

25 DEGREES BRUNCH

SWEET

MONTE CRISTO 18
FRESH BERRIES / MAPLE / BERRY JAM
STUFFED FRENCH TOAST 19
MILK BREAD / UBE CREAM / FRESH BERRIES / MAPLE
BANANA & CHOCOLATE PANCAKES 14
FRESH BANANA / CHOCOLATE CHIPS / CHOCOLATE SAUCE

HEALTHY

ACAI BOWL 21
STRAWBERRY / BANANA / BLACKBERRIES / GRANOLA / COCONUT
PARFAIT 15
FRESH YOGURT / OATS / GRANOLA / MANUKA HONEY / FRUIT
AVOCADO TOAST 19
COUNTRY TOAST / AVOCADO SMASH / CHERRY TOMATO / FETA / ALMONDS

PLATES

LOCO MOCO 19
SIRLOIN PATTY / BROWN GRAVY / GRILLED ONION / FRIED EGG / RICE
POLLO MOCO 25
FRIED CHICKEN BREAST / COUNTRY GRAVY / RICE / FRIED EGG
DINER DEAL 18
2 EGGS YOUR WAY / BACON / HASHBROWNS / COUNTRY TOAST
DA' ISLAND PLATE 23
2 EGGS YOUR WAY / SPAM / PORTUGUESE SAUSAGE / STEAMED RICE / FURIKAKE
BISCUITS & GRAVY 14
HOUSE-MADE BUTTERMILK BISCUITS / COUNTRY SAUSAGE GRAVY
STEAK & EGGS 36
8OZ FLAT-IRON / 2 EGGS / HASHBROWNS

BURGERS

SERVED WITH FRIES

THE SMOKE BURGER 26
SIRLOIN PATTY / HOUSE SMOKED BRISKET / BACON SLAB / CHERRY BBQ / WHITE CHEDDAR
AMERICAN CLASSIC BURGER 24
SIRLOIN PATTY / 1000 ISLAND / LTO / PICKLES / AMERICAN CHEESE
THE FORAGER BURGER 29
SIRLOIN PATTY / WILD MUSHROOMS / WHITE TRUFFLE CHEDDAR / BASIL PISTOU / ARUGULA
HERBIVORE BURGER 24
VEGGIE PATTY / ROASTED EGGPLANT / CARAMELIZED ONIONS / LTP / CARROT KETCHUP

SALADS

CHICKEN 10 / FLATIRON 15 / SALMON 14

GRILLED ROMAINE 15
PECORINO SHAVINGS / ANCHOVIES / BUTTER CROUTONS / CAESAR DRESSING
HOUSE SALAD 13
MESCULINE LETTUCE / PICKLED RED ONION / CHERRY TOMATO / FETA
WEDGE SALAD 14
ICEBERG / THICK BACON / CHERRY TOMATO / BLUE CHEESE / CHIVE
KALE SALAD 16
TUSCAN KALE / ALMONDS / CURRANTS / PARMESAN / CHAMPAGNE VIN

SIDES

BROWN GRAVY 3
COUNTRY GRAVY 3
SPAM 3.5
PORTUGUESE SAUSAGE 6
BISCUITS 2PC 5
COUNTRY TOAST 4
HASH BROWNS 3
HOUSE SMOKED BACON SLAB 5
2 EGGS 6

