APPETIZERS

\$11 Charred Edamame togarashi, ginger salt, lime juice, wasabi aioli Choice of: buffalo, garlic parmesan, or grilled with bbq sauce on the side \$16 **Sliders Trio** garlic aioli, onion bacon jam, cheddar cheese Charred Brussel Sprouts smoked bacon, bleu cheese crumbles, sriracha honey \$14 **Duck Fat Fries** garlic and herb duck fat, parmesan \$8ea Fish Taco beer battered deep-fried cod, cabbage, lime-cilantro cream sauce, pico de gallo \$16 Chicken Tenders breaded chicken, french fries, ranch dressing Buffalo'd Cauliflower marinated cauliflower, buffalo sauce drizzle, bleu cheese crumbles, green onions, bleu cheese dressing on side **Hawaiian Poke Nachos** \$17 marinated tuna, fresh jalapeno, diced pineapple, green onions, teriyaki, spicy mayo, black sesame seeds, crispy wontons Roadies Snacks \$15 Rock & Roll Charcuterie house-made tender beef jerky, candied

crisps, smoked gouda, green onions Rock Nachos (or Frachos made with fries)

cashews, whiskey cranberries, sesame

beer cheese, pico de gallo, guacamole, sour cream, housemade refried beans, jalapenos (add chicken \$7 | add carnitas \$7 | add sloppy joe \$7)

Shrimp Taco

\$10ea beer battered deep-fried shrimp, cabbage, diced pineapple, lime-cilantro cream sauce, pico de gallo, cilantro

Cajun Ahi Carpaccio

seared cajun-spiced ahi, mixed greens, pickled carrots, radish, diakon sprouts, chili soy dressing, spicy wasabi aioli, wonton strips

Dog Pile

spiced waffle fries, diced hot dog, beer cheese, sour cream, bacon, green onions (substitute sloppy joe meat)

Sticky Ribs

\$15 1/4 rack of crispy smoked ribs, chili glaze, green onions served on a bed of fries

SALADS

BBO Chicken Salad

\$19

romaine, smoked bbg chicken, cheddar cheese, roasted corn, tomato, fried onion strings, bbq ranch dressing, bbq drizzle

Heirloom Tomato Salad

\$19 mixed greens, pickled red onion, crispy capers, fresh mozzarella, croutons, balsamic glaze, lemon truffle vinaigrette

Caesar Salad

romaine, shredded parmesan, herbed croutons, caesar dressing

House Salad

\$14

mixed greens, carrots, tomatoes, red onions, herbed croutons, balsamic vinaigrette

Thai Chicken Salad

\$10

romaine hearts, carrots, marinated chicken, cashews, fried wonton strips, red pepper, thai peanut vinaigrette

Citrus Pomegranate Salad

\$16

bibb lettuce, feta cheese, citrus segments, pomegranate seeds, pepitas, balsamic pomegranate vinaigrette

BURGERS

all burgers come with fries substitute impossible patty \$1.50

Hawaiian Burger

\$18

beef patty, swiss cheese, grilled pineapple, garlic aioli, teriyaki sauce, brioche bun

Pub Burger

\$14

\$18

\$15

\$19

beef patty, garlic aioli, onion bacon jam, gouda cheese, lettuce, tomato, brioche bun

Cheeseburger

beef patty, cheddar cheese, lettuce, tomato, brioche bun

ROTATING SOUP

Ask your server for information on our rotating soup.

CUP \$6 BOWL \$12

SANDWICHES & MORE

Cali Club

\$17

turkey, smoked bacon, swiss cheese, lettuce, tomato, avocado, roasted garlic aioli, sourdough bread

Nashville Hot Chicken Sammie

\$19 fried chicken breast, duck-fat nashville hot sauce, cabbage, pickles, brioche bun *spicy

Smoked Brisket Sammie

\$20

tender shaved brisket, carolina mustard sauce, cabbage, cheddar cheese, pretzel bun

Carnitas Tacos

\$15

3 pork tacos, salsa verde, cotija cheese, pickled red onions, cilantro

"Sloppy Joe" Grilled Cheese

\$17

house made sloppy joe mix, ground beef, cheddar cheese, mustard crusted sourdough

Spicy Fried Chicken Sammie

\$18

fried chicken breast, swiss cheese, pickles, spicy chipotle sauce, brioche bun

Chicken Quesadilla

\$19

grilled chicken, pepperjack cheese, pico de gallo, piquillo sauce, topped with cilantro, sour cream, and guacamole on side (substitute: carnitas \$3)

ENTREES

Fish & Chips

\$22

beer-battered cod, french fries, tartar sauce, lemon wedge

Shrimp and Garlic Linguini

\$26

linguini, blistered tomato, green olives, chili flakes, lemon butter sauce, parmesan

Cedar Roasted Salmon

roasted sweet potato "risotto", pomegranate citrus relish, Feta

\$26

shrimp, chicken, andouille sausage, tomato, peppers, onion, rice

Grilled Filet Mignon

\$38

6oz filet, grilled long beans, herb roasted red potato, currant demi-glacé

DESSERTS

Churros

\$10

churros stuffed with bavarian cream, cinnamon, sugar

Bourbon Berry Cobbler

\$11 fresh berries, cinnamon streusel, whipped

cashews, berries

\$11 **Chocolate Mousse** raspberry and chocolate sauce, candied

Bananas Foster Bread Pudding

\$12

fresh bananas, cinnamon, sugar, custard sauce, candied cashews, vanilla ice cream, salted caramel sauce

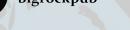
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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodbourne illness