

Shareables		Sandwiches	
POUTINE  	12	BOUGIE BIRD 	11
Fresh-cut Fries, Braised Brisket, Smoked Mozzarella, Cilantro Chimichurri		Fried Chicken, Parmesan, Fennel Slaw, Aioli	
SHISHITO PEPPERS	9	SWEET HEAT CUTLET	11
Smokey Chili-Lime		Fried Chicken, Pepper Jack, Honey-Sriracha, Pickles, Aioli	
WINGS	12	NASHVILLE HOT CHICKEN 	11
Honey-Sriracha, Buffalo, Chili-Lime		Fried Chicken, Butter Pickles, Aioli, House Hot Seasoning	
MAC & CHEESE  	10	BRAISED BRISKET  	12
- Truffled Smoked Mozzarella		Smoked Mozzarella, Cilantro Chimichurri	
- Bacon & Jalapeño (+\$1)		PATTY MELT 	12
CHEESY TOTS  	9	Signature Beef Patty, Cheddar and Swiss Cheese, Caramelized Onions, 3000 Island Sauce	
Spicy Nduja Cheese Sauce			
HUMMUS	9		
Cilantro & Roasted Jalapeño Pesto			
A Message from the Kitchen		Our Meats	
We will do our best to accommodate any dietary restrictions, but we strongly encourage you to enjoy what we've created for you without modifications.		All Natural & Humanely Raised: Angus Beef Brisket and Chuck, Chicken and Pork	
Salads		UPGRADES	
ADD GRILLED CHICKEN \$ 5		Top any of our suggested dishes with these!	
CAESAR	9	 Egg \$2	 Bone Marrow \$4
House Made Caesar, Garlic Croutons, Parmesan Cheese			
BABY KALE	10		
Almonds, Pickled Pear, Fennel, Radishes, Bacon Vinaigrette, Blue Cheese			
CHOPPED	12		
Butter Lettuce, Romaine, Avocado, Bacon, Tomatoes, Cannellini Beans, Black Olives, Red Onion, House Ranch			
Sides		Burgers	
FRIES Regular or Sweet Potato (+\$1)	4	COOKED MEDIUM	
TATER TOTS	4	ORIGINAL 	9
ONION RINGS	5	American Cheese, Pickles, Cut Sauce	
GARLIC & ROSEMARY FRIES 	6	SAVORY 	11
Fresh-cut Fries, Bacon Fat Garlic Confit, Rosemary		Bacon Relish, Swiss Cheese, Aioli, 3,000 Island Sauce	
LITTLE SALAD Baby Kale, Tomatoes, Radishes, Almonds, Bacon Vinaigrette	4	THE COLOMBIAN  	12
		Smoked Mozzarella, Cilantro Chimichurri, Roasted Bananas	
		CLASSY 	10
		Goat Cheese, Caramelized Onions, Balsamic Glaze, Honey	
		SWEET & SPICY	12
		Bacon, Pepper Jack Cheese, Arugula, Honey-Sriracha, Aioli	
		TRUFFLE & BRIE 	14
		Truffle Aioli, Brie Cheese, Pickled Onions, Honey	
		BLUE CUT  	12
		Bacon, Blue Cheese, Caramelized Onions, BBQ Steak Sauce	
		GRAND CUT  	16
		Signature Patty, Braised Pork, Bacon Jam, Aioli, Havarti & Comte Cheese Fondue	
		THE CUT  (While supplies last)	25
		8 oz. 60-Day Dry Aged Prime Angus Rib Eye Patty, 2 year aged White Cheddar Cheese, Black & White Sesame Potato Bun. Served with a side of your choice	
		Veggie-fy It + \$1	
		Swap the protein of our burgers or suggested dishes for a delicious plant-based substitute. GMO-free + 20 grams of protein.	
Desserts		CORN COOKIE ICE CREAM SANDWICH \$7	
		Vanilla Bean Ice Cream, Dulce De Leche, Black Salt	
		TRES LECHES BREAD PUDDING \$8	
		Chocolate Chunks, Ice Cream, Salted Caramel	

Our Sauces

MADE IN-HOUSE, FROM SCRATCH

CUT SAUCE Creamy, smokey, sweet, slightly spicy	.50
RANCH	.50
3,000 ISLAND Our take on 1,000 Island	.50
AIOLI	.50
HONEY SRIRACHA	.50
BBQ STEAK SAUCE	.50
ROASTED JALAPEÑO PESTO	.75
BUFFALO	.75
TRUFFLE AIOLI	1
CILANTRO CHIMICHURRI	1

NO ADDITIONAL CHARGE: KETCHUP, MUSTARD, MAYO,
BBQ SAUCE, LETTUCE, TOMATO, ONION, PICKLES

Extra

EGG, BACON or AVOCADO	2
BACON RELISH	2
BACON JAM	1
SIGNATURE PATTY, CHICKEN	5
SLAW (2 oz / 4 oz)	1/2
CARAMELIZED ONIONS	.50
PICKLED ONIONS	1
ROASTED BANANA	1.5
AMERICAN, CHEDDAR, PEPPER JACK, SWISS	1
BLUE CHEESE, CHEVRE	1.5
SMOKED MOZZARELLA CHEESE	2
HAVARTI & COMTE CHEESE FONDUE	3
BRIE CHEESE	4

Beverages

SODA	3
Coke, Diet Coke, Sprite, Dr Pepper, Root Beer, Ginger Ale	
ICED TEA	3
House brewed black tea, sweetened with cane sugar	
ARNOLD PALMER *	3 ea
House brewed black tea, cane sugar, fresh lemonade	
LEMONADE *	3 ea
Made with freshly squeezed lemons, cane sugar	
COFFEE	4
Refills at no additional charge	
TEA *	3 ea
English Breakfast, Earl Grey, Chai, Passion (Decaf)	

* No complimentary refills

Craft Cocktails

CRAFTED WITH HOUSE-MADE INFUSIONS,
SOJU, SAKE AND WINES

MANHATTAN	9
Bourbon Sake, Orange Bitters, Sweet Vermouth	
PAIN KILLER	8
Soju, Mango, Pineapple, Coconut, Nutmeg	
MOSCOW MULE	9
Stone's Ginger Wine, Ginger Beer, Lime	
MOJITO	9
Soju, Meyer Lemon, Lime, Mint	
GRAPE SODA	8
Concord Grape, Soju, Lime, House-made Orange Liqueur	
PINK PALOMA	8
Guava, Byrrrh, Agave, Soju, Lime	
JALAPEÑO MARGARITA	9
Jalapeño Sake, Lime, House-made Orange Liqueur	
SCREWDRIVER	8
100% Pure Orange Juice, Soju	
BLOODY BEER	8
Beer, House-made Spicy Tomato Mix, Smokey Chili-Lime	

BRUNCH !

Weekends: 9:00 am - 2:00 pm

Biscuits & Gravy - Avocado Toast

Tres Leches French Toast

Chicken & Waffle with Black Pepper
and Garlic Maple Syrup

Mimosas, Bloody Mary's, and much more!

Snapback \$25



Happy Hour

Monday - Friday: 3:00 pm - 6:00 pm
Dine-in only. Cannot be combined with other offers.

POUTINE	9	MAC & CHEESE	7
Fresh-cut Fries, Braised Brisket, Mozzarella, Cilantro Chimichurri		Truffled Smoked Mozzarella Sauce, Parmesan	
WINGS	8	HUMMUS	6
Honey-Sriracha, Buffalo, Chili-Lime		Cilantro & Roasted Jalapeño Pesto	
CHEESY TOTS	6	GARLIC & ROSEMARY FRIES	4
Spicy Nduja Cheese Sauce		Fresh-cut Fries, Bacon Fat Garlic Confit, Rosemary	
SHISHITO PEPPERS	6	CHEESEBURGER	7
Smoked Chili-Lime		American Cheese	

Drinks

\$2 OFF ALL BEERS*

\$6 COCKTAILS

\$6 GLASS OF WINE

* Excludes Beer Flights