



TIME FOR

DINNER

CHOOSE YOUR OWN ADVENTURE



4-10 PM

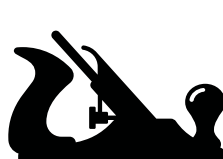
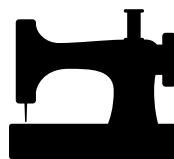
WEEKDAYS & SUNDAYS



4-11 PM

FRI & SAT

WE'RE BRINGING OUT
FOOD AND DRINK



APPETIZERS & SALADS:

GF CAJUN LAMB SAUSAGE \$9
Roasted peppers, pickled red onions

GF BEETS BY LOCA HALF \$7 / FULL \$13
Beets, arugula, blueberries, pumpkin seeds, goat cheese, grapefruit vinaigrette

THE MASSIVE ATTACK SALAD HALF \$7 / FULL \$13
Tempura broccoli, asparagus, avocado, spinach, cucumbers, Parmesan, preserved lemon vinaigrette

PEPPERS FIVE WAYS \$14
Bacon-wrapped jalapeños, fresno poppers, grilled shishitos, mixed pickled peppers & pepper jam
Add a fresno or jalapeño \$2.50

GF BLUE CORN EMPANADAS \$8
Stuffed with zucchini, squash & Oaxaca cheese, served with a smoked tomato sauce

GF SHRIMP CEVICHE* \$12
Pineapple, cucumbers, tomatoes, jalapeños, avocado, pineapple citrus broth

GF CURRY DUCK-LAMB ALBONDIGAS \$9
Lamb, pork & duck meatballs served on a bed of cheesy polenta with cucumber sour cream sauce

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Our kitchen is not allergy free, however, we encourage you to ask your server for **GF** Gluten Free and Vegetarian preparation of any dish on our menu.

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGY YOU MAY HAVE.

MEATS:

GF WHOLE FRIED IDAHO TROUT 
ONE FISH/\$11.75 TWO FISH/\$22.75 ("RED FISH, BLUE FISH")

GF COCHINITA PIBIL (RED-CHILE BRAISED PORK)
1/4 LB/\$7.75 1/2 LB/\$14.75 1 LB/\$28.75

GF ROTISSERIE CHICKEN   
CAJUN SPICED \$5.75 \$11.75 \$21.75
OR
LEMON BROWN BUTTER

GF ROASTED GOAT (CABRITO)
1/4 LB/\$9.75 1/2 LB/\$18.75 1 LB/\$36.75

GF FIGHTING COCK WHISKEY BRAISED SHORT RIBS
1/4 LB/\$8.75 1/2 LB/\$16.75 1 LB/\$32.75

GF CORIANDER ROASTED COLORADO LAMB*
1/4 LB/\$9.75 1/2 LB/\$18.75 1 LB/\$36.75

PORTION COUNSELING: 1/4 LB of meat is decent for one person. 1/2 LB of meat is for people who can eat.

DESSERTS:



GF BUTTERSCOTCH PUDDING \$3/\$6
With almond toffee

GF MEYER LEMON PANNA COTTA \$7
With Lavender blueberry compote

SEASONAL FRUIT COBBLER \$7
With Streusel, vanilla ice cream

GF WARM CHOCOLATE BROWNIE \$7
With Salty dog chocolate ice cream with toasted walnuts

SIDES: REG \$5 / LARGE \$10

GF CHICKPEA CROQUETTES

GF SPICY & SWEET BRAISED GREENS

GF CORN & HEIRLOOM TOMATO RISOTTO

GF FRIED SWEET PLANTAINS

GF SUMMER VEGETABLES & BACON VINAIGRETTE

WISCONSIN CHEDDAR MAC & CHEESE

GF TOASTED CUMIN BLACK-EYED PEA SALAD

GF HAND-CUT FRENCH FRIES

All ingredients may not be listed. All our sides are vegetarian except the Summer Vegetables and all except the Mac & Cheese are **GF** gluten free. DUE TO SPACE CONSTRAINTS, WE DO NOT HAVE AN ISOLATED GLUTEN FREE FRYER. If you have Celiac disease or extreme gluten sensitivity, please consult with your server about the most appropriate menu options for you.

