



TIME FOR

DINNER

CHOOSE YOUR OWN ADVENTURE



4-10 PM

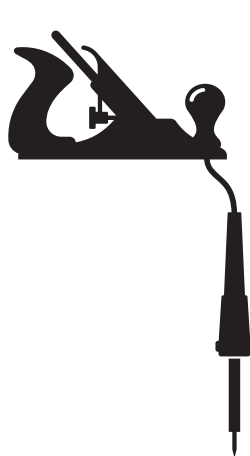
SUNDAY, WEDNESDAY, THURSDAY



4-11 PM

FRIDAY, SATURDAY

WE'RE BRINGING OUT FOOD AND DRINK



APPETIZERS & SALADS:

GF BEETS BY LOCA HALF \$9 / FULL \$17

Roasted beets, mixed greens, candied walnuts, smoked goat cheese, red onions and honey-mustard vinaigrette

GF THE MASSIVE ATTACK SALAD HALF \$9 / FULL \$17

Tempura broccoli, asparagus, avocado, spinach, cucumbers, parmesan, preserved lemon vinaigrette

PEPPERS FIVE WAYS \$17

Bacon-wrapped jalapeño with candied almonds, fresno popper, grilled shishitos, mixed pickled peppers, pepper jam Add a fresno or jalapeño \$2⁵⁰

GF BLUE CORN EMPANADAS \$9

Stuffed with zucchini, yellow squash, sofrito, and mozzarella cheese. Served with smoky tomato sauce

GF PORK & LAMB MEATBALLS \$11

Cheesy grits with spicy tomato 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 CORN MEAL FRIED CATFISH

ONE FISH / \$13⁷⁵ TWO FISH / \$25⁷⁵



("RED FISH, BLUE FISH")

GF SPICY HONEY-GARLIC BRAISED PORK

1/4 LB / \$9⁷⁵ 1/2 LB / \$18⁷⁵ 1 LB / \$36⁷⁵

GF LEMON BROWN BUTTER

1/4

1/2



GF ROTISSERIE CHICKEN

\$6⁷⁵

\$12⁷⁵

\$22⁷⁵

WHOLE BIRD!

GF WORK & CLASS DRY RUB BRISKET

1/4 LB / \$9⁷⁵ 1/2 LB / \$18⁷⁵ 1 LB / \$36⁷⁵

GF CORIANDER ROASTED COLORADO LAMB *

1/4 LB / \$9⁷⁵ 1/2 LB / \$18⁷⁵ 1 LB / \$36⁷⁵

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

Almond toffee, whipped cream

GF DARK CHOCOLATE CAKE \$7

With berry sauce

GF PANNA COTTA \$7

Vanilla custard, lemon curd

SIDES: SMALL \$6⁷⁵ / LARGE \$11⁷⁵

GF CHICKPEA CROQUETTES

GF ROASTED VEGGIES WITH PEPITAS PESTO

GF RED BEANS AND RICE

GF SPICED FRIED SWEET PLANTAINS

GF SWEET POTATO FRIES

GF SMASHED POTATOES WITH GARLIC BROWN GRAVY

WISCONSIN CHEDDAR MAC & CHEESE

All ingredients may not be listed. All sides are vegetarian. 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 \$2⁵⁰

GF GRIDDLER GOAT CHEESE MASA \$3

EVERYONE WANTS TO BE HAPPY

REMINDER No. 2 OF 3



HAPPY HOUR
COMING
SOON!

MENU
DINNER
LAST UPDATED 06/22/20





WINE BY THE GLASS/BOTTLE

ALL THE BEERS

COCKTAILS & LIQUOR

THIS IS THE WILD,

WILD WEST

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



WHITES

- \$12 / \$44 BUBBS (YEP THAT'S BUBBLES / BODEGA CRUZAT CLASICO BRUT)
\$9 / \$32 TINTO REY VERDEJO (DUNNIGAN HILLS, CALIFORNIA)
\$11 / \$40 MILBRANDT PINOT GRIGIO (COLUMBIA VALLEY, WASHINGTON)
\$11 / \$40 SHANNON RIDGE SAUVIGNON BLANC (LAKE COUNTY, CALIFORNIA)
\$9 / \$32 LAGAR DE BEZANA ROSÉ (ALTO CACHAPOAL, CHILE)
\$10 / \$36 GOUGUENHEIM SPARKLING ROSÉ (MENDOZA)
\$12 / \$44 POZZAN CHARDONNAY (RUSSIAN RIVER, CALIFORNIA)



