

# /from the kitchen

**HUMMUS 10**  
eggplant and sun-dried  
tomato hummus, flat bread

**DI STEFANO BURRATA 13**  
fruit and nut "relish", crostini

**AVOCADO BRUSCHETTA 13**  
crispy garlic, fried capers, chili

**HUSHPUPIES 8**  
corn, cheddar, scallion,  
bell pepper, honey butter

**TRUFFLE FRIES 8**  
parmesan, herbs, aioli

**AHI TUNA POKE 17**  
avocado, tamari marinade,  
wonton chips

**BRUSSELS SPROUTS 9**  
bacon lardons, grain mustard aioli

**ARTISANAL CHEESE**  
served with cherry-onion compote,  
marinated olives, candied pecans, crostini

*Chef's Selection*  
\$7 each or \$18 for 3

**HOT PASTRAMI SLIDERS 14**  
sauerkraut, swiss cheese, house sauce

**FRIED CHICKEN SLIDERS 12**  
cabbage slaw, swiss cheese, jalapeño, mayonnaise

**GRASS FED BEEF BURGER 13**  
1/2 pound, onion, lettuce, tomato, pickles,  
white truffle aioli, brioche bun

**FARMER'S SUPER FOOD SALAD 14**  
spring mix, spinach, blackberries, blueberries, strawberries,  
beets, seeds, avocado, açai vinaigrette

**CHOPPED SALAD 13**  
chopped romaine, fuji apple, pistachios, ewenique cheese,  
arugula, sherry vinaigrette

# /from the bar

## WINE

\$7 glass

**CHARDONNAY** *Au Bon Climat*

**SAUVIGNON BLANC** *Scarbolo*

**PINOT NOIR** *J Lohr*

**GRENACHE** *Taluma*

**ITALIAN RED** *Fuedo Principi Di Butera*

## COCKTAILS

\$7 each

### SOLSTICE

vodka, earl grey, lemon, mint

### NEGRONI

gin, sweet vermouth, Campari

### PALOMA

tequila, grapefruit, lime,  
grapefruit soda

### OLD FASHIONED

bourbon, house recipe

\$4 **BEER**

**PILSNER** *East Brothers "Bo Pilsner"* 5.0%

**AMBER** *Fat Tire Amber Ale* 5.2%

\$18 **FLIGHT**

**BOURBON FLIGHT** (3/4 oz pours)

*Noble Oak Double Oak*

*Michter's*

*High West American Prairie*

**HAPPY HOUR**