BLISTED SHISHITO GF  Shishito peppers, peppadew peppers, ponzu | 5  
WILD MUSHROOM TURNOVER  Wild mushroom blend, fresh mozzarella, rosemary, puff pastry, balsamic reduction | 6  
SEARED AHI LETTUCE WRAPS GF  Seared ahi, Soy-citrus slaw, mango salsa, ponzu | 6  
SHRIMP WONTON  Shrimp, mango, avocado, cream cheese, chili-mango sauce | 5  
MASHED POTATO BITES  Garlic mashed potatoes, basil, bacon, goat cheese, panko, roasted garlic aioli | 5  
SW EGGGROLL  Chicken, black bean, red onion, cilantro, corn, pepper jack, avocado, chipotle lime sauce | 3  
KOREAN BBQ SKEWERS GF  Bulgogi marinated steak, soy-citrus slaw, ponzu, cilantro, lime | 7  
BACON-WRAPPED DATES GF  Dates, bacon, goat cheese, balsamic reduction | 5  
GUACAMOLE & CHIPS GF  House made guacamole, corn tortilla chips | 4  

PORK RINDS GF  Fried to order, smoked paprika salt, queso dip | 10  
SHORT RIBS NACHO GF  Corn chips, braised short rib, queso dip, green onion, pico de gallo, house pickled jalapenos, avocado crema, cilantro, 5  
shorten* | 2 | Add guacamole | 2 | Add sour cream | 1  
TUNA POKE*  Fried wonton, marinated raw tuna, cilantro, carrots, cabbage, avocado crema | 10  
QUESO DIP  Fire roasted tomato, red onion, cilantro, pepper jack cheese, pico de gallo, tortilla chips | 9 | Add Andouille or bacon | 2  
WINGS GF  Ten wings, carrots, celery, blue cheese dressing, choice of sauce: Buffalo / Chili-Mango / BBQ / Dry Rub | 12  

FRENCH ONION GF  Rich broth, caramelized onion, croutons, swiss | 7  
GREEN CHILI GF  Pork loin, roasted New Mexican green chilis, tomatillo, green onion, 4 cheese blend, tortilla bowl | 7 | Cup | 4  
Tomato-Basil Bisque  Roasted tomato, fresh basil, cream, parmesan Bowl | 7 | Cup | 4  

Dressings:  Caesar / Balsamic Vinaigrette / Citrus Vinaigrette / Cobb / Ranch / Blue Cheese  
SEARED AHI* GF  Chilled ahi, soy-citrus slaw, citrus vinaigrette, arugula, spinach, mango salsa, fried wonton | 15  
STEAK GF  Grilled skirt steak, roasted red & yellow tomatoes, spinach, arugula, blue cheese, caramelized onion, toasted almond, balsamic vinaigrette | 15  
COBB GF  Arcadian greens, pickled chicken, bacon, hard boiled egg, roasted yellow & red tomatoes, goat cheese, avocado, house made dressing | 13  
CAESAR GF  Hearts of romaine, parmesan, house made dressing, croutons | 10  
Add salmon* | 5 | Add chicken | 3  

Served on a brioche bun  GF Bun Available | +2  
Choice of fries / coleslaw / fruit / mac & cheese  
Sweet potato fries | +1 | Side salad | +2 | Cup of soup | +2  
BBQ BACON GF  Handmade patty, bacon, BBQ sauce, sharp cheddar, leaf lettuce, tomato, red onion | 13  
COLORADO BUFFALO* GF  Buffalo patty, pepper jack cheese, bacon, roasted poblano, chipotle mayo | 15  

Served with black beans and basmati rice  
TUNA POKE*  Marinated raw ahi, soy citrus slaw, mango salsa | 12  
SHORT RIB GF  Braised short rib, cilantro, carrot, cabbage, avocado, pickled red onion | 12  

GF Bun Available | +2  
Choice of fries / coleslaw / fruit / mac & cheese  
Sweet potato fries | +1 | Side salad | +2 | Cup of soup | +2  
SHORT RIB GF  Braised short rib, horseradish cream, caramelized onion, wild mushroom blend, artisan ciabatta | 14  
BLACKENED CHICKEN GF  Blackened chicken breast, arugula, tomato, avocado, pepper jack cheese, chipotle mayo, brioche bun | 13  
ULTIMATE GRILLED CHEESE  Pepper jack, cheddar, Swiss, white American, fresh mozzarella, bacon, avocado, grilled tomato, 7 grain toast | 12  

California Club GF  Smoked turkey, bacon, roasted red & yellow tomato, avocado, lettuce, chipotle mayo, artisan ciabatta | 12  
Pulled Pork GF  House smoked pork shoulder, coleslaw, BBQ sauce, brioche bun | 11  
Philly CheeseSteak GF  Sirloin steak, peppers, pepper jack, wild mushroom blend, white american cheese, pickled onion, jalapeno-cheddar hoagie | 14  

Choice of fries / coleslaw / fruit / mac & cheese  
Sweet potato fries | +1 | Side salad | +2 | Cup of soup | +2  
Short Rib GF  Braised short rib, wild mushroom pan sauce, garlic mashed potatoes, vegetable of the day | 18  
BABY BACK RIBS GF  Smoked, dry rubbed, BBQ basted, coleslaw, French fries  
Full rack | 24 | Half rack | 17  
Baked Mac & Cheese  Creamy 6 cheese sauce, cavatappi, parmesan, four cheese blend, side salad | 13  
Add bacon, pulled chicken, pork, jalapeno, green chili or andouille | 2  

Grilled Salmon* GF  Salmon, sautéed shrimp, creamy tarragon sauce, basmati rice, vegetable of the day | 18  
Jambalaya GF  Shrimp, andouille sausage, pulled chicken, spicy cajun tomato sauce, green onion, basmati rice | 16  
Pappardelle Alla Vodka  With Shrimp  Sautéed shrimp, pappardelle, vodka tomato cream sauce, parmesan, fresh basil | 17  

