

Starters

OUR 'FAMOUS' CANDIED BACON 12 <i>sugar, cayenne, Colman's®</i>	PIGS IN A BLANKET 14 <i>spicy brown mustard</i>	BUFFALO SHRIMP POPPERS 17 <i>house ranch, danish blue, veggies</i>
RUSTIC SALSA 10 <i>hand cut tortilla chips</i>	GRILLED CALIFORNIA ARTICHOKE 18 <i>salt, pepper, remoulade</i>	KILLER GRILLED SHRIMP 21 <i>cilantro, watermelon, marcona</i>
HOUSEMADE GUACAMOLE 16 <i>Doc B's sweet potato chips</i>	OVEN ROASTED CHICKEN WINGS 17 <i>700° baked, chimichurri, reggiano</i>	#1 TUNA SASHIMI* 23 <i>ponzu, pickled cucumber, avocado</i>
KALE & ARTICHOKE DIP 17 <i>hand cut tortilla, rustic salsa</i>	CHICKEN LITTLES & FRIES 16 <i>dijon honey, house barbecue</i>	DANG DANG CRISPY OYSTERS 21 <i>lettuce cups, mango slaw, peanuts</i>

Burgers *your choice of side*

ROADSIDE SMASH* <i>two seared patties, american cheese, caramelized onions, b&b pickles and smash sauce</i>	16
TRADITIONAL CHEESEBURGER* <i>cheddar cheese, all the fixin's, with ketchup and French's mustard</i>	16
DRAGON BURGER* <i>monterey jack, giardiniera slaw, crispy leeks and honey-habanero barbecue</i>	17
BEALE BURGER* <i>pretzel bun, cheddar cheese, candied bacon and a thick onion ring with homemade barbecue sauce</i>	18
WEDGE BURGER* <i>thick-cut lettuce, tomato, sunny-side up egg, danish blue, candied bacon and roasted garlic dressing</i>	19
TURKEY BURGER <i>monterey jack, avocado, roasted red pepper, red onion, tortilla strips, black bean drizzle and avocado vinaigrette</i>	16
"ALL GREEN" BURGER <i>homemade veggie patty with monterey jack, lettuce, tomato, pickle, red onion and jalapeño aioli</i>	17

Sandwiches *your choice of side*

THE NUMBER SIX <i>cajun buttermilk fried chicken, pickle, roasted garlic dressing and honey-habanero barbecue</i>	16
THE WRIGHT GRILLED CHICKEN SANDWICH <i>cheddar cheese, shredded lettuce, tomato, red onion and dijon honey</i>	17
CRISPY CHICKEN SANDWICH <i>coleslaw, white onion, pickle and 1001 island dressing</i>	17
CAJUN CHICKEN CLUB <i>pretzel bun, monterey jack, candied bacon, lettuce, tomato, red onion and dijon honey</i>	18
CARNITAS SANDWICH <i>slow roasted pork, coleslaw, pickle and a thick onion ring with homemade barbecue sauce</i>	19
CLASSIC CLUB <i>Boar's Head® honey-maple turkey, bacon, jack and cheddar cheese, lettuce, tomato and club mayo on brioche bread</i>	18
WEST COAST STEAK SANDWICH* <i>center cut filet, parmigiano reggiano, kale slaw, pickled red onion and roasted garlic dressing</i>	24
THE KNUCKLE SANDWICH <i>our version of a traditional lobster roll with arugula and creamy coleslaw</i>	23
BLACKENED FISH SANDWICH <i>seasonal white fish filleted in house daily with lettuce, tomato, pickle, red onion and remoulade</i>	19

Salads

KNIFE AND FORK COBB* <i>crispy chicken and gold coast vinaigrette with bacon, egg, cornbread croutons and danish blue</i>	18
BARBECUE CHICKEN SALAD <i>shredded jack, corn, black bean, cilantro and tortilla strips tossed in homemade bbq with house ranch</i>	17
BUFFALO CHICKEN SALAD <i>crispy chicken bites, danish blue, corn, red onion, avocado, cornbread croutons and garlic dressing</i>	18
MEDITERRANEAN SHRIMP SALAD <i>avocado, peppadew, cucumber, red onion, jicama, feta and avocado vinaigrette</i>	19
THE #1 TUNA SALAD* <i>seared ahi with citrus ponzu alongside field greens, cucumber, avocado and mango in a ginger dressing</i>	24
HAND-CUT ROMAINE CAESAR* <i>two year aged parmigiano reggiano, warm brioche croutons and house dressing</i>	14
SANTA FE TORTILLA SALAD <i>corn, cilantro and roasted red pepper tossed in agave lime vinaigrette with a black bean drizzle</i>	15
BRUSSELS SPROUT SALAD* <i>shredded brussels with a bit of kale, marcona almonds, basil vinaigrette and reggiano cheese</i>	15
CALIFORNIA KALE SALAD <i>corn, sweet potato, pistachio, dried cranberries, wasabi peas, avocado, tortilla strips and garlic dressing</i>	16

Add: Grilled Chicken 8 • Crispy Chicken 8 • Buffalo Tenders 10 • Tofu 8
 Shrimp 12 • Filet Mignon 14 • Grilled Salmon 15 • Seared Ahi Tuna 16

Bowls

CHICKEN KEBAB BOWL <i>cilantro rice, hummus, tzatziki, feta, crispy chickpeas, cucumber salad and olive tapenade</i>	21
TUNA POKE* <i>sticky rice, avocado, pickled red onion, edamame, wakame, cilantro and wonton strips with our honey-sriracha</i>	24
TANGLED NOODLE <i>(steak* or tofu) thai peanut vinaigrette, lo mein, basil, mango, mint, honey roasted peanuts and avocado</i>	23
WOK OUT® BOWL <i>assortment of fresh veggies with chopped cashews</i>	
TOFU 18 • CHICKEN 19 • SHRIMP 20 • MARINATED STEAK* 23 • GRILLED SALMON* 25 • SEARED AHI* 26 <i>brown rice, sticky white rice, shanghai lo mein or quinoa sesame teriyaki or sweet & spicy thai</i>	

Entrées

PETITE FILET MIGNON* <i>paired with crispy jalapeño potatoes and housemade steak sauce</i>	26
CHIMICHURRI STEAK* <i>served with a side of french fries and a little baby salad</i>	33
Fall Off The Bone DANISH PORK RIBS <i>slow cooked overnight, glazed with barbecue and served with creamy coleslaw</i>	33
GRILLED CHICKEN CAPRESE* <i>heirloom tomatoes, burrata and candied pecans with our house vinaigrette</i>	24
MAMA B'S CHICKEN PARM <i>marinara and thin-sliced mozzarella with Giuseppe Cocco rigatoni gigante</i>	25
BUTTERMILK FRIED CHICKEN <i>crispy and traditional served with dijon honey, barbecue and creamy coleslaw</i>	23
SIMPLY GRILLED SALMON* <i>served with parmigiano reggiano kale, vinaigrette tomatoes and house remoulade</i>	31
MISSION STYLE SHRIMP TACOS <i>flour tortillas, sweet & spicy slaw, avocado and crushed peanuts with elote style corn</i>	21

Sides

*French Fries 7 • Sweet Potato Fries 9 • Crispy Jalapeño Potatoes 7 • Buffalo Style Potatoes 7
 Coleslaw 7 • Kale Slaw* 7 • Elote Style Corn 7 • Cucumber & Feta Salad 7 • Sautéed Broccoli 7*