

SNACKS & SHARES

CHARCUTERIE BOARD

market price
3 meats, 3 cheeses, fruit, jam, nuts, toast

CAULIFLOWER "WINGS" 11
spicy buffalo or sweet BBQ

CHICKEN WINGS 10
spicy buffalo or sweet BBQ

BRUSSELS SPROUTS 10
almond vinaigrette, arugula, smoked almond crumble & parmesan

THE DIP 12
warm artichoke & spinach dip, spiced pita

EDAMAME 6
soy ginger, sea salt

FRIES 7
- thick cut russet
- shoe string
regular or sweet potato
- truffle style + 1

DRUNKEN PRETZEL 12
warm soft pretzel, dijon mustard, creamy beer cheese dip

LOADED TOTS 12
sharp cheddar, bacon, malt vinegar aioli & scallions

BACON WRAPPED DATES 12
lemon zest, blue cheese spread

GRILLED ARTICHOKE 13
lemon garlic aioli

MAC BITES 8
spicy mac 'n' cheese

TRUFFLE MAC 14
white truffle oil & wild mushrooms

BURGERS & MORE

pretzilla bun, gf, vg +2
sub. the Beyond Burger +3

DEN BURGER 14
cheddar, tomato, pickle, red onion, romaine, house sauce*

BBQ BACON CHEESEBURGER 14
bacon, onion rings, cheddar, BBQ sauce*

STEAKHOUSE BURGER 15
gruyere, sauteed mushrooms, caramelized onions, dijon*

VEGAN BURGER 14 gf
chickpea & beet patty, pickled onion, fresh tomato, arugula, tangy spread

GRILLED CHICKEN BURGER 15
pepper jack cheese, avocado, bacon, arugula, chipotle aioli

CRISPY CHICKEN SANDWICH 15
pickled cucumber & jalapeño slaw, malt vinegar aioli

STEAK FRITES 21
flat iron steak, truffle fries, arugula salad, parmesan*

FLATBREADS

gluten-free crust +3
vegan cheese +3 (gf, sf, nut free)

PROSCIUTTO 16
béchamel, medjool dates, goat cheese, arugula, fig balsamic glaze

BBQ CHICKEN 15
grilled chicken, BBQ sauce, mozzarella, red onions, cilantro

BLEU PEAR 16
béchamel, 3 cheese blend (mozz, bleu and gruyere), pear, candied walnuts, arugula, caramelized onions

WILD MUSHROOM & GOAT CHEESE 16
béchamel, mozzarella, caramelized onions, rosemary, garlic oil

BUFFALO CHICKEN 15
grilled chicken, mozzarella, avocado, scallions, cilantro

MARGHERITA 14
mozzarella, tomato, basil.

PEPPERONI 13

HAPPY HOUR

TAKE \$2 OFF ALL
SNACKS, SHARES &
FLATBREADS

MON-FRI 5 - 7 PM
SAT-SUN 3 - 5 PM

SALADS

flat iron steak* +8 bacon +2 chicken breast +7 Beyond Burger +5

CHOP CHOP 14
romaine, cranberries, avocado, apple, tomato, red onion, corn, bleu cheese, red wine vin

CAESAR 12
romaine & kale, parmesan, garlic croûtons, house caesar dressing

KALE SALAD 12
green cabbage, kale, parmesan, peanuts, sweet & tangy peanut sauce

BEETS & GOAT CHEESE 14
roasted beets, citrus segments, arugula, goat cheese, fig glaze

HAPPY HOUR

WELLS \$6 each

TAKE \$2 OFF • WINE BY THE GLASS • ALL BEER •

MON-FRI 5 - 7 PM SAT-SUN 3 - 5 PM

• COCKTAILS •

HONEY MY RYE 12
rittenhouse rye, honey &
a dash of lemon juice

SPICY PALOMA 13
el silencio mezcal, cazadores
blanco, serrano pepper, lime,
grapefruit, simple syrup

