

baked greek feta · 12.50 v herb du province, olive oil & honey

Jerk chicken egg rolls · 16.25

grilled chicken seasoned & rolled in house, served with fresh pineapple chutney & curry masala aioli

guacamole · 12.50 v

Freshly made guacamole served with wonton chips

chili cheese fries • 14.25 seasoned fries, cheddar, house made chili, sour cream & chives **parmesan truffle fries** · 12.50 v Served with grated truffle parmesan, fresh parsley and house made roasted garlic aioli

chicken wings · 14.50

baked and then fried crispy, served with blue cheese aioli or house made ranch. Choose between:

Habanero BBQ · Buffalo · Korean BBQ Black Garlic & Truffle Parm (Dry rub)

buffalo cauliflower · 14.25 v/gf

tempura fried fresh cauliflower tossed in house made buffalo sauce, fresh celery

piña colada shrimp · 16.95 gf gluten free tempura fried shrimp served with pineapple-coconut salsa

tuna poke nachos: 16.95 rerved with wonton chips, scallions, sriracha aioli, avocado, spicy sweet soy sauce.

EAT LOCAL, SAY NO TO FRANCHISES, EAT FRESH.

OUR MENU IS INSPIRED BY OUR BREWERS & CHEFS.

ALL FOODS ARE MADE HERE & FROM SCRATCH.

NO MICROWAVES INVOLVED, NEVER FROZEN AND ALWAYS FRESH JUST LIKE OUR BREWS



Salads

caesar salad · 14.5 (wrap +\$2) fresh romaine, creamy guava caesar dressing, parmesan croutons

asian salad • 14.25 (wrap +\$2) avocados, napa cabbage, carrots, edamame and mildly spicy, house made ginger peanut dressing

ADD ONS: crispy chicken (+5), grilled chicken (+4), grilled salmon (+8), shrimp (+6), carne asada (+8)



avocado chorizo & beef chili: 14.25

spicy chorizo & USDA prime ground beef chili with with fried corn, sour cream and fresh cut avocados.

ask about our soup of the day

Entrées

chicken kabobs · 28.50 \sim 3 grilled skewers, char grilled peppers, red onions, white rice & sriracha aioli, cabbage

Korean shortribs · 26 braised boneless short rib, broccolini, carrots and white rice

Burgers & Subs

all are served with fries

melted sharp cheddar, crisp bacon, cherry peppers, our secret sauce, lettuce, tomato & locally baked potato bun

cuban sandwich 16.50

crisp and tender roasted pork, mustard, mozzarella cheese, tomatoes, house pickles

sweet & spicy chicken sandwich 18.25 &

chicken battered fresh in house & fried to a nice crisp, Asian creamy coleslaw & homemade pickles on a fresh bun

chicken/pepperoni parmesan sub ~ 18.25

crispy chicken, local pepperoni, marinara sauce, fresh mozzarella on a fresh baguette

flame grilled salmon[.] 30

Spicy soy glazed & grilled salmon fillet served with white rice

Chicken Thai curry · 24

creamy curry sauce, broccolini, green pepper, tomato, cilantro, nappa cabbage, carrots, white rice, naan bread.



3 tacos in each order

smashburger tacos · 14.95 ✓

crispy smashed beef patties, cheddar cheese, lettuce, secret sauce & chopped cherry peppers

carnitas tacos · 15.95 crispy and tender roasted pork, melted cheese on grilled tortillas, sriracha aioli, quacamole

crispy chicken tacos · 16.95 \sim 8

crispy chicken strips, creamy asian slaw and spicy aioli on flour tortillas

Flatbreads

margherita · 12.50 v mozzarella, fresh tomato sauce and fresh basil.

Korean BBQ · 14.95 \sim red onion, mozzarella, smoked bacon, micro greens and balsamic glaze

pepperoni · 12.95 tomato sauce, fresh mozzarella, pepperoni and fresh basil

eocetails



ESPRESSO MARTINI

the classic espresso martini's crazy/more fun cousin \$14 (get it with tequila or jameson too!)

ULTRALICHT REAM

floral and smokey, like smoking a cigar at a garden tea party while listening to YE

Illegal Mezcal, Creme de Violet, lime juice, simple syrup, blood orange bitters \$13

DON'T CET IT TWISTED

arnold palmer meets backyard BBQ party, refreshing and straightforward \$12

Lipton black tea infused Tito's Vodka Peach Schnapps, lemonade, Twisted Tea \$12

MAMACITA SPRITZ

an aperol spritz that isn't full of itself, made with Pulpo's classic blonde mamacita \$12

SIPPIN ON CINEJAM

somewhere between Snoop Dogg and Martha Stewart.

Empress Gin, St. Germain, lemon juice, simple syrup, blackberry preserves, mint, Brut Rosé \$14

SWEET ESCAPE

a fruity and sweet take on the daiquiri, Gwen Stephani approved

Plantation Original Dark Rum, Malibu Coconut, Guava Nectar, Coco Reál syrup, lime juice \$14

Mango #5

a fruity and warm cocktail with a rye kick (a little bit of Monica not included) \$14

Bulleit Rye Whiskey, Mango Nectar, Orgeat, lime Juice, Angostura bitters

THE BLACK PEARL

if a pirate ordered an old fashioned it would be this one

Old Forester Bourbon, Giffard's Pineapple Liqueur, demerara sugar cube, tobacco bitters, orange peel \$16

| WHITE WINE |

CHARDONNAY | BREAD & BUTTER | CALIFORNIA 9/42 RIESLING | COLUMBIA VALLEY | **WASHINGTON 8/36**

SAUV BLANC | OYSTER BAY |

MARLBOROUGH, NEW ZEALAND 10/42

Happy Hours

DAILY from 3pm - 6pm \$5 all beers \$5 espresso martinis \$5 house wine glasses

FOLLOW US ON INSTAGRAM

for beer launches. live music events & PPV fight announcements



Wines



| RED WINE |

PINOT NOIR | DECOY | SONOMA, CALIFORNIA 15/72 CABERNET | IMAGERY | CALIFORNIA 10/42 **MERLOT | COLUMBIA VALLEY | WASHINGTON 9/37**



BUBBLY & ROSÉ

CAVA | CAMPO VIEJO | SPAIN 10/38 **BRUT ROSÉ** | POEMA | SPAIN 8/32

ROSÉ | COLUMBIA VALLEY | WASHINGTON 11/47

TELL US HOW WE DID

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