

MONDAY - THURSDAY 3PM - 6PM

During Late Night Entertainment Friday & Saturday 10PM – Close

Potato Tacos	^{\$} 6	Ahi Poke Cones	. \$12
Crispy blue corn tortillas filled with soft potatoes and Monterey jack cheese, topped with a Brussels		Diced Ahi tuna in a poke marinade with seaweed salad and topped with fresh mango and cucumber	
sprout and pickled carrot slaw, sour cream, fresh			
salsa fresca, and micro cilantro		Calamari	. \$11
Fried Green Tomatoes Crisp green tomatoes coated in a light garlic herb crust, layered on soft buratta cheese and topped	\$7	Seasoned crispy calamari rings drizzled with a mild Romesco sauce and finished with a fresh bell pepper and pistachio relish	
with a rich balsamic bacon jam and arugula		Chicken Wings Fall-off-the-bone chicken wings tossed in a sweet and	.\$9
Mediterranean Hummus House made harissa spiced hummus served with rainbow carrots and cauliflower, finished with preserved lemon and toasted pepitas, served with	\$6	spicy honey glaze and finished with peanuts and house-made pickles, served with our signature IPA ranch dressing	
hand-made grilled flat bread		Hand-Cut Fries	. \$5
Soft Pretzel Hand-made sourdough soft pretzel served with a	^{\$} 6	Choose between: sea salt and pepper, parmesan and garlic herb or white truffle oil	
trio of dipping sauces: beer cheese, spinach boursir and bacon mustard	١,	Mac & Cheese	. \$5
Meatballs & Queso Fundido	\$8	Crispy Brussels Sprouts	. \$5
Spicy beef chorizo meatballs cooked in a Mexican tomato sauce, broiled with Monterey jack cheese		Apple glaze, asiago cheese	
and served with blue corn tortillas		Sweet Potato Wedges	.\$5
Guacamole & Chips		Roasted garlic chipotle aioli	
DRINK SPECIALS			
House Wines	^{\$} 5	16oz Draft Beer	. \$5
Domestic and Import Bottles	^{\$} 5	Well Drinks	. \$5