



FULLER HOUSE

FIRST EDITION

WWW.FULLERHOUSEBAR.COM

VOL 10. ISSUE 8.

SMALL PLATES

Buffalo Shrimp <i>Carrots, Celery, Blue Cheese Crumbles, Ranch</i>	\$17	Hot Chicken Sliders <i>Double Battered Chicken, Habanero Hot Sauce, Slaw, Southwest Ranch, House Pickles, Slammer Buns</i>	\$15
Woodfired Pretzel Twist <i>Pimento Cheese, Honey Mustard, Green Chili Queso</i>		Italian Grinder Sliders <i>Giardiniera Aioli, Shaved Lettuce & Red Onion, Provolone, Mortadella, Salami, Capicola, Tomato, Ciabatta Slider</i>	\$15
Serves 1-2 \$9 3-4 \$17 4-5 \$23		Filet Sliders <i>Grilled Filet, Horseradish Aioli, Whipped Boursin Cheese, Arugula, Parmesan Crisp, Slammer Bun</i>	\$21
Clock Shadow Cheese Curds <i>Southwest Ranch + Marinara Sauce</i>	\$12	Woodfired Artichoke Dip <i>Woodfired Artichokes, Queso, Spinach, Roasted Garlic, Panko Breadcrumb</i>	\$14
Cauliflower Bites <i>Parmesan, Cherry Peppers, Black Pepper Aioli or Buffalo Sauce, Blue Cheese Crumbles, Ranch</i>	\$13	Tomato Burrata <i>Heirloom Tomatoes, Fire Roasted Garlic, Burrata, Olive Oil, Aged Balsamic, Basil, Crostini</i>	\$16
Chicken Wings <i>Buffalo, Garlic Parmesan, BBQ, Dried Chili Rub</i>	\$16	Nachos <i>Green Chile Queso, Fire Roasted Corn Salsa, Pickled Fresnos + Onions, Guacamole, Chipotle Sour Cream, Cilantro</i>	\$14
Roasted Garlic & Red Pepper Hummus <i>Bell Peppers, Confit Garlic, Pine Nuts, Spring Vegetables, Warm Pita</i>	\$14	Birria \$6 Steak \$5 Grilled Chicken \$4	Adobo Chicken \$4
Guacamole <i>Roasted Poblano, Oaxaca Cheese, Tortilla Chips</i>	\$12		

BURGERS	Choice of Handcut Fries, Homemade Chips or Country Slaw
Truffle Parm +\$3 Buffalo +\$3 Animal +\$3 Sweet Potato +\$3	
½ LB. CERTIFIED ANGUS BEEF CHUCK, BRISKET • RIBEYE BLEND	EXCHANGE ANY BURGER FOR A BLACK BEAN PATTY +1
All American <i>American Cheese, Lettuce, Tomato, Onion, Pickles, Brioche Bun</i>	\$16
Day & Night <i>White Cheddar, Bourbon & Maple Bacon Jam, Caramelized Onions, Garlic Butter Aioli, Fried Egg, Brioche Bun</i>	\$17
Southwest Turkey Burger <i>House Turkey Patty, Muenster, Smoked Chipotle Aioli, Avocado, Corn Salsa, Lettuce, Tomato, Brioche Bun</i>	\$16
West Coast Burger <i>Double 1/4 lb Burger Patties, American Cheese, Animal Sauce, Caramelized Onions, Pickles, Lettuce, Tomato, Brioche Bun</i>	\$17
Derby Winner <i>Yellow Cheddar, Bacon, Onion Strings, Bourbon BBQ, Pretzel Bun</i>	\$17
El Diablo <i>Jalapeño-Infused Patty, Hot Pepper Aioli, Pepper Bacon, Avocado, Pepperjack, Crispy Tortilla Strips, Pretzel Bun</i>	\$17
Mushroom & Swiss <i>Sautéed Mushrooms, Swiss, Horseradish Aioli, Sour Cream & Onion Chips, Brioche Bun</i>	\$17

