



## SHAREABLES

### Lemongrass Chicken

#### Potstickers

Fried, Sesame, Green Onion, Soy  
Chili Sauce 12.95

### Soft Pretzel

Warm Salted Soft Pretzel,  
Stoneground Mustard & Cheese  
Sauce 10.95

### Dill Caper Crab Cakes

House Made Fresh, Wild Caught  
Crab, Dill Caper  
Remoulade 18.95

### House Battered Chicken Strips

House Cut, Crispy Breaded  
Chicken, Dipping Sauces 15.95

### Steak Bites & Truffle Fries gf

Marinated Steak, Blue Cheese  
Crumbles, Green Onion, House  
Truffle Fries 19.95

### Chicken or Grilled Shrimp Tacos gf

House Spices, Cabbage Slaw, Pico,  
Chipotle Lime Crema, Corn  
Tortillas *Chicken 14.95 Shrimp 16.95*

### House Brined Chicken

**Wings\*\*** 6 Piece 12.95 9 Piece 17.95  
12 Piece 21.95

Crispy Fried Wings Tossed in your  
choice of house made sauce:

*Garlic Parmesan*

*Barbeque*

*Buffalo*

*Spicy Apricot*

*AmaZing Thai*



### Toasted Cheese Ravioli

Fried Cheese Stuffed Ravioli,  
Italian Breading, Warm  
Marinara Dipping Sauce \$13.95

## ENTREES & SALADS

Gluten Free Pasta (1.95)  
Add Chicken (6) Shrimp (8)  
Steak (8) Steelhead (12)

### Smokey Pulled Pork Mac & Cheese

Creamy Smoked Cheddar Sauce,  
Pulled Pork, Fried Jalapeno,  
Cavatappi, BBQ Drizzle 22.95

### Asiago Stuffed Gnocchi

Grilled Asparagus, Crispy Bacon,  
Lemon Cream Sauce, Asiago  
Stuffed Gnocchi, Grilled Chicken  
25.95

### Cajun Linguine

Grilled Andouille Sausage, Bell  
Pepper, Onion, Creamy Cajun  
Alfredo Sauce, Toasty Baguette  
22.95

### Garden Pesto Linguini

Mushroom, Spinach, Onion, Bell  
Pepper, Pesto Sauce, Toasty  
Baguette, Balsamic Glaze 19.95

### Buffalo Chicken Mac & Cheese

Crispy Popcorn Chicken Tossed in  
Buffalo Sauce, House Made Buffalo  
Cheese Sauce, Bacon, Topped with  
Blue Cheese & Green Onion 22.95

### Pan Seared Steelhead \* gf

Fresh & Local Steelhead, Caper Dill  
Butter, Roasted Broccolini, Baby  
Carrots, Roasted Potato 25.95

### Carnivore Salad

Grilled Chicken, Ham, Bacon,  
Cheddar, Tomato, Egg, Cucumber,  
House Brioche Croutons, Avocado  
Crema, House Ranch 18.95

### BevRidge Wedge gf

Blue Cheese, Tomato, Green  
Onion, Balsamic Glaze, Bacon,  
Roasted Sunflower Seeds 14.95

### Fig & Burrata

Creamy Burrata, Mixed Greens,  
Fig Jam, Crushed Pistachio, Truffle  
Oil, Toasty Baguette 14.95

### Grilled Shrimp & Rice Bowl gf

Seasoned Shrimp, Cilantro Lime  
Basmati Rice, Pico De Gallo, Slaw,  
Avocado Chutney, Jalapeno Crema,  
Chipotle Lime Crema 18.95

## BURGERS & SANDWICHES

Burgers & Sandwiches  
served with Fries\*\*  
Substitute Side Salad (2.95)  
Gluten Free Bun (1.95)  
Veggie Patty (1.95)  
Truffle Fries (1.95)

### BevRidge Smash Burger\*

Two Smashed Beef Patties,  
American Cheese, Onion,  
Tomato, Bib Lettuce, Fried  
Pickle, Bacon Jam, House Sauce,  
Brioche Bun 19.95  
Single Patty? 17.95

### Smoked Cheddar Whiskey Burger\*

Single Smashed Beef Patty,  
Smoked Cheddar, Pepper Bacon,  
Lettuce, Crispy Onion, House  
Whiskey BBQ Sauce, Brioche  
Bun 17.95

### Spicy Fried Chicken Sandwich 🌶️

Fried & tossed in a Spicy Katsu,  
Pickled Daikon, Onion & Carrot,  
Slaw, Lettuce, Siracha Mayo,  
Toasted Ciabatta 18.95

### Mother Clucker Burger

Tender Fried Chicken, Pickles,  
Greens, House Sauce, Bacon,  
Red Onion, Provolone, Brioche  
Bun 18.95

### Smokin' Cali Burger

Chipotle Marinated Grilled  
Chicken, Provolone, Roasted  
Corn & Avocado Chutney, House  
Sauce, Brioche Bun 17.95

### BevRidge BLT

Crispy Pepper Bacon, Local Bib  
Lettuce, Tomato, Avocado  
Crèma, Garlic Aioli, Rustic Grain  
Bread 15.95

### Loaded Grilled Cheese

Pepper Bacon, Cheddar,  
Provolone, Tomato, Chipotle  
Aioli, Rustic Grain Bread 15.95

\*\*Prepared Gluten Free but Cooked in a shared fryer gf — Gluten Free

Automatic Gratuity May Be Added To Parties of 8 Or More

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness, especially if you have certain medical conditions.

