

== Small Plates ==

Spicy Fried Shrimp

Fresno Chilis, Scallions, Black Sesame Seeds. 11

Deep Fried Brussel Sprouts

Brussels, bacon jam; choice of Bleu cheese or Parmesan. 8

Seared Scallops

Mushroom Risotto, English Peas, Pickled Onions, Watercress. 14

Ribeye Bulgogi

Brown rice, Saline Farm Vegetables, Kimchi, Sunny Egg, Bang Bang Sauce. 13

Salmon Sliders *

House Kimchi, mini Matty J's brioche, soy crema. 9

Brecon Blue Tenderloin Steak Tips*

Beef tenderloin steak tips, mushrooms, bleu cheese, fried spinach, Matty J's bread. 11

Seafood Cakes

Shrimp, Salmon, Cod, pickled pineapple, watercress, bang bang sauce. 11

Pretzel Stix and Beer Cheese

Locally made, scratch craft beer cheese. 9

Ahi Tuna*

Ahi, toasted fennel, house kimchi, wasabi, pickled ginger, sweet soy, sesame sriracha. 13

Tempura Fried Pickles

House pickle spears, poppy seed pilsner tempura; house made fancy sauce. 7

== Salads / Soups ==

Add Smoked Chicken, Grilled Chicken or Steak -\$6 Salmon* or Ahi Tuna* to any salad. \$8

House

Mixed greens, tomato, cucumber, Dubliner cheddar, garlic chips, Lemon vinaigrette. Side 5 Entrée 7

Caesar

Chopped Romaine, Pecorino Romano, Caesar dressing, croutons. Side 7 Entrée 9


LOCAL Heirloom Tomato Salad

Baby Cucumbers, Fresh Mozzarella, Basil, Garlic Chips, Pomegranate Molasses, Avocado Oil. 12

DRESSINGS: Balsamic, , Bleu Cheese, Caesar, Raspberry Vinaigrette , Ranch, Honey Dijon.

* Cooked to customers request

(Consumption of raw or undercooked meat, ground beef and/or seafood may increase your risk of food-borne illnesses)

 These items are or can be made to have gluten levels at or below 20ppm