



small plates

A little of this. A little of that. Taste around the menu without commitment or order-envy.

Share or don't share. In general, 2 – 4 plates per person would comprise a traditional full meal. Your server can guide you through this funhouse.

Vegetarian items are indicated with a "V". We are **not** a gluten-free environment, but items indicated by "G" have gluten-free *ingredients*.

WHITE BEAN & ARTICHOKE HUMMUS^V with grilled pita and marinated olives	\$6
GAZPACHO & TOMATILLO GRILLED SHRIMP 'SHOOTER'	\$2
Flight of 3 shrimp 'shooters'	\$5
Add a chaser of Absolut Peppar for	\$5
SPICY CHICKEN AND AVOCADO EGGROLLS with sour cream	\$4.5
GRILLED NAKED CHINESE DUMPLING KABOBS[†] ginger lemongrass pork bites with peanut sauce	\$5
GRILLED SHRIMP AZTECA with guac, sweet corn tamale cake, pico de gallo	\$6
GREEK-CHIC CHICKEN KABOBS^{G†} with mint-yogurt and cilantro-peanut pesto	\$5
THAI NOODLE BOWL^{V†} ginger-peanut noodles (chilled), cilantro, basil, mint, napa cabbage, sweet & sour carrots	\$5
With grilled spicy Thai barbequed shrimp (3) add	\$3.5
With grilled Tandoori chicken skewers (3) add	\$3.5
SOUP French Onion, Baked Potato, Chicken Tortilla	\$3

flatbread pizzas

WILD MUSHROOM AND ARUGULA FLATBREAD^V with white truffle vinaigrette	\$6
BBQ CHICKEN FLATBREAD with red onions and cilantro	\$6
SMOKED PORK FLATBREAD[†] with cilantro-peanut pesto and Anaheim chiles	\$6

frites bar



DISCO FRIES Canadian 'poutine' (poot-sin) style with melty mozzarella, slow cooked pot roast and gravy	\$3.5
PARMESAN FRITES^V with a trio of sauces	\$2.5
TRUCKSTOP FRITES^V covered in chipotle cheese sauce	\$3
PICKLE 'FRITES'^V with horseradish and honey mustard sauces – not truly fries, but truly delicious	\$3.5
AMERICAN FRIES straight up with Heinz	\$2

MINI SPINACH DIP AND TORTILLA CHIPS	\$5
VIETNAMESE SHRIMP SPRING ROLLS with a trio of sauces	\$5
GOAT CHEESE & ARTICHOKE POPPERS^V with fresh thyme and lemon zest	\$5
GRILLED ASPARAGUS SALAD^{V†} with honey roasted walnuts, gorgonzola and white truffle vinaigrette	\$4

slider pit



SHRIMP PO'BOY with Creole remoulade sauce	\$3.25
POT ROAST SLIDER with red wine gravy and fried onion straws	\$3.25
PULLED SMOKED PORK SLIDER topped with pickle 'fries'	\$3.25
MINI BURGER with 9-months-aged Tillamook cheddar and ranch-style greens	\$3.5
SLIDER COUTURE any slider with a mini bottle of Chandon bubbly	\$10.5

FRIED SHRIMP (3) with traditional cocktail sauce	\$6
JUMBO STUFFED 'SHROOMS^V (3) with creamy horseradish sauce	\$4
PASTA BOLOGNESE wide noodles with pork and beef ragu	\$6
SEARED RARE TUNA WONTONS* with soy glaze, wasabi mayo and asian slaw	\$8
CALAMARI in peppery buttermilk batter with sesame-ginger sauce	\$8
BRUSCHETTA with mild goat cheese, kalamata olives, focaccia crisps	\$8
GRILLED 4 OZ. ATLANTIC SALMON^G over honest gold mashers	\$8
SEARED SEA SCALLOPS^{G*} over honest gold mashers	\$9
GRILLED 4 OZ. FILET MIGNON^{G*} with parmesan garlic sauce	\$10

big small plates They're not really small. They're oversized appetizers meant for serious sharing.