25 DEGREES DRINKS

BRUNCH COCKTAILS

APEROL SPRITZ - 14

APEROL / SPARKLING WINE / SODA / ORANGE BITTERS

PALOMA - 17

EL JIMADOR BLANCO / GRAPEFRUIT / LIME / FEVER TREE PINK GRAPEFRUIT SODA / AGAVE / PEYCHAUD'S BITTERS

25 BLOODY MARY - 19

KETEL ONE VODKA / LIME / BLACK PEPPER / TABASCO / HOUSE BLOODY MIX / SPICY PIPETTE / BASIL / BACON DATE

MICHELADA - 16

EL JIMADOR BLANCO / LIME / CHOLULA / BLACK PEPPER / MODELO / TAJIN

MIMOSA / BOTTOMLESS - 8/22

BUBBLES AND JUICE

HOUSE COCKTAILS

REDHEAD IN BED - 16

KETEL CITROEN / LEMON / STRAWBERRY / SIMPLE / PRESS

JADE MISTRESS - 16

HOUSE CHILI-INFUSED VODKA / CINNAMON / CITRUS / APPLE / BASIL

SPANISH GIN & TONIC - 16

MARTIN MILLER GIN / GRAPEFRUIT / THYME / LIME / BLACK PEPPER / FEVER TREE INDIAN TONIC

TIJUANA CLOVER - 17

DEL MAGUEY VIDA MEZCAL / ELDERFLOWER / CILANTRO / PINEAPPLE / LIME / AGAVE

CUCUMBER COLLINS - 17

HENDRICK'S GIN / ST GERMAIN / ELDERFLOWER / CUCUMBER / MINT / SERRANO / LIME

ESPRESSO MARTINI - 18

TITO'S / LICOR 43 / BAILEY'S / VANILLA

DRUNKY MONKEY - 17

BULLEIT BOURBON / GIFFARD BANANA / AVERNA / FEE BROS AZTEC CHOCOLATE BITTERS / PEAT

BEER

GUINNESS IRISH STOUT / 4.2% - 7.5

COORS LIGHT LIGHT LAGER / 4.2% - 7

SCRIMSHAW PILSNER AMERICAN PILSNER / 4.5% - 7.5

MODELO MEXICAN LAGER / 4.4% - 7

CHRONIC AMBER AMBER ALE / 4.9% - 7

EINSTOK ICELANDIC WHITE WHITE ALE / 5.2% - 8

THE PUPIL IPA AMERICAN IPA / 7.5% - 8

ORDERVILLE HAZY IPA MOSAIC HAZY IPA / 7.2% - 8

WINE BY THE GLASS/BOTTLE

SAUV BLANC - WHITEHAVEN - 14/52

SAUV BLANC - ROMBAUER - 15/58

PINOT GRIGIO - SANTA MARGHERITA - 15/58

CHABLIS - WILLIAM FEVRE - 19/74

CHARDONNAY - SONOMA CUTRER - 14/54

CHARDONNAY - ROMBAUER - 18/70

CHARDONNAY - PATZ & HALL - 85 BTL

ROSÉ - AIX - 13/40

PINOT NOIR - LA CREMA - 15/58

PINOT NOIR - SIDURI - 18/70

PINOT NOIR - PATZ & HALL - 85 BTL

MALBEC - GASCON - 13/40

CABERNET - DAOU - 15/58

CABERNET - AUSTIN HOPE - 18/70

CABERNET - POST & BEAM BY FAR NIENTE - 19/72

RED BLEND - THE PESSIMIST - 15/58

RED BLEND - PRISONER BY THORN - 80 BTL

PROSECCO - CANDONI - 11/42

CHAMPAGNE - VEUVE CLICQUOT - 120 BTL

CHAMPAGNE - PERRIER JOUET - 100 BTL

25 DEGREES DRINKS

HOUSE COCKTAILS

REDHEAD IN BED - 16
KETEL CITROEN / LEMON / STRAWBERRY / SIMPLE / PRESS

JADE MISTRESS - 16
HOUSE CHILI-INFUSED VODKA / CINNAMON / CITRUS / APPLE / BASIL

SPANISH GIN & TONIC - 16
MARTIN MILLER GIN / GRAPEFRUIT / THYME / LIME / BLACK PEPPER / FEVER TREE INDIAN TONIC

TIJUANA CLOVER - 17
DEL MAGUEY VIDA MEZCAL / ELDERFLOWER / CILANTRO / PINEAPPLE / LIME / AGAVE

CUCUMBER COLLINS - 17
HENDRICK'S GIN / ST GERMAIN / ELDERFLOWER / CUCUMBER / MINT / SERRANO / LIME

