

## SHAREABLES

### SNACK PLATE 16.00

prosciutto, tomato-bacon jam, grilled andouille, house-made pimento cheese, bleu cheese, marinated olive, bread & butter cauliflower, feta & olive stuffed peppadew pepper, sea salt & sumac saltine

### GUAJILLO CHICKEN FLAUTAS 12.25

guajillo braised chicken, ancho chile oil, chihuahua cheese, corn tortilla, romaine, heirloom tomato, cilantro lime sour cream, queso fresco, jalapeño, cotija

### CITRUS SHRIMP COCKTAIL 15.75 [GF]

brined, roasted & chilled shrimp, lemon tarragon vinaigrette, english cucumber, marinated asparagus, fennel, orange, hearts of palm, celery leaves, pink peppercorn, extra virgin olive oil

### HERB & GARLIC HUMMUS 12.75 [V]

red cabbage, arugula, cucumber, marinated olive, peppadew pepper, heirloom tomato, feta, mint, paprika, lemon zest, chimichurri, naan  
sub gluten-free flatbread 4.00

### BEER-BATTERED ASPARAGUS 12.25 [V]

weissenheimer® hefeweizen-battered asparagus, maple chipotle sauce

### CHORIZO STUFFED DATES 12.75 [GF]

herbed goat cheese, jalapeño bacon, lemon zest, cilantro, tomato-guajillo sauce

### BAVARIAN-STYLE PRETZEL 8.00 [V]

hand-twisted soft dough, ipa mustard, cheddar cheese sauce

### CHEESE CURDS 9.75 [V]

hand-breaded garlic & herb white cheddar, roasted garlic tomato sauce

## SOUPS

### CREAM OF TOMATO 6.50 [V] [GF]

tomato, basil, local cream, butter, onion, celery, pesto

### CORN & CHICKEN CHOWDER 6.50

guajillo chicken, local cream, red bell pepper, fire-roasted corn, jalapeño, leek, chipotle espresso bbq sauce

### FEATURED SOUP 6.50

made from scratch

## STONE OVEN PIZZAS

10" pizza crust, crispy on the outside, light & airy on the inside  
sub 9" gluten-free crust 4.00

### PROSCIUTTO & BURRATA BIANCA 16.25

prosciutto, burrata, lion's mane mushroom, sautéed leek, mozzarella & provolone, local honey, basil, thyme, arugula, garlic, crushed red pepper, extra virgin olive oil, cracked black pepper

### SAUSAGE & PEPPERONI CAPRESE 14.25

house-made fennel sausage, pepperoni, heirloom tomato, fresh mozzarella, italian cheeses, basil oil, roasted garlic tomato sauce

### FRENCH DIP 16.25

house roast beef, muenster, pepperoncini, leek, peppadew, italian cheeses, oregano, garlic butter, zesty mayo, french dip jus

### MEXICAN STREET CORN 13.50 [V]

grilled sweet corn, cotija lime mayo, chihuahua cheese, queso fresco, green onion, chile salt, cilantro  
add chimichurri chicken 6.00 | chorizo 3.00 | jalapeño or applewood-smoked bacon 3.00

## SALADS

add chimichurri tofu 4.00 | chimichurri chicken 6.00  
shrimp 8.00 | steak\* 9.00 | salmon 9.00 | ancho spice-rubbed ahi tuna 9.00

### HOUSE 8.50 [V]

mixed greens, red cabbage, carrot, asiago, balsamic basil marinated heirloom tomato, ancho crouton, grilled red onion, roasted garlic vinaigrette

### SHREDDED BRUSSELS SPROUT 10.75 [GF]

spinach, shredded brussels sprout, dried cherry, grapefruit, red onion, honey thyme almond, red bell pepper, orange zest, cracked black pepper, maple jalapeño bacon dressing

### CAESAR 10.50

romaine, purple kale, parmesan, romano & cotija, truffle crouton, crispy caper, soft-boiled farm egg, orange zest, cracked black pepper, creamy caesar

### SEARED AHI TUNA 18.75 [GF]

ancho spice-rubbed ahi tuna, spinach, purple kale, red onion, mandarin orange, jicama, grilled corn, feta, walnut, citrus mint vinaigrette

### ANCHO CHICKEN 16.25

chicken breast, romaine, avocado, black beans, cotija, pico de gallo, grilled corn, cilantro, plantain chip, cracked black pepper, ancho lime ranch