CHIPOTLE CHICKEN NACHOS with homemade salsa, guacamole, sour cream	\$9.5
CHICKEN WINGS Thai chile glazed with sesame-ginger sauce or Buffalo style	\$8
SPINACH DIP with cheesy lavosh crackers	\$9
LETTUCE WRAPS[†] with chicken sauté, julienne vegetables and wonton strips	\$9
HAND-BREADED CHICKEN FINGERS traditional or buffalo style	\$8
JUMBO STUFFED 'SHROOMS^V (7) with creamy horseradish sauce	\$9.5

team spirits Communal eating meets communal drinking.

SANGRIA pitcher of red or white with fresh-cut-fruit	\$12
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VICTORY 750ML BOTTLES, AWARD-WINNING CRAFT BEERS

Gold Monkey Belgian Tripel ale, tons of flavor, great with basics like grilled fish. ..	\$12
Wild Devil Belgian spice and citrusy hops with a Belgian IPA style drinkability ...	\$18

devoour

greens

TUSCAN WHITE BEAN SALAD^v with goat cheese, tomatoes, balsamic and focaccia crisps \$5

CHOP SALAD with bacon, corn, croutons, choice of bleu or cheddar cheese and ranch or balsamic vinaigrette \$5

CAESAR SALAD with our own Caesar dressing \$5

soup kitchen all of our soups are homemade every morning

OUR ORIGINAL BAKED POTATO SOUP with bacon, scallions and cheddar \$3

FRENCH ONION SOUP with provolone and crouton \$3

CHICKEN TORTILLA SOUP with naturally lean poached chicken and Anaheim chiles \$3



entrées

Add a side salad or bowl of soup (above) \$2.00

STUFFED CHICKEN BREAST garlic herb cream cheese, today's vegetables, honest gold mashed potatoes \$16.95

GRILLED ROSEMARY CHICKEN today's vegetable, honest gold mashers \$14.25

CHICKEN PARMESAN over pasta with fontina-provolone-parm cheeses \$15.25

CHICKEN FETTUCCINE ALFREDO grilled chicken breast atop fettuccine tossed in our rich alfredo sauce and a blend of fontina, provolone and grated parmesan cheese \$15.95

DOWN HOME POT ROAST honest gold mashers, homestyle vegetables, red wine mushroom sauce \$14.25

ENCHILADAS choose **CHIPOTLE SMOKED CHICKEN** or **WILD MUSHROOM^v** with queso fresco, pico rice, black beans, napa cabbage \$13.95

FILET MIGNON^{*} (8 oz.) basted with red wine garlic butter, choice of potato, today's vegetables \$25.95

NEW YORK STRIP^{*} (12 oz.) choice of potato, today's vegetables \$21.75

ATLANTIC SALMON
FIRE GRILLED with honest gold mashers and today's vegetables \$17.95
SIMPLY PREPARED grilled with salt and pepper, panzanella bread salad, grilled asparagus \$17.95

HUGE PANKO BREADED SHRIMP (7) & FRIES with peanut ginger slaw[†] \$17.25

CHICKEN FINGER PLATTER fries, peanut ginger slaw[†], honey mustard \$14.50

9 OZ. PRIME TOP SIRLOIN^{*} grilled and basted with red wine butter and served with choice of potato and seasonal vegetable \$18.25
Add 3 grilled or fried shrimp for \$5.95

SIZZLING FAJITAS bell peppers and onions, warm flour tortillas, traditional accompaniments
Chicken \$15.75 | Steak or Combo \$17.95

MEATLOAF NO. 9 mashed Yukon Golds, onion straws, French green beans \$11.95

SEARED GEORGES BANK SCALLOPS lemon-asparagus risotto, baby greens, basil-infused olive oil \$18.95

ALMOND CRUSTED TILAPIA[†] amaretto beurre blanc, fresh berries, grilled asparagus \$16.95

