



# STARTERS

## SHARESIES

**HOUSE-MADE HOT WINGS** \$11 / \$22  
half / full dozen, ranch dressing

**TUNA CEVICHE** GF \$18  
avocado, mango, red onions, cucumber, jalapeño, cilantro, passion fruit sauce, Tajin, corn tortilla chips

**BRUSSELS SPROUTS** V<sup>2</sup> \$12  
sweet Thai chili peanut sauce, crushed peanuts

**FRIED CALAMARI** \$14  
garlic aioli

**WARM PRETZEL BREAD** V<sup>2</sup> \$6  
Häxan honey mustard

**BEER-BATTERED CHEESE CURDS** V \$12  
spicy ranch

**HAND-CUT FRIES** V, MV<sup>2</sup> \$7  
horseradish sauce

**BEER-BATTERED CAULIFLOWER** V, MV<sup>2</sup> \$11  
spicy ranch

**HOUSE-MADE KETTLE CHIPS** V, MV<sup>2</sup> \$6  
pickle dip

**BAKED SIX CHEESE MAC & CHEESE** V \$12  
add bacon or jalapeño +\$2.50

## SOUPS

**ROASTED BUTTERNUT SQUASH SOUP** V, MV<sup>2</sup> \$10  
crème fraîche, candied pecans, roasted pepitas, fried thyme

**MUSHROOM & BARLEY SOUP** V, MV<sup>2</sup> \$12  
cremini mushrooms, mirepoix, thyme

## SALADS

**AUTUMN KALE SALAD** V, MV<sup>2</sup>, GF \$9 / \$16  
roasted butternut squash, fried quinoa, fennel, dried cranberries, goat cheese, candied pecans, balsamic vinaigrette

**BEET SALAD** V, MV<sup>2</sup>, GF \$8 / \$15  
red beets, arugula, spinach, red onions, green apples, whipped goat cheese, roasted walnuts, champagne vinaigrette

**MIXED GREENS SALAD** GF, V<sup>2</sup> \$7 / \$13  
cherry tomatoes, cucumbers, red onions, carrots, citrus-herb vinaigrette

*Salad Additions:*  
grilled or fried chicken +\$6  
grilled or beer battered shrimp +\$10  
salmon +\$12  
steak +\$12  
tofu +\$6  
avocado +\$2.50

# CHEESE COUNTER

**CHEESE PLATES** · 3 for \$20 · 5 for \$27  
1oz portions of any cheese + house-made accompaniments

## LIGHT & CREAMY

**LAKE BREEZE** · PASTEURIZED. COW, WISCONSIN \$19/ea  
*bright, citrus, barnyard, rich*

**WOODSIDE MONET** · PAST. GOAT, AUSTRALIA \$16/ea  
*herbaceous, tongue coating, delectable*

**WILLOUGHBY** · PAST COW, VERMONT \$21/ea  
*herbaceous, milky, complex, peach on a plate*

## BLUE

**GRAND NOIR** · PASTEURIZED COW, SWITZERLAND \$24/lb  
*creamy, silk, salty & sweet, unique*

**BLACK & BLUE** · PASTEURIZED GOAT, BALTIMORE \$14/ea  
*salty, dense, luscious, ripe*

**BUFFALO BLU** · PAST. BUFFALO, ITALY \$24/lb  
*intense, soft, funky, so much cream*

## FUNKY

**EPOISSES** · PASTEURIZED COW, FRANCE \$24/ea  
*pungent, supple, mushroom, complex*

**FIREFLY MOUNTAIN TOP** · PAST. GOAT, MARYLAND \$15/ea  
*luscious, cream, earth, pepper*

## NUTTY

**HONEY BEE GOUDA** · PAST. SHEEP, HOLLAND \$22/lb  
*slightly sweet, robust, drizzle of honey, ivory*

**RUBY MIST** · PAST COW, WALES \$19/ea  
*sharp, brandy, silk, cream*

**ALPHA TOLMAN** · PAST COW, WALES \$21/lb  
*butter, wheat, caramel, nut*

**MOOSBACHER SWISS** · PAST. COW, AUSTRIA \$14/lb  
*toasted hazelnut, spice, sweet and fruity*

**ESQUIRROU** · PAST. SHEEP, BASQUE \$34/lb  
*cashew, bread & butter, rich, amber*



## MAINS

### HANDHELDS

Served with a side of mixed greens.  
substitute hand-cut fries or kettle chips +\$2.

