

## APPETIZERS

### **Veggie** House-Made Onion Rings \$10.25

Served with Ranch & Chipotle BBQ

### **Veggie** Fried Pickles \$10.75

Served with Spicy Aioli & Honey Mustard

### **GF V** Hummus Platter \$10.75

Roasted Garlic Hummus & Spinach Hummus served with Pita & Cucumber. Make it Gluten Free: Ask your server to hold the Pita!

### **Veggie** Cheese Stix \$9.50

Served with Marinara

### **Veggie** Club-Haus Giant Pretzel \$10.75

German Style Pretzel served with Stone-Ground Mustard, Honey Mustard, & Cheese Sauce

### **GF Veggie** Spinach & Artichoke Dip \$10.75

Served with Pita, Celery, & topped with Parmesan Cheese. Make it Gluten Free: Ask your server to hold the Pita!

### Chicken Strips \$10.75

Served with House BBQ

### **GF** Steak-Bites\* \$14

Certified Angus Beef aged for 28 Days, otopop a bed of dressed Arugula. Served with a side of Tiger Dill Sauce. We raise a glass to our friends at Ringside Steakhouse.

## TOTS & FRIES

### **V** Basket (Tots or Fries) \$6

Tots are Gluten Free!

\* Try it Cajun for \$0.50! \*

### Bacon Cheese Fries \$12

Crispy French Fries lathered in our Cheese Sauce, topped with Bacon & Green Onions.

### **GF Veggie** Totchos Grande \$13

Chili, Cheddar, Jack Cheese, Jalapeños, Diced Roma Tomatoes, Sour Cream, Cilantro, Jalapeño Yogurt Sauce

\* Choice of Protein: \$4 \*

## CHARCUTERIE & CHEESE

We Cannot Substitute

Any Items On The Charcuterie & Cheese boards!

### European Board \$16

Purple Haze, Manchego, Bellavitano Gold, Sopprasata, Spanish Chorizo, Bayonne Ham

### Cheese Board \$16

Purple Haze, Manchego, Bellavitano Gold, Bay Bleu, Ewephoria, Face Rock Aged Cheddar

### Domestic Board \$16

Bay Bleu, Ewephoria, Face Rock Aged Cheddar, Wild Boar Salami, Salami Nostrano, Mole Salami

## SALADS & SOUPS

House-Made Dressings:

House Vinaigrette, Raspberry Vinaigrette, Green Parmesan Dressing, Ranch, Bleu Cheese, Honey Mustard

### **Veggie** Small House Salad \$6.50

Mixed Greens, Grape Tomatoes, Cucumbers, Red Onions, Croutons, Choice of Dressing

### **Veggie** Large House Salad \$10

Mixed Greens, Grape Tomatoes, Cucumbers, Red Onions, Croutons, Choice of Dressing

### **GF Veggie** Quinoa/Beet/Kale Salad \$14

Quinoa, Beets, Kale, Feta, Red Bell Peppers, Cucumbers, Green Onions, Cilantro, Black Beans, tossed in our House Vinaigrette, Served with Pita

### **GF** Steak Salad \$16

Spring Mix, Certified Angus Steak, Banana Peppers, Bleu Cheese Crumbles, Grape Tomatoes, Red Onions, Radishes, Cucumbers, Choice of Dressing  
\*Served with Slice of Rustic White Bread

### **Veggie** Grilled Romaine Salad \$13

Romaine Hearts, Shaved Parmesan, Croutons, Green Parmesan Dressing

\* Add a Chicken Breast \$4 \*

### **GF** Spinach Salad \$14

Spinach, Goat Cheese, Grape Tomatoes, Candied Walnuts, Bacon Crumbles, Red Onions, Balsamic Glaze

### **Veggie** Tomato Bisque \$7

Creamy Roma Tomato Soup, served with Rustic White Bread

### **GF Veggie** Vegetarian Chili \$7

\*Want it Vegan, Hold the Cheese & Sour Cream\*  
\* Add Choice of Protein \$4 \*

## **GF V.E.B. SIGNATURE SMOKED WINGS**

Try an order brushed with one sauce, or dry-rubbed with any sauces on the side!

### 3 Set \$9.50

Served with celery & your choice of Ranch or Bleu Cheese

### 6 Set \$15.50

Served with celery & your choice of Ranch or Bleu Cheese

### 9 set \$21

Served with celery & your choice of Ranch or Bleu Cheese

## House-Made Sauces

House Mild  
House BBQ  
Teriyaki  
Garlic/Lime/Cilantro

**HOT** House Hot  
**HOT** Chipotle BBQ  
**HOT** Szechuan Zing  
**HOT** K2 Habanero

15% gratuity will automatically be added to parties of 8 or more.

