



## BAR MENU

### **PRETZELS & BEER CHEESE 16.00**

*Guinness beer, three cheese sauce, served with soft pretzel sticks*

### **JD FRIES 16.00**

*Slow cooked beer braised short rib, smoked gouda gravy  
chives, sunny side up egg, smoked bacon*

### **WINGS 16.00**

**Buffalo** – Three pepper wing sauce  
crumbled Gorgonzola cheese, blue cheese dressing  
**Pineapple Habanero** – Topped with grilled pineapple salsa  
served with habanero sauce

### **NACHOS 17.00**

*Seasoned tortilla chips, house cheese sauce, roasted Serrano chiles  
grilled corn salsa, queso fresco, avocado cream, roasted Fresno sauce  
Add cilantro lime chicken 5.00*

### **POKE NACHOS 21.00**

*Wonton chips, marinated Ahi tuna, spicy aioli, sweet soy sauce  
green onions, sliced Serrano chilies, avocado and toasted sesame seeds*

### **CHICKEN CAESAR 18.00**

*Grilled chicken breast, hearts of Romaine lettuce  
Parmigiano-Reggiano cheese, classic dressing.*

### **HOUSE MIX 13.00 GF**

*Lollo Rossa lettuce, mixed greens, cucumbers, red onions  
cherry tomatoes, French breakfast radish, bell peppers  
shaved Parmesan cheese, balsamic vinaigrette  
Add on cilantro lime chicken 7.00*

### **CHICKEN CHEDDAR CLUB 19.00**

*Grilled chicken breast, Cheddar cheese, bacon, butter lettuce  
tomatoes, avocado, fried eggs, pesto mayo on squaw bread  
Served with French fries or a side salad*

### **BACON BURGER 22.00**

*Signature ground beef, crispy bacon, bacon jam, blue cheese  
house steak sauce, lettuce, tomatoes, caramelized onions  
Served with French fries or side salad*

### **CLASSIC FLATBREAD 18**

*Pepperoni or margherita*

### **CHEF'S SPECIAL FLATBREAD 20**

*Seasonal blend of the freshest ingredients*

### **SORBET TRIO 10.95 GF**

*Mango, pear, raspberry*

### **ICE CREAM TRIO 10.95**

*Vanilla, chocolate, coffee*

### **DESSERT TASTING 20**

*Sopaipilla, doughnut holes and marshmallows  
Served with chocolate sauce, berry compote and anise syrup*

**GF = Gluten Free**