

**Build a Burger** 13

*Our Certified Angus Beef hamburger is a mixture of ground chuck, short rib and brisket, flame grilled on a brioche bun with lettuce, tomato, red onion, pickle and our signature sauce. Add any topping (\$1 each): cheddar, pepper jack, mozzarella, avocado, swiss, blue or grilled onion. Add bacon or ham (\$2 each).*

**Mahimahi Fish Tacos** 13

*Grilled mahimahi on flour tortillas topped with cabbage, cheddar cheese and chipotle crème fraiche, served with salsa and a lime wedge.*

**Blackened Blue Steak Bites** 14

*Certified Angus Beef Top Sirloin rolled in house-made cajun spice, pan seared and topped with Point Reyes Blue Cheese, served with blue cheese fondue and cajun spice dusted fries.*

**Korean Style Barbecue Wings** 12

*Deep fried chicken wings tossed in spicy sweet sauce.*

**Smoked Brisket Cheese Fries** 9

*Crispy fries topped with our house-smoked brisket and cheese sauce.*

**Artisanal Cheese and Meat Board** 15

*Chef's selection of artisan cheeses and meats, briny olives, sweet spreads, seasonal fruits and crackers.*

**Ahi Tuna** 14

*Seared sesame crusted ahi tuna, wonton crackers, seaweed salad, wasabi crème fraiche and pickled ginger.*

**Prosciutto and Fig Flatbread** 12

*Grilled flatbread topped with imported prosciutto, fig spread and goat cheese with arugula salad.*