ESPRESSO MARTINI - 18
TITO'S / LICOR 43 / BAILEY'S / VANILLA

DRUNKY MONKEY - 17
BULLEIT BOURBON / GIFFARD BANANA / AVERNA / FEE BROS AZTEC CHOCOLATE BITTERS / PEAT

CLASSIC COCKTAILS

AVIATION - 15
MARTIN MILLER GIN / LUXARDO MARASCHINO LIQUEUR / VIOLETTE / LEMON

LAST WORD - 16
MARTIN MILLER GIN / GREEN CHARTREUSE / LUXARDO MARASCHINO LIQUEUR / LIME

MEZCAL OLD FASHIONED - 16
DEL MAGUEY VIDA MEZCAL / AGAVE / ANGOSTURA / REGAN'S ORANGE BITTERS

MAI TAI - 16
BACOO WHITE RUM / PIERRE FERRAND DRY CURACAO / ORGEAT / LIME

DAIQUIRI - 15
BACOO WHITE RUM / LIME / SIMPLE / ANGOSTURA / ABSINTHE

CADILLAC MARGARITA - 18
DON JULIO BLANCO / LIME / AGAVE / GRAND MARNIER / SALT

WHISKEY SMASH - 16
BUFFALO TRACE BOURBON / LEMON / SIMPLE / MINT

PENICILLIN - 17
JOHNNIE WALKER BLACK / HONEY / GINGER / LEMON / PEAT

OLD FASHIONED - 16
SAGAMORE RYE / SIMPLE / ANGOSTURA / ORANGE PEEL

MANHATTAN - 17
BULLEIT RYE / CARPANO ANTICA SWEET VERMOUETH / ANGOSTURA

BEER

GUINNESS IRISH STOUT / 4.2% - 7.5

COORS LIGHT LIGHT LAGER / 4.2% - 7

SCRIMSHAW PILSNER AMERICAN PILSNER / 4.5% - 7.5

MODELO MEXICAN LAGER / 4.4% - 7

CHRONIC AMBER AMBER ALE / 4.9% - 7

EINSTOK ICELANDIC WHITE WHITE ALE / 5.2% - 8

THE PUPIL IPA AMERICAN IPA / 7.5% - 8

ORDERVILLE HAZY IPA MOSAIC HAZY IPA / 7.2% - 8

WINE BY THE GLASS/BOTTLE

SAUV BLANC - WHITEHAVEN - 14/52

SAUV BLANC - ROMBAUER - 15/58

PINOT GRIGIO - SANTA MARGHERITA - 15/58

CHABLIS - WILLIAM FEVRE - 19/74

CHARDONNAY - SONOMA CUTRER - 14/54

CHARDONNAY - ROMBAUER - 18/70

CHARDONNAY - PATZ & HALL - 85 BTL

ROSÉ - AIX - 13/40

PINOT NOIR - LA CREMA - 15/58

PINOT NOIR - SIDURI - 18/70

PINOT NOIR - PATZ & HALL - 85 BTL

MALBEC - GASCON - 13/40

CABERNET - DAOU - 15/58

CABERNET - AUSTIN HOPE - 18/70

CABERNET - POST & BEAM BY FAR NIENTE - 19/72

RED BLEND - THE PESSIMIST - 15/58

RED BLEND - PRISONER BY THORN - 80 BTL

PROSECCO - CANDONI - 11/42

CHAMPAGNE - VEUVE CLICQUOT - 120 BTL

CHAMPAGNE - PERRIER JOUET - 100 BTL

25 DEGREES DRINKS

HOUSE COCKTAILS

REDHEAD IN BED - 16

KETEL CITROEN / LEMON / STRAWBERRY / SIMPLE / PRESS

JADE MISTRESS - 16

HOUSE CHILI-INFUSED VODKA / CINNAMON / CITRUS / APPLE / BASIL

SPANISH GIN & TONIC - 16

MARTIN MILLER GIN / GRAPEFRUIT / THYME / LIME / BLACK PEPPER / FEVER TREE INDIAN TONIC

TIJUANA CLOVER - 17

DEL MAGUEY VIDA MEZCAL / ELDERFLOWER / CILANTRO / PINEAPPLE / LIME / AGAVE

CUCUMBER COLLINS - 17

HENDRICK'S GIN / ST GERMAIN / ELDERFLOWER / CUCUMBER / MINT / SERRANO / LIME

ESPRESSO MARTINI - 18

TITO'S / LICOR 43 / BAILEY'S / VANILLA

DRUNKY MONKEY - 17

BULLEIT BOURBON / GIFFARD BANANA / AVERNA / FEE BROS AZTEC CHOCOLATE BITTERS / PEAT

CLASSIC COCKTAILS

