

## BAR SNACKS

- DEVILED EGGS** ..... 9  
thick cut bacon
- SWEET POTATO TOTS** ..... 7  
spicy bbq
- CRISPY BRUSSELS SPROUTS** .... 8  
balsamic, parmesan, lemon-garlic aioli
- HUMMUS** ..... 10  
roasted garlic hummus, herb tomato, veggie trio
- HAND CUT FRIES** ..... 8  
dry rubbed • sea salt • parmesan garlic - 2 choice of 3
- foothill farms ranch • tomato caponata  
parmesan peppercorn • spicy bbq • white bbq

## ESSENTIALS

- CRISPY CHICKEN WINGS** ..... 14  
carrots + celery  
• smoked: white bbq  
• spicy buffalo: foothill farms ranch or blue cheese
- CLASSIC SINGLE SLIDERS** ..... 14  
american cheese, lettuce, tomato, onion, pickles, house sauce *make it a double* • 3
- TUNA POKE\*** ..... 15  
marinated raw ahi, avocado, mango sesame glaze
- SEASONAL GUACAMOLE** ..... 10  
juagillo rubbed chips, seasonal fruit, cilantro
- GRILLED CALAMARI\*** ..... 14  
pickled peppers, tomato caponata
- SPICY GRILLED SHRIMP\*** ..... 16  
arugula, cilantro

### NACHOS 11

sea salt tortilla chips, oaxaca, pepper jack & cheddar blend, black beans, pico de gallo, sour cream, lettuce, guacamole

#### ADD ONS

*chili 3 • chicken 4 • pulled pork 4 • chorizo 4 • steak 7*

## SOUPS + SALADS

- DAILY SOUP** ..... 8
- PULLED CHICKEN** ..... 16  
mixed greens, apple, walnuts, dates, avocado, fennel, goat cheese, honey-cilantro vinaigrette
- QUINOA CHOPPED** ..... 13  
mixed greens, corn, zucchini, tomato, egg, hearts of palm, green bean, feta, onion, red wine vinaigrette
- BRUSSELS SPROUTS & KALE** .. 13  
arugula, radicchio, chickpea, dates, almonds, manchego, tangy avocado dressing
- SOUTHWESTERN** ..... 16  
grilled chicken, crisp romaine, napa cabbage, avocado, corn, black beans, monterey jack, aged cheddar, chihuahua, pico de gallo, tortilla strips, chipotle lime dressing
- GREEK** ..... 13  
chopped romaine, kalamata olives, red & yellow peppers, grape tomato, shaved red onion, cucumber, pepperoncini, feta, red wine vinaigrette
- SKIRT STEAK & ARUGULA** ..... 16  
balsamic red onion, cherry tomato, crispy garlic, maytag blue cheese, ginger lime dressing

#### ADD ONS

*grilled chicken 4 • smoked turkey 4  
pulled pork 4 • skirt steak 7  
grilled shrimp 8 • salmon 8*

# GLUTEN FRIENDLY

*\*see disclaimer below*

## CLASSICS

*choice of dry rubbed, sea salt, parmesan garlic fries • 2, sweet potato tots • 2*

### THE BURGER 15

american cheese, lettuce, tomato, onion, pickle, garlic mayo

*add house smoked bacon • 2      add fried egg • 2*

### CHICKEN BURGER 13

sharp cheddar, caramelized onion, tomato, avocado, white bbq

### GRILLED CHICKEN SANDWICH 14

grilled chicken breast, bacon, havarti cheese, avocado, lettuce, roasted tomato aioli

### HOUSE SMOKED TURKEY SANDWICH 13

havarti cheese, roasted cherry tomatoes, shaved red onions, baby greens, citrus aioli

### BLT 12

thick cut bacon, iceberg lettuce, beefsteak tomato, herb aioli

*add avocado • 2      add turkey • 2      add fried egg • 2*

### STEAK FRITES 22

10oz grilled skirt steak, sea salt fries

## DAILY SPECIALS

MONDAY CHEESESTEAK 12

TUESDAY BURGER + BEER 10

WEDNESDAY TACOS

THURSDAY CRAB CAKES

FRIDAY CHEFS CHOICE

*ask your server if you can enjoy today!*

## TACOS 15

*corn • lettuce wraps*

### SKIRT STEAK

queso fresco, shredded lettuce, pico de gallo, salsa roja

### CARNITAS

roasted pork, onion, cilantro, oaxaca, salsa verde

### BAJA FISH\*

crispy mahi-mahi, citrus slaw, pineapple, habanero crema, guacamole

### BRAISED CHICKEN

avocado and cabbage slaw, salsa roja, pickled peppers

## SMOKED BBQ

*limited quantity available*

BRISKET SLIDERS ..... 14  
spicy bbq

PULLED PORK SANDWICH ..... 15  
crisp napa slaw, spicy bbq

WAGYU BRISKET DIP ..... 17  
swiss cheese, grilled onion, stout jus'

BBQ CHICKEN ..... 18  
spicy bbq, white bbq, napa slaw, sea salt fries

## MUSSEL BOWLS\* 17

*one pound of bar harbor mussels*

### SPICY TOMATO-GARLIC

calamari, tomato caponata, garlic, basil

## FISH MARKET\*

CRISPY MISO GLAZED SALMON 22

sauteed spinach, sticky rice, crispy potato strings, ginger-soy

"Gluten Friendly" items are made without gluten-containing ingredients. We do not claim these items are "gluten free". While we do have processes and procedures in place to minimize cross-contact with other gluten-containing foods, these processes and menu items may not be suitable for our guests who are sensitive to gluten. We are unable to guarantee that any menu item is entirely free from gluten or any other allergens, and we assume no responsibility for guests with food allergies or sensitivities. An 18% service charge will be automatically added for parties of six or more guests. Please limit to four credit cards per check for parties of six or more guests. \*Advisory: The consumption of raw or undercooked food such as meat, poultry, fish, shellfish, or eggs, which can contain harmful bacteria, may cause serious illness.