella, Canadian bacon, pineapple, jalapeño

HAT TRICK — 20.90
San Marzano tomato sauce, burrata, capicola, hot honey

MUSHROOM (V) — 22.00
pine nut pesto, thyme roasted mushrooms, roasted garlic, arugula, goat cheese, truffle salt

DESSERT

HOUSEMADE CRISPY CHURROS — 10.95
cinnamon sugar, chocolate sesame butter

WARM BROWNIE SUNDAE — 11.85
macrina brownie, vanilla ice cream, dulce de leche, sea salt

AÇAÍ BOWL (V) — 11.65
sliced banana, strawberries, peanut butter, pecan granola,toasted coconut

FRESH FRUIT PLATE (V) — 11.65
berries, melon, citrus

(GF) GLUTEN–FREE

(V) VEGETARIAN

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

WE ARE A CASHLESS FACILITY.

GROUPS OF 8+ ARE SUBJECT TO A SINGLE CHECK AND A 20% AUTOMATIC GRATUITY.

32 BAR & GRILL