



FULLER HOUSE

FIRST EDITION

WWW.FULLERHOUSEBAR.COM

VOL 11. ISSUE 4.

SMALL PLATES

- Buffalo Shrimp** 17
Carrots, Celery, Blue Cheese Crumbles, Ranch
- Woodfired Pretzel Twist**
Pimento Cheese, Honey Mustard, Green Chili Queso
Serves 1-2 10 | 3-4 18 | 4-5 24
- Clock Shadow Cheese Curds** 13
Southwest Ranch + Marinara Sauce
- Cauliflower Bites** 14
Parmesan, Cherry Peppers, Black Pepper Aioli or Buffalo Sauce, Blue Cheese Crumbles, Ranch
- Chicken Wings** 17
Choice of BBQ, Buffalo, Fuller Fire Sauce, Pierce Pepper Rub
- Roasted Garlic & Red Pepper Hummus** 15
Bell Peppers, Confit Garlic, Pine Nuts, Spring Vegetables, Warm Pita
- Guacamole** 13
Roasted Poblano, Oaxaca Cheese, Tortilla Chips
- Beets and Burrata** 19
Roasted Beets, Burrata, Shaved Red Onion, Spiced Pistachios, Olive Oil, Balsamic Reduction, Micro Arugula, Crostini
- Woodfired Artichoke Dip** 15
Woodfired Artichokes, Queso, Spinach, Roasted Garlic, Panko Breadcrumbs
- Nachos** 15
Green Chile Queso, Fire Roasted Corn Salsa, Pickled Fresnos + Onions, Guacamole, Chipotle Sour Cream, Cilantro
Birria 6 | Steak 5 | Grilled Chicken 4
Adobo Chicken 4
- Italian Beef Sliders** 17
Woodfired Italian Beef, Mozzarella & Provolone, Giardiniera Aioli, Slammer Buns, Au Jus
- Fried Chicken Bao Buns** 19
Fried Chicken, Sweet & Spicy Glaze, Cabbage Slaw, Gochujang Aioli, Cilantro, Sesame Seeds, Steamed Bao Buns
- Filet Sliders** 22
Grilled Filet, Roasted Garlic Aioli, Caramelized Onions, Arugula, Slammer Buns

SOUPS+Salads+BOWLS

Daily Soup 5/6

- French Onion Soup** 8
Caramelized Onion, Thyme, Bayleaf, Brandy Beef Broth, Swiss Cheese
- Salmon La Puebla** 22
Grilled Romaine, Shaved Parmesan, Avocado, Roasted Corn, Cherry Tomato, House Made Croutons, Spicy Caesar
- Harvest Salad** 18
Grilled Chicken, Mixed Greens, Farro, Shaved Apples, Dried Cherries, Spiced Peppitas, Roasted Squash, Manchego, Pomegranate Vinaigrette
- Southwest Tostada** 18
Fried Chicken, Cheddar Cheese, Romaine, Avocado, Black Beans, Roasted Corn, Pico de Gallo, Southwest Ranch
- Chopped** 18
Grilled Chicken, Blue Cheese, Romaine, Bacon, Cherry Tomato, Roasted Corn, Avocado, Tortilla Chips, Citrus Vinaigrette
- Fried Goat Cheese Salad** 17
Chopped Kale, Fried Goat Cheese, Pears, Walnuts, Red Onion, Figs, Crumbled Goat Cheese, Honey Vinaigrette
- Hickory Smoked Brisket Chili** 7/8
Pepperjack Cheese, Cornbread Croutons, Scallions, Sour Cream
Make It A Chili Mac 10
- Crispy Brussels Sprout** 18
Lemon-Poached Shrimp, Jalapeños, Shallots, Carrots, Cabbage, Sesame Seeds, Thai Vinaigrette
- Thai Noodle Salad** 17
Rice Noodles, Cabbage, Carrots, Cilantro & Basil, Roasted Peanuts, Sesame Seeds, Crispy Wontons, Thai Peanut Dressing
- Bang Bang Chicken Bowl** 19
Crispy Chili Glazed Chicken, Coconut Rice, Cabbage, Cucumber, Carrot, Avocado, Scallion, Sesame Seeds, Bang Bang Sauce
- Mediterranean Shrimp Bowl** 20
Lemon & Herb Marinated Shrimp, Orzo, Spinach, Heirloom Tomatoes, Marinated Olives, Feta, Toasted Almonds, Herby Tahini Sauce
- Southwest Steak Bowl** 19
Grilled Skirt Steak, Cilantro Lime Rice, Eloté, Pico de Gallo, Avocado, Oaxaca, Roasted Jalapeño, Southwest Aioli

BURGERS

Choice of Handcut Fries, Homemade Chips or Country Slaw
Truffle Parm +3 | Buffalo +3 | Animal +3 | Sweet Potato +3

