

## STARTERS

**HAPPY HOUR: every night from 4:30pm - 7:00pm**  
Happy hour prices are listed first

<b>TUNA TARTARE* (GF)</b>	8/12
ahi tuna, chili Ponzu, citrus gel, wasabi crème, daikon radish, capers, lemon zest, crispy taro root chips	
<b>BBQ SHRIMP</b>	14
lemon, brown butter, garlic, amber lager, cracked pepper, scallion, crusty bread	
<b>CRISPY FIRECRACKER CALAMARI</b>	8/14
chipotle aioli	
<b>CHIPS &amp; SALSA (GF, V)</b>	7/10
crispy corn tortilla chip, salsa verde, tomato salsa, guacamole	
<b>PARMESAN GARLIC FRITES (GF)</b>	7/10
French fries, shaved parmesan cheese, roasted garlic, sea salt, white truffle aioli	
<b>SWEET POTATO FRIES (GF, V)</b>	7/10
sprinkled with sea salt, Sriracha aioli	
<b>CHEESE &amp; CHARCUTERIE BOARD</b>	16
local cheeses, jams, charcuterie, fresh fruit	
<b>CRISPY WINGS</b>	8/12
choice of buffalo, tamarind peanut sauce, or spice rubbed with celery, carrots	
<b>BRAISED BEEF SHORT RIB SLIDERS</b>	8/14
roasted garlic, truffle aioli, & crater lake blue cheese on a pretzel bun	
<b>MEZZE PLATE (V)</b>	14
hummus, olives, stuffed grape leaves, marinated artichokes, grilled pita, tzatziki, sundried tomatoes, lemon	

\*consuming raw or undercooked meat, eggs and/or fish cooked to order may increase your risk of food-borne

## SALADS

Happy hour prices are listed first

<b>CLASSIC CAESAR*</b>	7/11
romaine, herb croutons, parmesan cheese <i>with chicken 18</i> <i>with grilled shrimp 19</i>	
<b>HEIRLOOM TOMATO SALAD (GF)</b>	7/11
heirloom tomatoes, fresh mozzarella, basil puree	
<b>ROASTED BABY BEET SALAD (GF)</b>	13
Tiny green beans, toasted almonds, lemon champagne vinaigrette	
<b>SALMON, SPINACH, AND QUINOA SALAD*</b>	18
cucumber, goat cheese, frisee, lemon champagne vinaigrette	

## SOUP

<b>RUSTIC TOMATO SOUP</b>	9
basil and low fat Greek yogurt with a roll	

## FLATBREAD PIZZAS

<b>MARGHERITA</b>	7/11
sundried tomato, basil, fresh mozzarella, roasted garlic	
<b>CHIPOTLE CHICKEN PIZZA</b>	8/12
mozzarella & jack cheese, pasilla peppers, onion, cilantro	
<b>CYPRESS</b>	13
salami, roasted mushroom, sundried tomato, shaved parmesan	
<b>VEGGIE LOVERS PIZZA</b>	12
mushrooms, peppers, black olives, artichokes, tomatoes, basil, roasted garlic, mozzarella cheese, olive oil	

(GF) We pride ourselves in providing gluten friendly menu choices. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions.

## ENTREES

<b>BRAISED CHICKEN STREET TACOS</b>	17
soft corn tortilla, chopped sweet onion, cilantro, pablano peppers, salsa Verde, chipotle aioli, guacamole	
<b>WAGYU BURGER*</b>	16
8oz Wagyu beef cooked to order, house cured bacon, Beecher's flagship cheddar, onion marmalade, sunny-side up fried egg, arugula & garlic aioli on a pub bun	
<b>GRILLED SALMON FILET SANDWICH*</b>	19
grilled salmon filet, avocado, red onion, sesame seeds, Sriacha aioli, bib lettuce, pub bun	
<b>PAN SEARED SALMON ON SUCCOTASH (GF)</b>	31
scallions, parsley, gremolata	
<b>HERB ROASTED CHICKEN BREAST</b>	26
caramelized onion, whipped potatoes, red wine reduction, grilled asparagus	
<b>CHIMICHURRI GRILLED HANGAR STEAK *</b>	28
local fingerling potato salad, roasted Brussels sprouts, cauliflower, kale, lemon zest with a Dijon sherry vin	

## SIDES

<b>GRILLED ASPARAGUS</b>	5
<b>STEAMED BROCOLLI</b>	5
<b>WHIPPED MASHED POTATOES</b>	5
<b>PETITE FIELD GREEN SALAD</b>	6
SHREDDED CARROTS, CUCUMBERS, CHERRY TOMATOES, RED ONIONS, lemon champagne vinaigrette	

22% gratuity is added on parties of 6 or more