

LUNCH MENU

WARM & FRESH

SOUP OF THE DAY _____ \$7

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

SALMON NICOISE SALAD _____ \$19

Mixed green, seared salmon, tomato, cucumbers, red onions, French pickles, egg, capers, and vinaigrette dressing

CHICKEN APPLE SALAD _____ \$17

Mix greens, bacon, chicken, apple, cherry tomatoes, cucumber, onions with citrus dressing

PROTEIN CHOICE ADD ON

+ SHISH CHICKEN SKEWERS _____ +6

+ 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

TURKEY CRANBERRY _____ \$17

With turkey breast, brie cheese, caramelized onions and cranberry sauce

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

GO WITH THE GRAIN

CHICKEN TERIYAKI RICE BOWL _____ \$17

Breaded chicken, broccoli, brussels sprouts zucchini, carrots, and rice

Sub Salmon +\$4

Sub Shrimp +\$4

HONEY LEMON GLAZED SALMON QUINOA BOWL _____ \$19

Honey lemon glazed salmon, organic quinoa, Brussels sprouts, carrots, red onions

HERB CHICKEN COUSCOUS _____ \$18

Mediterranean chicken, shakshuka, chickpea and couscous

THE TALK OF THE TOWN

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.

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.

BRAISED BRISKET SANDWICH _____ \$15

Beef brisket, pickles, melted swiss cheese, house spread on ciabatta bun and side of.

PICK ONE SIDE: sidewinder fries, sweet potatoes fries, brussels sprouts, or house salad.

CALI CRAFT TACO TRIO _____ \$15

Braised Beef / Korean Chicken BBQ / Baja Shrimp (Corn Tortilla)

SAN DIEGO FISH TACO _____ \$12

Wild-caught halibut deep in a beer batter, cabbage, Pico de Gallo, chipotle aioli, corn tortilla

PLANT BASED

BEYOND CRAFT BURGER (VEGAN) _____ \$16

Crisp butter lettuce, tomato, onions, pickles, american cheese, house spread on classic burger bun.

PICK ONE SIDE: sidewinder fries, sweet potatoes fries, brussels sprouts or house salad.

KOREAN TACO TRIO _____ \$15

Beyond meat, gochujang mayo, red onion, cilantro & sesame seeds

CALI DREAM BURRITO (VEGAN) _____ \$15

Beyond Meat, fries, Pico de Gallo, guacamole & vegan cheese

OVEN ROASTED VEG'CHIMICHURRI PANINI _____ \$13

Slow roasted eggplant, red onion, tomato, zucchini, bell peppers, goat cheese and chimichurri spread on ciabatta bun.

PICK ONE SIDE: sidewinder fries, sweet potatoes fries, brussels sprouts or house salad

SWEET TOOTH PLEASERS

SALTED CARAMEL CREME BRULEE _____ \$8

PISTACHIO BLUEBERRY BREAD PUDDING _____ \$8

