



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 13

BORRACHO TAQUITOS

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

NISI'S SPENT GRAIN PRETZEL

mustard 11
add beer cheese +2

CREAMY BURRATA

arugula, lemon oil vinaigrette, roasted butternut squash, pomegranate jewels, roasted pepitas, balsamic glaze, olive oil, griddled garlic ciabatta 18

SMOKED WINGS

Memphis dry rub 17

***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 14

CRISPY SPROUTS

crispy brussels, soy-onioncaramel, aleppo pepper, crispy shallots 14

SOUP OF THE DAY: HARVEST LENTIL SOUP

served with za'atar toast 12



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 26

***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 24

SALADS

CRAB LOUIE

Sweet, citrusy chilled crab legs layered over crisp iceberg lettuce with cherry tomatoes, watermelon radish, avocado, edamame, cucumber, soft boil egg, crispy onion 28

KALE CAESAR

parmesan, toasted breadcrumb 16

SEASONAL SALMON SALAD

salmon, mixed greens, candied pecans, pear, apple, pepitas, red onion, cucumber, pomegranate jewels, goat cheese, pomegranate vinaigrette, microgreens 23

NASHVILLE CHOPPED CHICKEN

chopped leafy greens, kale, cucumber, red onion, black beans, corn, avocado, white cheddar, buttermilk ranch dressing, Nashville fried chicken 21

addsalmon+10 / chicken+6 / softegg+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

SAUCES
pick three \$3

BURGERS & SANDWICHES

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

***BLUE**

whipped blue, arugula, fig jam, candied bacon, pretzel 21

***REGULAR**

cheddar, lettuce, tomato, pickled red onion, pickle, spread 20

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 21

***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, thousand island, slaw, rye 21

DUCK BANH MI

garlic aioli, pickled carrot & daikon, cilantro, mint, jalapeno, cucumber, banh mi glaze, torpedo roll 22

PHILLY

marinated shaved rib-eye, seared mushrooms, bourbon-pickled peppers, butter onions, cheese sauce, torpedo roll 21

BLACKENED SALMON PO'BOY

blackened-salmon, tartar, lettuce, tomato, slaw, cilantro, torpedo roll 23

FRIED CHICKEN SANDWICH

pickle-brined thigh, calabrian aioli, slaw, pickles 19

Nashville style+2

HAND CUT FRIES

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

NAKED FRIES 7 | x

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

FORK & KNIFE

Available starting 4pm daily

MISO & ZA'ATAR SALMON

Glazed Salmon, spiced pearl couscous, seasonal roasted vegetables, pomegranate, cucumber pickles 29

SMOKED HARISSA HALF CHICKEN

Harissa-smoked chicken, spiced pearl couscous, seasonal roasted vegetables, pomegranate, cucumber pickles, smoky harissa barbecue sauce 25

HOUSE SMOKED RIBS & FRIES

Smoked baby back barbecue ribs, homemade barbecue sauce, garlic-parm fries 27

STEAK & FRITES

Grilled flat iron steak, chimichurri sauce, garlic-parm fries 30

ROASTED EGGPLANT & CURRIED LENTILS

Tender, smoky grilled eggplant, spiced curried lentils, tahini-harissa dressing, tangy pickled fennel, crunchy roasted chickpeas 20

SWEET REVENGE

STRAWBERRY SHORTCAKE

sugared biscuit, macerated berries, frozen custard 12

CARDAMOM BREAD PUDDING

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

CHOCOLATE PUDDING

house-made guittard chocolate pudding 10

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

*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 18



PIÑATA
Barrhill gin, Ron Corina,
Orgeat, Coconut,
Creme de Violette, lime 20



LOVE BIRD
Siete Mysterios mezcal,
Select Aperitif, Juicy Yuzu,
Lemon 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 18



WILDBERRY MOJITO
Ron Corina, berry cordial,
mint, lime 16



TOKYO DRIFT
Iwai Japanese whisky,
Yuzu,
Plum Bitters 19



SCOUT'S HONOR
Argonaut Saloon Strength brandy,
homemade cocoa liqueur,
Peppermint Schnapps,
Mr. Black's Coffee Liqueur 16



HEALING GARDEN
Tanqueray gin,
lavender,
chamomile liqueur,
lemon 16



MILLIONAIRE'S MANHATTAN
Michter's rye, bacon, maple,
brown-butter fat-washed Averna,
Banane du Brésil 18



PUCKER UP
21 Seeds tequila, Yuzu,
Rose liqueur, Orange 15



THE IDEAL PEAR
Cucumber-infused Rancho
la Gloria tequila, Chateau,
prickly pear, lime 18



VOOLEVARD
Horse Soldier bourbon,
Bruto Americano,
Carpano Antica,
Benedictine, Absinthe 22



SACRED MONKEY
Rittenhouse rye,
Banane du Bresil,
Aztec Chocolate bitters 16



NIGHT BLOOM
Barrhill gin,
Elderflower liqueur,
Amaro Nonino,
hibiscus 20

Classic Cocktails always available; check out our spirits list

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

RED & STORMY
hibiscus, passionfruit,
ginger beer

LAVENDER HAZE
lavender,
lemon, soda water 12

BERRY GOOD
berries cordial, lime,
soda water 12

SUNRISE SPRITZ
Sparkling N/A Riesling,
Dhos bittersweet,
Orange 15

BOTTLED

- Saratoga Sparkling Water 8
- Tonic Water 5
- Ginger Beer 5



Wine

BUBBLES

- BRUT CAVA, SEGURA VIUDAS, Spain NV | 14/49
- BRUT, CHANDON, California NV | 16/56
- BRUT ROSE, COL DE SALICI, Italy NV | 14/45
- N/A RIESLING, STEINBOCK, Germany | 13/50

WHITES

- ROSÉ, BIELER PERE & FILS, France 2022 | 15/49
- SAUVIGNON BLANC, LINE 39, California 2023 | 15/45
- CHARDONNAY, Talbott Kali Hart, Monterey, 2019 | 16/55
- CHENIN BLANC, FLEUR DU CAP, South Africa 2021 | 14/48

REDS

- PINOT NOIR, HAHN, California 2024 | 16/49
- SANGIOVESE, IL POGGIONE, Italy 2022 | 15/48
- RED BLEND, ERUPTION, Clearlake, 2021 | 16/52
- ZINFANDEL, POUND for POUND, Paso Robles 2022 | 14/50
- CABERNET SAUVIGNON, BONANZA, California lot 9 | 16/52

On Tap

10 OZ | 16 OZ
8 | 10

- Schilling Cider, *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 Wauai *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 \$10
5-Beer Choice \$15

NON-ALCOHOLIC BEER

bottles and cans

- Erdinger Hefeweisen .05% 9
- Heaps Another Golden .05% 9
- Heaps Half Day Hazy .05% 9



UNTAPPD

**COME SEE US FOR BRUNCH!
EVERY SATURDAY & SUNDAY**

no. 01 FROM 10:00 - 3:00