



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 9.5 Pitcher 37 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, swiss, 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
- FILET MIGNON** aged 28 days, herbed bistro butter 7 oz. 30 10 oz. 37

Bread is available upon request.

MATCHBOOK 2017 THE ARSONIST Chardonnay

Dunnigan Hills, CA. 6 oz. 13.5 | 9 oz. 20 | Bottle 54

EXTRAS

- Caesar or Mixed Green Side Salad** 5
- Grill-Roasted Mushrooms** 6.5
- Roasted Garlic Mashed Potatoes** 5
- Grilled Asparagus** parmesan, lemon 7
- 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