

WEST MAIN

TAPROOM + GRILL

LUNCH MENU

SERVED UNTIL 4PM

APPETIZERS

Hand Cut Fries - Served with smoked aioli and Elevation ketchup. **gf, v**
Sea Salt 6 **Garlic-Parmesan** 8 **Sweet Potato** 8

Local Wings - One pound of local wings served with smoked blue cheese dressing and creamy chimichurri. Choice of **Citrus Cajun** or **Spicy Buffalo**. **gf** 16

Green Chile Cheese Fries - Pork green chile, asadero, red chile cremá, guacamole, salsa fresca. **gf** 16

Crispy Brussel Spouts - Honey sriracha glaze, bacon, parmesan. **gf** 15

House Made Meatballs - Served with grilled bread, mozzarella, charred peppers, spicy marinara. **gf** 16

Crispy Chicken Tenders - Hand breaded gluten-free chicken tenders served with honey mustard and ranch dressing. **gf** 14

Spinach Artichoke Dip - Served with grilled bread and tortilla chips. **v** 14

SOUP + ENTREE SALAD

Pork Green Chile - Served with asadero, salsa fresca, red chile cremá, flour tortilla. **gf**
Cup: 6 **Bowl:** 11

Seasonal Soup - Ask your server about our current seasonal soup!
Cup: 5 **Bowl:** 10

BLT Salad - Spring mix, heirloom cherry tomatoes, crispy bacon, hard-boiled egg, shoestring potatoes, white balsamic vinaigrette. **gf** 13

Beet + Goat Cheese Crostini Salad - Spring mix, colored beets, pears, heirloom cherry tomatoes, red onion, walnuts, agave Dijon vinaigrette. **v** 14

Crispy Chicken Salad - Kale and romaine mix, gluten-free crispy chicken, cucumber, heirloom cherry tomatoes, red onion, avocado, bacon bits, served with your choice of dressing. **gf** 18

add grilled chicken 6
add crispy chicken (gf) 6
add grilled salmon* 8

Crafting Thoughtful + Honest Cuisine

gf - gluten-free

v - vegetarian

A 21% gratuity will be automatically added to parties of 8 or more.

*These items may be served raw or undercooked, or contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.