

D I N N E R M E N U

A P P E T I Z E R

Avocado Egg Rolls / 15

Sundried Tomato, Mango Poblano Chutney, Cashew Herb Chimichurri

Smoked Brisket Tacos / 22

Pulled Brisket, Pickled Jalapeno, Roasted Chili Corn, Avocado Salsa (GF)

Crispy Rice / 20

Jalapeño, Bluefin Tuna Tartar, Honey Soy Caviar, 4 Crispy Rice Cakes (GF*)

Chicken Waffle / 18

Beer Battered Chicken, Cornbread Waffles, Maple Baykum Aioli, Strawberry Crema

Beef Carpaccio / 29

Prime Fillet Carpaccio, Buna Shimeji, Truffle Aioli, Watercress, Pickled Mustard, Pomegranate Reduction, Grilled Baguette (GF*)

Grilled Cauliflower / 15

Char Roasted Cauliflower Steak, Harissa Chimichurri, Maple Tahini (GF)

Thai Crispy Beef / 24

Buffalo Dipping Sauce, Chipotle Maple BBQ Dipping Sauce, Sesame Teriyaki Dipping Sauce

Fire Poppers / 15

Panko Crusted Chicken Tenders, Spicy Sweet Tabasco

Salmon Bao Buns / 18

Tempura Teriyaki Salmon, Pickled Radish, Arugula, Grapefruit Ponzu

Tuna Tartar / 21

Mango Salsa, Avocado Mousse, Crispy Wontons, Siracha Aioli (GF*)

Skewer Platter / 24

Beef and Chicken Skewers, Chimichurri, Aji Dipping Sauce, Mango Chutney (GF)

Consuming Raw or Uncooked Meats, Poultry, Seafood, or Eggs may Increase Your Risk of Food borne Illness
A Suggested Gratuity of 20% Will be Added to your Check for Parties of 6 or More

***Can be made gluten free upon request**

D I N N E R M E N U

F L A T B R E A D

Pastrami Flatbread / 26

House Cured Smoked Pastrami, Arugula, Truffle Aioli, Onion Jam

Meat Lovers Flatbread / 26

Ground Beef, Chorizo, Italian Sausage, Marinara, Red Onion, Maple Baykun Aioli, Roasted Mushroom

Pulled Chicken Flatbread / 26

Pulled Smoked Chicken, Buffalo Hot Sauce, Mango Salsa, Pico De Gallo, Cilantro Aioli

S A L A D

Cobb Salad / 27

Romaine Blend, Red Onion, Cherry Tomato, Avocado, Garlic Bread Croutons, Grilled Chicken, Crispy Baykun, Hard Boiled Egg (GF*)

Warm Farro Salad / 19

Farro, Beets, Mustard Greens, Arugula, Orange, Citrus Vinaigrette

Strawberry Salad / 19

Candied Walnuts, Baby kale, Strawberry, Pickled Radish, Marinated Tomato, Berry Balsamic Vinaigrette (GF)

S O U P

Potato Leek Soup / 11

Creamy Potato Leek Soup, Crispy Leeks, Chive (GF)

Chicken Tortilla Soup / 14

Comforting Chicken Tortilla Soup, Tomato Base, Corn, Garlic, Shredded Chicken, Homemade Tortilla Crisps (GF)

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D I N N E R M E N U

E N T R É E

Lamb Chop / 75

Herb Crusted Lamb Chops, Mint Gremolata, Couscous Tabouli, Tzatziki Sauce

BBQ Brisket Burger / 29

Smoked Brisket Stuffed Burger, Dave's Pickles, Bourbon BBQ, Crispy Fried Baykun On A Sourdough Bun

Pastrami Burger / 29

Fried Onion, Cole Slaw, Pastrami Burger, Pulled Pastrami, on a Pretzel Bun

Tomahawk / 104

Sliced 40 Day Aged Tomahawk Steak, Caramelized Pearl Onion, Char Roasted Tomato, Crispy French Fries, Maldon Salt (GF)

Boneless Rib Eye / 69

Prime Rib Eye Steak, Pan Seared Zucchini, Smashed Fingerling Potato, Mustard Greens (GF)

New York Strip / 59

Sliced New York Strip, Parsnip Puree, Roasted Asparagus, Chimichurri, Crispy Onion Strings (GF*)

Dino Rib / 51

Smoked Dino Rib, Bourbon BBQ, Garlic Mashed Potato, Honey Roasted Carrots, Crispy Onion Strings (GF*)

Chicken Risotto / 32

Shiitake and Shimeji Mushroom, Spring Peas, Smoked Chicken Breast, Maple Riesling Reduction (GF)

Seared Tuna / 36

Miso Ahi Tuna with Roasted Gazpacho, Spring Mix Greens, Sesame, Mango Salsa (GF)

Crispy Salmon / 32

Crispy Skin Salmon, Pea Puree, Fingerling Potato, Peas, Seared Zucchini (GF)

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