

LIGHT LUNCH.....

WARM GARLIC BREAD	8	SIMPLE GREENS SALAD	9
		caraway vinaigrette, cracker	
SOUP OF THE DAY	8	CAESAR	9
		pecorino, anchovy, grilled crouton	
CHIPS AND DIP	9	ARUGULA DELICATA SALAD	15
sour cream, smoked onion jam		ricotta cheese, roasted squash, bagna cauda vinaigrette, fried pecan	
CALAMARI	15		
pickled vegetables, mustard sauce		ENHANCE YOUR SALAD.....	
DIY SALMON LETTUCE WRAPS* GF	14	SALMON	8
avocado, ginger, chili		CHICKEN BREAST	7
		BEEF HANGER	11

ENTREES.....

ALL SANDWICHES SERVED WITH CHIPS OR SALAD

LOBSTER ROLL	25	HOT PASTRAMI	18
griddled bun, new bay aioli, pickles, lettuce		betta than NY	
SALMON RILLETE TARTINE	14	TURKEY AVOCADO SANDWICH	14
dill creme fraiche, poached egg, capers, hollandaise		MERCY CHEESEBURGER	18
CRAB CAKE SANDWICH	18	special sauce, gouda, tomato, onion	
melon, pepper jelly, Old Bay aioli		REVIERE FARMS.....	
RATATOILLE GF V	16	SERVED WITH FRIES	
white beans, marinated artichoke		8 OZ HANGER	29
NORWEGIAN SALMON * gf	27	6 OZ FILET	38
tarragon potatoes, bacon poached asparagus		10 OZ NY STRIP	36
NICOISE SALAD gf	18	SIDES	
confit tomato, haricot vert, egg, pickled onions, olives, thyme dressing		ROASTED BEETS gf	7
ALASKAN HALIBUT	28	plums, honey, beet, molasses	
fregula pasta, confit tomato, fennel, hummus, chermoula, pine nut		BRUSSEL SPROUT COLESLAW	7
		candied walnuts, pecorino, bacon	
		FRENCH FRIES	6

To support a livable wage for all of our staff, we add a 3% service charge to each check. This service charge is not intended to replace gratuity.



WINE BY THE GLASS

ASK ABOUT OUR RETAIL PRICED BOTTLE LIST

WHITE

DA LUCA, Prosecco, <i>Italy</i>	11
MUMM NAPA, Blanc Prestige, <i>CA</i>	12
CAROUSEL, Brut Rose, <i>France</i>	9
TORMARESCA, Rose, <i>Italy</i>	12
MONTEVINA, Pinot Grigio, <i>CA</i>	9
ERATH, Pinot Blanc, <i>OR</i>	11
GEYSER PEAK, Sauvignon Blanc, <i>CA</i>	9
VILLA MARIA, Sauvignon Blanc, <i>NZ</i>	10
MULDERBOSCH Chenin Blanc, <i>S Africa</i>	9
L. JADOT, Chardonnay, <i>France</i>	10
LANDMARK, Chardonnay, <i>CA</i>	13

RED

TOAD HOLLOW, Pinot Noir, <i>Monterey, CA</i>	10
BANSHEE, Pinot Noir, <i>Sonoma County</i>	13
IRREVERENT, Red Blend, <i>Spain</i>	9
BAROSSA VALLEY, GSM Blend, <i>Australia</i>	9
BRADY, Petite Syrah, <i>Paso Robles, CA</i>	13
FOUR VIRTUES, Zinfandel, <i>Lodi, CA</i>	12
COLOME, Malbec Autentico, <i>Arentina</i>	9
NOBLE VINES 337, Cabernet, <i>Lodi, CA</i>	10
MERF, Cabernet, <i>Columbia Valley, WA</i>	12
SIENA, Sangiovese-Cabernet, <i>Sonoma, CA</i>	15
JUSTIN, Cabernet, <i>Paso Robles, CA</i>	14

BEER

TAP

BULL FALLS, NUT BROWN <i>6.3% Wausau, Wisconsin</i>	7
NEBUCHADNEZZAR DOUBLE IPA 10oz. <i>8.5% Stockholm, Sweden</i>	8
LAGUNITAS IPA <i>6.2% Saint Paul, Minnesota</i>	7
TIN WHISKERS WHEAT ALE <i>5.4% Saint Paul, Minnesota</i>	7
PIPE WORKS, 'LIZARD KING' PALE ALE <i>6% Chicago, Illinois</i>	7
TWO TOWNS, "OUTCIDER" UNFILTERED <i>5.0% Corvallis, Oregon</i>	7
FULTON 'PROPER PORTER' <i>6.4% Minneapolis, Minnesota</i>	7
SIX POINT, "THE CRISP" PILSNER <i>5.4% Brooklyn, New York</i>	6

BOTTLES

STELLA ARTOIS, EURO PALE ALE	7
SUMMIT, EPA	7
CORONA, PALE LAGER	7
BUDWEISER, LAGER	6
BUD LIGHT, LAGER	6
COORS LIGHT, LAGER	6
HEINEKEN, LAGER	6
SAM ADAMS LAGER	6
GUINNESS, DRY STOUT	7
SURLY IPA "FURIOUS"	8
ST. PAULI GIRL N.A.	5
SIX POINT SWEET ACTION	6
STONGBOW, CIDER	5

COCKTAILS

MARGARITA Sauza Reposado, Tattersall bitter orange, lime, house made Agave, Dashfire lime bitters	12
BEE'S KNEES Sundog Gin, lemon, roasted garlic & honey syrup, Dashfire spiced apple bitters	12
KETEL ONE BLOODY MARY	12
BOTTOMLESS MIMOSA	14

Join us every Monday night

.... ALL YOU CAN EAT

ALASKAN KING CRAB

SO MUCH CRAB,
YOU'LL BEG FOR MERCY!

* items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

