



FULLER HOUSE

FIRST EDITION

WWW.FULLERHOUSEBAR.COM

VOL 10. ISSUE 10.

SMALL PLATES

Buffalo Shrimp <i>Carrots, Celery, Blue Cheese Crumbles, Ranch</i>	\$17	Beets and Burrata <i>Roasted Beets, Burrata, Shaved Red Onion, Spiced Pistachios, Olive Oil, Balsamic Reduction, Micro Arugula, Crostini</i>	\$18
Woodfired Pretzel Twist <i>Pimento Cheese, Honey Mustard, Green Chili Queso</i>		Woodfired Artichoke Dip <i>Woodfired Artichokes, Queso, Spinach, Roasted Garlic, Panko Breadcrumb</i>	\$14
Serves 1-2 \$9 3-4 \$17 4-5 \$23		Nachos <i>Green Chile Queso, Fire Roasted Corn Salsa, Pickled Fresnos + Onions, Guacamole, Chipotle Sour Cream, Cilantro</i>	\$14
Clock Shadow Cheese Curds <i>Southwest Ranch + Marinara Sauce</i>	\$12	Birria \$6 Steak \$5 Grilled Chicken \$4	
Cauliflower Bites <i>Parmesan, Cherry Peppers, Black Pepper Aioli or Buffalo Sauce, Blue Cheese Crumbles, Ranch</i>	\$13	Adobo Chicken \$4	
Chicken Wings <i>Choice of BBQ, Buffalo, Hot Pepper Sauce, Dried Chili Rub</i>	\$16	Italian Beef Sliders <i>Woodfired Italian Beef, Mozzarella & Provolone, Giardiniera Aioli, Slammer Buns, Au Jus</i>	\$16
Roasted Garlic & Red Pepper Hummus <i>Bell Peppers, Confit Garlic, Pine Nuts, Spring Vegetables, Warm Pita</i>	\$14	Fried Chicken Bao Buns <i>Fried Chicken, Sweet & Spicy Glaze, Cabbage Slaw, Gochujang Aioli, Cilantro, Sesame Seeds, Steamed Bao Buns</i>	\$18
Guacamole <i>Roasted Poblano, Oaxaca Cheese, Tortilla Chips</i>	\$12	Filet Sliders <i>Grilled Filet, Roasted Garlic Aioli, Caramelized Onions, Arugula, Slammer Buns</i>	\$21

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

American Cheese, Lettuce, Tomato, Onion, Pickles, Brioche Bun

\$16

Derby Winner

Yellow Cheddar, Bacon, Onion Strings, Bourbon BBQ, Pretzel Bun

\$17

Day & Night

White Cheddar, Bourbon & Maple Bacon Jam, Caramelized Onions, Garlic Butter Aioli, Fried Egg, Brioche Bun

\$17

El Diablo

Jalapeño-Infused Patty, Hot Pepper Aioli, Pepper Bacon, Avocado, Pepperjack, Crispy Tortilla Strips, Pretzel Bun

\$17

Southwest Turkey Burger

House Turkey Patty, Muenster, Smoked Chipotle Aioli, Avocado, Corn Salsa, Lettuce, Tomato, Brioche Bun

\$16

French Onion Burger

Gruyere & Swiss Cheese, Brandy Caramelized Onions, Charred Rosemary & Thyme Aioli, Onion Bun

\$18

West Coast Burger

Double 1/4 lb Burger Patties, American Cheese, Animal Sauce, Caramelized Onions, Pickles, Lettuce, Tomato, Brioche Bun

