

SMALL PLATES

DEVILED EGGS 12

CRISPY PEPPER-CRUSTED BACON, CHIVES, PAPRIKA-SEASONED BREADCRUMBS

STEAMED EDAMAME 10

SEASONED WITH LIME, SALT & PEPPER

BAVARIAN-STYLE PRETZEL 15

WHAT PLANE? STOUT MUSTARD, BRASS JAR BEER CHEESE

SPINACH & ARTICHOKE DIP 16

MARINATED ARTICHOKE HEARTS, BABY SPINACH, PARMESAN, PEPPERJACK CHEESE, TORTILLA CHIPS

SOUP & SALADS

ADD CHICKEN \$4 | ADD SHRIMP \$6 | ADD BRISKET \$6

SOUP OF THE DAY -8

ASK YOUR SERVER ABOUT TODAY'S SCRATCH-MADE SOUP

SMOKEHOUSE CHILI 16

SMOKED ALL-NATURAL BEEF BRISKET, TRUSTWORTHY IPA, RED BEANS. FRESH CORNBREAD. TOPPED WITH CHEDDAR CHEESE, SOUR CREAM AND GREEN ONION

CAESAR SALAD 17

ROMAINE LETTUCE, PARMESAN CHEESE, GARLIC-HERB CROUTON, TRADITIONAL CAESAR DRESSING

PREMIUM BURGERS

JUICY ½ LB CERTIFIED ANGUS BEEF PATTY SERVED WITH HAND-CUT FRENCH FRIES PLANT-BASED PATTY AVAILABLE UPON REQUEST

TRUSTWORTHY BURGER* 21

AMERICAN WAGYU BEEF, TILLAMOOK CHEDDAR CHEESE, SECRET SAUCE, LETTUCE, TOMATO, RED ONION, BRIOCHE

HICKORY BURGER* 23

AMERICAN WAGYU BEEF, TILLAMOOK CHEDDAR CHEESE, PEPPER-CRUSTED BACON, BBQ SAUCE, CRISPY FRIED ONION STRINGS, BRIOCHE BUN

BLACK & BLUE BURGER* 24

AMERICAN WAGYU BEEF, BLACK PEPPER-CRUSTED BACON, CRUMBLED BLUE CHEESE, SAUTEED MUSHROOMS, LETTUCE, TOMATO, RED ONION, BRIOCHE BUN

LARGE PLATES

ROMAN PASTA ALFREDO 19

FETTUCCINE PASTA, MUSHROOMS, CHERRY TOMATOES, **GRILLED ONIONS, PESTO & PARMESAN CREAM SAUCE** ADD CHICKEN \$4 | ADD SHRIMP \$6 | ADD BRISKET \$6

PENNE BOLOGNESE 26

GROUND WAGYU, VEAL AND ITALIAN SAUSAGE, ONIONS, GARLIC, PORCINI MUSHROOM, TOMATO CREAM SAUCE

ULTIMATE BRISKET NACHOS 23

ALL-NATURAL BEEF BRISKET, TORTILLA CHIPS, CHILE VERDE, PICKLED ONIONS, JALAPENOS, CHEDDAR CHEESE, SOUR CREAM, QUESO FRESCO, FRESH GUACAMOLE

GUACAMOLE & CHIPS 14

FRESH AVOCADO, JALAPENO, ONION, CILANTRO, LIME, TORTILLA CHIPS, SALSA VERDE

CRISPY CHICKEN TENDERS 16 HAND-CUT, COUNTRY-STYLE BREADING, RANCH DRESSING

ALL-BEEF CORN DOGS 15 CORNMEAL BATTER, KETCHUP, STOUT MUSTARD

WATERMELON SALAD 18

FRESH WATERMELON, ARUGULA, PEPITAS, SHAVED PARMESAN, WHITE BALSAMIC VINAIGRETTE

TOMATO & BURRATA SALAD 18

SLICED HEIRLOOM TOMATO, FRESH BURATA, MIXED GREENS, SHAVED PARMESAN, OLIVE OIL, **BALSAMIC VINAIGRETTE**

CHOPPED SALAD 20

ICEBERG LETTUCE, FINOCCHIONA SALAMI, CHICKPEAS, CUCUMBER, BLUE CHEESE, ROASTED RED PEPPERS, SHAVED RED ONION, BASIL & RED WINE VINAIGRETTE

SANDWICHES

SERVED WITH HAND-CUT FRENCH FRIES PLANT-BASED PATTY AVAILABLE UPON REQUEST

PULLED PORK SANDWICH 21

HOUSE-SMOKED PORK SHOULDER, BBQ SAUCE, CREAMY COLE SLAW, PICKLED ONIONS, SLICED PICKLES, **BRIOCHE BUN**

SMOKED TURKEY CLUB 19

HICKORY-SMOKED TURKEY BREAST, CRISPY BACON, SLICED AVOCADO, PESTO AIOLI, LETTUCE, TOMATO, TOASTED SOURDOUGH

PESTO CHICKEN SANDWICH 21

GRILLED MARINATED CHICKEN BREAST, CRISPY BACON, PEPPERJACK CHEESE, PESTO AIOLI, LETTUCE, TOMATO, **RED ONION, BRIOCHE BUN**

