

SPECIAL DIETARY MENU

**please tell your server or bartender you
are ordering from the special dietary menu**

VEGAN

- HUMMUS BOARD** \$9
Topped with marinated olives. Served with house made tortilla chips and vegetables
- PRETZEL STICKS** \$7.5
(3) Soft pretzels. Served with IPA whole grain mustard
- FRENCH FRIES** \$6
Beautifully golden brown and crispy served with ketchup
- VEGAN CAULIFLOWER TACOS (2)** \$11
Tempura fried cauliflower, green salsa and scallions
- VEGAN BURGER** \$13
1/4 lb. Impossible Burger, Violife cheddar, pickles, lettuce, tomato, onion, and vegan mayo. Served on a toasted Common Good Bakery roll
- CHIPOTLE BLACK BEAN BURGER** \$13
5 oz. Michael P's chipotle black bean patty, caramelized onion, lettuce, tomato, and vegan mayo. Served on a toasted Common Good Bakery ciabatta roll

GLUTEN FREE

Please note we do NOT have a designated, gluten free fryer. Fryer items marked with +

STARTERS

- HUMMUS BOARD+** \$9
House made hummus topped with marinated olives. Served with house made tortilla chips(+) and vegetables
- WINGS+** \$11
One pound of fried jumbo Otto's Farm chicken wings
- Buffalo sauce with bleu cheese crumbles
- Chili verde sauce with queso fresco crumbles
- Coffee BBQ dry rub
Choice of ranch or bleu cheese dressing
- PECORINO GARLIC DUSTED FRITES+** \$7
Served with artichoke and white truffle dip
- DIRTY BIRD FRIES+** \$10
Melted cheddar cheese, pickled jalapenos, bacon, and scallion
- NACHOS+** \$14
Valley View Farms pork belly or free range chicken. House made tortilla chips(+), salsa verde, pickled cabbage, avocado crema, melted cheddar cheese, fresh jalapenos, and cilantro

SALADS

ADD CHICKEN \$3.5

ANY SALAD CAN HAVE THESE DRESSINGS SUBSTITUTED:

- APPLE CIDER VINAIGRETTE(GF) - TAHINI VINAIGRETTE (GF) - RANCH(GF) - BLEU CHEESE(GF)

- BEET SALAD** \$10
Spring mix, roasted beets, red onions, spiced pepitas, and house lemon ricotta cheese
- THE COBB** \$14
Grilled chicken, hard boiled eggs, bacon, scallions, crumbled gorgonzola, marinated oven roasted tomato, and avocado. Served with ranch
- BUDDHA BOWL** \$12
Quinoa, chihuahua cheese, and seasonal veggies. Served with apple cider vinaigrette
- CHERRY CHICKEN** \$13
Spring mix, grilled chicken, dried cherries, toasted walnuts, gorgonzola. Served with apple cider vinaigrette

TACOS

SERVED WITH HOUSE MADE CHIPS(+) AND SALSA

- PORK BELLY** \$11
Hoisin glazed Valley View Farms pork belly, cabbage, radish, house made quick pickles
- GRILLED CHICKEN** \$11
Free range pulled grilled chicken, chihuahua cheese, white onions, house made salsa verde, cilantro, and garlic aioli
- CAULIFLOWER** \$11
Tempura fried cauliflower, scallions, and street corn salsa
- BLACKENED MAHI** \$12
Mahi Mahi, cabbage mix, mango jalapeño salsa, cilantro, radish, and sriracha aioli

SANDWICHES & BURGERS

ALL SERVED WITH FRITES (+)

UPGRADE TO PECORINO FRITES (+), CUP OF SOUP, OR SALAD \$2

- BANH MI** \$13
Valley View pork belly or free range fried chicken breast, sriracha aioli, cilantro, radish, pickled cabbage, and quick pickles. Served on a gluten free bun
- PUB BURGER** \$15
1/2 lb. all natural beef, gorgonzola, bacon, red onions, BBQ, lettuce, tomato, and garlic aioli. Served on a gluten free bun
- CLASSIC BURGER** \$12
1/4 lb. all natural beef, american cheese, pickles, lettuce, tomato, onion, and garlic aioli. Served on a gluten free bun
- CHIPOTLE BLACK BEAN BURGER** \$13
5 oz. Michael P's chipotle black bean patty, caramelized onion, lettuce, tomato, and avocado crema. Served on a gluten free bun
- LAMB BURGER** \$15
7 oz. Sweet Grass Farms lamb, herbs, lemon ricotta, onion apple chutney, and spring mix. Cooked medium. Served on a gluten free bun
- VEGAN CHEESEBURGER** \$14
1/4 lb. Impossible Burger, Violife cheddar, pickles, lettuce, tomato, onion, and vegan mayo. Served on a gluten free bun