REDS

- \$11 / \$40 GIRASOLE SANGIOVESE (MENDOCINO COUNTY, CALIFORNIA)
\$10 / \$36 HAHN GSM GRENACHE BLEND (CENTRAL COAST, CALIFORNIA)
\$13 / \$48 ROOTS WINE CO. KLEE PINOT NOIR (WILLAMETTE VALLEY, OREGON)
\$15 / \$56 RABBLE TEMPRANILLO (PASO ROBLES, CALIFORNIA)
\$11 / \$40 ALBERTI 154 MALBEC (MENDOZA, ARGENTINA)
\$15 / \$56 JUGGERNAUT HILLSIDE CABERNET SAUVIGNON (CALIFORNIA)



CANS

- \$5 / STATION 26 TANGERINE CREAM ALE
\$5 / TIVOLI BOHEMIAN GIRL PILSNER
GF \$6 / DOWNEAST CIDER
\$6 / FINKEL AND GARF IPA
\$6 / FINKEL AND GARF MILK STOUT
\$6 / NEW IMAGE MOPED BLOOD ORANGE WIT
\$6 / DESTIHL SOUR
\$7 / GREAT DIVIDE IMPERIAL YETI STOUT



BEER & SHOT

- \$9 / TIVOLI PILSNER & EZRA BROOKS BOURBON
\$9 / TANGERINE CREAM ALE & CABRITO REPOSADO
\$10 / MILK STOUT & BEAR CREEK SPICED RUM
\$12 / BLOOD ORANGE WIT & PINEAPPLE RUM
\$10 / RUSSIAN ROULETTE (ASK YOUR SERVER)



\$5 DRAFTS

GF ROTATE



BARREL-AGED COCKTAILS \$13

- OLD FASHIONED TAP RYE
BLUE HAWAIIAN PLANTATION PINEAPPLE RUM
BASTARD IN A BARREL WHEELER'S GIN
VIEUX CARRÉ KNOB CREEK RYE

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

- Raspberry Date Honey Recommended with GIN, RUM, or VODKA
Mango Orange Tumeric Recommended with WHISKEY, TEQUILA or GIN
Blackberry Tarragon Limeade Recommended with GIN, TEQUILA, or WHISKEY
Grapefruit Habanero Rosemary Recommended with TEQUILA, RUM or VODKA

BOURBON

- Ezra Brooks (Well) \$6
Buffalo Trace \$8
Russell's Reserve 10y \$10
Laws 6 yr Bonded \$13
Jefferson's Ocean-Aged \$14

AMERICAN SINGLE MALT

- Deer Hammer \$11
Colkegan Cask Strength \$13
Westland Peated \$14
Westland Sherry \$14

RYE / WHISKEY

- Laws Secale Rye \$12
Tap Rye Sherry \$10
Old Standard Rye \$10
Knob Creek Rye 100 Proof \$10
Pikeville Rye 110 Proof \$11
Old Overholt Rye Bonded \$8
Ransom Whippersnapper \$8

VODKA

- MEII (Well) \$6
Tito's \$9
Boyd & Blair Potato \$9
Leopold Bros Silver Tree \$9

RUM

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

TEQUILA

- Pueblo Viejo Blanco(Well) \$6
Don Fulano Blanco \$10
Casa Noble Blanco \$11
ArteNom Reposado \$12
Suerte Reposado \$9
Fortaleza Reposado \$12
Azuña Añejo \$13
San Matias Extra Añejo \$14

GIN

- Royal Gate (Well) \$6
Wheeler's \$8
Block Distilling Seasonal \$10
Leopold Bros Navy Strength \$11
St. George Botanivore \$9

MEZCAL

- Fidencio Clásico \$10
Tres Papalote Cupreata \$12
Tío Pesca Coyote \$15
Cuentacientos Tobalá \$16

OTHER SPIRITS

- \$8 / Marble Moonlight EXpresso
\$8 / Buffalo Trace Bourbon Cream
\$9 / Hot Carl Rock N Rye
\$9 / Peach Street Amaro
\$7 / Xtabentún
\$10 / Leopold Bros Absinthe
\$8 / Sacred Bond Brandy
\$8 / St. George Apple Brandy
\$10 / Marble Gingersherry Reserve

St.

EVERYONE WANTS TO BE HAPPY

REMINDER No 3 OF 3



HAPPY HOUR COMING SOON!

LAST UPDATED 6/22/20