JUMBO GRILLED SHRIMP (8) tomatillo-lime marinated shrimp, grilled asparagus, panzanella bread salad with tomatoes, basil, baby arugula, balsamic vinaigrette \$17.25

BBQ BABY BACK RIBS with peanut ginger slaw[†] and french fries. Half Slab \$16.95 | Full Slab \$20.95
Add 3 grilled or fried shrimp for \$5.95

entrée salads

Add a bowl of homemade soup (at left) \$2.00

TUSCAN WHITE BEAN ENTREE SALAD^v goat cheese, tomatoes, white beans, balsamic greens, focaccia crisps \$9.95

CHICKEN CAESAR herb-marinated chicken breast, shredded Romano, warm polenta croutons \$11.75

SEARED AHI TUNA SALAD^{†*} napa cabbage, bananas, cashews, wonton strips, banana-ginger vinaigrette \$13.50

FIRE GRILLED BBQ SALMON SALAD[†] mandarin oranges, spicy pecans, tortilla straws, red onions, sweet citrus vinaigrette \$14.95

HEARTLAND GRILLED CHICKEN SALAD[†] smoked bacon, aged cheddar, spicy pecans, red onions, croutons, garlic ranch \$11.95 | Also available with lightly breaded chicken tenderloins

BUFFALO BLEU SALAD[†] hand-breaded chicken tenderloins in Buffalo wing sauce, bacon, sharp cheddar, croutons, spicy pecans, red onions, creamy gorgonzola, garlic ranch \$12.95

CHICKEN ASIAN CHOP CHOP[†] sesame chicken sauté, napa salad, snow peas, peanuts, bell peppers, jicama, napa dressing \$11.95

PRIME STEAK & WEDGE SALAD^{†*} gorgonzola, polenta croutons, spicy pecans, bacon, grilled asparagus, roasted golden beets, red onions, buttermilk bleu cheese dressing \$14.95

sandwiches and premium burgers

SERVED WITH YOUR CHOICE OF SIDE:
French Fries
Today's Vegetables
Honest Gold Mashed Potatoes
Peanut Ginger Slaw[†]
Tortilla Chips & House Salsa
Mediterranean Orzo
Loaded Baker (after 5PM)

BRENTWOOD CHICKEN SANDWICH smoked bacon, gouda cheese, dijon-spiked mayo, baby greens, tomato & onion, toasted whole wheat bun \$10.50

FRENCH DIP 7 oz. shaved roast beef, aged provolone, toasted torpedo roll \$11.25

SO. CAL FISH TACOS chipotle mayo, panko-breaded tilapia, Napa cabbage, pico, honey-cumin dressing, chips and salsa \$10.25

VEGGIE SANDWICH^v tuscan white beans, field greens, goat cheese, aged provolone cheese, balsamic tomatoes, fresh basil and red onions on whole-grain bread \$9.95

TILLAMOOK DELI BEEF SANDWICH roasted beef, horseradish sauce, aged Tillamook cheddar, arugula, watercress, tomatoes & red onions on rye \$9.95

HONEY-DIJON CHICKEN SALAD SANDWICH[†] all white meat chicken salad with toasted pecan straws, on whole-grain bread with baby greens \$9.95

SOUTHWEST GRILLED CHICKEN WRAP[†] spicy pecans, red peppers, bacon, tortilla straws, pepperjack cheese, garlic ranch, house salsa \$10.25

FARMHOUSE CLUB[†] brown sugar and honey cured ham, mesquite turkey, bacon, basil pesto aioli, buttery gouda, whole-grain bread \$9.95

TILLAMOOK CREEKSTONE FARMS BLACK ANGUS BURGER[†] two thick slices of Tillamook cheddar aged nine months, smoked bacon, tomato, onion, lettuce on our whole wheat bun \$10.50

BUILD YOUR OWN CREEKSTONE FARMS BLACK ANGUS BURGER[†] lettuce, tomato, red onion
Straight up \$9.50 | **Add cheese and/or bacon**
Tillamook cheddar, provolone, gorgonzola or gouda \$10.50

sweets and treats

WHITE CHOCOLATE BANANA CREAM PIE fresh bananas, pastry cream, caramel drizzle, white chocolate shavings \$2.95