BREADS:

JALAPEÑO CORNBREAD \$4

GF HANDMADE CORN TORTILLAS \$2.50

GREEN-CHILE CHEDDAR BISCUIT \$4

GF GRIDDLED GOAT CHEESE MASA \$3

REMINDER No. 2 OF 3



EVERYONE WANTS TO BE HAPPY
HAPPY HOUR
TUESDAY - FRIDAY 4-6PM
SATURDAY - SUNDAY 4-5PM

MENU
DINNER
LAST UPDATED 7/17/17





WINE BY THE GLASS/BOTTLE

ALL THE BEERS 

COCKTAILS & LIQUOR 



WHITES

- \$11 / \$40 BUBBS (YEP THAT'S BUBBLES / STEORRA BRUT)
- \$9 / \$32 UNDERWOOD PINOT GRIS (WILLAMETTE VALLEY, OREGON)
- \$11 / \$40 QUIVIRA SAUVIGNON BLANC (SONOMA COUNTY, CALIFORNIA)
- \$10 / \$36 BONNY DOON PICPOUL (CENTRAL COAST, CALIFORNIA)
- \$10 / \$36 BOUNDARY BREAKS RIESLING (FINGER LAKES, NEW YORK)
- \$12 / \$44 SUMMER WATER ROSÉ (CENTRAL COAST, CALIFORNIA)
- \$12 / \$44 CHEHALEM INOX CHARDONNAY (WILLAMETTE VALLEY, OREGON)
- \$12 / \$44 ZACA MESA WHITE BLEND (SANTA YNEZ VALLEY, CALIFORNIA)



REDS

- \$10 / \$36 HAHN GSM GRENACHE BLEND (CENTRAL COAST, CALIFORNIA)
- \$13 / \$48 LABOR WINES PINOT NOIR (WILLAMETTE VALLEY, OREGON)
- \$15 / \$56 RABBLE TEMPRANILLO (PASO ROBLES, CALIFORNIA)
- \$9 / \$32 I'M NOT DRINKING ANY %&*# MERLOT (SANTA CRUZ, CALIFORNIA)
- \$12 / \$44 CATENA MALBEC (MENDOZA, ARGENTINA)
- \$11 / \$40 TABALÍ RESERVA CARMÉNÈRE (LIMARÍ, CHILE)
- \$15 / \$56 WILD HOG ZINFANDEL (SONOMA COAST, CALIFORNIA)
- \$12 / \$44 THE LOST COLONY SYRAH BLEND (SONOMA COUNTY, CALIFORNIA)
- \$14 / \$52 SUMMERS CABERNET SAUVIGNON (SONOMA/NAPA VALLEY, CALIFORNIA)

THIS IS THE WILD,

WILD WEST 

All our wines, beers, & spirits are sourced from the best purveyors in the WESTERN HEMISPHERE.

EVERYONE WANTS TO BE HAPPY



HAPPY HOUR
TUESDAY - FRIDAY 4-6PM
SATURDAY - SUNDAY 4-5PM



CANS

- GF \$5 / NEW PLANET TREAD LIGHTLY ALE
- \$3 / UTICA CLUB PILSENER
- \$4 / IMPERIAL LAGER
- \$6 / ACIDULOUS SOUR WHEAT ALE
- \$6 / AVERY LILIKO'I KEPOLO WITBIER
- \$5 / TELLURIDE FACE DOWN BROWN
- \$8 / RENEGADE ENDPOINT TRIPLE IPA



