THE PUB & VERANDA

HAPPY HOUR 2:00PM - 5:00PM

WAGYU SLIDERS
black garlic aioli, white cheddar, caramelized onion, arugula, brioche. 12

ALL AMERICAN BURGER
7oz smashed beef patty, american cheese, grilled onions, chiffonade lettuce, tomato, thousand island. 12

FLATBREAD
SAUSAGE & PEPPERS red sauce, pickled peppers, red onion, baby mozzarella, oregano. 14

HOT HONEY CHEESE garlic olive oil, bleu, gouda, white cheddar, havarti, parsley, hot honey. 12

MINI BLUE CORN CHICKEN TACOS (GF)
lime cilantro chicken, pepper relish, cotija, chiffonade lettuce. 12

CHOWDER FRIES bacon, parsley. 9

PICKLE FRIES comeback sauce. 8 **(DF)**

WEDGE SALAD (GF)
applewood smoked bacon, candied pecan, red onion, heirloom tomato, iceberg, green goddess dressing. 10

CAESAR SALAD
fried capers, croutons, parm frico, parmesan, creamy lemon dressing. 7
- add chicken thigh. 6 - add grilled salmon. 14*

SIMPLE SALAD (GF)(DF)
baby greens, cucumber, grape tomato, candied walnut, carrot, red onion, balsamic vinaigrette. 7
- add chicken thigh. 6 - add grilled salmon. 14*

CLAM CHOWDER artisan bread. 6

GF: Gluten Free • DF: Dairy Free

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

DRINK SPECIALS

MARTINI 9
gin or vodka

MANHATTAN 9

COSMOPOLITAN 8

MOSCOW MULE 7

MARGARITA 7

BOILERMAKER 10
pint of beer & shot of whiskey

WELL DRINK 5

DRAFT BEER
$2 OFF the regular price

HOUSE WINE 6



Scratch Kitchen • Fried in Beef Tallow

ALL DAY MENU

SHARED PLATES

SOY & GINGER FLANK STEAK SATAY (DF)
cucumber carrot salad, grilled shishito peppers. 16

HEIRLOOM TOMATO BRUSCHETTA
herbed mascarpone, shallot, brioche toast points, micro basil. 14

SALT & PEPPER CALAMARI
basil lime aioli, charred lemon. 14

SHRIMP & COCONUT CAKES (DF)
sweet chile aioli. 18

CRISPY BRUSSELS SPROUTS (DF)
pink lady apple, almonds, honey fish sauce. 16

PARMESAN TRUFFLE FRIES* truffle aioli. 14

TALLOW FRIES
kamalata olive aioli, buttermilk ranch, comeback sauce. 10

SOUP & SALADS

FRENCH ONION SOUP
sweet onion, black garlic, brandy, veal marrow, havarti, gruyère-crostini lid. 14

POZOLE
pork, radish, cabbage, lime. 12.5 bowl / 8.5 cup

BLACKENED SALMON CAESAR* (GF)
wild pacific king salmon, roasted corn relish, fried capers, crispy tortilla strips, parmesan, creamy lemon dressing. 26

TURKEY & APPLE CHOP (GF)
romaine, applewood bacon, white cheddar, gigante white beans, fried brussel sprouts, red onion, toasted almond, creamy balsamic dressing 20

CRISPY CHICKEN COBB
baby greens, avocado, prosciutto, grape tomato, corn, red onion, 6-minute egg, jack cheese, green goddess dressing. 22

THAI PEANUT CHICKEN SALAD (DF)
blackened chicken, shaved cabbage, jalapeno-carrot slaw, cilantro, toasted peanut, fried leek, soy peanut vinaigrette. 20

NEIGHBORHOOD FAVORITES

FIRE PASTA
fettucini pasta, chicken, hot sauce cream, parmesan. 24

FISH & CHIPS
beer battered cod, tartar, charred lemon, chipotle slaw. 20



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