

## SNACKS & STARTERS

- DEVILED EGGS picnic style with fresh herbs 9  
 SPINACH & ARTICHOKE DIP warm chips 15  
 DIP DUO Thai chili queso, house guacamole 14  
 HOUSE SMOKED TROUT DIP Saltines 11  
 TUNA POKE\* fresh avocado, warm chips 16  
 JUMBO SHRIMP COCKTAIL house sauces 15  
 LOBSTER BISQUE whipped potatoes, dash of sherry 9  
 KOREAN CAULIFLOWER everyone's new favorite!! 13  
 BURRATA SALAD golden beets, fresh tomatoes and basil 18  
 KETTLE CHIPS braised beef, parm cream sauce, blue cheese 14  
 CRAB FRIES our famous fries with lump crab, Louie sauce 13  
 CRISPY OYSTERS\* homemade dill tartar, Nashville chili oil 16

## ENTRÉE SALADS

- THAI CHICKEN SALAD carrots, cilantro, honey-lime vinaigrette, crispy strips, Thai peanut sauce 18  
 KALE CHICKEN CAESAR SALAD\* rustic croutons, house-made dressing, grated parmesan cheese 18  
 CRISPY CHICKEN SALAD chopped eggs, bacon, avocado, and cheddar cheese with honey mustard dressing 20  
 PITTSBURGH SALAD\* filet mignon, bacon, ripe tomatoes tossed with French fries and blue cheese 25  
 GRILLED SALMON SALAD\* red onions, chopped egg, tomatoes, cucumber, goat cheese, Green Goddess 20  
 CRAB & JUMBO SHRIMP LOUIE sliced avocado, ripe tomatoes, chopped egg, with 1000 Island dressing 20  
 SOUP & SALAD Lobster Bisque with Kale Caesar\*, Green Goddess, or Traditional House 18  
 - add chilled sliced grilled chicken \$8 or Atlantic grilled salmon \$10 - additional charge for additional dressings -  
 House-Made Dressings: 1000 Island - Champagne Vinaigrette - Green Goddess - Roasted Garlic Ranch - Honey Mustard

## BURGERS & SANDWICHES

- FAMOUS FRENCH DIP\* toasted baguette, warm shaved prime rib, mayonnaise, hot au jus 24  
 HOUSE-SMOKED PASTRAMI butter toasted rye, melted Swiss cheese, and 1000 Island slaw 20  
 CLASSIC CHEESEBURGER\* Tillamook sharp cheddar cheese, fully loaded with mayo and LTP&O 17  
 GRILLED CHICKEN SANDWICH toasted bun, melted Jack cheese, avocado, mayo, arugula and tomato 16  
 MUSIC CITY CHICKEN SANDWICH topped with Nashville Hot sauce, slaw, herb mayo, tomato and pickles 16  
 CAJUN FISH SANDWICH seasoned and grilled, house-made dill tartar, dressed greens and pickles 18  
 WEST COAST GRILLED FISH TACOS seasoned Mahi-mahi, guacamole, creamy cabbage, cilantro 20  
 - please choose Kettle Chips, Creamy Coleslaw, Kale & Quinoa salad, French Fries or Green Rice -

## HOUSE SPECIALTIES

- VEGETABLE PLATTER an array of veggies and grain, with toasted French bread, *no request or substitutions please* 20  
 ATLANTIC SALMON\* seasoned and simply grilled, served with chilled asparagus salad, *dill tartar upon request* 20  
 IDAHO RAINBOW TROUT lightly seasoned and grilled, with kale & quinoa salad *dill tartar upon request* 22  
 SHRIMP NEW ORLEANS a creole tradition, with basmati rice and griddled french bread *best item on the menu!* 20  
 CAST-IRON YELLOWFIN TUNA\* seared rare, champagne vinaigrette, with vine-ripe tomatoes 24  
 FRITZIE'S FRIED CHICKEN or Nashville Hot, served with creamy coleslaw (*please allow +15 mins*) 26  
 CHICKEN TENDERS PLATTER with house-made honey mustard and BBQ sauce, fries and slaw 18  
 FILET MIGNON\* 9oz. hand-cut, seasoned and grilled, served with roasted garlic mashed potatoes 46  
 CAMPFIRE RIB-EYE\* 12oz. hand-cut, with Worcestershire-herb butter, served with French fries 38  
 BABY BACK RIBS 1/2 rack, slow cooked nightly, fall off the bone tender, French fries & creamy coleslaw 20  
 - add kale Caesar salad, Green Goddess, or traditional house salad to any house specialties for \$8 -

## HOUSE-MADE DESSERTS 11

- Oreo Ice Cream Sandwich hot Belgian chocolate sauce - Warm Carrot Cake caramel & cream cheese frosting

Fried menu items are prepared in peanut oil. Not every ingredient is listed on our menu, please let us know if you have any food allergies.

