

Share Plates

- NACHOS V G** + Pork / Chicken / Prawns / Guac 6 18
Mozza, feta, Pico de Gallo, pickled jalapenos, crema, cilantro
- CHIPS & DIP VG G** + Add a dip 6 9
Choose from Pico de Gallo, Hummus, or Fresh Guacamole (all made in house)
- SPINACH DIP V** 15
House secret 3 cheese blend. Served with herbed crostini and tortillas

Small Plates

- TRIO OF SLIDERS** 18
1 each of BBQ Pulled Pork, Chicken Tinga, and Classic Beef, topped with house slaw and dill pickle.
- QUESADILLA VG K** 16
Flour tortilla, shredded chicken OR sweet corn with roasted poblanos, house cheese blend, salsa, sour cream, side Caesar salad
- TATER TOTS VG K** 8
Regular with creamy tomato dip or Buffalo with blue cheese ranch dip
- CRAB CAKES G** 15
Real crab, jicama slaw, crema, lemon
- WINGS G** 14
1lb Cajun blackened or Sticky sweet
- WARM PRETZELS V K** 12
2 freshly baked pretzels from It's a Bakery!, served warm with mustard

Soup & Salad

- CHOPPED CAESAR VG G** 16
Heart of romaine, prosciutto, Parmigiano
- SUMMER SALAD V** 18
Barley, arugula, romaine, strawberries, radishes, feta, almonds, raspberry sour vinaigrette
- TACO SALAD VG G** 18
Wild rice, black beans, shredded cabbage, choice of protein, Pico de Gallo, guacamole, cheddar, cilantro, crema
- FETA & WATERMELON VG G** + prosciutto 4 17
Fresh watermelon, salty feta, fresh basil, shaved almonds, balsamic drizzle
- FRESH DAILY SOUP CUP V** 7
Ask for details

Street Tacos

- 3 for 15 or 4 for 18
- RAJAS CON CREMA VG G** 16
Sweet corn, blistered poblano peppers, sour cream, feta
- CARNITAS G** 8
Slow roasted pork, pineapple salsa, onions, cilantro
- POLLO LIBRE G K** 14
Shredded chicken cooked in chipotles and tomatoes, chimichurri, feta, crispy cabbage
- CAMARONES BAJA G K** 12
Juicy seasoned prawns, crispy cabbage, Pico de Gallo, cilantro, crema

Thin Crust Pizzas

- Our pizzas are made with 100% Canadian mozzarella*
- MARGHERITA VG G K** + prosciutto 4 20
San Marzano tomatoes, Fiori Di Latte, fresh basil
- SPICY PIEROGI V G K** 22
Herb béchamel, sliced potatoes, cheddar cheese, bacon bits, green onions, sour cream, chili flakes
- HOT CAPICOLA G** 22
San Marzano tomatoes, spicy capicola, pepperoni, banana peppers, fresh thyme
- GORGONZOLA V G** 22
Extra virgin olive oil, pear, gorgonzola, prosciutto, fresh thyme
- BRIE + APPLE V G** + prosciutto 4 22
Herb béchamel, caramelized onions, walnuts, apple, brie, balsamic, fresh thyme, arugula
- PEPPERONI G K** 20
San Marzano tomatoes, garlic, pepperoni, mushrooms, fresh thyme
- FUNGHI VG G** 20
Mushroom béchamel, caramelized onions, gourmet mushroom blend, fresh thyme, Parmigiano
- MORNING GLORY PIZZA G** 20
San Marzano tomatoes, sausage, ham, pineapple

Pizza Upgrades

- +Vegan or GF crust +2
+Mushrooms, arugula, or spicy banana peppers +3
+Prosciutto, pepperoni, or spicy capicola +4



Baked never fried

Our food is made from fresh high-quality ingredients, locally sourced where possible, and never deep fried!



LIVE MUSIC EVERY SATURDAY NIGHT

Featuring fresh artists from around the valley and beyond!

NEED A VENUE FOR YOUR EVENT?

Ask us about private bookings for up to 40 guests in our fully-equipped meeting space!

CONNECT WITH US

Get in the loop about upcoming events, new beer releases, and more!



18% gratuity applies to groups 8+

V Vegetarian available on request

VG Vegan available on request

G Gluten friendly available on request

K Kid friendly