



SNACKS& BITES



**STREET CORN**  
garlic aioli, chili lime salt, cotija  
cheese, lime wedge, micro cilantro 13

**ONION BLOSSOM**  
*batch and brine* recipe fried onion,  
calabrian aioli, parsley 11

**BORRACHO TAQUITOS**  
pollo borracho, shredded lettuce, cumin  
crema, salsa verde, cotija cheese 16

**NISI'SSPENT GRAIN PRETZEL**  
*mustard 11/ add beer cheese +2*

**CREAMY BURRATA**  
Sweet pea spread, watermelon radish,  
caramelized onion jam, micro greens, olive oil,  
griddled garlic ciabatta 18

**SMOKED WINGS**  
Memphis dry rub 16

**\*AHI-POKE WONTON NACHOS**  
sesame-lemon dressed Ahi Tuna,  
marinated cabbage, crispy wonton chips,  
pineapple salsa, black bean sauce, avocado 21

**CAULIFLOWER FRITTO**  
fried cauliflower, calabrian aioli, parsley 13

**CRISPY SPROUTS**  
crispy brussels, soy-onion caramel,  
aleppo pepper, crispy shallots 13

**SOUP OF THE DAY:** HARVEST LENTIL SOUP 12  
*served with za'atar toast*

BATCHY BOWLS  
CHOICE OF:

**\*SEARED AHI TUNA or SALMON**  
Mixed greens,white rice, black beans, cucumber,  
avocado, shredded carrots, edamame,  
crispy rice noodles, teriyaki sauce drizzle 24

**\*MARINATED RIB-EYE or CHICKEN**  
Mixed greens, white rice, black beans, butter onion,  
bourbon-pickled bell peppers, shredded carrots, cucumber,  
crispy onions, teriyaki sauce drizzle 22

SALADS

**CRAB LOUIE**  
Sweet and citrus chilled crab legs layered  
over crisp romaine with cherry tomatoes.  
watermelon radish, avocado, edamame,  
cucumber and crispy onion 28

**KALE CAESAR**  
parmesan, toasted breadcrumb 16

**SEASONAL SALMON SALAD**  
salmon steak, mixed greens, marinated  
watermelon, red onion, cucumber, feta cheese,  
pomegranate vinaigrette, micro basil 23

**NASHVILLE CHOPPED CHICKEN**  
chopped leafy greens, kale, cucumber, red onion,  
black beans, corn, avocado, white cheddar,  
buttermilk ranch dressing, Nashville fried chicken 20

*add salmon +10 / chicken +6 / soft egg +3*

SLIDERS

**NASHVILLE SLIDERS**  
nashville fried chicken, coleslaw,  
pickles, buttermilk, ranch 13

**BATCH & BRINE LIL' BURGERS**  
beef, aged cheddar, pickles,  
spread 12

**BBQ PULLED PORK**  
Slaw, pickles, crispy onions,  
BBQ 13

MEGA MACS

*toasted bread crumbs  
and green onions*

**OG CHEESE** 13

**CANDIED BACON** 14

SAUCE  
pick three \$3

ranch, bleu cheese, KC red bbq, calabrian chili aioli, wasabi aioli, alabama white, cheese  
sauce, apricot mustard, and of course, tartar sauce!

CHEF-INSPIRED

BURGERS & SANDWICHES

served with fries or a salad  
*load up your fries...see below*

**\*BLUE**  
whipped blue, arugula, fig jam, candied  
bacon, pretzel 20

**\*REGULAR**  
cheddar, lettuce, tomato,  
pickled red onion, pickle, spread 19

**IMPOSSIBLE 2.0**  
impossible patty, arugula, pickle,  
pickled onion, tomato, apricot mustard 19  
*ADD CHEESE +2*

**\*SIERRA**  
*kc red bbq sauce, crispy onion, cheddar, bacon,  
bourbon-pickled peppers 20*

**\*SUSHI**  
*seared ahi tuna steak, wasabi aioli,  
crispy rice noodles, radish sprout, cucumber,  
avocado, tamari glaze 22*

