



## STARTERS

**Prosciutto Bruschetta** *caramelized onion dip, balsamic syrup, infused xvoo arugula, focaccia* \$12

**Chicken Wings** *mango & habanero sauce, celery & carrot ribbons*  
.....\$12

**Pork Empanadas** *masa corn flour fried turnovers, roasted pork shoulder, homemade guacamole, sesame seed salsa macha*  
(GF).....\$13

**Nachos** *Yoli Tortilleria chips, pepper jack & tequila queso, pinto refried beans, corn salsa*  
(GF) (Add Chicken \$7/Grilled Steak\*  
\$12).....\$14

**Beef Sliders** *braised beef, onion marmalade, muenster cheese, garlic fries*.....\$14

**Charcuterie Board** *Chef's choice of two meats and cheeses, pickled onions, fig preserves, whole grain mustard*.....\$20

## SALADS Additions : Grilled Chicken \$7 Grilled Steak\* \$12 Grilled

*Salmon\* \$14*

**Broccoli Salad** *broccoli florets, red grapes, red onion, raisins, sunflower seeds, creamy homemade dressing*  
(V).....\$9

**Chopped Salad** *iceberg lettuce, boiled eggs, bacon, pickled onions, roasted grape tomatoes, blue cheese crumbles, buttermilk sage dressing*.....\$9

**Brussel Sprouts Salad** *spring mix, baby arugula, honey roasted pecans, pumpkin seeds, shaved extra sharp cheddar, apple cider vinaigrette*  
(V).....\$10

\*Regarding the safety of these items, asterisked items can be served raw or undercooked. Consuming raw or undercooked meats, poultry or seafood may increase your risk of food borne illness.



**Fried Goat Cheese & Beet Salad** arugula, roasted red & golden beets, goat cheese croquette, shallots, fried walnuts, spicy honey, balsamic vinaigrette (V).....\$11

**Steak Salad** baby spinach, blue cheese crumbles, acorn squash, honey & sherry vinaigrette.....\$18

**SANDWICHES** served with choice of french fries, garlic fries, or sweet potato fries

**Club** turkey, ham, bacon, onion, pickle, lettuce, tomato, cheddar, sourdough.....\$14

**Chicken Pesto** herbed marinated chicken, pesto, mayonnaise, sundried tomatoes, arugula, mozzarella, rosemary focaccia.....\$14

**Reuben** corned beef, sauerkraut, russian dressing, swiss cheese, marble rye.....\$15

**Black & Blue Burger\*** blackened patty, blue cheese, blueberry compote, arugula, bacon.....\$15

**KC Beach Burger\*** grilled pineapple, onion ring, barbeque sauce, sautéed jalapeños, ham.....\$15

**ENTREES**

**Meatball Farfalle** homemade pork sausage meatballs, sundried tomatoes, parmesan, broccoli.....\$21

**Pork Chop** 13oz pork chop, creamy garlic mushrooms, mashed potatoes, roasted brussel sprouts (GF).....\$22

**Brick Chicken** risotto style mushroom farro, green beans, pan jus.....\$24



**Miso Salmon\*** *pad thai flat rice noodles, roasted acorn squash, bell peppers, green onions, sesame*

*seeds*.....

.....\$26

**Coffee Braised Short Rib** *white cheddar polenta, roasted rainbow carrots*

*(GF)*.....\$28

**14oz Ribeye\*** *mashed potatoes, green beans*

*(GF)*.....\$40

## SIDES

*French Fries | Sweet Potato Fries | Garlic Fries | Mashed Potatoes | Green Beans* **5**

*Garden Salad | Cheesy Polenta* **6**

**Brown Butter Cake** *seasonal ice cream*.....\$9

**Vanilla Flan Napolitano** *pistachio cake, red fruits*.....\$9

**Tres Leches** *cinnamon sponge cake, vanilla whipped cream, dulce de leche churro*.....\$9

**High Hopes Ice Cream Flight** *Chef's selection of 3 ice creams from locally owned High Hopes ice cream shop, Chef choice of cookie*.....