



SNACK & SHARE

CASH | CREDIT CARD

PIZZA PARTY POPCORN \$7 | \$7.25

TOMATO, MOZZARELLA AND ASIAGO FLAVORED POPCORN, ITALIAN SEASONING, TOASTED PEPPERONI CUPS

TAPHOUSE PRETZEL \$9 | \$9.32

BAVARIAN PRETZEL, LOCAL LAGER BEER CHEESE, SPICY BROWN MUSTARD

FRIES \$6 | \$6.21

HAND CUT, SERVED WITH YOUR CHOICE OF 1 SAUCE
ranch, bleu cheese, honey mustard, burger sauce, dirty bird sauce, BBQ, jalapeno ranch, korean BBQ
each additional sauce \$0.25

smother with house queso or beer cheese + \$4/\$4.14

DEVILED EGGS \$7 | \$7.25

CHIVES, B&B PICKLES, CANDIED BACON

HUMMUS \$14 | \$14.49

FRIED SUMAC CHICKPEA HUMMUS, CRUDITÉ, LOCALLY MADE PITA BREAD

JALAPENO CORN BREAD \$7 | \$7.25

JALAPENO CORNBREAD SERVED WITH CHILI HONEY BUTTER, TOPPED WITH BACON BITS

QUESO \$10 | \$10.35

JALAPENOS, CRISPY GARLIC, MICRO CILANTRO, CORN TORTILLA CHIPS, GRILLED FLOUR TORTILLAS

WARM SPIN DIP \$10 | \$10.35

WITH ARTICHOKE, SERVED WITH HOUSE TORTILLA CHIPS

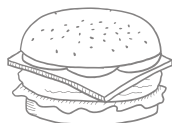
VEGGIE OF THE MOMENT \$12 | \$12.42

SAUTEED GREEN BEANS, ASPARAGUS AND ROASTED CARROTS, WHIPPED FETA AND GREEK YOGURT, CHILI CRUNCH, ALMONDS

WINGS \$14 | \$14.49

8 FLASH FRIED SPRINGER MTN FARM WINGS, TOSSED IN CHOICE OF HOUSE SAUCE (HOT BUFFALO, LEMON PEPPER, KOREAN BBQ, OR CLASSIC SOUTHERN BBQ), SERVED WITH CARROTS & CELERY WITH A CHOICE OF RANCH OR BLUE CHEESE TO DIP

These foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



SALADS & MAINS

CAESAR'S OTHER SALAD \$14 | \$14.49

GEM LETTUCE, PANKO PARMESAN CRUNCH, BACON, PEPPADEWS, CAESAR DRESSING

add. grilled chicken + \$6/\$6.21

SUMMER HARVEST SALAD \$15 | \$15.53

ARUGULA, FARRO, BURRATA, FRESH STRAWBERRIES AND PEACHES, CRISPY PROSCIUTTO, GARDEN HERB DRESSING

add. grilled chicken + \$6/\$6.21

SEARED AHI TUNA* \$17 | \$17.60

SESAME SEED CRUSTED SEARED TUNA, JASMINE RICE, PEAS, GRILLED ASPARAGUS, CARROT GINGER SAUCE, PONZU

GRILLED TERES MAJOR* \$20 | \$20.70

7 OZ. GRILLED STEAK, BUTTER POACHED AND GRILLED SPRING VEGETABLES, TURMERIC+GINGER BLACK LENTILS, CARROT ROMESCO
CONTAINS ALMONDS!

SANDWICHES

substitute fries for a side salad for +\$5/\$5.16

THE ALL AMERICAN* \$17 | \$17.60

2 4OZ. CERTIFIED ANGUS BEEF SMASHED PATTIES, CHEDDAR CHEESE, SHREDDED LETTUCE, HOUSE PICKLES, TOMATO, BURGER SAUCE, BRIOCHE BUN, SIDE OF FRIES

add. bacon + \$2/\$2.07

BANH MI TACOS \$15 | \$15.53

3 KOREAN BBQ SHRIMP TACOS, NAPPA CABBAGE, PICKLED CARROTS & RADISHES, CUCUMBERS, CILANTRO

DIRTY BIRD \$16 | \$16.56

SPRINGER MTN FARM "BUFFALO STYLE" FRIED CHICKEN BREAST, RED CABBAGE SLAW, GARLIC DILL PICKLES, BRIOCHE BUN, SIDE OF FRIES

