WARM PRETZEL / 9 DFO

YOUR ANYTIME SALTY SNACK, SERVED WITH MUSTARD MAYO

CHIPS & SALSA / 10 GF-DFO

HOUSEMADE CHIPS, PICO DE GALLO, AND SOUR CREAM ADD GUACAMOLE /+4

BASKET OF FRIES / 9 GF-DF

HOT SHOESTRING FRIES

ADD HOUSEMADE BEEF OR VEGETABLE GRAVY / +3 ADD TRUFFLE PARM AIOLI / +2

VEGGIES & DIP / 9 GF-DF0

FRESH-CUT VEGETABLES SERVED WITH RANCH

YAM FRIES / 12 GF · DF

PLATTER-CUT SWEET POTATO FRIES; SERVED WITH CHIPOTLE MAYO

CST POUTINE / 16 GF-DFO

SHOESTRING FRIES, CHEESE CURDS, HOUSEMADE BEEF GRAVY SUB DAIYA CHEESE AND HOUSEMADE VEGETABLE GRAVY / +4 ADD PREMIUM HERTEL BACON / +4 ADD SMOKED PORK / +8

SPINACH ARTICHOKE DIP / 16 GFO

HOUSEMADE 4 CHEESE DIP WITH CREAM CHEESE, JACK CHEESE, SHARP CHEDDAR AND PARMESAN, SERVED WITH GARLIC BUTTER TOASTED CIABATTA

CHICKEN WINGS / 19 GF-DF

ONE POUND OF WINGS, BRINED, OVEN BAKED, AND LIGHTLY FRIED; CHOICE OF SALT AND PEPPER / BBQ / KOREAN / BUFFALO / TERIYAKI; SERVED WITH CARROT STICKS AND RANCH OR **BLUE CHEESE DIP**

PERSONAL CHARCUTERIE / 17 GFO

SMOKED CHEDDAR, HERB CREAM CHEESE SPREAD, GENOA SALAMI, HOUSE SMOKED SALMON, FRIED CAPERS, MARINATED ARTICHOKES, RED GRAPES, MICROGREENS, PICKLED ONIONS, FOCACCIA CROSTINIS

SESAME TUNA PONZU / 16 GFO-DF

SESAME ENCRUSTED PREMIUM AHITUNA, PINEAPPLE PONZU GLAZE, WASABI MAYO DRIZZLE, CRISPY WONTON CHIPS AND LOCAL **MICROGREENS**

ADD GRILLED PINEAPPLE / +2

CALAMARI / 18 DFO

CRISPY CALAMARI TOSSED WITH RED ONIONS, FRESH TOMATOES, AND PARSLEY; SERVED WITH LIGHTLY TOASTED NAAN BREAD AND TZATZIKI

**** KOREAN PORK BELLY / 17 GFO-DF**

GOCHUJANG MARINADE, SLOWLY BRAISED, SEARED AND FINISHED WITH A SWEET CHILI GARLIC SAUCE, TOPPED WITH HOUSEMADE PICKLED SLAW, CRISPY WONTON CHIPS, AND FRESH CILANTRO ADD SIDE STEAMED JASMINE RICE / +3

COD BITES / 19 **DF**

CRISPY PANKO BATTERED PACIFIC COD BITES SERVED WITH APPLE SLAW, HOUSEMADE TARTAR SAUCE AND SHOESTRING FRIES

MOUNT NACHINGTON / 23 GF-DFO

CRISPY AND CHEESY! A MOUNTAIN OF HOUSEMADE TORTILLA CHIPS. JACK CHEESE, TOMATOES, BLACK BEANS, AND PICKLED JALAPEÑO, TOPPED WITH LIME CREMA DRIZZLE AND CILANTRO; SERVED WITH PICO DE GALLO AND SOUR CREAM

ADD GUACAMOLE / +4 ADD SANTA FE CHICKEN / +8 ADD SMOKED PULLED PORK / +8 SUB DAIYA CHEESE/ +3

★ MEDITERRANEAN QUINOA / 17 GF•DFO

QUINOA AND FRESH SPINACH BASE, TOMATOES, CUCUMBERS, GREEN LENTILS, RED ONIONS, AND MIXED PEPPERS, TOPPED WITH SEASONED FETA, AND TOSSED WITH A ROASTED RED PEPPER VINAIGRETTE

ADD SANTA FE CHICKEN / +8 ADD SMOKED PULLED PORK / +8

CHOPPED CAESAR SALAD / 16 GFO DFO

CRISP ROMAINE LETTUCE TOSSED IN A DIJON-GARLIC DRESSING WITH PARMESAN CHEESE AND SEASONED CROUTONS



SUGGESTED ADD ONS +

PREMIUM HERTEL BACON / +4 · SANTA FE CHICKEN / +8 SMOKED PULLED PORK / +8 • SMOKED SALMON / +10 MARINATED AHI TUNA / +10

★ BAKED GNOCCHI BOLOGNESE / 20 GF-DFO

HOUSEMADE POTATO GNOCCHI WITH OUR TOMATO ITALIAN HERB AND ORGANIC BEEF SAUCE, TOPPED WITH PARMESAN CHEESE AND BAKED, SERVED WITH GARLIC BUTTER TOASTED CIABATTA

