



SANDWICHES

MASSIVE PASTRAMI SAMMIE

Homemade Pastrami, topped with sauerkraut, Aw-Sam sauce and served on grilled marble rye

SUNSHINE TURKEY

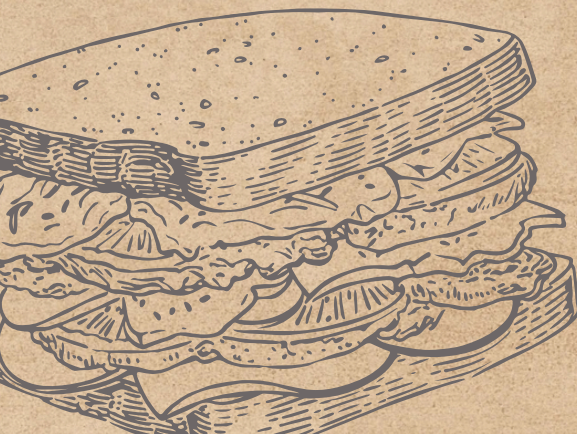
house Smoked Turkey, served on Avocado slices, Brie Cheese, topped with raspberry preserves, green leaf lettuce and tomatoes. Served on a grilled Chabatta Bun

SMOKED PORK BELLY BLT

Smoked Thick cut Pork Belly, served on grilled Briocce Bread smeared w/ Fire Roasted Poblano Mayo and topped with Green Leaf lettuce and tomatoes.

CASHEW CHICKEN SALAD CROISSANT

Cashew, Smoked Chicken, Dried Cranberries and celery mixed with Blackberry aioli. Served on a Fresh Baked Croissant.



BREAKFAST & SALADS

BRISKET & EGG BURRITO

Brisket, Eggs, Hatch Green Chili, Ranch, and cheese swaddled in a tomato basil tortilla

THE FRIEDEL

Smoked Turkey, Charred Corn, & Krispy Onions served on a bed of mixed greens and topped Liquid Gold Vinaigrette & Ranch

WEST PASTURE

Chopped Brisket, Pickled Red Onions and Krispy Onions served on a bed of mixed greens and topped with House BBQ Vinaigrette & Ranch

DESSERT

KEY LIME PIE GF

served on a crust made of Gluten Free Snicker doodle cookies.

COOKIES

3 chocolate chip cookies

SIDE DISH

SWEET JALAPENO SLAW

SOUTHWEST MAC SALAD

CLASSIC CHIPS

