

SMALL PLATES

- CORNBREAD WAFFLE

Housemade jalapeno cheddar cornbread waffle served with whipped honey butter

\$9
- DECONSTRUCTED POTATO SKINS

Crispy smashed potatoes fried & topped with cheddar, bacon, scallion, & chipotle crema

\$13
- SALMON CROQUETTES

housemade with fresh salmon, red onion, jalapeno, garlic, & panko. served with lemon aioli

\$14
- SANTA ANA ROASTED SHRIMP

Tail on shrimp tossed in a garlic & chili oil, cilantro, & served with house made crostini

\$15
- ROASTED CARROTS

Heirloom carrots roasted & tossed in harrissa & served with labne

\$12
- SPINACH QUESO DIP

White queso made with roasted red pepper & spinach. served with house fried tortilla chips

\$14

SOUP & SALAD

- FRENCH ONION SOUP

Caramelized onions in a rich beef broth, topped with toasted crostini & melted gruyère cheese.

\$9
- CEASAR

Artisan romaine, anchovy, parmesan, housemade ceasar dressing, & housemade croutons
add grilled chicken \$5 or shrimp \$7

\$14
- ROMAINE WEDGE

artisan romaine, thick cut bacon, blue cheese, tomato, red onion, croutons, housemade ranch

\$15

DESSERT

- SWEET POTATO CHEESECAKE

\$9
- SEASONAL DESSERT

\$11

LARGE PLATES

- BRAISED SHORTRIB

Red wine braised short rib served on top of garlic & herb mashed potatoes, heirloom carrot, & au jus

\$35
- FISH & CHIPS

Hand battered haddock served with tallow fries, creamy lemon coleslaw, charred lemon, & tartar
add a second piece of haddock for \$10

\$24
- WHOLE BRANZINO

tallow fried, served with jalapeno cilantro smashed potatoes, heirloom carrots, & charred lemon

\$39
- STEAKHOUSE BURGER

Half-pound butcher's blend cooked to order & topped with cheddar, lettuce, tomato, onion, pickle, & our famous burger sauce. Served with tallow fries

\$19
- NASHVILLE HOT CHICKEN SANDWICH

Two hand-breaded nashville hot chicken tenders topped with coleslaw, pickle chips, & buttermilk dill ranch. Served with tallow fries

\$19
- LAMB CHOPS

Four lamb chops cooked medium & served with greek seasoned smashed potatoes & charred lemon

\$48
- STEAK FRITES

Served with tallow fries & house herb butter

\$36

PASTA

- MUSHROOM PASTA

Fettuccini with mushroom, parmesan, cream, garlic & basil

\$21
- PASTA ROSA

Fettuccini with tomato, garlic, balsamic, basil, tossed in a blush sauce & topped with parmesan.
Add shrimp for \$7 Add Chicken \$6

\$19
- SHORTRIB PASTA

Fettuccini with short rib, garlic, onion, tomato, basil, & topped with parmesan.

\$28



COCKTAILS

Maple Old Fashioned	14
redemption bourbon, pure maple syrup, angostura, red apple	
Espresso Martini	13
cantera negra cafe, vodka, espresso, simple	
Cloud Lily	14
empress indigo gin, creme de violette, lemon, egg white, mint	
Midnight Manhattan	14
redemption bourbon, amaro, blood orange liqueur, cherry liqueur, orange bitters, orange peel	
The Power Sour	13
redemption bourbon, blood orange liqueur, lemon, simple, angostura bitters, egg white	
Hugo Spritz	13
zonin prosecco, elderflower liqueur, soda, mint	
Negroni Sbagliato	14
compari, sweet vermouth, prosecco, orange	
Cranberry Smash N/A	9
cranberry, cinnamon simple, rosemary, soda	

WINE

glass/bottle

The Crossings 2023 Sauvignon Blanc (New Zealand) 9/31
Loren Crossing Oakville 2024 Sauvignon Blanc (California) 14/44

Barone Fini 2023 Pinot Grigio (Italy) 9/33

Cave De Lugne 2022 Chardonnay (France) 11/38
The Calling Dutton Ranch 2022 Chardonnay (Sonoma, CA) 19/58

Zonin Prosecco (Italy) 9/31

Old Soul 2021 Cabernet Sauvignon (California) 10/36
The Calling 2021 Cabernet Sauvignon (Paso Robles, CA) 19/58

The Wines of Francis Coppola 2023 Pinot Noir (California) 9/31
Pike Road 2023 Pinot Noir (Willamette Valley, OR) 14/44

BEER

Seasonal Draft 7
Peroni Draft 6

Griffen Claw Norm's Raggedy Ass IPA 6
Deschutes Fresh Squeezed IPA 6

Modelo Mexican Lager 5.5
Garage Beer Small Batch Light Beer 5

Athletic Lager N/A 6
Guinness Stout 8

Farmington Blood Orange Wheat 7
Griffen Claw Screaming Pumpkin Ale 8