*add to your burger or sandwich  
avocado +3 / bacon +3 / egg +3*

**DON'T BE CRABBY**  
Cajun dungeness crab salad, cheddar,  
sourdough 25  
*add avocado +2*

**L.E.S.**  
house-made pastrami, swiss cheese,  
spread, slaw, rye 20

**DUCK BANH MI**  
garlic aioli, pickled carrot & daikon,  
cilantro, mint, jalapeno, cucumber, banh  
mi glaze, torpedo roll 21

**PHILLY**  
marinated shaved rib-eye,  
seared mushrooms,  
bourbon-pickled peppers, butter onions,  
cheese sauce, torpedo roll 20

**BLACKENED SALMON PO'BOY**  
blackened-salmon, tartar, lettuce, tomato,  
slaw, cilantro, torpedo roll 21

**FRIED CHICKEN SANDWICH**  
pickle-brined thigh, calabrian aioli, slaw,  
pickles 18  
*Nashville style+2*

HAND CUT FRIES

*full order | load up your side with your burger  
or Sandwich*

**NAKED FRIES** 7 |  
**SWEET POTATO** 8 | 3  
**GARLIC-PARM** 8 | 3  
**BBQ PORK & BEER CHEESE** 15 | 7  
**DUCK CONFIT & CHEESE** 16 | 8

BEER BATTERED  
FRIED ROCK COD

**FISH TACOS**  
onion, cilantro, cumin-crema,  
lime-cured cabbage, tomatillo-avocado salsa 17

**FISH AND CHIPS**  
fries, lemon, malt vinegar, tartar 23

TACOS

**1FOR\$6  
MIX3-\$15**  
*served with onion and cilantro, tomatillo-  
avocado salsa & escabeche vegetables*

**POLLO BORRACHO**  
chicken thighs braised in  
ancho chile, tomato, tequila, and beer

**CARNITAS TRADICIONAL**  
Orange & oregano marinated, manteca-braised

**GUAJILLO-BRAISED SHORT RIB** Amber  
beer braised beef short rib, guajillo and chipotle  
chiles

**STRAWBERRY  
SHORTCAKE**  
*sugared biscuit,  
macerated berries,  
frozen custard 12*

**SWEET REVENGE**  
**CARDAMOM BREAD  
PUDDING**

*Cardamom-spiced, brioche, frozen  
custard, zesty lemon sauce 13*

**CHOCOLATE  
PUDDING**  
*house-made guittard  
chocolate pudding 10*



FORK & KNIFE  
Daily 4pm

**MISO & ZA'ATAR SALMON**  
*Glazed Salmon served with spiced pearl couscous,  
seasonal roasted vegetables, pomegranate, cucumber  
pickles 28*

**SMOKED HARISSA CHICKEN**  
*Harissa-roasted chicken served with spiced pearl  
couscous, seasonal roasted vegetables,  
pomegranate, cucumber pickles, smoky harissa  
barbecue sauce 24*

**HOUSE SMOKED RIBS & FRIES**  
*Smoked baby back barbecue ribs tossed into our  
homemade barbecue sauce served with garlicky  
fries 25*

**STEAK & FRITES**  
*Grilled skirt steak crowned with chimichurri sauce  
served with garlic fries 29*

**ROASTED EGGPLANT & CURRIED LENTILS**  
*Tender, smoky grilled eggplant atop spiced curried  
lentils, finished with a creamy tahini-harissa  
dressing, tangy pickled fennel and crunchy roasted  
chickpeas 20*



cocktails

CAREFULLY CRAFTED



JUST PEACHY

Tahoe Blue vodka,  
peach vodka,  
peach-rosemary  
cordial, cava 17



LOST NAVIGATOR

Argonaut Saloon Strength brandy,  
Passionfruit, Falernum, Orgeat,  
Banane du Bresil, cacao bitters 16



