



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 SPENTGRAIN PRETZEL

mustard
add beer cheese

CREAMY 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-onioncaramel, 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, citrusy chilled crab legs layered over crisp iceberg lettuce with cherry tomatoes, watermelon radish, avocado, edamame, cucumber, soft boil egg, 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

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



HAND CUT FRIES

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

Cardamom-spiced brioche, frozen custard, zesty lemon sauce

CHOCOLATE PUDDING

house-made guittard chocolate pudding

BURGERS & SANDWICHES

served with fries or 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

***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

DON'T BE CRABBY

Cajun Dungeness crab salad, cheddar, sourdough

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

BLACKENED SALMON PO'BOY

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

FRIED CHICKEN SANDWICH

pickle-brined thigh, calabrian aioli, slaw, pickles

FORK & KNIFE

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

SMOKED HARISSA HALF CHICKEN

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

HOUSE SMOKED RIBS & FRIES

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

STEAK & FRITES

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

ROASTED EGGPLANT & CURRIED LENTILS

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

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!

*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



ESPRESS 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 Avena,
Banane du Brésil



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



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



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



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

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

- SchillingCider, *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
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

FR O M 1 0:00 - 3:00



BOTTLED

Saratoga Sparkling Water
Tonic Water Ginger Beer

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



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!