HANDHELDS	Choice of Handcut Fries, Homemade Chips or Country Slaw
Truffle Parm +\$3 Buffalo +\$3 Animal +\$3 Sweet Potato +\$3	
Brisket Grilled Cheese <i>White Cheddar, Yellow Cheddar, Caramelized Onions, Sourdough Bread, Bourbon BBQ</i>	\$17
Buffalo Chicken Sandwich <i>Buffalo Sauce, Blue Cheese Crumbles, Ranch, Brioche Bun</i>	\$15
Caprese <i>Fresh Mozzarella, Tomato, Red Onion, Balsamic Reduction, Basil Pesto, Artisan Ciabatta</i>	\$12
Add: Grilled Chicken \$5	
BLTAE <i>Bacon, Bibb Lettuce, Heirloom Tomato, Avocado Spread, Garlic Mayo, Fried Egg, Ciabattone</i>	\$14
Calabrian Chili Caesar Wrap <i>Grilled Chicken, Parmesan Crisp, Shaved Parmesan, Romaine, Sun-Dried Tomatoes, Calabrian Chili Caesar, Flour Tortilla Wrap</i>	\$16
Steak Sandwich <i>Marinated Skirt Steak, Fontina Cheese, Crispy Onion Strings, Chimichurri, Pickled Fresno, Arugula, Ciabatta</i>	\$19
Blackened Chicken Sandwich <i>Blackened Chicken, Arugula, Smoked Chipotle Aioli, Muenster Cheese, Pickled Onions, Avocado, Sourdough</i>	\$16
Spicy Double Decker Tacos <i>Adobo Chicken, Cheddar, Pepperjack Cheese, Lettuce, Pico de Gallo, Chipotle Ranch, Corn & Flour Tortillas</i>	\$16
Baja Fish Taco <i>Blackened Cod, Charred Pineapple Slaw, Avocado, Chipotle Aioli, Cilantro, Flour Tortilla</i>	\$18
Birria Tacos <i>Braised Brisket Birria, Flour Tortilla, Pico De Gallo, Jalapeno Crema, Cilantro, Chihuahua Cheddar Cheese, Consome, Flour Tortillas</i>	\$17

SOUPS+SALADS+BOWLS

Daily Soup \$5/\$6	
French Onion Soup <i>Caramelized Onion, Thyme, Bayleaf, Brandy Beef Broth, Swiss Cheese</i>	\$8
Asian Wonton <i>Crispy Rice Noodles, Romaine, Red Cabbage, Almonds, Scallion, Mandarin Orange, Wonton Strips, Cilantro, Bean Sprouts, Sesame & Soy Vinaigrette</i>	\$16
Harvest <i>Spring Greens, Grilled Chicken, Shaved Manchego, Blueberries, Raspberries, Candied Pecans, Passionfruit Vinaigrette</i>	\$17
Southwest Tostada <i>Fried Chicken, Cheddar Cheese, Romaine, Avocado, Black Beans, Roasted Corn, Pico de Gallo, Southwest Ranch</i>	\$17
Chopped <i>Grilled Chicken, Blue Cheese, Romaine, Bacon, Cherry Tomato, Roasted Corn, Avocado, Tortilla Chips, Citrus Vinaigrette</i>	\$17
Fried Goat Cheese Salad <i>Spinach, Farro, Red Onion, Strawberries, Pistachio, Lemon, Olive Oil, Balsamic Reduction</i>	\$15
Hickory Smoked Brisket Chili <i>Pepperjack Cheese, Cornbread Croutons, Scallions, Sour Cream</i>	\$7/\$8
Make It A Chili Mac	\$10
Crispy Brussels Sprout <i>Shrimp, Jalapeños, Shallots, Carrots, Cabbage, Thai Vinaigrette, Sesame Seeds</i>	\$17
Salmon La Puebla <i>Grilled Romaine, Shaved Parmesan, Avocado, Roasted Corn, Cherry Tomato, House Made Croutons, Spicy Caesar</i>	\$20
Tuna Poke Bowl <i>Ahi Tuna, Marinated Cabbage & Carrots, Edamame, Shaved Cucumber, Avocado, Sesame Seeds, Chili Crisp Aioli, Micro Cilantro, White Rice</i>	\$21
Greek Rice Bowl <i>Lemon Oregano Rice, Mediterranean Chicken, Grape Tomatoes, Red Onions, Diced Cucumbers, Tabouli, Feta Cheese, Tzatziki</i>	\$17
Southwest Steak Bowl <i>Grilled Skirt Steak, Cilantro Lime Rice, Elote, Pico de Gallo, Avocado, Oaxaca, Roasted Jalapeño, Southwest Aioli</i>	\$18

