



SNACKS& BITES



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

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

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

NISI'S SPENT GRAIN PRETZEL
mustard 11/ add beer cheese +2

BURRATA
arugula, lemon oil vinaigrette, roasted butternut squash, pomegranate jewels,roasted pepitas, balsamic glaze, olive oil, griddled garlic ciabatta

SMOKED WINGS
Memphis dry rub

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

CAULIFLOWER FRITTO
fried cauliflower, calabrian aioli, parsley

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

SOUP OF THE DAY: HARVEST LENTIL SOUP
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

***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

SALADS

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

KALE CAESAR
parmesan, toasted breadcrumb

SEASONAL SALMON SALAD
Salmon filet, mixed greens, arugula,pear,apple,red onion, roasted pepitas, pomegranate jewels, goat cheese, roasted butternut squash, pomegranate vinaigrette, candied pecans, microgreens

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

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

SLIDERS

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

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

BBQ PULLED PORK
Slaw, pickles, crispy onions, BBQ

MEGA MACS

toasted bread crumbs and green onions

OG CHEESE

CANDIED BACON

SAUCE

pick three \$3

ranch, bleu cheese, balsamic, 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

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

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

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

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

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

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

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

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

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

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

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

HAND CUT FRIES

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

NAKED FRIES
SWEET POTATO
GARLIC-PARM
BBQ PORK & BEER CHEESE
DUCK CONFIT & CHEESE

BEER BATTERED FRIED ROCK COD

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

FISH AND CHIPS
fries, lemon, malt vinegar, tartar

TACOS

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



SWEET REVENGE

CARDAMOM BREAD PUDDING
Cardamom-spiced brioche, frozen custard, zesty lemon sauce

CHOCOLATE PUDDING
house-made guittard chocolate pudding



FORK & KNIFE
Daily 4pm

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

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

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

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

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

cocktails

CAREFULLY CRAFTED



SPICED ORCHARDS

Michter's Bourbon,
apple, Pür Pear,
Glogg Liqueur



THE IDEAL PEAR

Cucumber-infused
Luna Azul blanco tequila,
Chareau, prickly pear, lime



DASHBOARD CUTIE

Yuzuri Liqueur,
Ron Cortez, coconut,
pineapple, hibiscus,
lemon



GARDEN EMBER

Union mezcal,
strawberry, cilantro,
jalapeno, lemon



LOST NAVIGATOR

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



WILDBERRY MOJITO

Ron Cortez, berry cordial,
mint, lime



ESPRESS YA' SELF

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



HEALING GARDEN

Tanqueray gin, lavender,
chamomile liqueur,
lemon



VELVET DRAGON

Tahoe Blue Vodka,
dragonfruit foam,
Montenegro, Pür Pear,
Lemon



TOKYO DRIFT

Iwai Japanese whisky,
Yuzu, Plum Bitters



SALOON BLOOM

Argonaut Saloon Strength
Brandy, Flora Liqueur,
Rhubarb Bitters



SERRANO MI HERMANO

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



MILLIONAIRE'S MANHATTAN

Michter's Rye, bacon, maple,
brown-butter fat-washed Avena,
Banane du Brésil

SHAKES

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

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

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



DON'T MIND
IF I DON'T

RED & STORMY
hibiscus, passionfruit,
ginger beer

LAVENDER HAZE
lavender, lemon, bubbles

PEACH PARTY
peach-rosemary cordial,
lemon, hop water

LIL CUTIE
coconut, hibiscus, almond,
pineapple, soda water

BERRY GOOD
berries cordial, lime, bubbles

WINE

BUBBLES

BRUT CAVA, SEGURA VIUDAS, Spain |

BRUT, CHANDON, California |

BRUT ROSE, COL DE SALICI, Italy |

WHITES

ROSÉ, BIELER PERE & FILS, France 22' |

SAUVIGNON BLANC, MASON, Napa 23'

CHARDONNAY, JUSTIN, Sonoma 22' |

CHENIN BLANC, FLEUR DU CAP, South Africa 21' |

REDS

CHILLED RED, TESSIER, California 24' |

PINOT NOIR, SEA SUN, California 22' |

SANGIOVESE, IL POGGIONE, Italy 22' | CABERNET

SAUVIGNON, BONANZA, California |

ON TAP

10 OZ | 16 OZ

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%

Father Brewing, American Lager 4.1%

Modelo, Mexican Lager 4.8%

Tannery Bend, Oktoberfest 4.7%

Oakland United, Hefeweizen 4.7%

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%

Drakes, FU Cancer IPA, 4.8%

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%

Beer Flight

3-Beer Choice

5-Beer Choice



NON-ALCOHOLIC BEER

Heaps Normal Another Lager .05%

Heaps Half Day Hazy .05%

Erdinger Hefeweizen .05%

Oakland United Talus Hop Water



UNTAPPD