

STARTERS & SHAREABLES

CALAMARI	19
Golden Fried Calamari & Fresh Herbs. Served With Tzatziki.	
BURRATA SALAD 🌿	18
Creamy Burrata Over Lightly Grilled Romaine & Sliced Heirloom Tomatoes, Finished With Basil Oil, Olive Oil, & Aged Balsamic Glaze.	
MOZZA STIX	19
Double-Breaded Mozzarella, Fried Golden & Crispy, Served With Warm Marinara, Parmesan, and Fresh Parsley.	
CRISPY TOFU ROLL (8) 🌿	17
Crispy Tofu, Avocado, Cucumber, Pickled Carrot, Green Onion, Spicy Sesame Mayo.	
TUNA TATAKI *	19
Silky Raw Yellowfin Tuna With Ponzu Sauce, Pickled Ginger, Wakame Salad, Sesame Seeds, & Scallions.	
WINGS (1LB/2LB) *	19/34
Hand-Breaded Wings Tossed In Your Choice Of Mild, Medium, Hot, Hot Honey, Honey Garlic, Forty Creek BBQ, Buffalo Butter, or Dry Cajun.	

HANDHELDS

Choose Fries | House Salad Or Upgrade To Any Side

BUTTERMILK TENDERS	19
Hand-Breaded Chicken Tenders Marinated In Seasoned Buttermilk & Fried Golden, Served With A Honey Dill Dip	
CLUB SANDWICH *	22
Shredded Chicken, Thick-Cut Bacon, Avocado, Swiss Cheese, Lettuce, Tomato, Garlic Aioli, Multigrain Bread.	
CHICKEN MILANESE	22
Crispy Panko-Breaded Chicken Cutlet Topped With Marinara Sauce, Lemon Arugula & Shaved Parmesan On A Ciabatta Bun.	
SMASH BURGER *	22
Smashed Beef Patties With Melted Cheddar, Caramelized Onions, Pickles, Tomato, Lettuce & House Burger Sauce On A Toasted Brioche Bun.	
CALIFORNIA WRAP	22
Grilled Chicken With Romaine, Black Beans, Corn, Avocado, & Cheddar Tossed In Chipotle Ranch & Rolled In A Flour Tortilla.	

POTSTICKERS 🌿	16
Chicken Or Vegetable Dumplings Finished With Chili Oil, Sesame Seeds, & Scallions, Served With A Ponzu Sauce.	
SHORT RIB POUTINE *	19
Crispy Fries Loaded With Cheese Curds, House-Made Red Wine Gravy, & 48-Hour Braised Short Rib, Finished With Crispy Shallots.	
JALAPEÑO SPINACH DIP *	19
Warm, Creamy Spinach & Three-Cheese Dip With Roasted Garlic & Jalapeño. Served With Corn Chips & Grilled Naan.	
STREET CORN NACHOS 🌿🌿	19
Hand-Cut Corn Chips, Avocado, Feta, Cheese Blend, Roasted Corn, Peppers, Jalapeño, Lime Crema, Cilantro, & Tajin. +3 Add Chorizo or Shredded Chicken	
SPICY TUNA ROLL (8)	20
Spicy Sushi-Grade Tuna, Avocado, Cucumber, Green Onion, Spicy Sesame Mayo.	
BIRRIA TACOS 🌿	26
Slow-Braised Beef Birria Tacos With Melted Oaxaca Cheese, Fresh Cilantro & Spanish Onions. Served With Warm Consommé For Dipping.	

BEEF DIP	25
Slow-Roasted Beef Piled On Toasted Ciabatta With Swiss Cheese & Horseradish Cream, Served With A Jus For Dipping.	
NASHVILLE HOT CHICKEN	22
Crispy Fried Chicken Thigh Tossed In A Nashville Hot Glaze, Topped With Asian Slaw & Pickled Cucumbers, Served On A Toasted Brioche Bun.	
Sides Plate Side À La Carte Fries, House Salad0 9 Truffle Parm Fries + Garlic Aioli3 12 Caesar Salad *3 16 Sweet Potato Fries + Garlic Aioli3 12 French Onion Soup5 10 Super Salad5 - Panko Mac12 -	

ENTRÉES

+7 Chicken | +7 Garlic Shrimp | +13 Salmon Filet

CLASSIC ALFREDO *	21
Fettuccine Tossed In A House-Made Alfredo Sauce.	
PANKO MAC *	19
Creamy Three-Cheese Sauce Tossed With Elbow Macaroni, Finished With A Golden Panko Crust.	
TUNA POKE BOWL 🌿🌿	25
Seasoned Sushi Rice Topped With Your Choice Of Tuna, Or Tofu, Avocado, Cucumber, Radish, Pickled Cabbage & Red Onion Tossed In A Sesame Soy Dressing.	
KARAAGE BOWL	24
Japanese-Style Fried Chicken Over Rice With Cucumber Salad, Edamame, & Pickled Vegetables. Finished With Spicy Mayo & Teriyaki Glaze.	
SUPER SALAD 🌿	19
Heritage Blend, Edamame, Cucumber, Pickled Cabbage, Roasted Corn, Carrots, Feta, Honey Balsamic.	
BEER BATTERED FISH & CHIPS	23
Beer-Battered Atlantic Haddock With Fries, Coleslaw, & Tartar Sauce.	
WILD MUSHROOM TRUFFLE GNOCCHI 🌿🌿	24
Pan-Seared Potato Gnocchi With Roasted Wild Mushrooms In A Truffle Cream Sauce, Finished With Crispy Oyster Mushrooms & Grana Padano.	
ATLANTIC SALMON SUCCOTASH 🌿	32
Seared Atlantic Salmon Over A Sweet Corn & Bacon Succotash With Roasted Fingerling Potatoes, Finished With Brown Butter.	
CHICKEN SUPREME *	24
Pan-Seared Chicken With Whipped Potato, Wild Mushrooms, & Seasonal Vegetables In A Truffle Chicken Jus.	
BRAISED SHORT RIB	37
Fork-Tender Short Rib Braised For 48 Hours, Served Over Potato Purée With Roasted Root Vegetables & A Red Wine Demi-Glace.	
STEAK FRITES	30
6 oz AAA Top Sirloin Served With Truffle Parm Frites, Garlic Bread & House Salad.	
STEAK SELECTION 🌿	
Your Choice Of AAA Steak, Served With Creamy Mashed Potatoes, Seasonal Vegetables, & Peppercorn Jus.	
8OZ TOP SIRLOIN	38
6OZ FILET MIGNON	46