#### CHICK FILET

organic chicken breaded & fried, Boursin cheese, pickles, lettuce, tomato, brioche bun

#### BURGER

Tillamook cheddar, lettuce, tomato, pickles, brioche bun, ask for Duke's mayo  
add bacon or avocado +\$2.50

#### IMPOSSIBLE BURGER <sup>V2</sup>

spinach, red onions, tomato, onion jam, vegan gouda, potato roll  
add avocado +\$2.50

#### LAMB BIRRIA TACOS <sup>GF</sup>

three tacos, corn tortillas, onions, cilantro, consommé

#### BEER-BATTERED FISH TACOS

two tacos, pico de gallo, lettuce, cheddar, spicy ranch

#### SHRIMP PO'BOY

beer-battered shrimp, lettuce, tomato, remoulade sauce, hoagie roll

V - Vegetarian · V<sup>2</sup> - Vegan ·  
MV - Easily Modified for Vegetarian  
MV<sup>2</sup> - Easily Modified for Vegan · GF - Gluten-Free

Don't freak out! But consuming rare or undercooked food increases  
your risk of food-borne illness.

Please don't die! Tell your server about any allergies.

## BRUNCH UNTIL 4PM

#### BREAKFAST TACOS <sup>V</sup>

two tacos, scrambled eggs, cheese, potatoes, peppers & onions, with mixed greens  
add bacon or avocado +\$2.50

#### NUTELLA PANCAKES <sup>MV</sup>

Nutella butter, scrambled eggs, bacon, Canadian maple syrup

#### PULLED PORK BREAKY SANDWICH

sunny-side up egg, avocado, tomato, herb mayo, brioche bun

#### BREAKFAST BURRITO <sup>MV</sup>

chorizo or avocado, scrambled eggs, roasted tomatoes, spinach, cheddar, tomato-basil tortilla, green chile salsa, pico de gallo, with kettle chips

## DINNER AFTER 4PM

#### TOFU BOWL <sup>V, MV2</sup>

couscous, roasted butternut squash, parsnips, kale, mushrooms, smoked paprika vinaigrette, sesame-ginger vinaigrette, sesame seeds, fried onions

#### GRILLED SALMON <sup>GF</sup>

mashed potatoes, carrots, Brussels sprouts, caramelized onions, lemon-garlic butter sauce

#### CHILAQUILES <sup>GF</sup>

green cabbage, onions, queso fresco, cilantro, sour cream  
add avocado or fried egg +\$2.50  
add chicken +\$5  
add shrimp +\$5  
add tofu +\$6

#### BBQ PORK RIBS

fries, coleslaw, crispy onions

#### STEAK FRITES <sup>GF</sup>

blue cheese butter, red wine sauce, hand-cut fries, mixed greens salad

## HALF-PINT MENU

### FOR RIGHT PROPER KIDS

Includes a choice of drink: small soda, cranberry juice, Horizon organic milk or chocolate milk

#### CHICKEN TENDERS\*

with fries or apple slices

\$12

#### GRILLED CHEESE\* <sup>V</sup>

with fries or apple slices

\$12

#### CHICKEN QUESADILLA\*

with fries or apple slices

\$12

#### MAC & CHEESE <sup>V</sup>

\$12

\*ADULT IT +\$3 (larger portions with bells & whistles; sorry, no milk for you)

## DESSERTS

#### PUMPKIN TIRAMISU <sup>V</sup>

whipped cream, caramel sauce, pumpkin spice

\$10

#### GLORIA'S APPLE-CARAMEL BREAD PUDDING <sup>V</sup>

vanilla ice cream, whipped cream, caramel sauce, apple chips

\$10