

# BAR BITES

**TRUFFLE FRIES** garlic aioli, parmesan • \$9

**BEET FRIES** parsley, lemon, cracked black pepper, sea salt, green goddess • \$9

**PORTABELLA FRIES** panko crusted, parmesan, sriracha aioli • \$9

**TUNA POKE** avocado, whiskey-ginger dressing, dried shallots, sesame seeds, crispy wonton • \$12

**BAR NACHO BITES** bourbon BBQ brisket, pickled red onion, pepper jack fondue, avocado, sour cream • \$12

**HOUSE GUACAMOLE** tortilla chips, lime, jalapeño, cilantro • \$9 *add* **SPICY MANGO** ØR **POMEGRANATE** • \$1

**RUM GLAZED BRUSSELS SPROUTS** bacon, parmesan, basil, rum honey mustard • \$9

**CRISPY DEVILED EGGS** sriracha deviled eggs, bacon crumble, green onions • \$9

**WISCONSIN CHEESE CURDS** spicy ranch • \$9

**BUFFALO CHICKEN DIP** beer-braised chicken, blue cheese, house buffalo, chives, tortilla chips, carrots, celery • \$10

**TEMPURA VEGGIES** summer shandy batter, sweet potato, asparagus, portabella, green onion, broccoli • \$12

**ROOT VEGGIE CHIPS** smashed, sweet garlic • \$7

## SPREADS | ON TOAST

**HUMMUS + GRILLED PITA** fennel, red onion, tomato, parsley, lemon, sumac, californian EVOO, cucumbers, carrots, celery • \$11

**SPINACH + ARTICHOKE TOAST** havarti, shaved garlic, water chestnuts, sourdough • \$9

**DRUNKEN GOAT CHEESE** fig jam, honeycomb, fines herbs, pink peppercorn, sambuca spiked goat cheese • \$12

**SUNFLOWER SEED LABNEH** (soft greek cheese) zaatar, lavash, olive tapenade • \$9

## GREENS. GRAINS. BOWLS. *add* CHICKEN • \$4 STEAK • \$7

**CHOPPED GARBAGE SALAD** bourbon glazed chicken, romaine, spinach, blue cheese, tomato, red onion, spiced chickpeas, radish, herbed ranch • \$12

**WATERCRESS ARUGULA SALAD** jicama, pink grapefruit, orange segments, watermelon radish, mint, pine nuts, rosé vinaigrette • \$12

**FARMERS MARKET SALAD** mixed greens, crispy spiced garbanzos, feta, radish, mighty vine tomato, baby rainbow carrots, champagne vinaigrette • \$12

**SPINACH SALAD** asian pear, candied walnuts, fennel, stilton blue, fines herbs, honey-ginger vinaigrette • \$12

**TABBOULEH BOWL** grilled chicken, tomato, avocado, cucumbers, quinoa, mint, feta, red wine vinaigrette • \$12

**SWEET POTATO POWER BOWL** avocado, farro, hard-boiled egg, arugula, green tahini, whiskey-ginger dressing • \$12

**BEET CAPRESE BOWL** heirloom beets, fresh ovolini mozzarella, basil, freekah, balsamic reduction • \$12

## HANDHELDS

**WHISKEY MARINATED STEAK SLIDERS** (3) ★ served with a SHOT OF JACK! • \$15

**4C SMASH BURGER** two angus beef patties, brioche bun, american cheese, lettuce, onion, pickle, dijonnaise • \$12

**HOT FRIED CHICKEN SANDWICH** habanero buttermilk brined chicken breast, bacon ranch, sweet + spicy dijon, lettuce, pickle, hot sauce powder, bao bun • \$12

**STEAK TACOS** (3) skirt steak, pico de gallo, chili aioli, shredded cabbage, queso fresco, lime, corn tortillas • \$15

**FISH TACOS** (3) blackened mahi, spicy ranch, shaved cabbage, chihuahua cheese, flour tortillas • \$14

**SHRIMP TACOS** (3) seared shrimp, mango, kiwi, avocado, cilantro, jalapeño, red onion, corn tortillas • \$14

**JUICY LUCY TURKEY BURGER** mozzarella stuffed, avocado, chipotle aioli, mixed greens • \$12

**CHORIZO SLOPPY JOE** topped with house-made jalapeño chips, beer cheese • \$12

**BOURBON BRISKET SANDWICH** mcclure's sweet + spicy pickles, pickled cabbage, aged white cheddar, alabama white BBQ • \$13



**FRIES • SWEET POTATO WAFFLE FRIES • TOTS • SIDE SALAD • \$6**