AVIATION - 15

MARTIN MILLER GIN / LUXARDO MARASCHINO LIQUEUR / VIOLETTE / LEMON

LAST WORD - 16

MARTIN MILLER GIN / GREEN CHARTREUSE / LUXARDO MARASCHINO LIQUEUR / LIME

MEZCAL OLD FASHIONED - 16

DEL MAGUEY VIDA MEZCAL / AGAVE / ANGOSTURA / REGAN'S ORANGE BITTERS

MAI TAI - 16

BACOO WHITE RUM / PIERRE FERRAND DRY CURACAO / ORGEAT / LIME

DAIQUIRI - 15

BACOO WHITE RUM / LIME / SIMPLE / ANGOSTURA / ABSINTHE

CADILLAC MARGARITA - 18

DON JULIO BLANCO / LIME / AGAVE / GRAND MARNIER / SALT

WHISKEY SMASH - 16

BUFFALO TRACE BOURBON / LEMON / SIMPLE / MINT

PENICILLIN - 17

JOHNNIE WALKER BLACK / HONEY / GINGER / LEMON / PEAT

OLD FASHIONED - 16

SAGAMORE RYE / SIMPLE / ANGOSTURA / ORANGE PEEL

MANHATTAN - 17

BULLEIT RYE / CARPANO ANTICA SWEET VERMOIUTH / ANGOSTURA

BEER

GUINNESS IRISH STOUT / 4.2% - 7.5

COORS LIGHT LIGHT LAGER / 4.2% - 7

SCRIMSHAW PILSNER AMERICAN PILSNER / 4.5% - 7.5

MODELO MEXICAN LAGER / 4.4% - 7

CHRONIC AMBER AMBER ALE / 4.9% - 7

EINSTOK ICELANDIC WHITE WHITE ALE / 5.2% - 8

THE PUPIL IPA AMERICAN IPA / 7.5% - 8

ORDERVILLE HAZY IPA MOSAIC HAZY IPA / 7.2% - 8

WINE BY THE GLASS/BOTTLE

SAUV BLANC - WHITEHAVEN - 14/52

SAUV BLANC - ROMBAUER - 15/58

PINOT GRIGIO - SANTA MARGHERITA - 15/58

CHABLIS - WILLIAM FEVRE - 19/74

CHARDONNAY - SONOMA CUTRER - 14/54

CHARDONNAY - ROMBAUER - 18/70

CHARDONNAY - PATZ & HALL - 85 BTL

ROSÉ - AIX - 13/40

PROSECCO - CANDONI - 11/42

CHAMPAGNE - VEUVE CLICQUOT - 120 BTL

CHAMPAGNE - PERRIER JOUET - 100 BTL

PINOT NOIR - LA CREMA - 15/58

PINOT NOIR - SIDURI - 18/70

PINOT NOIR - PATZ & HALL - 85 BTL

MALBEC - GASCON - 13/40

CABERNET - DAOU - 15/58

CABERNET - AUSTIN HOPE - 18/70

CABERNET - POST & BEAM BY FAR NIENTE - 19/72

RED BLEND - THE PESSIMIST - 15/58

RED BLEND - PRISONER BY THORN - 80 BTL

25 DEGREES DESSERT

MANGO & PASSIONFRUIT CHEESECAKE

DECONSTRUCTED CHEESECAKE SERVED WITH MANGO & PASSIONFRUIT SORBET, BAKED VANILLA CREAM CHEESE, OAT & HONEY CRUMBLE, PASSIONFRUIT CURD AND MANGO PASSIONFRUIT COMPOTE 15

CHOCOLATE DIPPED ECLAIRS

MILK CHOCOLATE COVERED ÉCLAIR FILLED WITH VANILLA CREAM AND TOPPED WITH UBE CREMA WITH A MILLE FEUILLE OF WHITE CHOCOLATE AND CANDIED LAVENDER 15

STRAWBERRY SHORTCAKE

SCOTTISH SHORTBREAD COOKIES WITH FRESH STRAWBERRIES, VANILLA AND MINT CREAM TOPPED WITH STRAWBERRY PRESERVE AND VERBENA INFUSED SUGAR 15

HOUSEMADE ICE CREAM / SORBETS

ASK YOUR SERVER FOR THE DAILY FLAVORS 10

25 DEGREES DESSERT

MANGO & PASSIONFRUIT CHEESECAKE

DECONSTRUCTED CHEESECAKE SERVED WITH MANGO & PASSIONFRUIT SORBET, BAKED VANILLA CREAM CHEESE, OAT & HONEY CRUMBLE, PASSIONFRUIT CURD AND MANGO PASSIONFRUIT COMPOTE 15