Berries and cream pastry  Whipped cream, puff pastry, fresh berries, powdered sugar, chocolate sauce | 7  
Salted Caramel Pudding GF*  House made pudding, oreo cookie crumbs, whipped cream | 4  
Fruit Crisp GF*  Fruit filling, toasted streusel topping, vanilla bean ice cream | 8  
Triple Chocolate Cheesecake  Chocolate cookie crust, semi sweet chocolate cheesecake, bittersweet chocolate glaze, raspberry and chocolate sauces | 7  

now serving Dazbog Organic Coffee  
* These items may be served raw or undercooked, or contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
**bottles**

- **ANGRY ORCHARD HARD CIDER** | $5.00
- **BUD/BUD LIGHT** | $3.50
- **COORS/COORS LIGHT** | $3.50
- **CORONA EXTRA** | $4.50
- **CORONA LIGHT** | $4.50
- **DOS XX MEXICAN LAGER** | $4.50
- **MILLER LIGHT** | $3.50
- **O’DOULS / O’DOULS AMBER N/A** | $3.50
- **OLD MINE CIDER CO HANDLEBAR** | $6.00
- **OLD MINE CIDER CO HOPPED UP** | $6.50
- **OMISSION LAGER** | $5.00
- **PABST BLUE RIBBON** | $3.50
- **REDDS APPLE ALE** | $5

**ASK YOUR SERVER FOR TODAY’S DRAFT SELECTION**

**wine**

**WHITE** (glass/bottle)

- **KENDALL JACKSON CHARDONNAY** | $9 / 28
- **ECCO DOMANI PINOT GRIGIO** | $8 / 25
- **BRANCOTT ESTATE SAUVIGNON BLANC** | $8 / 25
- **DARK HORSE ROSE** | $7 / 22
- **SYCAMORE LANE CHARDONNAY** | $5
- **SYCAMORE LANE PINOT GRIGIO** | $5

**RED** (glass/bottle)

- **MEIOMI PINOT** | $10 / 31
- **EDNA VALLEY CABERNET SAUVIGNON** | $9 / 28
- **DARK HORSE PINOT NOIR** | $7 / 22
- **GRAFFIGNA MALBEC** | $8 / 24
- **SYCAMORE LANE CABERNET SAUVIGNON** | $5
- **SYCAMORE LANE MERLOT** | $5

**libations**

- **LAZY DOG MULE**
  Absolut vodka, Goslings ginger beer, and fresh lime served in a copper mug.
  Flavor it up with Absolut Citron, Mandarin, Mango, Raspberry, Ruby Red, or Vanilla | $9
- **ELECTRIC LEMONADE**
  Huckleberry Vodka, lemonade, splash of blue curaçao | $8
- **JOHN DALY**
  Smithworks Vodka, lemonade and ice tea | $8
- **SEX WITH CAPTAIN**
  Captain Morgan Spiced Rum, Malibu Coconut Rum, peach schnapps, orange juice, pineapple juice, cranberry juice | $9
- **LEANDERTHAL**
  Bulleit Rye Whiskey, house made cherry and orange infused simple syrup, Amaretto, bitters | $9
- **HENDRICK’S COOLER**
  Hendrick’s Gin, lime juice, sliced cucumber, tonic | $9
- **FROZEN MARGARITA**
  Exotico 100% agave reposado tequila, orange liqueur, and homemade lime sour mix | $8
- **PERFECT MARGARITA**
  Premium house margarita made with Altos Reposado, Patron Citronge orange liqueur, home made sour mix, splash of orange and lime, with or without salt | $9
- **APPLE BARREL**
  Johnnie Walker Black, Chambord, Apple Cider, lemon | $9
- **LD BLOODY MARY**
  Tito’s Vodka, House Made Bloody Mary Mix | $9
- **FROZEN DRINK OF THE DAY**
  Some of our favorite frozen drinks include Berry Sangria, Piña Colada and Strawberry Daiquiri, ask your server what is on tap today.
- **WHITE PEACH SANGRIA**
  Sycamore Lane Pinot Grigio, peach schnapps, fresh fruit, lemon-lime soda | $7
- **RASPBERRY PRESS**
  Smithworks Vodka, raspberry liqueur, seltzer, lemon soda | $8
- **BEER SLUSHY**
  House made frozen margarita, and Modelo | $8
- **DARK AND STORMY**
  Myer’s Dark Rum, ginger beer, lime | $7
- **CLASSIC MARTINI**
  Choice of Smithworks Vodka or Bombay Sapphire Gin, Dry Vermouth, lemon twist | $9
- **MIJA RED SANGRIA**
  Served on ice with fresh fruit | $5 / 16
- **MIJA WHITE SANGRIA**
  Served on ice with fresh fruit | $5 / 16

**happy hour**

**MONDAY THRU FRIDAY 3-6PM**

**WINGS** | $.75

- **SHISHITO PEPPERS** | $3
- **MUSHROOM TURNOVER** | $3
- **SHRIMP WONTONS** | $3
- **MASHED POTATO BITES** | $3

**DOMESTIC DRAFTS** | $3

- **STANDARD CRAFT DRAFTS, HOUSE WINE** | $4
- **HOUSE LIQUOR** | $3.5
- **QUESO DIP** | $5
- **PORK RINDS** | $5

**VISIT OUR OTHER LOCATION AT 1346 PEARL ST, BOULDER, CO**

**ASK ABOUT OUR FOOD DELIVERY OPTIONS**

**PLEASE DONATE GENEROUSLY TO THE BOULDER VALLEY HUMANE SOCIETY**