PHILLY CHEESESTEAK* \$16 | \$16.56

SHAVED BEEF, RED AND GREEN BELL PEPPERS, ONIONS, WHITE AMERICAN CHEESE, SIDE OF FRIES

The following major food allergens are used in our kitchen as ingredients: milk, eggs, peanuts, tree nuts, soybeans, wheat, fish, crustacean shellfish, and sesame. Please request more info about these ingredients from a staff member



WOOD FIRED PIZZA

MARGHERITA CLASSICA \$14 | \$14.49

TOMATO SAUCE, FRESH MOZZ, BASIL *VEGETARIAN*

HAWAII 5-0 \$17 | \$17.60

RICOTTA, PROVOLONE, MOZZ, SHREDDED BBQ PORK, PINEAPPLE, PICKLED RED ONIONS, CHILI HONEY & FRESH OREGANO

SWEET CHEESUS \$15 | \$15.53

MOZZ, PROVOLONE, RICOTTA, CHILI HONEY, BASIL. *VEGETARIAN*

YOU ARE MY EVERYTHING \$17 | \$17.60

TOMATO SAUCE, MOZZ, PROVOLONE, HOUSE ITALIAN SAUSAGE, PEPPERONI, RED AND GREEN PEPPERS, VIDALIA ONIONS, CASTELVETRANO GREEN OLIVES, SLICED ROMA TOMATOES

SHROOM GOES THE DYNAMITE \$16 | \$16.56

TOMATO SAUCE, HOUSE MOZZ, PEPPERONI, MUSHROOM TRIO

EL DIABLO \$16 | \$16.56

ADOBO MARINARA, OAXACA CHEESE, CHORIZO, TOMATOES, RED ONION, SLICED POTATOES, AVOCADO CREMA, COTIJA CHEESE, CILANTRO

LA DOLCE VITA \$17 | \$17.60

RICOTTA, MOZZ, PROVOLONE, LEMON SAUTEED SPINACH, MUSHROOM TRIO, OVEN ROASTED TOMATOES

THE OUTLAW \$16 | \$16.56

SHREDDED CHICKEN, BBQ SAUCE, MOZZ, RED ONIONS, PICKLED JALAPENOS, CRISPY ONIONS AND JALAPENO RANCH

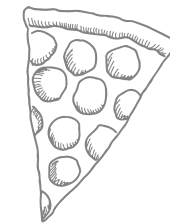
DESSERTS

RICOTTA DONUT HOLES \$10 | \$10.35

WHISKEY BOURBON GELATO, DARK CHOCOLATE/NITRO STOUT GANACHE, DULCE DE LECHE

DARK BERRY COBBLER \$11 | \$11.39

BLACKBERRY, BLUEBERRY, LEMON SERVED WARM WITH ROASTED CORN ICE CREAM AND BLACKBERRY JAM



You can find both our cash & card pricing listed on our menu. We offer savings when you pay with cash.