BOURBON PECAN PIE[†] caramel, Cointreau chantilly cream \$2.95

SNICKERS[®] CRUNCH ICE CREAM DOME[†] on an Oreo[®] & peanut cookie crust \$2.95

CHOCOLATE CAPPUCCINO CAKE chocolate ganache, espresso icing, vanilla ice cream, Kahlua fudge \$2.95

CRÈME BRÛLÉE rich vanilla bean custard, caramelized sugar top \$2.95



ITALIAN-STYLE DONUT FLIGHT cinnamon, nutmeg with dark chocolate Kahlua and white chocolate Baileys dipping sauces \$5.95

S'MORES FONDUE CROCK warm chocolate ganache, marshmallows with crystalized graham cracker sticks and strawberries \$4.95

THREE'S COMPANY any three (excludes donuts and s'mores) \$7.50

FAB FIVE any five (excludes donuts and s'mores) \$11.25

COFFEE FABULOSITY \$2.95 with any dessert purchase

Cup-a-joe plus a sidecar. Select one of our fine flavored liqueurs:

Disaronno | Baileys | Chambord
Frangelico | Godiva | Kahlua
Patrón XO Café

† We use nuts and nut based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.

* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

^v Vegetarian item.



drinks

happier hour

Drinks specials

MONDAY – FRIDAY | 5 – 7

\$1 off house cocktails

\$1 off draft beer



TUESDAY | 5 – 7

1/2 off all wine by the bottle

SELECT \$6 APPETIZERS

Mon – Fri | 5 – 7 & 10 – close
(bar/lounge only)

wine flights

Smaller pours to enjoy any three wines from our by-the-glass list below — white or red, familiar or unexplored. Happy swirling. \$9.95 (Pick any three below.)