### GRILLED BEEF TENDERLOIN & BLEU 22.50

marinated beef tenderloin kabob of red bell pepper, crimini mushroom, red onion & radish, romaine, bleu cheese, grilled red onion, hearts of palm, chive, bread & butter cauliflower, ancho potato, cracked black pepper, creamy garlic dressing

## HANDHELDS

choice of: potato wedges, fries, here gose nothin'® chips, creamy coleslaw, ancho rice & beans  
sub soup or half house salad 2.50 | gluten-free bun 3.00

### FALAFEL 14.25 [V]

falafel of chickpea, herbs & spices, english cucumber, lemon labna, watermelon radish, pickled red onion, basil oil, pea tendril, naan

### CUBANO 15.50

smoked ham, pork confit, spicy pickle, baby swiss, pickled red onion, ipa mustard, toasted cuban bread

### TURKEY & HAVARTI CLUB 15.50

oven-roasted turkey breast, avocado spread, havarti, applewood-smoked bacon, mixed berry jalapeño mayo, arugula, tomato, sourdough

### GRILLED MAHI-MAHI TACOS 15.75

spice-rubbed mahi-mahi, avocado, green cabbage slaw, cilantro lime sour cream, flour tortilla  
sub chimichurri tofu

### SPICY CHICKEN 14.50

butter-milk-battered chicken breast, hot sauce syrup, house-made pickle, candied jalapeño, leaf lettuce, butter bun

### SALMON BURGER 17.50

house-made burger of salmon, red bell pepper & onion, spinach, mint, panko bread crumb, tomato, egg & old bay, avocado, grilled red onion, lemon, roasted garlic aioli, arugula, butter bun

### DOUBLE PUB BURGER 16.75

two-5oz seasoned beef patty, american cheese, house-made pickle, red onion, roasted garlic aioli, butter bun

### BEER-BATTERED BACON & EGG BURGER\* 18.75

half-pound angus beef, beer-battered jalapeño bacon, tomato-bacon jam, chile-fried farm egg, sharp cheddar, butter bun

[V] VEGETARIAN [GF] GLUTEN-FREE  SIGNATURE DISHES

\* These items are cooked to order. Consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of a foodborne illness.

# ENTRÉES

## SCHNITZEL À LA HOLSTEIN 18.50

pickle beer-brined & breaded pork cutlet, house-made spaetzle, green cabbage, lemon caper sauce, chile-fried egg, sweet pickled red cabbage, parsley

## RED CURRY JACKFRUIT 15.50 [VEGAN] [GF]

thai-roasted jackfruit, bok choy, yellow onion, crushed red pepper, marinated broccolini, rice, radish, fennel, pickled carrot, cilantro, chile lime peanut, sesame oil  
add chimichurri tofu 4.00 | chimichurri chicken 6.00 | shrimp 8.00 | salmon 9.00  
ancho spice-rubbed ahi tuna 9.00

## THAI FRIED CHICKEN 21.75

lemon-herb beer-brined & fried half chicken, coconut & scallion rice, jalapeño, edamame, ginger, lemongrass, carrot, basil, mint, sweet chili vinaigrette

## ESPRESSO-RUBBED RIBEYE\* 48.50

14oz prime espresso-rubbed ribeye, marinated & grilled asparagus, white cheddar-chive mashed potato, steak butter  
add shrimp 8.00 | crimini mushroom 2.50

## DIJON CHICKEN 18.75 [GF]

grilled dijon-marinated chicken breast, dijon sauce, green bean, yellow squash, zucchini, red onion, mashed potato, chive

## GAUCHO SKIRT STEAK\* 33.50 [GF]

12oz skirt steak, ranchero, ancho rice & beans, grilled red onion & jalapeño

## STUFFED POBLANO PEPPER 16.25 [V]

white cheddar, mashed potato, cumin, cilantro, chile & basil oil, roasted red pepper sauce, ancho rice & beans  
add chimichurri chicken 6.00 | steak\* 9.00 | chorizo 3.00

## JAMBALAYA 21.75

grilled shrimp, andouille, étouffée, white rice, red & green bell pepper, chile oil, cheddar-chive cornbread biscuit, cajun butter  
add blackened chimichurri chicken 6.00

## BRAISED POT ROAST 19.75

braised beef, oven-roasted carrot, crimini mushroom, grilled red onion, mashed potato, weissenheimer hefeweizen gravy