COCKTAILS

HONEY I DRUNK THE KIDS \$13 | \$13.46

CATHEAD HONEYSUCKLE VODKA, CUCUMBER, LEMON, MINT, AGAVE

SOLAR FLARE \$14 | \$14.49

ALTOS BLANCO TEQUILA, MANGO, JALAPENO, AGAVE, LIME, TAJIN RIM

GARDEN PARTY \$13 | \$13.46

FORD'S GIN, PEAR, YUZU, PRICKLY PEAR TEA

BIRDS & BEES \$14 | \$14.49

BARR HILL GIN, HONEY, PINEAPPLE, GINGER, LIME

CAFE DEL SOL \$14 | \$14.49

ALTOS REPOSADO, VANILLA, POG LIQUEUR, PINEAPPLE, COLD BREW, ORGEAT

VALLEY GIRL \$15 | \$15.53

SUNTORI JAPANESE WHISKEY, MATCHA, WHITE CHOCOLATE, PISTACHIO, STRAWBERRY COLD FOAM

HELLO DARKNESS MY OLD FRIEND \$13 | \$13.46

FOUR ROSES BOURBON, BLACKBERRY SHRUB, GINGER BEER, LIME

MISS HAWAIIAN TROPIC \$14 | \$14.49

TRASCEDENTE TAMARIND MEZCAL, PLANTERAY PINEAPPLE RUM, PASSIONFRUIT, LIME, AGAVE, ANGOSTURA BITTERS

THE MATADOR \$15 | \$15.53

BISON GRASS VODKA, CARPANO DRY, PEPPERONCINI LIQUEUR, CILANTRO, LIME

FROZEN MARGARITA \$10 | \$10.35

ALTOS TEQUILA, AGAVE, LIME, ORANGE BITTERS, FROZEN

BEER + SHOT

TWO AMIGOS \$10 | \$10.35

ALTOS TEQUILA + 16 OZ. TECATE

DICKLE WITH A PICKLE \$10 | \$10.35

GEORGE DICKEL WHISKEY WITH A MINI PICKLE + 16 OZ MONDAY NIGHT 404 DRAFT

MAYRETTA \$10 | \$10.35

FIREBALL CINNAMON WHISKEY + 16 OZ COORS LITE

TATTOOED UNCLE \$10 | \$10.35

FERNET + 16 OZ. PBR



For parties of 6 or more, a 20% gratuity will be added.

REDS

SCENIC VALLEY FARMS \$14|14.49 / \$53|54.86
PINOT NOIR // WILLAMETTE VALLEY, OREGON

BACCHUS \$13|13.46 / \$49|50.72
CABERNET SAUVIGNON // CALIFORNIA

THE VICE \$16|16.56 / \$70|72.45
CABERNET SAUVIGNON // NAPA VALLEY, CALIFORNIA

ALMARADA \$12|12.42 / \$45|46.58
MALBEC // ARGENTINA

PIZZA&PASTA \$11|11.39 / \$42|43.47
MONTEPULCIANO // ABRUZZO, ITALY

VILLA PUCCINI | SUPER TUSCAN \$13|13.46 / \$45|5
SANGIOVESE // TUSCANY, ITALY

EL JEFE \$12|12.42 / \$53|54.86
TEMPRANILLO // LA MESETA, SPAIN

LE MORETTE | BARDOLINO \$13|13.46 / \$49|50.72
CORVINA, MOLINARA // VENETO, LAKE GARDA, ITALY

WHITES

JEANNE MARIE \$12|12.42 / \$45|46.58
CHARDONNAY // CENTRAL COAST, CALIFORNIA

VALUMBA \$13|13.46 / \$49|50.72
CHARDONNAY // AUSTRALIA

VINOS MARINOS | EL NEPTUNO \$14|14.49 / \$53|54.86
ALBARINO // RIAS BAIXAS, SPAIN

SLO JAMS \$14|14.49 / \$53|54.86
SAUVIGNON BLANC // HORSE HEAVEN HILLS, WASHINGTON

NIVARIUS \$13|13.46 / \$49|50.72
TEMPRANILLO BLANCO // RIOJA, SPAIN

BROADBENT \$12|12.42 / \$45|46.58
VINHO VERDE // PORTUGAL

PURATO \$12|12.42 / \$45|46.58
PINOT GRIGIO // TERRE SICILIANE, ITALY



BUBBLES & ROSÉ

ZARDETTO 187 \$13|13.46 / \$49|50.72
PROSECCO // ITALY

CLOS HIRISSOU | SPARKLING ROSE \$15|15.53 / \$57|59
PETITE SRAH, MAUZAC // LANGUEDOC-ROUSSILLON, FRANCE

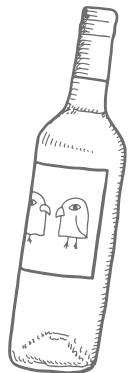
PASQUA | 11 MINUTES ROSE \$15|15.53 / \$57|59
CORVINA, TREBBIANO, SYRAH // ITALY

SODAS

LIQUID DEATH CANNED WATERS \$5 | \$5.18
ASK YOUR SERVER FOR SELECTIONS // 16 OZ CAN

ABITA ROOT BEER \$4 | \$4.14
12 OZ CAN

MEXICAN COKE OR SPRITE \$3 | \$3.11
16 OZ BOTTLE



N/A PAIRINGS

AWAKE \$13 | \$13.46
SHOT OF DROMME N/A ELIXIR AWAKE + 12 OZ. CAN RYTHM SATIVA

CALM \$11 | \$11.39
SHOT OF DROMME N/A ELIXIR CALM + 12 OZ. CAN CYCLING FROG