\*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

## ROSÉ & BUBBLES

HOGWASH *Rosé (on-tap)* | California 11/38  
CUVEE FRANCOISE *Brut Rosé* | France 30  
UMBERTO FIORE *Moscato* | Italy 8/32  
GIULIANA *Extra Dry Prosecco* | Veneto, Italy 10/34  
GLORIA FERRER *Blanc De Blancs* | Carneros 38  
SCHRAMSBERG *Mirabelle Brut* | North Coast 65

## CHARDONNAY

FRANCISCAN | California 11/38  
CHALK HILL | Russian River 14/48  
HARTFORD COURT | Russian River 58  
PATZ & HALL | Sonoma Coast 62  
JORDAN | Russian River 68  
LOUIS LATOUR *Pouilly-Fuisse* | France 72  
ROMBAUER VINEYARDS | Carneros 82  
GRGICH HILLS *Estate Grown* | Napa Valley 85

## OTHER WHITE WINES

BRUNN *Grüner Veltliner (on-tap)* | Austria 9/32  
PIGHIN *Pinot Grigio* | Friuli 36  
SASSI *Pinot Grigio (on-tap)* | Venezie 9/34  
PACIFIC RIM *Riesling (on-tap)* | Washington 9/34  
KLINKER BRICK *Albarino* | Lodi 10/36  
OYSTER BAY *Sauvignon Blanc* | New Zealand 11/38  
ST. SUPERY *Estate Grown Sauv Blanc* | Napa Valley 38  
HONIG *Sauvignon Blanc* | Napa Valley 14/48

## ZINFANDEL

KLINKER BRICK *(on-tap)* | Sonoma 10/36  
EASTON | Fiddletown 46  
VENGE *Scouts Honor* | Napa Valley 66

## CABERNET SAUVIGNON

COSENTINO WINERY *THE CAB* | Lodi 10/36  
BECKSTOFFER *The Sum (on-tap)* | California 13/45  
JUSTIN | Paso Robles 16/60  
GUNDLACH BUNDSCHU | Sonoma Valley 76  
GROTH VINEYARD | Oakville 88  
STAG'S LEAP WINE CELLARS *Artemis* | Napa 99  
SILVER OAK | Alexander Valley 110  
CAYMUS | Napa Valley 120  
CHIMNEY ROCK *Stags Leap District* | Napa 140

## PINOT NOIR

IRONSTONE VINEYARDS | Lodi 9/34  
ELOUAN *(on-tap)* | Oregon 11/38  
MEIOMI | California 13/45  
GOTHIC *Nevermore* | Willamette 46  
RAPTOR RIDGE | Willamette 55  
BELLE GLOS *Balade* | Santa Maria 60  
FLOWERS | Sonoma Coast 85

## MORE RED WINES

J. LOHR *Merlot* | Paso Robles 10/34  
WHITEHALL LANE *Merlot* | Napa Valley 64  
ANTIGAL WINERY *Uno, Malbec* | Mendoza 10/36  
RUNQUIST *1448 Blend (on-tap)* | California 12/42  
DONATI VINEYARDS *Claret* | Central Coast 40  
GRAMERCY CELLARS *Syrah* | Walla Walla 50  
SYMMETRY *by Rodney Strong* | Sonoma Coast 78

Outside Bottle Fee -\$10 per 750 ml bottle  
Half Priced Bottles on Sunday's, \$85 and under  
(Excludes All Holidays)

Visit our friends next door at The Hidden Bin  
for a larger selection of fine wines

## SIGNATURE MARTINIS & COCKTAILS

ESPRESSO MARTINI  
*Classic slow-drip cold brew, Chocolate, or Salted Caramel* 13

LA PEAR 'TINI  
*Grey Goose Pear vodka, muddled fresh ginger & lemon* 14

1908 AVIATION  
*Empress Indigo gin, Violette, Luxardo, lemon juice* 15

RASPBERRY LEMONADE  
*Bacardi Limon, raspberry liquor & homemade lemonade* 13

EMPLOYEES ONLY  
*Tres Agaves tequila, agave nectar, fresh squeeze lemon juice* 13

## LOCALS ON TAP

FULLSTEAM Paycheck *Czech Pilsner 4.5, Durham* 8  
SUGAR CREEK The Big O *Blood Orange IPA 7.0, Charlotte* 8  
ROYAL BLISS Cali King *West Coast IPA 6.8, Denver* 8  
OMB Copper *German Amber Ale 4.9, Charlotte* 7

OLD FASHION  
*Diplomatico Reserva rum or Bulleit Rye, Smoked?* 14

GRAPEFRUIT REFRESHER  
*Hendrix gin, St. Germaine, fresh grapefruit and soda* 12

BASIL GIMLET  
*Tito's vodka, agave nectar, muddled basil, mint, fresh lime* 12

CUCUMBER SUNRISE  
*Kettle One vodka, watermelon nectar, cucumber, lime & OJ* 12

THE ANTIOXIDANT  
*Kettle One Grapefruit vodka, tangerine, Aperol, lime & OJ* 13

## BOTTLED BEERS

HOEGAARDEN *The Original Belgian Wheat Beer 4.9, Belgium* 6  
SIERRA NEVADA *American Pale Ale 5.6, Asheville* 6  
STELLA ARTOIS *Premium Lager 5.2, Belgium* 6  
PACIFICO *Clara Mexican Pilsner 4.5, Mexico* 5