- 1/2 LB. CERTIFIED ANGUS BEEF CHUCK, BRISKET • RIBEYE BLEND EXCHANGE ANY BURGER FOR A BLACK BEAN PATTY +1
- All American** 17
American Cheese, Lettuce, Tomato, Onion, Pickles, Brioche Bun
 - Day & Night** 19
White Cheddar, Bourbon & Maple Bacon Jam, Caramelized Onions, Garlic Butter Aioli, Fried Egg, Brioche Bun
 - Southwest Turkey** 17
House Turkey Patty, Muenster, Smoked Chipotle Aioli, Avocado, Corn Salsa, Lettuce, Tomato, Brioche Bun
 - Derby Winner** 18
Yellow Cheddar, Bacon, Onion Strings, Bourbon BBQ, Pretzel Bun
 - El Diablo** 18
Jalapeño-Infused Patty, Hot Pepper Aioli, Pepper Bacon, Avocado, Pepperjack, Crispy Tortilla Strips, Pretzel Bun
 - French Onion** 18
Gruyere & Swiss Cheese, Brandy Caramelized Onions, Charred Rosemary & Thyme Aioli, Onion Bun
 - West Coast** 18
Double 1/4 lb Burger Patties, American Cheese, Animal Sauce, Caramelized Onions, Pickles, Lettuce, Tomato, Brioche Bun

APRIL featured HANDHELD OF THE MONTH

KOREAN BBQ BURGER

Jalapeño-Infused Smash Patties, Korean Kimchi Slaw, Gochujang Aioli, Korean BBQ Sauce, Sesame Bun
18

HANDHELDS

Choice of Handcut Fries, Homemade Chips or Country Slaw
Truffle Parm +3 | Buffalo +3 | Animal +3 | Sweet Potato +3

- Brisket Grilled Cheese** 18
White Cheddar, Yellow Cheddar, Caramelized Onions, Sourdough Bread, Bourbon BBQ
- Buffalo Chicken Sandwich** 16
Buffalo Sauce, Blue Cheese Crumbles, Ranch, Brioche Bun
- Caprese** 13
Fresh Mozzarella, Tomato, Red Onion, Balsamic Reduction, Basil Pesto, Artisan Ciabatta
Add: Grilled Chicken 5
- Calabrian Chili Caesar Wrap** 17
Grilled Chicken, Parmesan Crisp, Shaved Parmesan, Romaine, Sun-Dried Tomatoes, Calabrian Chili Caesar, Flour Tortilla Wrap
- Steak Sandwich** 20
Marinated Skirt Steak, Fontina Cheese, Crispy Onion Strings, Chimichurri, Pickled Fresno, Arugula, Ciabatta
- Roasted Turkey Club** 16
Shaved Turkey, Bacon, Provolone, Bibb Lettuce, Tomato, Avocado, Garlic Aioli, Multigrain Bread
- Blackened Chicken Sandwich** 17
Blackened Chicken, Muenster Cheese, Arugula, Pickled Onions, Avocado, Smoked Chipotle Aioli, Sourdough
- Spicy Double Decker Tacos** 17
Adobo Chicken, Cheddar, Pepperjack Cheese, Lettuce, Pico de Gallo, Chipotle Ranch, Corn & Flour Tortillas
- Fish Tacos** 19
Blackened Cod, Red Cabbage Slaw, Queso Fresco, Cilantro Crema, Lime, Flour Tortilla
- Birria Tacos** 18
Braised Brisket Birria, Flour Tortilla, Pico De Gallo, Jalapeno Crema, Cilantro, Chihuahua Cheddar Cheese, Consome, Flour Tortillas

WOODFIRED NEAPOLITAN PIZZA



- Italian Sausage & Giardiniera** 16
Mozzarella+ Provolone, Tomato Sauce
- Margherita** 14
Fresh Mozzarella, Basil, Tomato Sauce, EVOO
- Pepperoni & Ricotta** 16
Mozzarella+ Provolone, Hot Honey, Tomato Sauce
- Arugula & Prosciutto** 16
Spring Arugula, Sliced Prosciutto, Garlic Oil, Mozzarella, Sea Salt, Balsamic Glaze
- Truffle Mushroom** 16
Woodfired Mushrooms, Mozzarella, White Cheddar, Gruyere, Black Truffle Oil, Garlic, Thyme, Caramelized Onion, Chives

LARGE PLATES

- Greek Chicken & Naan** 22
Greek Chicken Skewers, Roasted Garlic & Feta Spread, Marinated Olives, Cucumber Slaw, Marinated Onion, Woodfired Naan, Greek Potatoes, Tzatziki
- Sausage Orecchiette** 22
Crispy Sausage, Brown Butter Sauce, Woodfired Squash & Garlic, Aged Parmesan, Basil, Spinach, Sage
- Maple Glazed Salmon** 26
Pan Seared Salmon, Whipped Potatoes, Smoked Bacon, Roasted Brussel Sprouts, Maple Glaze, Micro Herb
- Coconut Shrimp** 23
Coconut Breaded Shrimp, Sweet Chili Sauce, Bang Bang Aioli, House Fries
- Chicken Pot Pie** 23
Braised Chicken, Heirloom Carrots, Celery, Onion, Peas, Rosemary, Thyme, Puff Pastry Dough
- Skirt Steak Fajitas** 27
Marinated Skirt Steak, Mexican Rice, Bell Peppers, Grilled Onion, Guacamole, Pico de Gallo, Roasted Jalapeño, Sour Cream, Corn Tortillas

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>Herbed Bread Crumbs, Shaved Parmesan, Lemon & Herb Vinaigrette</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, Green Onion, Cheesy Bread Crumbs</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

