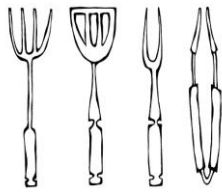


WEBER GRILL



LUNCH

STARTERS

BAKED FRENCH ONION SOUP 8

SOUP OF THE DAY bowl 6

SKILLET CORNBREAD molasses butter 8

SPICY STICKY RIBS lemongrass chili glaze, basil, sesame 11

DOS MEXICANOS freshly turned guacamole, grilled jalapeno queso dip, tortilla chips 12

CRISPY BRUSSELS SPROUTS parmesan, lemon aioli 9

CRAB CAKE lump crab, house slaw, whole grain mustard sauce 17

CHOPPED SHRIMP COCKTAIL gazpacho sauce, avocado, lime 16

STARTER SAMPLER spicy sticky ribs, jerk bbq chicken, grilled shrimp, tuna poke 26 (serves 2-3)

SIGNATURE SANGRIAS

Glass 8.5 Pitcher 33 Premium liqueur float 3

SPARKLING BLOOD ORANGE Prosecco, vodka, blood orange, pomegranate

CITRUS RUM SANGRIA Cruzan pineapple & vanilla rums, Limoncello, fresh pineapple, lemon, white wine

TRADITIONAL RED SANGRIA fresh apple, orange, pear, brandy, red wine

SALADS

DETOX SALAD kale, cabbage, broccoli, avocado, grapefruit, toasted coconut, chia seeds, lemon ginger tahini dressing 12
grilled chicken breast 5, shrimp 9 or salmon 9

STEAKHOUSE seared strip steak, iceberg, romaine, radicchio, grape tomatoes, red onion, double-smoked bacon, Maytag blue cheese dressing 18

GULF SHRIMP WALDORF romaine, gala apple, celery, grapes, almonds, creamy tarragon dressing 17

CHOPPED CHICKEN mixed greens, bacon, avocado, cucumber, tomato, smoked corn relish, gorgonzola, tortilla strips, house-made ranch 14.5

TUNA POKE line-caught ahi, greens, cucumber, carrots, watermelon radish, edamame, avocado, soy lime vinaigrette, sriracha mayo 17

BURGERS, etc. served with your choice of shoestring fries, house slaw or tabbouleh

H. S. BURGER two griddled dry aged beef patties, American cheese, caramelized onions, b&b pickles, korussian sauce, brioche 18
double-smoked bacon 3

THE BURGER grilled all-natural ground beef, LTO, cheddar cheese, sesame bun 12.5

THE IMPOSSIBLE BURGER™ made from plants... lettuce, tomato, red onions, dijonnaise (available as a lettuce wrap) 16

CHICKEN BLT double-smoked bacon, lettuce, tomato, roasted garlic aioli, ciabatta 14

OPEN-FACED MEATLOAF melted mozzarella, giardiniera, onion rings, sourdough, au jus, garlic mashed potatoes 15

CRISPY FISH SANDWICH house slaw, tartar sauce, brioche 14

MAINS

HACKED HALF CHICKEN shoestring fries, garlic aioli, Mediterranean salsa verde 19

SALMON cedar plank grilled, bourbon glaze, green beans, toasted almonds, lemon 18

KOREAN CHICKEN & VEGETABLE BOWL marinated chicken breast, grilled vegetables, brown rice 16

FISH & CHIPS Backyard Brew batter, house slaw, fries, tartar sauce, lemon 17.5

BBQ BABY BACK RIBS bourbon baked beans, house slaw half slab 19.5

12 HR. SMOKED BEEF BRISKET bourbon baked beans, house slaw 19

STEAK FRITES grilled strip steak, herbed bistro butter, shoestring fries, red wine demi 24

MATCHBOOK 2017 THE ARSONIST Chardonnay

Dunnigan Hills, CA. Glass 12 | ½ Btl. 23 | Bottle 44

EXTRAS

Caesar or Mixed Green Side Salad 5

Grill-Roasted Mushrooms 6.5

Roasted Garlic Mashed Potatoes 5

Grilled Asparagus parmesan, lemon 6.5

White Cheddar Mac & Cheese 8

Green Beans toasted almonds 6

Tabbouleh 5

Sautéed Spinach 5

SWEETS

Caramel Apple Pie vanilla bean ice cream 7

Triple Chocolate Bundt Cake white chocolate chip ice cream 8

Classic Crème Brulee 6

Chocolate Chip Skillet Cookie vanilla bean ice cream 7

KETTLE TOUR - We take great pride in our custom-made Weber grills and would be thrilled to give you a closer look. Just ask your server.

Please inform your server of any allergy or dietary restrictions and we will do everything possible to accommodate your request.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

REV./L/PH2, 2/23/19