



STARTERS

CALAMARI - 14

cocktail or marinara sauce

STEAK BITES* (GF) - 15

grilled artichoke, blackberry dijon

CHICKEN WINGS (GF) - 11

bleu cheese slaw, veggie sticks,
lemon buttermilk dressing

FISH TACOS - 14

ale battered or grilled,
jicama lime slaw, avocado cream

AHI POKE STACK* - 17

ahi tuna, yuzu ponzu, avocado,
mango mirin, macadamia

BLUE CRAB HUSH PUPPIES - 14

red chile aioli

QUESADILLA - 10

roasted chicken and green chiles,
salsa, sour cream

HUMMUS PLATE (GF) - 10

colorado chile hummus, pita,
seasonal crudité

SALADS

STRAWBERRY FIELDS (GF) - 11

mixed greens, strawberries, preserved
lemon, toasted almond, curry balsamic

ASIAN* (GF) - 11

mixed greens, marinated rice noodles,
napa cabbage, scallion, carrot, jalapeño,
pickled ginger, wakame

TABBOULEH (GF) - 11

cracked wheat, artichokes, olives, grape
tomato, cucumber, feta, olive oil, lemon

VERACRUZ - 11

romaine, jicama, roasted corn,
black beans, roasted red pepper,
tomato, charred chile vinaigrette,
crispy tortilla strips, cotija

CHOPPED (GF) - 11

iceberg, bacon, scallion, tomato, cheddar,
egg, cucumber, radish, buttermilk dressing

SALAD ADD-ONS:

SALMON* +10 SEARED AHI* +13,
SHRIMP +10 CHICKEN +5,
BEEF* +7 CALAMARI +7

SOUPS

FRENCH ONION SOUP - 10

melted gruyère, crouton

ASIAN NOODLE BOWL (GF) - 15

pork belly, rice noodles, sesame seaweed
salad, carrot, scallion, mushroom

EVENINGS (after 5pm)

TROUT (GF) - 18

grilled asparagus, amaretto brown
butter, lemon, toasted almond

SHRIMP SCAMPI - 24

angel hair pasta, fresh tomato, baby
spinach, citrus garlic butter, white wine

ROASTED CHICKEN (GF) - 19

summer squash, broccolini,
roasted red pepper coulis

CASHEW CURRY (GF) - 16

cashews, garbanzo, cauliflower, leeks,
coconut milk, basmati, scallion

SMOKED SALMON PAPPARDELLE - 20

house made pasta, smoked salmon,
asparagus, sweet peas, pistachios, mint.
VEGETARIAN OPTION - 16

STEAK FRITTES* (GF) - 18

grilled sirloin, garlic herb fries,
chimichurri, arugula

BURGERS & SANDWICHES

ROASTED MUSHROOM HOAGIE - 13

mix of wild mushrooms, tomato,
green chile hummus, avocado, cotija

TACK BURGER* (GF) - 15

lettuce, tomato, bacon, avocado,
choice of cheese

GRILLED CHICKEN (GF) - 14

mixed greens, swiss,
coarse ground mustard aioli

SMOKED TURKEY BLT - 13

smoked turkey, bacon, lettuce, tomato,
lemon parmesan aioli, whole wheat

AHI SANDWICH* - 16

seared rare, yuzu aioli,
napa cabbage, cucumber

FRENCH ONION DIP - 14

shaved prime rib, white cheddar,
horseradish spread, french onion jus

BURGERS AND SANDWICHES
SERVED WITH FRIES OR
JICAMA LIME SLAW.

SUBSTITUTE SWEET POTATO
FRIES, SMALL GREEN SALAD
OR FRENCH ONION SOUP +2

Gluten free bun or protien style
available upon request.

SALT & PEPPER SALMON* (GF) - 23

scallion fried rice, mixed mushrooms,
napa cabbage, honey tamari glaze,
cilantro, lime

THE SUNDAY PRIME RIB* (GF)

FILLY CUT (10oz.) - 22

STUD CUT (16oz.) - 29

mashed potatoes, broccoli,
creamy horseradish
(Sundays only, while supplies last)

(GF) These items are gluten free or can be prepared gluten free.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS