



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
- NIS'SSPENT GRAIN PRETZEL**
mustard/ add beer cheese +2
- CREAMY BURRATA**
arugula, lemon oil vinaigrette, roasted butternut squash watermelon radish, caramelized onion jam, micro greens, 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, mixed greens, candied pecans, pear, apple, pepitas, red onion, cucumber, pomegranate jewels, goat cheese, pomegranate vinaigrette, 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 / chicken / soft egg

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**



SAUCES
pick three

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

***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 / bacon / egg

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

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
add Nashville style

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

1 OR Mix3

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



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 in 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

SWEET REVENGE

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



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

- CHOCOLATE PUDDING**
house-made guittard chocolate pudding

cocktails

CAREFULLY CRAFTED



SPICED ORCHARDS

Michter's bourbon, apple, Merlet Pear, Glogg Liqueur



SALOON BLOOM

Argonaut Saloon Strength Brandy, Flora Liqueur, Rhubarb Bitters



DASHBOARD CUTIE

Ron Cortez, Juicy Yuzu, coconut, pineapple, hibiscus, lemo



GARDEN EMBER

Union mezcal, strawberry, cilantro, jalapeno, lemon, gusano salt



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, Merlet Pear, Lemon



TOKYO DRIFT

Iwai Japanese whisky, Yuzu juice, Plum Bitters



THE IDEAL PEAR

Cucumber-infused Rancho la Gloria tequila, Chateau, prickly pear, lime



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 Averna, Banane du Br sil

Classic Cocktails always available; check out our spirits list

SHAKES

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

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

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



DON'T MIND IF I DON'T

PEACH PARTY

peach-rosemary cordial, lemon, hop water

RED & STORMY

hibiscus, passion fruit, ginger beer

LAVENDER HAZE

lavender, lemon, soda water

LIL CUTIE

coconut, hibiscus, almond, pineapple, soda water

BERRY GOOD

berries cordial, lime, soda water

WINE

BUBBLES

BRUT CAVA, SEGURA VIUDAS, Spain

NV BRUT, CHANDON, California

NV BRUT ROSE, COL DE SALICI, Italy

WHITES

ROS , BIELER PERE & FILS, France 2022

SAUVIGNON BLANC, MASON, Napa 2023

CHARDONNAY, JUSTIN, Sonoma 2022

CHENIN BLANC, FLEUR DU CAP, South Africa 2021

REDS

PINOT NOIR, SEA SUN, California 2023

SANGIOVESE, IL POGGIONE, Italy 2022

GRENACHE, SYRAH, MOURVEDRE, CRU, Paso Robles 2022

CABERNET SAUVIGNON, BONANZA, California NV

RED BLEND, ERUPTION, Clearlake, 2021

ZINFANDEL, POUND for POUND, Paso Robles 2022

ON TAP

10 OZ | 16 OZ

Schilling Cider, Moon Berries 5.2%

Fieldwork Sour Rainbow Parfait 6.4%

Epidemic Ales Pilsner 5% *Ask Server

Laughing Monk, Holy Ghost Pilsner 5.3%

Tannery Bend, Light Lager 4.5%

Modelo, Mexican Lager 4.5%

Altamont, Mac Drizzle Golden Ale 5.2%

Canyon Club, Kolsch 5.4%

Ghost Town, Rotating Hazy IPA 6.9%

Oakland United, Bay Shore Fog Hazy 6.5%

Fieldwork, Rotating Hazy IPA 6.9%-7.5%

Calicraft Cool Kids Hazy 6.7%

Tannery Bend, Nightwatchman Pale Ale 5%

Ghost Town Inhume 7%

Altamont, Maui Waui 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 Nitro Stout 8.5%

Beer Flight

3-Beer Choice

5-Beer Choice



NON-ALCOHOLIC BEER

Erdinger Hefeweisen .05%

Oakland United Hop Water .05%



UNTAPPD