HEALING GARDEN

Tanqueray gin,  
chamomile liqueur,  
lavender, lemon 16



WHITE SANGRIA

Grey Goose Pear,  
sauvignon blanc,  
lemon, ginger & pear  
17



THE IDEAL PEAR

Cucumber-infused Luna  
Azul blanco tequila,  
chateau, prickly pear, lime  
16



WILDBERRY MOJITO

Ron Cortez, berry cordial,  
mint, lime 17



TOKYO DRIFT

Iwai japanese whisky,  
yuzu, shiso,  
plum bitters, 17



ESPRESS YA' SELF

Ketel One vodka,  
Mr. Black coffee liqueur,  
cold brew coffee 17



SERRANO MI  
HERMANO

Don Julio blanco tequila,  
serrano, pineapple, lemon,  
basil, black lava salt 17



ALL INCLUSIVE

Union mezcal,  
ancho reyes, lemon,  
agave, amaro, bitters  
16



COCO COUNTY

Ron Cortez, coconut,  
pineapple, cranberry,  
peach vodka 17



UPSIDE DOWN LEMON PIE

Argonaut Saloon Strength brandy,  
limoncello, butterscotch, lemon,  
vegan whipped cream 16

SHAKES 9

vanilla  
strawberry  
chocolate  
cookies n' cream  
peanut butter  
caramel  
creamsicle  
banana

MAKE IT A  
BOOZY SHAKE  
WITH YOUR CHOICE OF  
WELL LIQUOR!  
16

DON'T MIND  
IF I DON'T  
12

RED & STORMY  
hibiscus, passionfruit,  
ginger beer

LAVENDER HAZE  
lavender, lemon, bubbles

PEACH PARTY  
peach-rosemary cordial,  
lemon, hop water

LOCO COCO  
coconut, cranberry,  
pineapple, peach, bubbles

BERRY GOOD  
berries cordial, lime, bubbles



COME SEE US FOR  
BRUNCH! EVERY  
SATURDAY  
&  
SUNDAY  
FROM 10:00 - 3:00

WINE

BUBBLES

BRUT CAVA, SEGURA VIUDAS, Spain | 14/39

BRUT, CHANDON, California | 16/45

BRUT ROSE, COL DE SALICI, Italy | 14/45

WHITES

ROSÉ, BIELER PERE & FILS, France 22' | 15/49

SAUVIGNON BLANC, MASON, Napa 23' 15/44

CHARDONNAY, JUSTIN, Sonoma 22' | 15/47

CHENIN BLANC, FLEUR DU CAP, South Africa 21' | 14/42

REDS

RIESLING, MOURVEDRE, GAMAY, TESSIER, California 24' | 15/54

PINOT NOIR, SEA SUN, California 22' | 15/47

CABERNET SAUVIGNON, BONANZA, California | 16/48

RED BLEND, SILK & SPICE, Portugal 19' | 15/42

SANGIOVESE, IL POGGIONE, Italy 22' | 16/48

ON TAP

10 OZ | 16 OZ

8 | 10

Rotating Schilling Cider 8.4% \*Ask Server

Fieldwork, Rotating Sour, 4.8%

Epidemic Ales Pilsner 5% \*Ask Server

Laughing Monk, Holy Ghost Pilsner 5.3%

Tannery Bend, Blonde Ale 4.7%

Father Brewing, American Lager 4.1%

Modelo, Mexican Lager 4.8%

Rotating Hefeweizen 4.7% \*Ask Server

Canyon Club, Kolsch 5.4%

Ghost Town, Rotating Hazy IPA 6.9%

Fieldwork, Rotating Hazy 6.9%-7.5%Calicraft,

Cool Kidz Hazy 7.2%

Tannery Bend, Pale Ale 5%

Ghost Town, Inhume IPA 7%

Altamont, Maui Wauai IPA 6.5%

Alvarado Street, Mai Tai IPA 7%

Napa Palisades, DIPA 8.3%

Calicraft, Oaktown Brown 6.7%

Headlands, Amber Lager 5.5%

Epidemic Ales, Nutty but Nice Stout Nitro 8.5%



3-Beer Choice \$10  
5-Beer Choice \$15

NON-ALCOHOLIC BEER

Heaps Normal Another Lager .05% 9  
Heaps Half Day Hazy .05% 9  
Erdinger Hefeweisen .05% 9  
Oakland United Talus Hop Water 8



UNTAPPD