POOLSIDE 13
aperol, new amsterdam
berry vodka, mint, simple
lemon, cucumber, topped
with allagash white

THE DEN
OLD FASHIONED
our signature draft cocktail
\$9 all day • every day

SWEDISH LEMONADE 12
new amsterdam citron
vodka, sour, splash of
cranberry & fresh lemon

P-NO-COLADA 13
bacardi coconut, pineapple,
lemon, cream, grenadine,
myer's dark rum float

ITALIAN GREYHOUND 13
new amsterdam gin,
aperol, lime, grapefruit

FRENCH 84 MARTINI 13
new amsterdam gin, canton
ginger liqueur, honey, lemon,
prosecco

WINE & BUBBLES

CANYON ROAD CABERNET
Northern California 8/30

J. LOHR MERLOT
Paso Robles, CA 12/40

DON RODOLFO MALBEC
Argentina 11/38

J. LOHR FALCONS PERCH
PINOT NOIR
Monterey, CA 14/48

RED WINE SANGRIA
Secret Recipe 7/24

WINE WEDNESDAY

BOTTLE of
HOUSE CABERNET,
PINOT GRIGIO or ROSÉ \$15.
PITCHER of SANGRIA \$20.

CAMPAGNOLA PINOT GRIGIO
Veneto, Italy 8/30

STARBOROUGH
SAUVIGNON BLANC
Marlborough, NZ 11/38

BRANDER SAUVIGNON BLANC
Santa Barbara, CA 14/48

EDNA VALLEY CHARDONNAY
San Luis Obispo, CA 11/38

BARNARD GRIFFIN ROSE
WA 11/38

MARTINI & ROSSI ROSE
SPARKLING 11

MARTINI & ROSSI PROSECCO 11

VEUVE CLICQUOT 110

CHANDON BRUT 45

FORNARINO PROSECCO 36

BEVERAGES non-alcoholic

MOUNTAIN VALLEY WATER
STILL or SPARKLING
SMALL 4 LARGE 7
BUNDABERG GINGER BEER 5

IZZIE GRAPEFRUIT SODA 5
NITRO COLD BREW COFFEE 5
RED BULL 5 **JUICES** 4 **SODA** 3

BEER

DRAFT

Pitchers Available!

BUD LIGHT 4.2% 6

BLUE MOON BELGIAN 5.4% 8

CRISTOBAL "MEXICAN" LAGER
Tortugo Brewing 5.2% 8

ANGRY ORCHARD CRISP APPLE
5.0% 8

SCRIMSHAW PILSNER
North Coast Brewing 4.7% 8

PRANQSTER BELGIAN ALE
North Coast Brewing 7.6% 9

ALLAGASH WHITE Maine 5.1% 9

BIKINI BLONDE LAGER
Maui Brewing Co 5.2% 8

LUSHIPA
Fremont Brewing 7% 8

PERONI NASTRO AZZURRO 5.1% 8

SCULPIN IPA
Ballast Point Brewing 7% 9

BOTTLES

STELLA ARTOIS Belgium 5.2% 7

KRONENBOURG 1664 France 5.5% 8

ACE PINE APPLE HARD CIDER
Ace Cider 5% 9

HITACHINO NEST WHITE ALE
Japan 5.5% 13

GROLSCH Netherlands 5% 9

DELIRIUM TREMENS
Belgium 8.5% 13

MICHELOB ULTRA
4.2% 7

GOSE "SOUR BEER" SEASONAL
Anderson Valley Brew Co 4.2% 7

OLD RASPUTIN RUSSIAN
IMPERIAL STOUT
North Coast Brewing 9% 9

CANS

BLOOD ORANGE MINT KOMBUCHA
JuneShine 16 oz 4.6% 12

CALI CREAMIN' VANILLA ALE
Mother Earth Brew Co. 5% 8

HELL OR HIGH WATERMELON
21st Amendment Brewing Co.
4.9% 8

GUINNESS Ireland 4.2% 8

PBR Colorado 4.7% 8