STARTERS

REGULAR SERVES 10-15 / LARGE SERVES 20-25

SEASONAL VEGETABLES + DIP 60/120

 $[\mathbf{GF/V}]$ carrots, celery, cucumber, and cauliflower accompanied by ranch dipping sauce

CHEESE + CRACKERS 70/140

[V] cheese & accoutrements

GUACAMOLE + SALSA 55/110

[GF/VEGAN] scratch-made hass avocado guacamole, fresh salsa, tomatoes, chilis, lime, house-cooked tortilla chips

LEMON TAHINI HUMMUS 50/100

[GF/VEGAN] crispy chickpeas, heirloom carrots, housemade chips

CRAB RANGOON DIP 85/170

mango drizzle, scallions, sesame wonton chips

BANG BANG BROCCOLI 75/150

[**\(\bullet \)** /GF/VEGAN] tempura broccoli, sweet + spicy chili qarlic sauce, fried garlic, scallion

SMOKIN' TOTS 75/150

[**GF**] chorizo, smokey corn, chipotle ranch, cotija cheese, scallions, cilantro

FRIED PICKLE CHIPS 55/110

[GF/V] secret sauce

CHICKEN QUESADILLA 85/170

tres quesos, roasted peppers, black beans, cilantro, salsa, crema (add guacamole +15)

BAVARIAN PRETZELS 85/170

[V] beer cheese fondue

BUFFALO CAULIFLOWER 70/140

[\(\delta / \text{GF/VEGAN}\)] pickled celery, blue cheese dressing

WINGS 100/200

[GF] your choice of honey sriracha \spadesuit , buffalo \spadesuit , parmesan garlic, bang bang, or plain (regular 40 each / large 80 each)

CORNFLAKE FRIED CHICKEN TENDERS 90/180

[**GF**] fresh chicken tenderloins lightly breaded and your choice of honey sriracha \spadesuit , buffalo \spadesuit , parmesan garlic, bang bang, or plain (regular 40 each / large 80 each)

8 SLICES PER PIZZA

CLASSIC PIZZA 15

 $[\mathbf{V}]$ 4 cheese blend, san marzano tomato sauce, fresh basil, evoo (sub gluten-free crust +2)

BBQ CHICKEN PIZZA 16

bbq sauce, sharp provolone, smokey, bacon, caramelized onions (sub gluten-free crust +2)

SEASONAL PIZZA 16

(sub gluten-free crust +2)



GREENS

REGULAR SERVES 10-15 / LARGE SERVES 20-25

SIMPLE GREENS 75/150

[V] mixed greens, tomatoes, cucumbers, pickled carrots, daikon radish, croutons, balsamic vinaigrette

CAESAR 75/150

romaine lettuce, caesar dressing, garlic herbed croutons

CHOPPED GREEK 90/180

 $[\mathbf{V}]$ romaine, feta, tomatoes, cucumbers, olives, chickpeas, toasted pita, mint, lemon tahini dressing

STEAK + AVOCADO* 220/440

[**GF**] adobo grilled sirloin, romaine lettuce, black bean & corn salsa, tomatoes, tortilla strips, cilantro ranch

TOP IT OFF

REGULAR SERVES 10 / LARGE SERVES 20

GRILLED CHICKEN 70/140

ROASTED SALMON 120/240

GRILLED STEAK TIPS 170/340

SANDWICHES & BURGER SLIDERS

REGULAR 24 EACH / LARGE 48 EACH

NASHVILLE HOT FRIED CHICKEN 100/200

[•] garlic aioli, pepper jack cheese, pickled carrot and daikon

CHICKEN AVOCADO CLUB 120/240

Texas toast, grilled chicken, applewood smoked bacon, avocado, lettuce, tomato, chipotle aioli

TAVERN BURGER* 95/190

toasted potato roll, lettuce, tomato, secret sauce

PICANTÉ BURGER* 100/200

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BLACKENED BACON + BLUE BURGER* 100/200

cajun spice, bacon, caramelized onions, blue cheese

BOWLS

REGULAR SERVES 10-15 / LARGE SERVES 20-25

QUINOA 180/360

 ${\bf [GF/V]}$ Seasonal vegetables, creamy whipped feta, lemon kale, zhoug, pickled onions

SESAME SALMON* 240/480

[GF/P] jasmine rice, roasted broccoli, avocado, mango salsa

MESQUITE CHICKEN 210/420

[GF] spiced black beans, seasoned rice, charred peppers, roasted corn, avocado, cotija, crispy tortilla

AHITUNA 250/500

[P] sesame seared tuna, scallion rice, grilled pineapple, kimchi, avocado, pickled vegetables, furikake aioli, yuzu vinaigrette

carving station
SERVES 15-18

ROASTED BEEF TENDERLOIN

450

peppercorn-crusted beef tenderloin, slow roasted, horseradish cream

HERB ROASTED PORK LOIN

210

herb-crusted pork loin, slow roasted, chipotle-dijon mustard

MAINS

REGULAR SERVES 10-15 LARGE SERVES 20-25

BAYOU CHICKEN PASTA 200/400

[� /GF] spicy blackened chicken, sweet corn, jalapeño, bacon, parmesan cream (sub GF pasta 10/20)

FISH + CHIPS 210/420

[GF/P] chip crusted haddock filet, house fries, tartar

GENERAL TSO'S CHICKEN 200/400

[★ /GF] sesame fried chicken, tempura broccoli, bang bang sauce, coconut jasmine rice

SIRLOIN STEAK TIPS* 255/510

[GF] house marinated steak tips cooked to your liking

MAC + CHEESE 170/340

[V] four cheeses, farm cream, buttery crumb crust

ROASTED SALMON* 160/320

[GF/P] lemon vinaigrette

SIDES

REGULAR SERVES 10-15 / LARGE SERVES 20-25

HOUSE FRIES 40/80

SWEET POTATO FRIES 45/90

TOTS 45/90

GARLIC MASHED POTATOES 40/80

STEAMED BROCCOLI 40/80

ROASTED GREEN BEANS 60/120

STEAMED JASMINE RICE 40/80

GLUTEN FREE PASTA 40/80



FUDGE BROWNIE PLATTER 90 (24 brownies)

gooey chocolate fudge brownies, chocolate glaze

CHOCOLATE CHIP COOKIE PLATTER 80 (24 cookies)

warm chocolate chip cookies

10" CHOCOLATE LAYER CAKE 80

(serves 20 people) most double layer cake filled with chocolate cream and finished with fudge frosting

9X12" TIRAMISU 110

espresso soaked lady fingers layered with sweetened mascarpone, ground bittersweet chocolate and cocoa

10" GF CHOCOLATE TORTE 85

(serves 20 people) decadent chocolate flourless torte made from a blend of four chocolates and finished with a ganache topping

GF CHOCOLATE CHUNK BROWNIES 110

(24 brownies) fudgy Honduran chocolate brownies, studded with chocolate chunks