### Mocktails & No Proof Beverages

**Strawberry Fields**  
Pineapple Juice, Strawberry Juice, Lime, Soda 8

**Honey Badger**  
Honey Simple Syrup, Lemon, Ginger Beer 8

**Never Gin Kissed**  
Ritual Gin Zero Proof Liquor, Muddled Orange, Cucumber, Lime, House made Rosemary Simple, Tonic 11

**Sober Sombrero Margarita**  
Ritual Tequila Zero Proof Liquor, Coconut, Pineapple, Lime 11

**Bottled Craft Root beer** 4.25

**Apple Juice, Cranberry Juice** 4

**Flavored Iced Tea , Lemonade** 5  
Strawberry, Raspberry  
*Free Refills*

**Pepsi Products, Iced Tea, Lemonade** 3.5  
*Free Refills*

**Shirley Temple, Cherry Pepsi** 4  
*Free Refills*

**Hot Coffee, Green Tea, Earl Grey Tea** 4  
*Free Refills*



### FROM THE TAP 10 Rotating Drafts



### Beer Flight

Your pick of Four 5oz pours 11

### Wines By The Glass & Bottle

Featuring Local Wineries

2021 Riesling, 14 Acres 12/41  
2020 Malbec, Windy Hills 12/41  
2020 Syrah, 14 Acres 12/41

"Tour Of Ridgefield" Wine Flight 18

Sauvignon Blanc, Starborough 12/41  
Prosecco, La Marca 12/41  
Brut Champagne, Freixenet 11/40  
2021 Chardonnay, Maryhill 11/40  
2023 Pinot Grigio, Acrobat 12/41  
2024 Rose, Erath 12/41  
2020 Cab Sauvignon, J. Lhor 12/41  
2021 Pinot Noir, A-Z Winery 12/41  
2022 Red Blend, Pendulum 13/50  
2021 Merlot, Canoe Ridge 15/54  
"The Explorer"

**CHAI MARTINI**  
\$14  
ABSOLUT VANILLA, ESPRESSO, CREAM, SIMPLE, CHAI SYRUP  
GARNISHED WITH AN EDIBLE INK DESIGN

**FRENCH RIVIERA**  
\$14  
KETEL PEACH ORANGE BLOSSOM VODKA, ST. GERMAIN, LILLET, LEMON, SIMPLE

**TOASTED MARSHMALLOW OLD FASHIONED**  
\$14  
BULLEIT BOURBON, TOASTED MASHMALLOW SYRUP, COCO BITTERS, SMOKED

**HUCKLEBERRY SPRITZER**  
\$13  
TITO'S VODKA, HUCKLEBERRY PUREE, LEMON, BRUT CHAMPAGNE

**THE FLOOR IS GUAVA**  
\$13  
SIGNATURE COCKTAIL! BACARDI RUM, STRAWBERRY, LEMON, GUAVA, BASIL

**HOT MAMA MARGARITA**  
\$13  
BLANCO TEQUILA, MUDDLED JALAPENO, LIME, TRIPLE, TAJIN RIM

**MARGARITA FLIGHT**  
\$27  
JALAPENO CUCUMBER PASSIONFRUIT BLOOD ORANGE MEZCAL

**GROUP DRINKS**  
BEST FOR 3 OR MORE GUESTS

**PASSIONFRUIT MAI TAI**  
BACARDI RUM, ALMOND, LIME, TRIPLE SEC, PASSIONFRUIT, DARK RUM FLOAT \$32

**THE FLOOR IS GUAVA**  
BACARDI RUM, STRAWBERRY, LEMON, GUAVA NECTAR, BASIL \$35

**BEER BUCKETS**

**WHITE CLAW BUCKET**  
WATERMELON, MANGO & LIME, MIX & MATCH 5 CLAWS \$22

**TALL BOY BUCKET**  
MONTUCKY, RAINIER, 10 BARRELL PUB. MIX & MATCH 5 \$15

There is always a reason to join us!

Happy Hour Monday—Friday 3p-5p

Daily Specials

Offered All Day

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|---|---|--|---|--|
| <p><u>Sunday</u></p> <p>Single Smash Burger &amp; Fries \$10</p> <p>Signature Cocktails \$10</p> <p>*Available after 2p</p> | <p><u>Monday</u></p> <p>Wedge Salad \$8<br/>Soft Pretzels \$6<br/>Wings \$1Each<br/>White Claw Bucket \$17<br/>Tall Boy Bucket \$13</p> | <p><u>Tuesday</u></p> <p>Kids Meals \$5.25<br/>House Margaritas \$7<br/>Well Tequila \$5<br/>Tecate Cans \$3<br/>Chicken or Shrimp Tacos \$4</p> | <p><u>Wednesday</u></p> <p>1/2 Off All Desserts &amp; All Bottles Of Wine</p> | <p><u>Thursday</u></p> <p>Tap Special \$5<br/>All Growler Fills \$10<br/>Mix &amp; Match 4 packs of beer \$4 off</p> |
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JOIN US FOR BRUNCH EVERY SUNDAY 10A-2P