AUGUST	<i>featured</i>	HANDHELD OF THE MONTH
LAMB BURGER		
<i>Lamb Patty, Whipped Feta Aioli, Marinated Red Onion, Greek Tomato & Cucumber Slaw, Arugula, Pita Bun</i>		
\$18		

WOODFIRED NEAPOLITAN PIZZA	10IN PIZZA
Italian Sausage & Giardiniera <i>Mozzarella+ Provolone, Tomato Sauce</i>	\$15
Margherita <i>Fresh Mozzarella, Basil, Tomato Sauce, EVOO</i>	\$13
Pepperoni & Ricotta <i>Mozzarella+ Provolone, Hot Honey, Tomato Sauce</i>	\$15
Elote Pizza <i>Grilled Corn, Jalapeño, Cotija, Cilantro, Lime, Sour Cream</i>	\$15
Arugula & Prosciutto <i>Spring Arugula, Sliced Prosciutto, Garlic Oil, Mozzarella, Sea Salt, Balsamic Glaze</i>	\$15

LARGE PLATES

Chili Garlic Shrimp <i>Tempura Shrimp, Peppers, Onion, Snap Peas, Charred Pineapple, Baby Corn, Sesame Rice, Scallions, Roasted Cashews</i>	\$23	Greek Chicken & Naan <i>Greek Chicken Skewers, Whipped Feta, Cucumber Slaw With Tomato, Onion, And Olive, Woodfired Naan, Greek Potatoes, Tzatziki</i>	\$20
Lemon Chicken <i>Pan-Seared Chicken Breast, Arugula, Blistered Tomatoes, Orzo, Lemon Beurre Blanc, Fried Capers, Micro Greens</i>	\$21		
Skirt Steak Fajitas <i>Marinated Skirt Steak, Mexican Rice, Bell Peppers, Grilled Onion, Guacamole, Pico de Gallo, Roasted Jalapeño, Sour Cream, Corn Tortillas</i>	\$26		
Herb Crusted Salmon <i>Pan Seared Salmon, Whipped Potatoes, Grilled Asparagus, White Wine & Peppercorn Beurre Blanc</i>	\$25		

AUGUST
featured
LARGE PLATE

SALMON NIÇOISE SALAD
Grilled Pesto Salmon, Mixed Greens, Marinated Olives, Cherry Tomato, Roasted Potatoes, Green Beans, Hard Boiled Egg, Capers, Lemon Pepper Vinaigrette
\$19

SIDES	Animal Fries \$8 <i>Animal Sauce, Caramelized Onions, Melted American Cheese</i>	Onion Rings \$8 <i>Bourbon BBQ Sauce</i>	Hand Cut Fries \$5	Truffle Parmesan Fries \$7 <i>Black Truffle Salt, Aged Parmesan, Parsley, Pickled Fresnos, Truffle Mayo</i>	Woodfired Broccolini \$10 <i>Aged Parmesan, Citrus Zest, Toasted Almonds, Calabrian Chili Oil</i>
	Brussels Sprouts \$8 <i>Parmesan, Bacon, Lemon</i>	Mixed Greens \$6 <i>Cucumber, Tomato, Red Onion, Lemon Parsley Vinaigrette</i>	Sweet Potato Fries \$7 <i>Honey Mustard</i>	Baked Mac & Cheese \$7 <i>Cavatappi Noodles, Fuller Cheese Sauce, Herbed Panko, Green Onion</i>	Buffalo Fries \$7 <i>Buffalo Sauce, Crumbled Blue Cheese, Ranch</i>

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS | AUTOMATIC GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 6 OR MORE