\$5 DRAFTS

- GF ROTATING CIDER (ASK YOUR SERVER)
- ELEVATION 8 SECOND KOLSCH
- ODELL DRUMROLL AMERICAN PALE ALE
- BLACK SHIRT BREWING RED ALE (12oz)
- LA CUMBRE A SLICE OF HEFEN (12oz)
- CEREBRAL RARE TRAIT IPA (12oz)
- GREAT DIVIDE VELVET YETI STOUT
- ROTATING TAP (ASK YOUR SERVER)



BOTTLES

- GF \$7 / STARCUT PULSAR CIDER
- \$7 / FUNKWERKS APRICOT PROVINCIAL
- \$8 / TRINITY SAISON
- \$7 / BALLAST POINT PINEAPPLE SCULPIN
- \$8 / OMMEGANG ROSETTA BELGIAN KRIEK
- MP / MP ROTATING SOUR SELECTION (ASK YOUR SERVER)



BARREL-AGED COCKTAILS

- \$13 / OLD FASHIONED TAP RYE
- \$13 / VIEUX CARRÉ KNOB CREEK RYE
- \$13 / EXTRA LONG ISLAND TOP SHELF

HOUSE COCKTAILS WORK IS WELL (\$8) CLASS IS BARTENDER'S CHOICE (\$10)

- Hibiscus-Grapefruit Lemonade Recommended with GIN, TEQUILA, or WHISKEY
- Blood Orange-Ginger Recommended with TEQUILA, GIN, or RUM
- Blackberry-Tarragon Limeade Recommended with GIN, TEQUILA, or WHISKEY
- Spicy-Basil Sour Recommended with GIN, VODKA, or TEQUILA



BEER & SHOT 

- \$7 / UTICA CLUB & MELLOW CORN
- \$9 / IMPERIAL LAGER & CABRITO REPOSADO
- \$9 / VELVET YETI NITRO & DIPLOMÁTICO RUM
- \$12 / AVERY LILIKO'I & MARBLE GINGERCHELLO
- \$12 / TRINITY SAISON & XTABENTÚN
- \$10 / BSB RED ALE & ROCK N RYE

TEQUILA

- Lunazul (Well) \$6
- Casa Noble Blanco \$10
- Código Rosa \$11
- Ocho Reposado \$12
- Suerte Reposado \$9
- Fortaleza Reposado \$12
- Azuñia Añejo \$13
- Dulce Vida 5yr Extra Añejo \$16
- Del Maguey Vida Mezcal \$10

RYE WHISKEY

- Laws Secale \$12
- Tap Rye Sherry \$10
- Feisty \$10
- Knob Creek 100 Proof \$9
- Redemption Barrel-Strength \$15

BOURBON

- Old Granddad (Well) \$6
- Buffalo Trace \$8
- Breckenridge \$11
- Russell's Reserve \$10
- Jefferson's Ocean-Aged \$14
- Eagle Rare \$9

AMERICAN SINGLE MALT

- Stranahan's \$12 Westland Peated \$14
- Deer Hammer \$11 Westland Sherry \$14
- Colkegan Cask \$13 McCarthy's \$12

VODKA

- Pearl (Well) \$6
- Tito's \$8
- Boyd & Blair Potato \$9
- Leopold Bros Silver Tree \$9
- St. George Citrus \$8

GIN

- Spring 44 (Well) \$6
- Wheeler's \$8
- Leopold Bros Navy Strength \$11
- St. George Botanivore \$9
- Death's Door \$10

RUM

- Don Q (Well) \$6
- Parce 8yr \$9
- Plantation Original Dark \$8
- Real McCoy 12yr \$11
- Flor de Caña 25yr \$18

OTHER SPIRITS

- \$8 / Marble Moonlight Espresso
- \$8 / Buffalo Trace Bourbon Cream
- \$8 / Slow & Low Rock & Rye
- \$10 / Marble Gingercello Reserve
- \$8 / Leopold Bros Fernet
- \$9 / Peach Street Amaro
- \$7 / Xtabentún
- \$10 / Leopold Bros Absinthe
- \$8 / Sacred Bond Brandy

REMINDER No. 3 OF 3

LAST UPDATED 7/17/17