CHOCOLATE DIPPED ECLAIRS

MILK CHOCOLATE COVERED ÉCLAIR FILLED WITH VANILLA CREAM AND TOPPED WITH UBE CREMA WITH A MILLE FEUILLE OF WHITE CHOCOLATE AND CANDIED LAVENDER 15

STRAWBERRY SHORTCAKE

SCOTTISH SHORTBREAD COOKIES WITH FRESH STRAWBERRIES, VANILLA AND MINT CREAM TOPPED WITH STRAWBERRY PRESERVE AND VERBENA INFUSED SUGAR 15

HOUSEMADE ICE CREAM / SORBETS

ASK YOUR SERVER FOR THE DAILY FLAVORS 10

25 DEGREES DINNER

APPS

FIRE SPROUTS 16
KIMCHI SAUCE / SWEET SOY / CRISPY GARLIC / BUBU ARARE
SPICY TUNA TACOS 16
SPICY TUNA / WONTON SHELLS / PICKLED GINGER / GREEN ONIONS / TOBIKO / BLACK SESAME
SHISHITO PEPPERS 16
ROASTED MAYER LEMON / PECORINO / WILD GARLIC
PICKLED DEVILED EGGS 16
WHITE TRUFFLE / ROE / DILL
BACON DATES 16
DATES / BACON / BLUE CHEESE / DIJON AIOLI
CHILI-HONEY WINGS 16
CHILI-HONEY GLAZE / JALAPENO / CILANTRO / CRISPY GARLIC

SALADS

CHICKEN 10 / FLATIRON 15 / SALMON 14
GRILLED ROMAINE CAESAR 15
PECORINO SHAVINGS / ANCHOVIES / BUTTER CROUTONS / CAESAR DRESSING
HOUSE SALAD 13
MESCULINE LETTUCE / PICKLED RED ONION / CHERRY TOMATO / FETA
WEDGE SALAD 14
ICEBERG / THICK BACON / CHERRY TOMATO / BLUE CHEESE / PICKLED RED ONION
KALE SALAD 16
TUSCAN KALE / ALMONDS / CURRANTS / PARMESAN / CHAMPAGNE VIN

ENTREES

SERVED STARTING AT 5:00PM EACH DAY

MISO SALMON 35
BOK CHOI / ORANGE / MISO / ENOKI / PICKLED SERRANO / FRIED GARLIC
BRAISED SHORT-RIBS 43
TERIYAKI GLAZE / PEARL ONIONS / BROCCOLINI / PINEAPPLE / PEE WEE POTATO
FISH & CHIPS 32.5
BEER BATTERED HADDOCK / FRENCH. FRIES / CHARRED LEMON / TARTAR SAUCE
FLAT IRON 39
BEETS / MASHED POTATOES / PINK PEPPERCORN REDUCTION
32OZ TOMAHAWK 82
SHISHITO PEPPERS / BORDELAISE / ROASTED BRUSSELS

BURGERS

SERVED WITH FRIES

THE SMOKE BURGER 26
SIRLOIN PATTY / HOUSE SMOKED BRISKET / BACON SLAB / CHERRY BBQ / WHITE CHEDDAR
THE BLUE BURGER 25
SIRLOIN PATTY / CARAMELIZED ONIONS / BACON / WHITE CHEDDAR / BLUE CHEESE / ARUGULA / 1000 ISLAND
AMERICAN CLASSIC BURGER 24
SIRLOIN PATTY / 1000 ISLAND / LETTUCE / TOMATO / CARAMELIZED ONIONS / PICKLES / AMERICAN CHEESE
THE TRUFFLE BURGER 29
SIRLOIN PATTY / WILD MUSHROOMS / CHEDDAR / TRUFFLE OIL / DIJON AIOLI / ARUGULA
VEGGIE BURGER 24
HOUSE VEGGIE PATTY / MUSHROOMS / DIJON AIOLI / BBQ SAUCE / LTO
RIBEYE SANDWICH 28
CARAMELIZED ONIONS / RED BELL PEPPER / GARLIC / DEMI GLAZE / CHEESE SAUCE
FRIED FISH PO'BOY SANDWICH 26
BEER BATTERED WHITE FISH / BANH MI PICKLES / CABBAGE SLAW / MAYONNAISE / FISH SAUCE