white vino

SLIGHTLY SWEET

Montevina White Zinfandel
AMADOR COUNTY, CA \$6.00 | \$21.95

Chateau Ste. Michelle Riesling
COLUMBIA VALLEY, WA \$7.50 | \$26.95

LIGHT & CRISP

Montevina Sauvignon Blanc CALIFORNIA \$7.50 | \$26.95

Ecco Domani Pinot Grigio ITALY \$7.50 | \$26.95

Martin Codax Albarino RIAS BAIXAS, SPAIN \$9.50 | \$33.95

Kim Crawford Sauvignon Blanc NEW ZEALAND \$10.75 | \$37.95

LUSH & SMOOTH

Trinity Oaks Chardonnay CALIFORNIA \$6.50 | \$22.95

Columbia-Crest Chardonnay
COLUMBIA VALLEY, WA \$6.75 | \$23.95

J. Lohr Riverstone Chardonnay MONTEREY, CA \$9.00 | \$31.95

Seven Daughters White Wine Blend
SANTA BARBARA, CA \$9.00 | \$31.95

Toasted Head Chardonnay DUNNIGAN HILLS, CA \$9.75 | \$34.95

Conundrum, White Wine Blend
NAPA VALLEY, CA \$15.00 | \$52.95

red red wine

MEDIUM BODY

Redwood Creek Merlot NORTHERN HILLS, CA \$6.00 | \$21.95

Red Diamond Merlot
YAKIMA & COLUMBIA VALLEY, WA \$7.75 | \$27.95

Jargon Pinot Noir California \$9.00 | \$31.95

J. Lohr Los Osos Merlot PASO ROBLES, CA \$9.75 | \$34.95

Estancia Pinot Noir MONTEREY, CA \$11.00 | \$38.95

A BIT SPICY

Yellow Tail Shiraz AUSTRALIA \$6.00 | \$21.95

Snoqualmie (SNO-KWAL-ME) Syrah
WAHLUKE SLOPE, WA \$8.00 | \$28.95

Rancho Zabaco Dancing Bull
LODI REGION, CA \$8.75 | \$30.95

Ruffino Aziano Chianti Classico ITALY \$9.00 | \$31.95

Trivento Amado Sur Malbec ARGENTINA \$9.25 | \$32.95

ROBUST & FULL

Canyon Road Cabernet Sauvignon
CALIFORNIA VALLEY, CA \$6.00 | \$21.95

Ménage à Trois Red Wine Blend
CALIFORNIA \$8.00 | \$28.95

Main St. Winery Cabernet Sauvignon
CALIFORNIA \$9.25 | \$32.95

Louis M. Martini Reserve Cabernet
NAPA VALLEY, CA \$11.25 | \$39.95

half bottles

Kendall Jackson Chardonnay COASTAL VALLEY, CA \$18.95

Blackstone Merlot COASTAL VALLEY, CA \$15.95

Louis Jadot Beaujolais FRANCE \$14.95

J. Lohr Seven Oaks Cabernet PASO ROBLES, CA \$19.95

bubbles

Chandon (187 ml) mini bottle \$15.95

Domaine Ste. Michelle \$26.95

mini martini flights

Pick any three for \$9.00.

COSMO MINI Absolut Citron, triple sec, fresh lime,
Ocean Spray Cranberry Juice

BLUE MOON PUNCH MINI Absolut Vanilia, DeKuyper
Island Punch Pucker, Sprite

KEY LIME PIE MINI Absolut Vanilia, key lime,
sweet & sour, half & half

GUAVATINI MINI Absolut, shot of guava, fresh-
squeezed lemonade

CHOCOLATE SMOOVIE MINI Absolut Vanilia, white
crème de cacao, dark crème de cacao, sweet cream

ADAM & EVE APPLE Absolut, DeKuyper Sour Apple
Pucker, lemonade

martinis

BLUEBERRY MARTINI Stoli Blueberi Vodka, blue
curacao, pomegranate, cranberry juice \$7.25

X-RATED FLIRTINI Champagne and premium French
vodka with organic blood orange juice, mango &
Brazilian passion fruit \$7.75

ZEN GREEN TEA MARTINI Zen Green Tea Liqueur,
Skyy Vodka, Ocean Spray white cranberry juice \$7.25

POMTINI Grey Goose Premium Vodka, pomegranate,
cranberry juice \$7.75

CHOCOLATE MARTINI Absolut Vanilia, Godiva Chocolate
and Kahlua \$7.25

DIRTY MARTINI Grey Goose Vodka or Bombay
Sapphire Gin, olive juice. Choose from Santa Barbara
bleu cheese, jalapeño or pimento stuffed olives \$8.25

LUXE COSMO Level, Cointreau, Ocean Spray cranberry
juice, fresh squeezed lime juice \$8.25

ESPRESSO MARTINI Absolut Vanilia, Patron XO Café
Coffee Liqueur, a shot of joe and sweet cream \$7.25

specialty cocktails

HARD LEMONADES Choose from Three Olives Grape or
Three Olives Cherry Infused Vodka blended with our
famous hand pressed lemonade \$7.25

CUBANO MOJITO Bacardi Rum, mint, sugar, fresh lime,
soda. Choose from traditional, blueberry, guava,
mango, pomegranate, raspberry or strawberry \$6.75

STRAWBERRY BASIL LEMONADE Plymouth Gin, fresh
squeezed lemons, strawberries, basil \$6.25

MANGO RUM DROP Cruzan Mango Rum, fresh
squeezed lemonade, orange juice, with a sidecar of
Chambord or Midori \$6.75

1800 GRAND MARGARITA 1800 Reposado Tequila,
Grand Marnier, sweet & sour \$7.75

SUPERFRUIT MARGARITA Cabo Wabo Blanco Tequila,
guava nectar, sour mix \$8.95

NAUGHTY MARGARITA Patron Silver Tequila blended
with X-Rated Fusion Liqueur & sour mix \$8.95

