

SNACKS & BITES



TANGO TUNA TARTARE

fresh sushi-grade tuna dressed with umami fusion sauce with an avocado base, mango salsa, crispy wonton chips

MISO SALMON TARTARE

fresh diced salmon dressed with a miso bliss sauce with an avocado base, mango salsa, crispy wonton chips

BORRACHO TAQUITOS

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

NISI'S SPENT GRAIN PRETZEL

mustard
add beer cheese +2

MEDITERRANEAN GARDEN BURRATA

arugula, savory roasted garlic tomatoes, balsamic glaze, olive oil, griddled garlic ciabatta

SMOKED WINGS

Memphis dry rub

CAULIFLOWER FRITTO

fried cauliflower, calabrian aioli, parsley

CRISPY SPROUTS

crispy brussels, soy-onioncaramel, aleppo pepper, crispys shallots

SOUP OF THE DAY: TOMATO BISQUE

served with grilled cheese slice



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



HAND-CUT FRIES

large | load up your burger/sandwich

NAKED FRIES

SWEET POTATO

GARLIC-PARM

BBQ PORK & BEER CHEESE

DUCK CONFIT & CHEESE

BEER-BATTERED FRIED ROCK COD

FISH T ACOS

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

CARDAMOM BREAD PUDDING

caramom spice brioche, frozen custard, zesty lemon sauce

PEARFECTION POACHED

Poached pear in a rich aromatic wine infused with warm spices served with a dollop of creamy mascarpone complemented with a drizzle of the wine reduction

SAUCES pickthree

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 25
add avocado +2

L.E.S.

house-made pastrami, swiss cheese, thousand island, 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

SAMMY SANDWICH

blackened-salmon, tartar, arugula, slaw, pickle, cilantro

FRIED CHICKEN SANDWICH

pickle-brined thigh, Calabrian aioli, slaw,

pickles

Nashville style+2

FORK & KNIFE

available after 4 pm daily

SEARED SALMON

Perfectly seared salmon, served atop a velvety bed of creamy mashed potatoes accompanied by tender, blanched Brussel sprouts, drizzled with a zesty lemon caper sauce

POLLO PICASSO

Delicately seasoned & char-grilled chicken served atop a silky bed of carrot puree, accompanied by port wine braised red cabbage, blanched Brussel sprouts and a vibrant salsa Verde

HOUSE SMOKED RIBS & FRIES

Smoked baby back barbecue ribs, homemade barbecue sauce, garlic-parm fries

STEAK & FRITES

Grilled hanger steak, chimichurri sauce, garlic-parm fries

SWEET REVENGE

CHOCOLATE PUDDING

house made guittard chocolate pudding

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



*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

+ Due to shared cooking and prep areas, we can't guarantee allergen-free items. Please inform your server of any allergies.

SINGLE CHECKS ONLY FOR GROUPS OVER 6
20% GRATUITY ADDED TO GROUPS OF 6 OR MORE

cocktails
CAREFULLY CRAFTED



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



PIÑATA
Barrhill gin, Ron Corina,
Orgeat, Coconut,
Creme de Violette, lime



LOVE BIRD
Siete Mysterios mezcal,
Select Aperitif,
Juicy Yuzu, Lemon



ESPRESSO YA' SELF
Ketel One vodka,
Mr. Black coffee
liqueur, cold brew
coffee



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



WILDBERRY MOJITO
Ron Corina,
berry cordial, mint,
lime



TOKYO DRIFT
Iwai Japanese whisky,
Yuzu, Plum Bitters



SCOUT'S HONOR
Argonaut Saloon Strength brandy,
homemade cocoa liqueur,
Peppermint Schnapps,
Mr. Black's Coffee Liqueur



HEALING GARDEN
Tanqueray gin,
lavender,
chamomile liqueur,
lemon



MILLIONAIRE'S MANHATTAN
Michter's rye, bacon, maple,
brown-butter fat-washed Averna,
Banane du Brésil



THE IDEAL PEAR
Cucumber-infused tequila,
Chateau, prickly pear,
lime



PUCKER UP
21 Seeds tequila,
Yuzu juice,
Creme de Rose,
Orange



NIGHT BLOOM
Barrhill gin,
Elderflower liqueur,
Amaro Nonino,
hibiscus



VOOLEVARD
Horse Soldier bourbon,
Bruto Americano,
Carpano Antica,
Benedictine, Absinthe



SACRED MONKEY
Rittenhouse rye,
Banane du Bresil,
Aztec Chocolate bitters

Classic Cocktails always available; check out our spirits list

Wine

BUBBLES

BRUT CAVA, SEGURA VIUDAS, Spain NV
BRUT, CHANDON, California NV
BRUT ROSE, COL DE SALICI, Italy NV
N/A RIESLING, STEINBOCK, Germany

WHITES

ROSÉ, BIELER PERE & FILS, France 2022
SAUVIGNON BLANC, LINE 39, California 2023
CHARDONNAY, TALBOTT *Kali Hart*, Monterey, 2019
CHENIN BLANC, FLEUR DU CAP, South Africa 2021

REDS

PINOT NOIR, HAHN, California 2024
SANGIOVESE, IL POGGIONE, Italy 2022
RED BLEND, ERUPTION, Clearlake, 2021
ZINFANDEL, POUND for POUND, Paso Robles 2022
CABERNET SAUVIGNON, BONANZA, California lot 9

On Tap

10 OZ | 16 OZ

- Schilling *Imperial Cider* 8.4%
- Fieldwork Rotating Sour 6.4%
- Napa Palisades, Pilsner 5.2%
- Laughing Monk, Holy Ghost *Pilsner* 5.3%
- Tannery Bend, *Light Lager* 4.5%
- Parliament, *Mexican Lager* 4.5%
- Del Cielo, *Amber Mexican Lager* 5%
- Altamont, Mac Drizzle *Golden Ale* 5.2%
- Canyon Club, *Kolsch* 5.4%
- Headlands, Hawk Hill *Hefeweisen* 5.5%
- Ghost Town, Rotating *Hazy IPA* 6.9%
- Fieldwork, Rotating *Hazy IPA* 6.9%-7.5%
- Calicraft Cool Kids *Hazy IPA* 6.7%
- Original Pattern *Pale Ale* 5%
- Ghost Town Inhume *IPA* 7%
- Altamont, Maui Wau *IPA* 6.5%
- Alvarado Street, Mai Tai *IPA* 7%
- Napa Palisades, *DIPA* 8.3%
- Calicraft, Oaktown *Brown* 6.7%
- North Coast, *Old Rasputin Nitro* 9%



Beer Flight

3-Beer Choice
5-Beer Choice

NON-ALCOHOLIC BEER

bottles and cans

Erdinger *Hefeweisen*
Heaps *Another Golden*
Heaps *Half Day Hazy*



UNTAPPD

COME SEE US FOR BRUNCH!
EVERY SATURDAY & SUNDAY
10AM-3PM



SHAKES 9

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

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

**DON'T MIND
IF I DON'T**

RED & STORMY
hibiscus, passionfruit,
ginger beer

LAVENDER HAZE
lavender,
lemon, soda water

BERRY GOOD
berries cordial, lime,
soda water

SUNRISE SPRITZ
Sparkling N/A Riesling,
Dhos bittersweet,
Orange



BOTTLED

Saratoga Sparkling Water
Tonic Water
Ginger Beer

