

SNACKS & BITES



TANGO TUNA TARTARE

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

SALMON CRISPIES

crispy fried salmon cakes, seasoned with herbs and spices, served with bright and creamy calabrian chili tzatziki

BORRACHO TAQUITOS

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

NISI'S SPENT GRAIN PRETZEL

mustard
add beer cheese +2

AUTUMN BURRATA CARPACCIO

roasted beets and butternut squash, arugula, balsamic glaze, olive oil, griddled garlic ciabatta

SMOKED WINGS

Memphis dry rub

CAULIFLOWER FRITTO

fried cauliflower, calabrian aioli, parsley

CRISPY SPROUTS

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

SHISHITO SIZZLE BITES

bright citrus crispy shishito peppers with salty ricotta salata, spicy tahini sauce

BUTTERNUT SQUASH

Served with garlic ciabatta

SOUP OF THE DAY:



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, red onion, butternut squash, beets, apple, goat cheese, pepitas, beet vinaigrette

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 boiled 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

CHEF-INSPIRED

BURGERS & SANDWICHES

served with naked fries or our house salad

with your choice of dressing

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

UPGRADE YOUR BURGER OR SANDWICH

avocado +3 / bacon + 3 / egg +3 /

kale caesar +4 / wedge salad +5

DON'T BE CRABBY

Cajun Dungeness crab salad, cheddar, sourdough

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

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 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

MEGA MACS

toasted bread crumbs and green onions

OG CHEESE

CANDIED BACON

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

FORK & KNIFE

available after 4 pm daily

GOLDEN HARVEST LINGUINE

Linguine tossed in a creamy butternut squash sauce with tender kale, parmesan and succulent colossal shrimp

ZESTY CAPER SALMON

Perfectly cooked salmon, served atop a velvety bed of creamy mashed potatoes accompanied by tender, blanched Green Beans, 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 Green Beans 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

SAUCES \$1

*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



SERRANO MI HERMANO

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



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



TOKYO DRIFT
Iwai Japanese whisky,
Yuzu, Plum Bitters



Seasonal Sips



COUPEVILLE

Lost Explorer Blanco,
Strawberry, Coconut,
Wildberry, Lime
Strawberry Candy



AUTUMNAL ESPRESSIONS

Ketel One vodka,
Mr. Black coffee liqueur,
Licor 43,
cold brew coffee



GREENDALE

Argonaut Brandy,
Lemon, Spiced Honey



RED SANGRIA

Malbec,
Grey Goose Pear vodka,
Pear-Ginger Syrup



SANDERSON'S BREW

Siete Mysterios,
Pumpkin syrup,
aquafaba, lemon,
Black walnut bitters



EASTWICK

Haiken Lychee, Yuzu,
Strawberry syrup, Chandon,
Buzz Button Flower,
Hi-chew candy



MYSTIC FALLS

James Gin "California Dreamin'",
Chateau, Yuzu, Shiso,
Mochi Candy



STARS HOLLOW

Tito's, Caramel Apple syrup,
Caramel corn

Tito's Handmade Vodka is excited to support Joybound with a \$10,000 donation. Joybound is committed to the rescue and rehoming of cats and dogs while supporting pet families through training, veterinary care, food assistance, therapy and service animal programs, and education. To learn more or donate, visit www.joybound.org

SHAKES 9

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

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



BOTTLED

Saratoga Sparkling Water
Tonic Water
Ginger Beer

DON'T MIND IF I DON'T

SALEM

Cranberry, Rosemary,
Lemon, Ginger

MIDDLETON

Orange, apple spice,
soda water

RED & STORMY

hibiscus, passionfruit,
ginger beer

BERRY GOOD

berries cordial, lime,
soda water

SUNRISE SPRITZ

Sparkling n/a Riesling,
Dhos bittersweet, Orange



Wine

BUBBLES

BRUT CAVA, SEGURA VIUDAS, Spain NV
BRUT, CHANDON, California NV
BRUT ROSÉ, POEMA, Spain NV
non-alcoholic RIESLING, STEINBOCK, Germany

WHITES

ROSÉ, STUDIO BY MIRAVAL, France 2023
SAUVIGNON BLANC, CROSSINGS, New Zealand 2023
SAUVIGNON BLANC, DAUO, Paso Robles 2025
CHARDONNAY, TALBOTT *Kali Hart*, Monterey, 2019
CHARDONNAY, CAMBRIA, Santa Maria Valley, 2024
CHENIN BLANC, FLEUR DU CAP, South Africa 2023

REDS

PINOT NOIR, CARMEL ROAD, California 2023
SANGIOVESE, IL POGGIONE, Italy 2022
CABERNET SAUVIGNON, BONANZA, California lot 9
RED BLEND, OPOLO, Paso Robles
MALBEC Reserva, TERRAZAS, Argentina

On Tap

10 OZ | 16 OZ

Schilling, *Imperial Cider* 8.4%
Original Pattern, *Sour* 5.5%
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%
Alameda Brewing, *Burma Ale* 4.8%
Tannery Bend, *Oktoberfest* 5.5%
Headlands, Hawk Hill *Hefeweizen* 5.5%
Ghost Town, *Rotating Hazy IPA* 6.9%
Calicraft, *Cool Kids Hazy IPA* 6.7%
Fieldwork Rotating Hazy 6.9%
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 *Hefeweizen*
Heaps *Hazy*
Heaps *Another Golden*
NOrale *Mexican Lager*
Fieldwork
Grapefruit *Blonde Ale*

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