SUPA-FLY SWEET TEA Firefly Sweet Tea vodka, water
and lemon twist \$6.95

JOHN DALY Firefly Sweet Tea vodka, hand-pressed
lemonade, peach schnapps, fresh mint \$6.95

* Add a sidecar of Chambord or Midori to a margarita \$1.99

long island iced teas

Vodka, rum, gin and sweet & sour form the base
for the traditional L.I.Tea, and then the fun begins.
Choose your poison, then select either a glass or
pitcher. Glass \$6.00 | 1 Liter Pitcher \$7.25

GEORGIA PEACH Peachtree schnapps, cranberry

KENTUCKY Jim Beam, cranberry

LONG BEACH Triple sec, cranberry

MELON Midori, cranberry

RASPBERRY Raspberry Rush, cranberry

TENNESSEE Jack Daniel's, cranberry

TEXAS Tequila, triple sec, Coke

TEXAS BEACH Tequila, triple sec, cranberry

TOP SHELF Absolut, Bacardi, Tanqueray, Cointreau,
sweet & sour, Coke (Add \$1.00)

beer

Not all selections are offered in both draft and bottle. Ask your server for
current draft selections.

AMERICAN DRAFT \$3.75 | **BOTTLE** \$4.00 Budweiser,
Bud Light, Bud Light Lime, Coors Light, Miller Light,
O'Doul's N/A

SPECIALTY DRAFT \$4.00 | **BOTTLE** \$4.25 Budweiser
American Ale, Michelob Amber Bock, Michelob Ultra,
Michelob Light

MICROBREW/CRAFT DRAFT \$4.95 | **BOTTLE** \$4.75 Blue Moon
Belgian White, Samuel Adams Boston Lager, Sam
Adams Light, Samuel Adams Seasonal

IMPORT DRAFT \$4.95 | **BOTTLE** \$4.75 Amstel Light, Bass
Pale Ale, Beck's Premier Light, Corona Extra, Corona
Light, Guinness, Heineken, Heineken Premium Light,
Newcastle Brown Ale, Stella Artois

what's behind the bar

VODKA Absolut, Absolut (Citron, Mandrin, Peppar,
Raspberri, Vanilia), Belvedere, Chopin, Ciroc, Firefly
Sweet Tea, Grey Goose, Ketel One, Ketel One Citroen,
Level, Skyy, Skyy Infusions Citrus, Smirnoff, Stoli, Stoli
Blueberi, Three Olives Cherry, Three Olives Grape,
Ultimat, Vox

RUM Bacardi, Bacardi Limon, Bacardi 151, Captain
Morgan, Cruzan Light, Cruzan Mango, Cruzan
Pineapple, Leblon Cachaca, Malibu, Meyers's Dark

GIN Beefeater, Bombay Sapphire, Plymouth, Tanqueray,
Tanqueray No. Ten

COGNACS Courvoisier VSOP, Hennessy VS,
Remy Martin VSOP

TEQUILA 1800 Reposado, Cabo Wabo Blanco, El
Tesoro Platinum, Gran Centenario Añejo, José Cuervo
Gold, Patron Silver, Sauza Hornitos Reposado, Sauza
Tres Generaciones Reposado

BOURBON/WHISKEY Bookers, Canadian Club, Crown
Royal, Jack Daniel's, Jameson, Jim Beam, Knob Creek,
Maker's Mark, Old Bushmills, Seagram's 7, Seagram's
VO, Wild Turkey

SCOTCH Chivas Regal, Dewars, Glenlivet, J&B, Johnnie
Walker Black, Johnnie Walker Red, Macallan 12yr.

CORDIALS Baileys, Chambord, Cointreau, Disaronno,
Drambuie, Frangelico, Galliano, Godiva Chocolate,
Goldschlager, Grand Marnier, Jagermeister, Kahlua,
Midori, Patron XO Café Coffee Liqueur, Romana
Sambuca, Rumble Minze, Southern Comfort, Tuaca,
Tia Maria, X-Rated Fusion Liqueur, Zen Green
Tea Liqueur