No separate checks.

All Burgers & Sandwiches served A la Carte!

Add a Side of Fries or Tots \$3

Add a Side Salad \$4

## BURGERS\*

All Burgers Served on a Brioche Sesame Bun

### Bacon Cheddar \$13

Cheddar, Bacon, Mayo, Lettuce,  
White Onions, Tomato

### Kimchi Sunrise \$13.25

Jalapeños, Pork-Belly,  
Szechuan Zing, Kimchi,  
Sunnyside Egg\*, Cilantro,  
Sesame Seeds

### Sautéed Mushroom & Gruyere \$13

Gruyere, Caramelized Onions,  
Sautéed Mushrooms

### No Moo for You! \$15 (Impossible Patty)

Basil Pesto, Sundried  
Tomatoes, Kale Chip, Pickled  
Onions, on Vegan Ciabatta.  
Remove the Pesto to make it  
Vegan!

Substitute any burger with an  
"Impossible Burger" Meatless Patty!  
\$2.00

### Black & Bleu \$13.25

Kale Chip, Bacon, Chipotle BBQ,  
Caramelized Onions, Bleu  
Cheese Crumbles, Cajun  
Seasoning

### Sweet & Spicy \$13.25

Pork-Belly, Pineapple,  
Char-Grilled Jalapeño, Fried  
Egg\*, Cheddar, House BBQ

## MAC & CHEESE

### Mac & Cheese Bowl \$12

Cavatappi Noodles, House-Made Cheese Sauce, Cheddar, Parmesan Panko, Topped with Shaved Parmesan.

Add Brisket, Pork, Chicken, or Bacon! \$4

## PIZZA

All V.E.B. Pizza's come on a House-Made 10" Crust

### Sausage & Pepper \$12.75

Marinara, Mozzarella, Provolone,  
Fennel Sausage, Banana  
Peppers, Peruvian Sweet  
Peppers

### Margherita \$12.75

Marinara, Fresh Mozzarella,  
Fresh Basil

### Balsamic Kale Deluxe \$12.75

Garlic Oil, Kale, Goat Cheese,  
Mozzarella, Provolone,  
Caramelized Onions, Balsamic  
Glaze

### Cheese \$12

Marinara, Mozzarella, Provolone,  
Parmesan

### Bayonne Ham & Arugula \$12.75

Marinara, Mozzarella, Provolone,  
Bayonne, Arugula tossed in  
House Vinaigrette, Topped with  
Grated Parmesan

### Pepperoni \$12.75

Marinara, Mozzarella, Provolone,  
Pepperoni, Topped with Grated  
Parmesan

## CHICKEN SANDOS

\*Add Bacon for \$2\*

### Chipotle BBQ Fried Chicken \$12.50

Chipotle BBQ, Lemon Pepper Aioli, Pickles, Slaw,  
Pickled Onions, Brioche Bun

### Grilled Chicken Sando \$12.50

Basil Pesto, Avocado, Cheddar, Tomato, Red Onions,  
Brioche Bun

## MELTS & HOAGIES

### Pork-Belly Cubano \$12.50

Pork-Belly, Emmental Swiss, Crinkle Pickles, Yellow  
Mustard, House Hot Sauce, Ciabatta Hoagie

### Adult Grilled Cheese \$12.50

Smoked Gouda, Provolone, Basil Pesto, Balsamic  
Glaze, Sun Dried Tomatoes, Kale, Rustic White  
Bread

\*Add Bacon for \$2\*

### Elevated Emily's \$12.50

Brisket, Emmental Swiss, Caramelized Onions,  
Sautéed Mushrooms, Horsey Sauce, Ciabatta  
Hoagie, Served with Au Jus

### Salmon Banh Mi \$16

Smoked Salmon, Kimchi, Cucumber, Avocado,  
Radish, Jalapeños, Cilantro, Spicy Aioli, Hoagie Roll

## SMOKED MEAT SANDOS

\*Add Bacon for \$2\*

### Backyard BBQ Sando \$12.50

Your choice, Pork or Brisket, Choice Chipotle or  
House BBQ, Crinkle Pickles, Slaw, Smokehouse  
Sauce, Ciabatta Bun

### House BBQ Brisket Sando \$12.50

Brisket, Cheddar, Crinkle Pickles, House BBQ, Horsey  
Sauce, Ciabatta Bun

\*All of our burgers and eggs  
are cooked to order. Consuming raw  
or undercooked meat, eggs, and seafood  
may increase your risk for foodborne illness.

Gluten Free?  
Ask about our Buns and Pizza Crust!  
GF = Gluten Free V = Vegan