# PASTAS

sub gluten-free pasta 4.00 | add chimichurri tofu 4.00 | chimichurri chicken 6.00  
shrimp 8.00 | steak\* 9.00 | salmon 9.00 | ancho spice-rubbed ahi tuna 9.00

## PICKLE MAC & CHEESE 15.75

dill pickle-braised ground beef, red onion, house-made pickle, muenster, italian cheeses, orecchiette, cheddar cheese sauce, crushed red pepper, dill

## SHRIMP & CLAM BUCATINI 25.50

shrimp, little neck clam, tuscan kale, lemon, crushed red pepper, bucatini, white wine & butter sauce, italian parsley, extra virgin olive oil, herb garlic bread

## EMBER SPAGHETTI 15.25 [V]

asparagus, swiss chard, walnut, garlic, lemon, extra virgin olive oil, spaghetti, harissa cream, herb garlic bread

## BEEF TENDERLOIN STROGANOFF 23.50

beef tenderloin, roasted mushroom, pea, parsley, egg noodle, stout onion soubise, sour cream, cracked black pepper, herb garlic bread

# WEEKEND BRUNCH

served saturday & sunday until 2pm

## HUEVOS RANCHEROS STACK\* 13.75 [V]

crispy corn tortilla, ancho rice & beans, poblano pepper, fried farm egg, chimichurri, white cheddar, ranchero, cilantro lime sour cream, cotija, cilantro  
add chimichurri chicken 6.00 | steak\* 9.00 | chorizo 3.00

## BACON SAUSAGE SKILLET 14.50

bacon sausage, scrambled egg, smashed red potato, tomato-guajillo sauce, green onion, cheddar cheese sauce, house-made pimento cheese, crispy shredded potato

## VEGGIE QUICHE 13.75 [V]

maple-glazed sweet potato, roasted red bell pepper, leek, crimini mushroom, local cream, farm egg, goat cheese, spring mix salad, dried cherry, basil oil, lemon

## CROQUE MADAME 14.75

ham, mornay sauce, gruyere, ipa mustard, panini bread, chile-fried farm egg, cracked black pepper

## BAKED BLUEBERRY PANCAKE 9.75 [V]

oven-baked & buttered blueberry pancake, lemon curd, pure maple syrup, whipped cream, powdered sugar, mint

## CHICKEN & BISCUIT 14.75

cheddar-chive cornbread biscuit, buttermilk-battered chicken breast, house-made fennel sausage gravy  
add chile-fried farm egg 1.50

## SKIRT STEAK TACOS 15.75

negro pasilla-rubbed skirt steak, scrambled egg, chihuahua cheese, salsa verde, pickled red onion, candied jalapeño, flour tortilla, smashed red potato, cheddar cheese sauce

## DESTIHL BREAKFAST\* 13.50

two farm eggs, ancho potatoes, wheatberry toast, house-made mixed berry jam  
choice of: grilled bacon sausage, applewood-smoked or jalapeño bacon

# SEAFOOD

## THAI TUNA RICE BOWL [GF] 22.25

ancho spice-rubbed ahi tuna, carrot, green bean, bok choy, red bell pepper, green onion, basil, mint, cilantro, rice, thai sauce, chile-lime peanut, pea tendrils

## SPICE SEARED SEA BASS 28.75 [GF]

pan-seared sea bass, coconut rice, edamame, carrot, mint, bok choy, napa & red cabbage, scallion, grilled pineapple salsa, basil & chile oil

## WARM POTATO & SALMON 23.75 [GF]

oven-roasted salmon, yukon gold potato, roasted vegetables, dill, honey & stone ground mustard

## BEER-BATTERED FISH & CHIPS 15.50

weissenheimer hefeweizen-battered cod, potato wedges, tartar sauce, habanero-infused vinegar

# ONE DAY ONLY

served sunday

## SUNDAY FRIED CHICKEN 19.00

butter-milk-battered chicken breasts, hot sauce syrup, mashed potato, weissenheimer hefeweizen gravy, smoked pork green bean, lemon cornbread

# BRUNCH SIDES

## FRESH FRUIT 4.50 [V] [GF]

## SIDE OF BACON 5.00 [GF]

choice of applewood-smoked or jalapeño

## GRILLED BACON SAUSAGE 4.50 [GF]

**CHEDDAR-CHIVE CORNBREAD BISCUIT 3.00 [V]**  
served with butter

## CUP OF FENNEL SAUSAGE GRAVY 3.00

## ANCHO POTATOES 4.00 [V]

[V] VEGETARIAN [GF] GLUTEN-FREE

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