

ALL DAY EATS

CRISPY & WHIPPED GARBANZO BEANS \$16

Silky Smooth Hummus, Fried Garbanzo Beans, Cured Olives, Mediterranean Salsa, Served With House-Made Turkish Flatbread

FRIED PEPPER ROULETTE \$13

Padron Peppers, Charred Scallions, Chili-Lime Seasoning, Garlic-Lemon Aioli

THAI-STYLE SHRIMP NOODLE BOWL \$22

Grilled Gulf Shrimp, Cucumber, Carrots, Bean Sprouts, Lettuce, Chili Crisp, Lime, Mint, Cilantro, Basil, Peanuts, Thai Vinaigrette

SUB: Smoked Brisket +5

SEASONAL GARDEN COBB SALAD \$22

Little Gems, Arugula, Cherry Tomatoes, Roasted Corn, Bacon, Farm Egg, Fried Chicken, Avocado, Danish Blue Cheese, Ver-Jus Vinaigrette

BEER BATTERED FISH AND CHIPS \$25

Atlantic Cod, Steak Fries, Tartar Sauce, Coleslaw, Malt Vinegar

"TOT-CHOS" \$18

Pickled Jalapeno, Crema, Queso Sauce, Pico De Gallo
ADD: Bacon +4/ Fried Chicken +6/Brisket +10/ Avocado +4

TOTS ONLY \$11

Crisped To Perfection With Smokey Aioli
ADD: Queso Sauce +3

CHERRY WOOD SMOKED & FRIED WINGS \$18

1 Pound (6-8 Wings) Mary's Chicken Wings

Choice Of Sauce:

West Coast Sauce - Sriracha, Lime, Butter

Umami Glaze - Tamari, Ginger, Garlic, & Furikake

Dry Rub - House Blend Of Spices

**We add an optional 3% kitchen appreciation surcharge to all checks

*Auto-gratuity of 20% will be applied to parties of 6 or more

We can only accept max 3 cards per table/check

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness



SNACKS

\$10 Each or 3 For \$27

ARTICHOKE & JALAPENO DIP

Served With Sourdough Crostini

CRISPY MAC 'N' CHEESE BALLS

Served With Spicy Ranch Sauce

SMOKED SAUSAGE

IPA BBQ Sauce, Pickled Red Onion

BAVARIAN SOFT PRETZEL

Honey Mustard Sauce **ADD:** Queso Sauce +\$3

MARINATED BURRATA

Pistachio Crumble, EVOO, Saba, Grilled Focaccia

SHRIMP COCKTAIL

Poached Gulf Shrimp, Classic Cocktail Sauce, Lemon

SOMETHING SWEET

\$12

"THE SHORT STACK"

Six of the BEST DAMN Chocolate Chip Cookies
You've Had In Your Life Baked In-House Daily

7 LAYER COCONUT CAKE

Vanilla Cloud Sponge Cake, Toasted Coconut Custard,
Sticky Toffee Sauce And Candied Pecans

SALTED CARAMEL PUDDIN'

Buttery Checkerboard Shortbread, Toasted Macadamia Nuts

CLASSIC ROOT BEER FLOAT

House-Made Vanilla Ice Cream,
Swimming In A Mug Of Sprecher Root Beer

SANDWICHES

SMOKED TURKEY "REUBEN" \$18

Pastrami Spiced Smoked Turkey Breast,
Beer Kraut Emmentaler Swiss,
Russian Dressing On Marble Rye

BUTTERMILK FRIED CHICKEN SANDWICH \$17

Buttermilk Fried Chicken Breast, Smokey Aioli,
Coleslaw On A Martin's Potato Bun
With A Side Of Sonoma Brinery Pickles

ADD: Cheddar Cheese +2/ Avocado +4/ Bacon +4

Make It Spicy: +2

"OKLAHOMA-STYLE" SMASH BURGER \$14

American Wagyu Patty, New School American Cheese,
Grilled Onions, Shretteuce, Dill Pickles,
Smash Sauce On A Martin's Potato Bun

ADD: Patty +6/ Bacon +4/ Avocado +4

BRISKET SANDWICH \$20

12-Hour Smoked Beef Brisket (5 oz.)
IPA BBQ Sauce, Creamy Slaw, Martin's Potato Bun
With A Side Of Sonoma Brinery Pickles

ADD: Extra Brisket (5 oz.) +10

FRENCH DIP SANDWICH \$25

Smoked Ribeye, Swiss Cheese, Horseradish Cream
On A Winston's Hoagie Roll With A Side Of Au Jus

LARGE PLATES

BRISKET PLATE \$34

12-Hour Smoked Beef Brisket (12 oz.)
IPA BBQ Sauce, Sonoma Brinery Pickles,
Creamy Slaw With Dinner Rolls On The Side

PERUVIAN STYLE ROASTED CHICKEN \$36

Marinated Half Mary's Chicken Served With White
Corn Tortillas, Grilled Poblano Peppers, Crunchy
Cabbage, And A Side Of Spicy Cilantro Sauce