SIDES

BONE-MARROW MAC N CHEESE WITH PANKO 15
GARLIC MASH 9
SIDE SALAD 9
FRIES 9
GARLIC FRIES 10
TRUFFLE PARM FRIES 12
ONION RINGS 10

25 DEGREES LUNCH

APPS

FIRE SPROUTS 16
KIMCHI SAUCE / SWEET SOY / CRISPY GARLIC / BUBU ARARE
PICKLED DEVILED EGGS 16
WHITE TRUFFLE / ROE / DILL
BACON DATES 16
DATES / BACON / BLUE CHEESE / DIJON AIOLI
CHILI-HONEY WINGS 16
CHILI-HONEY GLAZE / JALAPENO / CILANTRO / CRISPY GARLIC

SALADS

CHICKEN 10 / FLATIRON 15 / SALMON 14
GRILLED ROMAINE. CAESAR 15
PECORINO SHAVINGS / ANCHOVIES / BUTTER CROUTONS / CAESAR DRESSING
HOUSE SALAD 13
MESCULINE LETTUCE / PICKLED RED ONION / CHERRY TOMATO / FETA / CHAMPAGNE VIN
WEDGE SALAD 14
ICEBERG / THICK BACON / CHERRY TOMATO / BLUE CHEESE / PICKLED RED ONION
KALE SALAD 16
TUSCAN KALE / ALMONDS / CURRANTS / PARMESAN / CHAMPAGNE VIN

BOWLS

HUMMUS BOWL 18
HERBED RICE / BLACK LENTILS / HUMMUS / EGGPLANT / BRUSSELS / TOMATO / BABY ARUGULA
TERIYAKI BEEF BOWL 22
HERBED RICE / BLACK LENTILS / SPINACH / TOMATO / RIBEYE STEAK / GARBANZO BEANS / GREEN ONION
GRILLED CHICKEN BOWL 25
HERBED RICE / LENTILS / HUMMUS / CHERRY TOMATO / OLIVES / FETA / CUCUMBER / BEETS / PICKLED ONIONS

BURGERS & SANDWICHES

SERVED WITH FRIES

THE SMOKE BURGER 26
SIRLOIN PATTY / HOUSE SMOKED BRISKET / BACON SLAB / CHERRY BBQ / WHITE CHEDDAR
THE BLUE BURGER 25
SIRLOIN PATTY / CARAMELIZED ONIONS / BACON / WHITE CHEDDAR / BLUE CHEESE / ARUGULA / 1000 ISLAND
AMERICAN CLASSIC BURGER 24
SIRLOIN PATTY / 1000 ISLAND / LETTUCE / TOMATO / CARAMELIZED ONIONS / PICKLES / AMERICAN CHEESE
THE TRUFFLE BURGER 29
SIRLOIN PATTY / WILD MUSHROOMS / CHEDDAR / TRUFFLE OIL / DIJON AIOLI / ARUGULA
VEGGIE BURGER 24
HOUSE VEGGIE PATTY / MUSHROOMS / DIJON AIOLI / BBQ SAUCE / LTO
FRIED FISH PO'BOY SANDWICH 26
BEER BATTERED WHITE FISH / BANH MI PICKLES / CABBAGE SLAW / MAYONNAISE / FISH SAUCE
B.L.T.A 21
SMOKED BACON SLAB / LETTUCE / TOMATO / AVOCADO / GARLIC AIOLI

SIDES

FRIES 10
TRUFFLE PARM FRIES 11
ONION RINGS 12
MAC N CHEESE 13
SIDE HOUSE SALAD 14

LUNCH SPECIAL

MON - FRI 11:30 - 3:00

SMASHBURGER & FRIES 16
SIRLOIN PATTY / AMERICAN / CARAMELIZED
ONIONS / PICKLE / 1000 ISLAND

HAPPY HOUR FOOD

MONDAY – FRIDAY 3pm – 6pm

BRUSSELS 9

KIMCHI / GOJUCHANG / BUBU ARARE

SHISHITO PEPPERS 9

MEYER LEMON / SOY SAUCE / PECORINO / GARLIC

PICKLED DEVEILED EGGS 9

BEETS / WHITE TRUFFLE / TOBIKO / DILL

BACON DATES 10

BACON / DATES / BLUE CHEESE / DIJON AIOLI

WEDGE SALAD 7

ICEBERG / THICK BACON / CHERRY TOMATO / BLUE CHEESE / CHIVE

HOUSE SALAD 6

MIXED GREENS / PICKLED RED ONIONS / CHERRY TOMATO / FETA

BAKED LOADED POTATO 10

STEAK / MOZZARELLA / PARMESAN / GREEN ONIONS / SMOKED BACON

GARLIC NOODLES 11

GARLIC / SCALLIONS / PARMESAN

(ADD CHICKEN \$8 / STEAK \$13 / SHORTRIB \$15)

