



MENU 2PM-5PM

CRISPY CALAMARI STEAK 17
house marinara, romano, charred lemon

SHRIMP & COCONUT CAKE 18
sweet chile aioli

STEAK SALAD 21
chilled new york, arugula, pickled onion, oven dried tomato, marinated gigante bean, roasted zucchini, white cheddar, balsamic vinaigrette

FISH & CHIPS 18
beer battered cod, tartar, charred lemon, slaw

DUROC BACON BURGER* 17
(brisket, short rib, chuck) colossal cut belly bacon, american cheese, bibb lettuce, lemon aioli, fries

GAME BURGER* 20
(bison, wild boar, elk, and wagyu) honey lavender goat cheese, applewood bacon, crispy leeks, maitake mushroom, arugula, peppadew aioli, dutch crunch bun, fries

CLAM CHOWDER 10
housemade focaccia

SIMPLE SALAD 10 entrée/8 side
baby greens, shaved cucumber, heirloom cherry tomato, candied pecan, carrot, champagne vinaigrette
add grilled chicken thigh. 5 add grilled salmon. 7
add chilled new york. 8

CAESAR SALAD 12 entrée/10 side
chopped romaine, fried caper, parmesan frico, crouton
add grilled chicken thigh. 5 add grilled salmon. 7

SWEET POTATO TOTS 8
cilantro lime aioli



HAPPY HOUR 3PM-5PM DRINK SPECIALS

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| COORS LIGHT. 4 | HOUSE COCKTAILS. 6 |
| DAILY DRAFT. 6 | MARGARITA. 6 |
| HOUSE WINE. 6 | KENTUCKY MULE. 6 |