



SHAREABLES

TRUFFLE FRIES \$8

Tossed with Parmesan Cheese & Served with Garlic Aioli

CHIPS & DIPS \$8

Roja & Verde Salsa

BEEF TACOS \$16

Carne Asada, Corn Tortillas, Pico de Gallo, Guacamole, Cilantro Lime Crema with Roja & Verde Salsa

RED PEPPER HUMMUS \$12

Pita Bread, Celery & Carrots

CARNE ASADA FRIES \$17

Cheese Sauce, Pico de Gallo, Guacamole, & Cilantro Lime Crema

GROUND BEEF KABOBS \$18

Roasted Tomato, Roasted Onion, Naan Bread, & Hummus with Garlic Oil & Sumac

SOUP & SALADS

CUP OR BOWL OF SOUP \$7/9

Please ask your server for daily soup

CAESAR SALAD \$13

Romaine, Parmesan Cheese, Cherry Tomatoes, & Croutons
+ Chicken Breast or Crispy Chicken \$4

ROASTED BEET & SQUASH SALAD \$16

Spring Mix, Roasted Beets, Squash, Pepitas, & Feta Cheese
Served with Balsamic Dressing
+ Chicken Breast or Crispy Chicken \$4

COBB SALAD \$17

Romaine, Cherry Tomatoes, Cucumber, Avocado, Diced Chicken, Bacon, Blue Cheese Crumbles, & Hardboiled Egg

FLATBREADS

CHEESE \$13

Cheese Blend & Tomato Sauce

PEPPERONI \$14

Cheese Blend, Pepperoni, Tomato Sauce

BUFFALO CHICKEN \$16

Cheese Blend, Blue Cheese Crumbles, Finished with Buffalo Sauce & Ranch Dressing Drizzle

MUSHROOM TRUFFLE \$16

Cheese Blend, Cremini Mushrooms, Roasted Garlic Aioli, Drizzle with White Truffle Oil

SANDWICHES

Choice of Fries, Chips, Fruit, Side Salad, or Truffle Fries (\$2)

ASIAN VEGGIE WRAP \$17

Fresh Veggies, Chow Mein Noodles, Sesame Dressing, Wrapped in a Flour Tortilla
+ Chicken Breast or Crispy Chicken \$4

THE HOUSE BURGER \$17

Two Beef Patties, White Cheddar, Lettuce, Tomato, Onions, Pickles, & Garlic Aioli, Served on a Brioche Bun
+ Avocado \$3 + Bacon \$3

CHICKEN PESTO SANDWICH \$17

Marinated Chicken Breast, White Cheddar, Bacon, Lettuce, Tomato, Onions, Pickles, Pesto Aioli, Served on a French Hoagie
+ Avocado \$3

P.B.L.T. \$19

Crispy Pork Belly, Lettuce, Tomato, Garlic Aioli, Served on French Hoagie

NY STEAK SANDWICH \$25

8oz. NY Steak, White Cheddar, Grilled Onions, Cremini Mushrooms, A1 Aioli, Served on a French Hoagie

KIDS \$12

Choice of Fries, Chips, or Fruit & Drink

HAMBURGER

CHEESEBURGER

CHICKEN TENDERS

MAC & CHEESE

QUESADILLA

Food Allergies and Intolerances – please speak to a member of our staff about ingredients in your meal before ordering.

Staff may not be able to offer specific advice or make recommendations beyond the common allergen groups.

Please be aware that although every care is taken to prevent cross contamination, foods containing allergens including nuts and gluten are handled in the kitchen / food outlet. Please let your server know about any allergies. Consuming raw or undercooked, meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness.



SIGNATURE COCKTAILS

BRIDE OF FRANKSTEIN \$15

Tito's, Luxardo Black Cherry Liqueur, Lemon Juice, Gummy Eyeball

HORIZON FIZZ \$15

Tanqueray, Luxardo Black Cherry Liqueur, Champagne

SCARLET SKY \$15

Woodford, Cranberries, Lime Juice, Rosemary Syrup, Ginger Beer

SKYLINE MARGARITA \$16

Los Jarvis Mezcal, Grand Marnier, Apple Cider, Agave, Sugar Rim

DRAGON BREATH \$16

Los Jarvis Mezcal, Aperol, Sweet Vermouth, Bitters, Agave

CAN BEERS

NON-ALCOHOLIC	7
COORS LITE	9
HEINEKEN	10
JULIAN HARD CIDER	10
BLUE MOON	10
MODELO	10

DRAFT BEER

\$12

CLARITAS	
5.8% ABV – Mike Hess Brewing	
SHHH-WHEAT	
5.0% ABV – Brewery X	
BARRIO LAGER	
4.5% ABV – Thorn Brewing	
MAGICAL & DELICIOUS	
5.5% ABV – Fall Brewing Co.	
STONE BLONDE ALE	
4.7% ABV – Stone Brewing	
STONE DELICIOUS IPA	
4.9% ABV – Stone Brewing	
THE PUPIL	
7.5% ABV – Societe Brewing	
OCEAN GROWN	
8.5% ABV – Latitude 33 Brewing	
CHRONIC ALE AMBER	
4.9% ABV – Pizza Port Brewing	
ORDEVILLE HAZY MOSIAC IPA	
7.2% ABV – Modern Times.	

WHITES

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HOUSE WHITE	10/36
HOUSE SPARKLING	10/36
KENDALL JACKSON CHARDONNAY	11/40
KENDALL JACKSON CHARDONNAY 85 CALORIE	11/40
HOUSE ROSE	11/40
ROBERT MONDAVI SAUVIGNON BLANC	11/40
KIM CRAWFORD SAUVIGNON BLANC	13/48
LA CREMA CHARDONNAY	16/60
LA CREMA PINOT GRIS	11/48
CAKEBREAD CELLARS CHARDONNAY	84 Bottle Only

REDS

GL|BTL

HOUSE RED	10/36
KENDALL JACKSON CABERNET	11/40
ROBERT MONDAVI PINOT NOIR	11/40
LA CREMA PINOT NOIR	16/60
HESS SELECT CABERNET	15/56
NOBLE VINES MERLOT	12/48
MURPHY GOODE RED BLEND	12/48
CAKEBREAD CABERNET	102 Bottle Only
CAYMUS CABERNET	122 Bottle Only

Please ask about other cocktails

Additional spirits

Whiskey/Scotch	Vodka
Rum	Tequila/Mezcal
Gin	Cordials

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.