

DINNER MENU

WARM & FRESH

SOUP OF THE DAY _____ \$7

CHARCUTERIE & ARTISAN CHEESE PLATTER _____ \$17
Chef choice of domestic & imported cheeses and cured meats

HIDDEN GEM CAESAR SALAD _____ \$12
Heart romaine, belgian endives, herb croutons, parmesan cheese, and house caesar dressing

ROASTED BEETS & GOAT CHEESE SALAD _____ \$13
Baby kale, roasted beets, crumbled goat cheese, candied walnut, fennel, dry fruits and house dressing

CHOPPED COBB SALAD _____ \$17
Mixed green, chopped chicken, beer glazed bacon, egg, cherry tomatoes, avocado and smoky blue cheese dressing

PROTEIN CHOICE ADD ON

+ **GRILLED CHICKEN** _____ +5
+ **BRAISED BEEF BRISKET** _____ +6
+ **HONEY LEMON GLAZED SALMON** _____ +8
+ **SAUTEED SHRIMP** _____ +8
+ **WILD CAUGHT HALIBUT** _____ +10

IN FLATBREAD WE CRUST

MARGHERITA FLATBREAD _____ \$12
With fresh tomatoes, mozzarella and Brasil

FIG JAM FLATBREAD _____ \$17
With goat cheese, prosciutto & arugula

SOUTHWESTERN CHICKEN FLATBREAD _____ \$15
With chipotle, red peppers, gouda cheese & sliced avocado

KOREAN BBQ FLATBREAD _____ \$16
With gochujang bbq sauce, chicken, bacon gouda cheese, red onions and cilantro

BURGER & FRIES

ONE AMERICA BURGER _____ \$15
7oz beef ground chuck brisket short rib patty, crisp lettuce, tomato, pickled onions, american cheese, house spread on a sesame amish bun.
PICK ONE SIDE: french fries, sweet potatoes fries, Brussels sprouts, or house salad
MAKE IT VEGAN + \$2.00 – BEYOND MEAT –

HIDDEN CRAFT BACON & BRIE BURGER _____ \$17
7oz beef ground chuck brisket short rib patty, beer glazed bacon, caramelized onions, brie cheese, house spread on a brioche burger bun.
PICK ONE SIDE: french fries, sweet potatoes fries, Brussels sprouts, or house salad

THE TALK OF THE TOWN

KOREAN TACO TRIO _____ \$15
Beyond meat, Gochujang mayo, red onion, cilantro & sesame seeds

ANGEL'S FISH & CHIPS _____ \$21
Wild-caught halibut deepen in german pilsner beer batter, served with a side of fries, snap peas with malt vinegar & homemade tartare sauce

BELGIAN BEER STEAMED MUSSELS _____ \$16
Mussels, fennel, smoked garlic, cherry tomatoes, cream, chili flakes, parsley, basil and belgian wheat beer
+ French Fries \$4

HONEY LEMON GLAZED SALMON QUINOA BOWL _____ \$19
Pan seared honey lemon glazed salmon, organic quinoa, Brussels sprouts, carrots, red onions

CHICKEN TERIYAKI RICE BOWL _____ \$17
Breaded chicken, broccoli, Brussels sprouts zucchini, carrots, and rice
Sub Salmon +\$4
Sub Shrimp +\$4

HERB CHICKEN COUSCOUS _____ \$18
Mediterranean chicken kebab, shakshuka, chickpeas and pearled couscous

KOREAN GOCHUJANG BABY BACK RIBS _____ \$20
Baby back ribs, Gochujang sauce, sesame seeds, and green onions with side of crispy Brussels sprouts

STEAK FRITES _____ \$23
8oz New York strip center cut, chimichurri sauce, served with a side of fries

YOU COMPLETE ME(AL)

SMOKED MAC & CHEESE _____ \$12
Large shells, smoked gouda, parmesan & romana cheese, parsley, and garlic herb breadcrumbs
+ Beer glazed bacon \$3

CRISPY BRUSSELS SPROUTS _____ \$12
Crispy Brussels sprouts, beer glazed bacon, blue cheese, pears, and balsamic reduction

BRAISED BRISKET POUTINE _____ \$12
Braised brisket, cheese, parsley served over fries

SHAKSHUKA _____ \$12
Simmering tomatoes, onions, garbanzo beans, Anaheim pepper, garlic and spices

FRENCH FRIES

SWEET POTATO FRIES

SAUTEED VEGETABLES

SWEET TOOTH PLEASERS

SALTED CARAMEL CREME BRULEE _____ \$8

PISTACHIO BLUEBERRY BREAD PUDDING _____ \$8

SEASONAL TART _____ \$8

LAVA CHOCOLATE CAKE _____ \$10

