



SHARABLES

WHITE BEAN HUMMUS

Cucumber, bell pepper, celery, carrot, water crackers 8

CHEESE PLATE

Point Reyes blue, Laurel Channel Goat, Manchego, dried fruit, apples, nuts, crackers 18 Single Cheese 9

RICOTTA MEATBALLS

Hand-rolled house meatballs, beef and pork marinara, basil pesto, house-made focaccia 9

TRUFFLE DEVILLED EGGS

Fried shallot, white truffle oil, balsamic syrup, micro herbs 8

1/2lb SHRIMP COCKTAIL

Citrus poached with spicy cocktail sauce, caper remoulade 11

CHICKEN WINGS

Chicken wings with your choice of plain, dry rubbed, sweet Thai, garlic parmesan, Green Jacket IPA BBQ sauce, house spicy, or for the brave, chef hot! 10

SEARED AHI TUNA

Cucumber, avocado, ginger soy vinaigrette, Fresno chili hot sauce, wasabi, taro root chips 11

NACHOS

Fire roasted salsa, sour cream, pico de gallo, beans, cheese 10
Add guacamole 2 chicken 4 carnitas 3 steak 5

FRIES & MORE

Plain 6 Garlic & Parmesan 7 spicy 7 Truffle Parmesan 8
Waffle cut Sweet potato 6 Onion Rings 7

TATER TOTS Plain 6 Spicy 7 Garlic & Parmesan 7 Loaded 8

ZUCCHINI FRITTERS

Panko breaded, tomato cucumber salsa, tzatziki 9

POLENTA SAUSAGE FRIES w/ spicy honey mustard 8

MOLINARI SALAMI & MONCHEGO CHEESE

Whole grain mustard, pickles, crackers 10

ENTREES

Hot Off The Grill

Grilled items accompanied with choice of roasted red potatoes or brown basmati rice and roasted seasonal vegetables

Herb Marinated Chicken Breast (2) 17

Dry Rubbed Bistro Steak 8oz 18 / 12oz 24

Blackened Salmon 19

Lemon Garlic Shrimp Skewer 19

PENNE PASTA

Choice of; basil pesto alfredo w/ mushroom, meatball marinara, or roasted vegetable primavera 14

Grilled chicken 4 grilled salmon 6 grilled shrimp 7

GRILLED TACOS

Three corn tortillas, cabbage slaw, pico de gallo, avocado, crème fraiche, parmesan, house fried chips

Veggie 12 chicken 13 carnitas 13 steak 14 salmon 15 shrimp 16

BURGERS

All our burgers are made with 100% Angus Braveheart beef. Each is served with lettuce, tomato, onion, pickle and your choice of fries, mixed green salad, or house potato salad.

PAR BURGER

Cheddar, jack, blue or swiss, toasted brioche bun 11

GREEN JACKET BACON BBQ

Cheddar, bacon, Green Jacket IPA BBQ sauce, onion strings, pretzel bun 13

FUN-GUY SWISS BURGER

Garlic mushrooms, avocado, 1000 island, house-made focaccia 13

TRUE BLUE BIRDIE

Point Reyes blue, romaine, crispy onion strings, Fresno chili ranch, pretzel bun 12

GREENS KEEPER VEGGIE BURGER

Black bean patty, jack, Fresno chili ranch, crispy onion strings, house made focaccia 12

SIDE DISHES

MIXED GREEN SALAD 5

TARO ROOT CHIPS 6

ROASTED BEET SALAD 7

CHIPS AND SALSA 6

GARLIC MUSHROOMS 6

SIDE CAESAR SALAD 6

SAUTEED VEGGIES OF THE DAY 5

SOUPS & SALADS

Add avocado 2, chicken 4, steak 5, salmon 6, shrimp 7 to any salad

CAESAR

Romaine hearts, garlic crouton, parmesan, garlic anchovy vinaigrette 9

GRILLED STEAK SALAD

Dry-rubbed steak, blue cheese, tomato, buttermilk dressing, onion strings 17

CHOPPED SALAD

Romaine, spring mix, tomato, cucumber, red onion, feta, red wine vinaigrette 8

ARUGULA SALAD

Strawberry, green apple, goat cheese, candied walnuts, balsamic 9

We rotate fresh and seasonal soups. Ask us what's cooking today!

Cup 5 Bowl 8

SANDWICHES AND WRAPS

Each sandwich is served with your choice of fries, green salad or house potato salad

THE ULTIMATE CHICKEN SANDWICH

Avocado, onion strings, jack cheese, blue cheese dressing, house hot sauce, arugula, pretzel bun 14

THAI CHICKEN WRAP

Fried chicken tenders, avocado, cabbage slaw, cucumber, red pepper, tomato, Thai dressing 12

GREEN JACKET PULLED PORK SANDWICH

Slow roasted pork, Green Jacket IPA BBQ sauce, cabbage slaw, fried onion strings, hoagie roll, pickle 11

BLTA

Applewood smoked bacon, lettuce, tomato, avocado, lemon aioli, sourdough 9 add smoked turkey 2 add chicken 4

CHICKEN CAESAR WRAP

Caesar dressing, (2) herb marinated chicken breast, Parmesan cheese 15

TURKEY BACON REUBEN

Smoked turkey, applewood smoked bacon, thousand island, sauerkraut, swiss cheese, pickle 13

MEDITERRANEAN STEAK SANDWICH

Roasted garlic spread, red pepper – olive tapenade, arugula, basil leaves, feta cheese, house made focaccia 14

VEGGIE WRAP

Mushroom, red pepper, zucchini, white bean hummus, pesto, mixed green, tomato, onion 12

TUNA MELT

Cheddar cheese, house tuna salad, oat nut bread, pickle 11

MEATBALL SANDWICH

House made ricotta meatballs, three cheese blend, house marinara, basil pesto hoagie roll 12

SALMON BLTA

Brioche bun, herb caper remoulade, lettuce, tomato, Applewood smoked bacon, avocado 13

FRIED CHICKEN SANDWICH

breaded chicken tenders, apricot-Dijon spread, lime cabbage slaw, avocado, swiss cheese, toasted brioche bun 13

DESSERTS

APPLE CRISP 9

Baked to order, please allow 15 minutes. Ginger, cinnamon, bourbon apples, salted caramel, vanilla ice cream

STOUT OR PORTER FLOAT 9

House draft beer and vanilla bean ice cream

ROOT BEER FLOAT 8

Craft root beer and vanilla bean ice cream

ICE CREAM SANDWICH 8

Freshly baked house cookie with a giant scoop of vanilla bean ice cream and salted caramel sauce

ICE CREAM SUNDAE 7

Warm salted caramel or chocolate sauce, almonds, whip cream, cherry on top

VANILLA BEAN ICE CREAM 5

SEASONAL SORBET 6

Our food is exquisitely crafted by Executive Chef Preston Morris II and his team. We serve a full bar, local wines, and our own craft beers brewed onsite by Head Brewer Dave Scott.