ROASTED VEGETABLE BOWL / 19 GF-DFO- @

SLOW ROASTED PEPPERS, CAULIFLOWER, SPINACH, ZUCCHINI, ONIONS, FRESH ROSEMARY AND THYME SERVED ON BROWN BASMATI ALMOND RICE WITH CRUMBLED FETA AND A RED PEPPER GLAZE

ADD PREMIUM HERTEL BACON / +4 ADD SANTA FE CHICKEN / +8 ADD SMOKED PULLED PORK / +8 ADD SMOKED SALMON / +10 ADD MARINATED AHI TUNA / +10

TUNA POKE BOWL / 24 GF-DF

SEARED-RARE AHI TUNA MARINATED IN A SESAME, TAMARI AND GINGER SAUCE; SERVED WITH JASMINE RICE, PICKLED ONIONS, FRESH CUCUMBERS, GRILLED PINAPPLE, MICROGREENS, SESAME SEEDS, AND SRIRACHA MAYO

BAJA BOWL / 25 GF-DFO

SANTA FE CHICKEN, FRESH DICED TOMATOES, BLACK BEANS, ROASTED CORN AND RED PEPPERS, MIXED CHEESE, CHIMICHURRI SLAW, DRIZZLED WITH CHIPOTLE MAYO AND TOPPED WITH CRISPY TORTILLAS, PICO DE GALLO, SOUR CREAM, AND CILANTRO, ALL SERVED OVER STEAMED JASMINE RICE ADD GUACAMOLE / +2



ALL HANDHELDS ARE SERVED WITH YOUR CHOICE OF FRIES, MIXED GREENS WITH MAPLE BALSAMIC DRESSING, CAESAR SALAD, OR DAILY SOUP.

SUB YAM FRIES / +2 SUB POUTINE / +4

GF MAKE ANY BURGER GLUTEN-FREE SUB GF BUN / +2

**** GRILLED GREEK CHICKEN BURGER / 20 GFO**

BUTTERFLIED GRILLED CHICKEN BREAST TOPPED WITH SEASONED FETA, ROASTED RED PEPPERS AND RED ONIONS. SERVED ON A TOASTED CIABATTA BUN WITH CREAMY TZATZIKI, LETTUCE AND TOMATO

HOUSE SMOKED BBQ PULLED PORK SANDWICH / 18 GFO

HOUSE SMOKED PORK SHOULDER, TOSSED IN BBQ SAUCE PREMIUM AGED CHEDDAR, SAUTEÉD ONIONS, AND SHREDDED LETTUCE, SERVED ON A SCALLION BUN WITH BBQ MUSTARD MAYO

***WEST COAST MISO SALMON BURGER / 22 GFO**

FRESH CUT PACIFIC SALMON FILET TOPPED WITH A HERB MISO PASTE, SERVED ON A POTATO BUN WITH COLESLAW, THIN CUT RED ONIONS, AND TARTAR SAUCE

MUSHROOM VEGGIE BURGER / 17 GFO

HOUSEMADE MUSHROOM AND VEGETABLE BURGER TOPPED WITH SAUTÉED ONIONS, GOAT CHEESE, LETTUCE, TOMATO AND PICKLES; SERVED ON A POTATO BUN, WITH GUACAMOLE AND BURGER SAUCE

FILBURGER / 20 GFO-DFO

PRESSED ORGANIC 63 ACRES FARMS BEEF PATTY TOPPED WITH THICK SLICED CHEDDAR, SHREDDED LETTUCE, TOMATO, RED ONIONS, AND OUR SIGNATURE BURGER SAUCE, SERVED ON A TOASTED POTATO BUN

ADD GUACAMOLE / +2 • ADD GRILLED PINEAPPLE / +2

ADD HERTEL BACON / +4 • DBL PATTY / +6

MAKE IT A BCB / +5

BBQ SAUCE, SAUTÉED ONIONS, AND PREMIUM HERTEL BACON

BIG CRUNCH CHICKEN STRIPS / 18 GFO-DFO

OUR NEW STRIPS, EXTRA CRISPY, AND TOSSED IN YOUR CHOICE OF SAUCE: TERIYÁKI, BBQ, KOREÁN, OR HOT SAUCE SERVED WITH RANCH OR HONEY MUSTARD DIP

**** CHICKEN AND WAFFLES / 16**

OUR CRUNCHY CHICKEN STRIPS, SERVED WITH TOASTED WAFFLES. SERVED WITH REAL WHIPPED CREAM, MAPLE SYRUP AND SWEET STRAWBERRIES.

ADD PREMIUM HERTEL BACON / +4



LOOKING FOR A SWEET WAY TO FINISH YOUR MEAL? ASK YOUR SERVER FOR OUR DESSERT MENU.



FEATURED ENTRÉE

WE ARE EXCITED TO OFFER A NEW ROTATING DISH FROM OUR CULINARY TEAM; ASK YOUR SERVER ABOUT TODAY'S FEATURE!

PRICES DO NOT INCLUDE TAX



CONTAINS NUTS