SMASH BURGER 12

SMASHED SILROIN PATTY / 1000 ISLAND / CARAMELIZED ONIONS / AMERICAN CHEESE

STEAK FRITES 18.5

RIB-EYE / FRIES / 25 COMPOUND BUTTER

(ADD BORDELAISE \$3.00 / RED WINE SAUCE \$3.00)

HAPPY HOUR DRINKS

MONDAY – FRIDAY 3pm – 6pm

REDHEAD IN BED 8

VODKA CITRON / LEMON JUICE / SIMPLE / PRESS

MARGARITA 8

EL JIMADOR BLANCO / LIME JUICE / AGAVE / SALT

OLD FASHIONED 10

OLD FORESTER BOURBON / SIMPLE. / ANGOSTURA / ORANGE PEEL / CHERRY

WHITE WINE 9

WHITEHAVEN SAUVIGNON BLANC / SONOMA CUTRER CHARDONNAY

RED WINE 9

GASCON MALBEC

WELL DRINKS 6

WELL SPIRIT AND ONE MIXDER

BEER 6

ALL DRAUGHT BEERS



25 TACO TUESDAY

SMALL PLATES

CHIPS & SALSA 7
FRESH TORTILLAS / GUAJILLO SALSA

MEXICAN STREET CORN 15
CORN ON THE COB / COTIJA CHEESE / SOUR CREAM / CILANTRO / TAJIN / CHAMOY CHEESE SAUCE

QUESO FUNDIDO 14
CHORIZO / CHIPOTLE / PICKLED JALAPENO / CILANTRO / TORTILLA

CREMA DE FRIJOL CON CHOCHOYOTES 13
BLACK BEAN "DIP" / CHORIZO / CILANTRO / CREMA / MASA DUMPLINGS

AGUACHILE 18
SHRIMP / CUCUMBER / PICKLED RED ONIONS / ORANGE / GARLIC OIL

FAVORITES

BIRRIA TACOS TACOS 18
BIRRIA / SALSA VERDE / SALSA ROJA / CONSOMME / LIME

TACO DE CAMARON 17
FRIED SHRIMP TACO / AVOCADO / PICO DE GALLO / SALSA / SERRANO / LIME

ZUCCHINI BLOSSOM TACOS 16
WILD MUSHROOM / CRISPY GARBANZO / BLACK BEAN PUREE / SALSA ROJA

DRINKS

MARGARITA 10
EL JIMADOR / LIME / AGAVE / SALT

MODELO 6

25 TACO TUESDAY

SMALL PLATES

CHIPS & SALSA 7
FRESH TORTILLAS / GUAJILLO SALSA

MEXICAN STREET CORN 15
CORN ON THE COB / COTIJA CHEESE / SOUR CREAM / CILANTRO / TAJIB / CHAMOY CHEESE SAUCE

QUESO FUNDIDO 14
CHORIZO / CHIPOTLE / PICKLED JALAPENO / CILANTRO / TORTILLA

CREMA DE FRIJOL CON CHOCHOYOTES 13
BLACK BEAN "DIP" / CHORIZO / CILANTRO / CREMA / MASA DUMPLINGS

AGUACHILE 18
SHRIMP / CUCUMBER / PICKLED RED ONIONS / ORANGE / GARLIC OIL

FAVORITES

BIRRIA TACOS TACOS 18
BIRRIA / SALSA VERDE / SALSA ROJA / CONSOMME / LIME

TACO DE CAMARON 17
FRIED SHRIMP TACO / AVOCADO / PICO DE GALLO / SALSA / SERRANO / LIME

ZUCCHINI BLOSSOM TACOS 16
WILD MUSHROOM / CRISPY GARBANZO / BLACK BEAN PUREE / SALSA ROJA

DRINKS

MARGARITA 10
EL JIMADOR / LIME / AGAVE / SALT

MODELO 6