\$17

</

SOUPS+SALADS+BOWLS

Daily Soup \$5/\$6			
French Onion Soup <i>Caramelized Onion, Thyme, Bayleaf, Brandy Beef Broth, Swiss Cheese</i>	\$8	Hickory Smoked Brisket Chili <i>Pepperjack Cheese, Cornbread Croutons, Scallions, Sour Cream</i>	\$7/\$8
Salmon La Puebla <i>Grilled Romaine, Shaved Parmesan, Avocado, Roasted Corn, Cherry Tomato, House Made Croutons, Spicy Caesar</i>	\$21	Make It A Chili Mac	\$10
Harvest Salad <i>Grilled Chicken, Mixed Greens, Farro, Shaved Apples, Dried Cherries, Spiced Pepitas, Roasted Squash, Manchego, Pomegranate Vinaigrette</i>	\$17	Crispy Brussels Sprout <i>Lemon-Poached Shrimp, Jalapeños, Shallots, Carrots, Cabbage, Sesame Seeds, Thai Vinaigrette</i>	\$17
Southwest Tostada <i>Fried Chicken, Cheddar Cheese, Romaine, Avocado, Black Beans, Roasted Corn, Pico de Gallo, Southwest Ranch</i>	\$17	Thai Noodle Salad <i>Rice Noodles, Cabbage, Carrots, Cilantro & Basil, Roasted Peanuts, Sesame Seeds, Crispy Wontons, Thai Peanut Dressing</i>	\$16
Chopped <i>Grilled Chicken, Blue Cheese, Romaine, Bacon, Cherry Tomato, Roasted Corn, Avocado, Tortilla Chips, Citrus Vinaigrette</i>	\$17	Bang Bang Chicken Bowl <i>Crispy Chili Glazed Chicken, Coconut Rice, Cabbage, Cucumber, Carrot, Avocado, Scallion, Sesame Seeds, Bang Bang Sauce</i>	\$18
Fried Goat Cheese Salad <i>Chopped Kale, Fried Goat Cheese, Pears, Walnuts, Red Onion, Figs, Crumbled Goat Cheese, Honey Vinaigrette</i>	\$16	Mediterranean Shrimp Bowl <i>Lemon & Herb Marinated Shrimp, Orzo, Spinach, Heirloom Tomatoes, Marinated Olives, Feta, Toasted Almonds, Herby Tahini Sauce</i>	\$19
		Southwest Steak Bowl <i>Grilled Skirt Steak, Cilantro Lime Rice, Eloté, Pico de Gallo, Avocado, Oaxaca, Roasted Jalapeño, Southwest Aioli</i>	\$18

OCTOBER	<i>featured</i>	HANDHELD OF THE MONTH
APPLE BRANDY BISON BURGER		
<i>House Bison Patty, Applewood Bacon, Caramelized Apple Brandy Jam, Brie, Arugula, Garlic & Herb Aioli, Pretzel Bun</i>		
\$18		

WOODFIRED NEAPOLITAN PIZZA

Italian Sausage & Giardiniera

Mozzarella+ Provolone, Tomato Sauce

\$15

Margherita

Fresh Mozzarella, Basil, Tomato Sauce, EVOO

\$13

Pepperoni & Ricotta

Mozzarella+ Provolone, Hot Honey, Tomato Sauce

\$15

Arugula & Prosciutto

Spring Arugula, Sliced Prosciutto, Garlic Oil, Mozzarella, Sea Salt, Balsamic Glaze

\$15

Truffle Mushroom

Woodfired Mushrooms, Mozzarella, White Cheddar, Gruyere, Black Truffle Oil, Garlic, Thyme, Caramelized Onion, Chives

\$15

10 IN PIZZA

LARGE PLATES

Greek Chicken & Naan <i>Greek Chicken Skewers, Roasted Garlic & Feta Spread, Marinated Olives, Cucumber Slaw, Marinated Onion, Woodfired Naan, Greek Potatoes, Tzatziki</i>	\$21	Coconut Shrimp <i>Coconut Breaded Shrimp, Sweet Chili Sauce, Bang Bang Aioli, House Fries</i>	\$22
Sausage Orecchiette <i>Crispy Sausage, Brown Butter Sauce, Woodfired Squash & Garlic, Aged Parmesan, Basil, Spinach, Sage</i>	\$21	Chicken Pot Pie <i>Braised Chicken, Heirloom Carrots, Celery, Onion, Peas, Rosemary, Thyme, Puff Pastry Dough</i>	\$22
Maple Glazed Salmon <i>Pan Seared Salmon, Whipped Potatoes, Smoked Bacon, Roasted Brussel Sprouts, Maple Glaze, Micro Herb</i>	\$25	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

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