CHICKEN HUNTER SCHNITZEL 24

BREADED CHICKEN BREAST, MUSHROOM GRAVY, PARMESAN-GARLIC MASHED POTATOES, BROCCOLINI

FISH & CHIPS 26

GIGIL BEER BATTERED HADDOCK, HAND-CUT FRENCH FRIES, KALESLAW, TARTAR SAUCE, GRILLED LEMON

PAN ROASTED CHICKEN 28

AHI TUNA POKE STACK 21

MARINATED AHI TUNA, EDAMAME, SEAWEED SALAD, FRESH AVOCADO, SESAME SEEDS, WONTON SCOOPS

BUFFALO CHICKEN WINGS 18

TRADITIONAL BUFFALO SAUCE, CARROTS, CELERY, BLUE CHEESE DIP

FRIED SHRIMP BUCKET 21

GIGIL RICE PILSNER TEMPURA, HAND-CUT FRENCH FRIES, HOUSE-MADE SPECIAL SAUCE, KETCHUP

CHEESE & CHARCUTERIE BOARD 19

MANCHEGO, SMOKED GOUDA AND BLUE CHEESE, FINOCCHIONA SALAMI, PROSCUITTO, FIG SPREAD

GREEK SALAD 19

ROMAINE LETTUCE, KALAMATA OLIVES, FETA CHEESE, CUCUMBER, HEIRLOOM TOMATO, RED ONION, PEPPERONCINI, OREGANO VINAIGRETTE

COBB SALAD 22

HOUSE-SMOKED CHICKEN, HARD-BOILED EGG. FRESH AVOCADO, CHERRY TOMATOES, RED ONION, PEPPER-CRUSTED BACON, CRUMBLED BLUE CHEESE, **BLUE CHEESE DRESSING**

OPEN-FACED BRISKET SANDWICH 22

CHOPPED ALL-NATURAL BEEF BRISKET, HERB AIOLI, SLICED TOMATO, RED ONION, SHAVED PARMESAN, ARUGULA

SPICY CHICKEN SANDWICH 22

DEEP FRIED CHIPOTLE-MARINATED CHICKEN, PEPPERJACK CHEESE, SPICY GARLIC AIOLI, LETTUCE, TOMATO, RED ONION, BRIOCHE BUN

PHỞ FRENCH DIP 23

SLICED ALL-NATURAL BEEF BRISKET, THAI BASIL CHIMICHURRI, BEAN SPROUTS, CARROTS, ONIONS, CILANTRO, TOASTED BAGUETTE, VIETNAMESE-STYLE JUS

SMOKED BEEF BRISKET 34

ALL-NATURAL BEEF, SMOKED LOW AND SLOW PARMESAN MASHED POTATOES, BROCCOLINI

SEARED ATLANTIC SALMON* 29

ATLANTIC SALMON FILET, CITRUS VINAIGRETTE, MEDITERRANEAN VEGETABLE COUSCOUS

SHEPHERD'S PIE 22

ALL-NATURAL BEEF, CORN, EDAMAME, ONIONS, CARROTS, CELERY, RICH BEEF JUS, PARMESAN MASHED POTATOES, FRIED ONION STRINGS. SERVED WITH PORK RINDS

DEBONED HALF CHICKEN, HAND-CUT PETITE POTATOES, WILTED SPINACH, CITRUS VINAIGRETTE

SIDES

MASHED POTATOES 9

PARMESAN, BUTTER, GARLIC

FRIED PORK RINDS 8

KETCHUP, SEA-SALT & VINEGAR

BRUSSELS SPROUTS 9 GREMOLATA, BALSAMIC GLAZE

BROCCOLINI 9 GARLIC OIL, LEMON ZEST, SHALLOTS

SCRATCH-MADE MAC & CHEESE 12

ROTINI PASTA, CHEDDAR, GRUYERE

ADD SMOKED CHICKEN \$2 | ADD SMOKED BRISKET \$3

ONION RINGS 12

GRATED PARMESAN, PARSLEY

LOADED FRIES 14

SHREDDED CHEDDAR, CHEESE SAUCE, BACON, SOUR CREAM, CHIVES OR, GET THEM SIMPLY WITH HERB-SALT 8

DESSERTS

COLOSSAL CARROT CAKE 12

TRADITIONAL CARROT BATTER, CHOPPED WALNUTS, RAISINS, CREAM CHEESE FROSTING, TOWERINGLY TALL

CHOCOLATE MOUSSE 10

RICH CHOCOLATE GANACHE, HOUSE-MADE WHIPPED CREAM

> **ROBERT PAREKH | GENERAL MANAGER** J L CARRERA I EXECUTIVE CHEF

*CONSUMING RAW OR UNDERCOOKED MEATS, FISH, OR DAIRY MAY INCREASE THE RISK OF ILLNESS. SOME INGREDIENTS ARE MANUFACTURED IN A FACILITY THAT ALSO PROCESSES EGGS, TREENUTS, SOY, WHEAT, FISH, & SHELLFISH PRODUCTS.