



# FULLER HOUSE

FIRST EDITION

WWW.FULLERHOUSEBAR.COM

VOL 11. ISSUE 6.

## 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*
- Mediterranean Hummus** 15  
*Mediterranean Herbs & Spices, White Beans, Chickpeas, Garlic Oil, Spiced Pine Nuts, Seasonal Vegetables, Woodfired Pita*
- Chicken Wings** 17  
*Choice of BBQ, Buffalo, Fuller Fire Sauce, Pierce Pepper Rub*
- Guacamole** 13  
*Roasted Poblano, Oaxaca Cheese, Tortilla Chips*
- Adobo Chicken Taquitos** 17  
*Crispy Taquitos, Cotija, Cilantro Crema, Pico, Avocado, Shaved Radish, Cilantro, Jalapeño Ranch*
- 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
- Woodfired Artichoke Dip** 15  
*Woodfired Artichokes, Queso, Spinach, Roasted Garlic, Panko Breadcrumbs*
- Tuna Poke Wonton** 19  
*Sesame & Soy Marinated Tuna, Wasabi Crema, Avocado, Pickled Ginger, Scallion, Cilantro, Chili Crisp, Fried Wonton Chips*
- Hot Honey Nashville Sliders** 17  
*Double Battered Chicken, Nashville Sauce, Hot Honey, Coleslaw, Whipped Pimento, House Pickles, Slammer Bun*
- Filet Sliders** 22  
*Grilled Filet, Roasted Garlic Aioli, Caramelized Onions, Arugula, Slammer Buns*

## SOUPS+Salads+BOWLS

### Daily Soup 5/6

- French Onion Soup**  
*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** 18  
*Grilled Chicken, Mixed Greens, Strawberries, Shaved Red Onion, Avocado, Manchego, Lemon Poppysseed 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*
- Burrata Panzanella** 17  
*Arugula, Burrata, Woodfired Peppers, Heirloom Tomatoes, Red Onion, Focaccia Croutons, Roasted Garlic, Red Wine Vinegar, Balsamic Reduction*
- Hickory Smoked Brisket Chili** 7/8  
*Pepperjack Cheese, Cornbread Croutons, Scallions, Sour Cream*  
Make It A Chili Mac +\$10
- Crispy Brussels Sprout** 18  
*Poached Shrimp, Jalapeños, Shallots, Carrots, Cabbage, Sesame Seeds, Thai Vinaigrette*
- Blackberry Goat Cheese** 17  
*Fried Goat Cheese, Shaved Kale, Blackberries, Watermelon Radish, Crumbled Goat Cheese, Toasted Pistachio, Mixed Berry Vinaigrette*
- Bang Bang Chicken Bowl** 19  
*Crispy Chili Glazed Chicken, Coconut Rice, Cabbage, Cucumber, Carrot, Avocado, Scallion, Sesame Seeds, Bang Bang Sauce*
- Southwest Steak Bowl** 19  
*Grilled Skirt Steak, Cilantro Lime Rice, Eloté, Pico de Gallo, Avocado, Oaxaca, Roasted Jalapeño, Southwest Aioli*
- Tuna Poke Bowl** 21  
*Sesame & Scallion Rice, Marinated Tuna, Chili Crisp, Edamame, Shaved Cucumber Carrot & Cabbage Slaw, Sriracha 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*
- West Coast** 18  
*Double 1/4 lb Burger Patties, American Cheese, Animal Sauce, Caramelized Onions, Pickles, Lettuce, Tomato, Brioche Bun*

## 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** 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*
- Roasted Turkey Club** 16  
*Shaved Turkey, Bacon, Provolone, Bibb Lettuce, Tomato, Avocado, Garlic Aioli, Multigrain Bread*
- Tuna Melt** 18  
*Spicy Tuna Salad, Mozzarella, Avocado, Scallion, Toasted Brioche Loaf*
- Korean Steak** 20  
*Gochujang Marinated Flank Steak, Grilled Jalapeño & Peppers, Shaved Carrot, Cilantro, Toasted Sesame Seeds, Chili Garlic Aioli, Torpedo Roll*
- Blackened Chicken** 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, Charred Pineapple Salsa, Queso Fresco, Lime, Smoked Chipotle Aioli, Flour Tortillas*
- Birria Tacos** 18  
*Braised Brisket Birria, Pico De Gallo, Jalapeno Crema, Cilantro, Chihuahua Cheddar Cheese, Consome, Flour Tortillas*

## JUNE

featured

HANDHELD OF THE MONTH

### LOBSTER ROLL

Butter Poached Maine Lobster, Shaved Lettuce, Celery, Garlic Aioli, Old Bay, New England Roll  
29

## 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*
- Elote** 16  
*Charred Corn, Cotija & Mozzarella, Cilantro, Jalapeño Aioli, Lime, Tajin*

## LARGE PLATES

- Greek Chicken & Naan** 22  
*Greek Chicken Skewers, Roasted Garlic & Feta Spread, Marinated Olives, Cucumber Slaw, Marinated Onion, Woodfired Naan, Greek Potatoes, Tzatziki*
- Skirt Steak Fajitas** 27  
*Marinated Skirt Steak, Mexican Rice, Bell Peppers, Grilled Onion, Guacamole, Pico de Gallo, Roasted Jalapeño, Sour Cream, Corn Tortillas*  
Add Grilled Shrimp (4) \$6
- Pesto Gnocchi** 22  
*Potato Gnocchi, Pesto, Parmesan, Lemon, Micro Basil, Toasted Pine Nuts, Calabrian Chili Oil*
- Shrimp Fried Rice** 24  
*Chili Garlic Shrimp, Charred Pineapple, Roasted Peas & Carrots, Cabbage, Egg, Sesame & Soy Reduction, Toasted Cashews, Chili Crisp Aioli*
- Blackened Salmon** 26  
*Blackened Salmon, Broccolini, Charred Corn & Tomato Salsa, Cajun Cream Sauce*
- White Fish Piccata** 26  
*Pan Seared White Fish, Whipped Potatoes, Grilled Asparagus, Lemon Caper Sauce, Micro Herbs*

## JUNE featured LARGE PLATE

**BEER CAN CHICKEN**  
Whole Roasted Chicken, Honey BBQ Glaze, Chimichurri Potatoes, Southern Buttermilk Grits  
27

<b>SIDES</b>	<b>Animal Fries 8</b> <i>Animal Sauce, Caramelized Onions, Melted American Cheese</i>	<b>Onion Rings 8</b> <i>Bourbon BBQ Sauce</i>	<b>Hand Cut Fries 5</b>	<b>Truffle Parmesan Fries 7</b> <i>Black Truffle Salt, Aged Parmesan, Parsley, Pickled Fresnos, Truffle Mayo</i>	<b>Woodfired Broccolini 10</b> <i>Herbed Bread Crumbs, Shaved Parmesan, Lemon &amp; Herb Vinaigrette</i>
	<b>Brussels Sprouts 8</b> <i>Parmesan, Bacon, Lemon</i>	<b>Mixed Greens 6</b> <i>Cucumber, Tomato, Red Onion, Lemon Parsley Vinaigrette</i>	<b>Sweet Potato Fries 7</b> <i>Honey Mustard</i>	<b>Baked Mac &amp; Cheese 7</b> <i>Cavatappi Noodles, Fuller Cheese Sauce, Green Onion, Cheesy Bread Crumbs</i>	<b>Buffalo Fries 7</b> <i>Buffalo Sauce, Crumbled Blue Cheese, Ranch</i>

