

Avocado Toast

\$12.00

smashed avocado, cucumber, radish, cayenne pepper, nine grain toast

Naan Margherita Flatbread Pizza

\$12.00

fresh mozzarella, heirloom tomatoes, basil, arugula

Queso & Guacamole

\$12.00

guajillo queso, housemade guacamole, handcut tortilla chips.

gluten-free

Lobster Mac n' Cheese

\$16.00

maine lobster, english peas, irish cheddar, toasted panko topping

Sweet & Spicy Roasted Cauliflower

\$11.00

buffalo honey glaze, golden raisins, pine nuts, radish, cilantro, green goddess yogurt sauce.

gluten-free

Beer Battered Chicken Fingers

\$14.00

pineapple tequila, harissa cream and habanero ranch dipping sauces

Poutine

\$12.00

beef brisket, guinness gravy, white cheddar cheese curds, housecut fries

Caribbean Jerk Fish Tacos

\$16.00

grilled jerk mahi mahi, black bean plantain fried rice, pineapple cucumber slaw, blueberry jalapeño sauce, corn tortillas

gluten-free

Beef Short Rib Nachos

\$16.00

black beans, cheddar jack, pickled jalapeños, pico de gallo, guacamole, sour cream

gluten-free

SLIDERS

Burger

irish cheddar, balsamic braised red onion

- 3 For **\$12.00**

- 6 For **\$20.00**
-

Pulled Pork

housemade bbq sauce, jicama slaw

- 3 For **\$12.00**
 - 6 For **\$20.00**
-

Crab Cake

chipotle slaw

- 3 For **\$12.00**
 - 6 For **\$20.00**
-

FRIES

Housecut

\$6.00

bloody mary ketchup

gluten-free

Shoestring

\$6.00

truffle aioli

gluten-free

Sweet Potato

\$6.00

cayenne cucumber aioli
gluten-free

Curry Chips

\$7.00

housecut fries, coconut curry, cilantro
gluten-free

SOUP AND SALADS

served with housemade irish brown bread; Additions: chicken or tofu - \$4 | shrimp or steak - \$7 | king salmon - \$8

Soup of The Day

\$6.00

made fresh daily

French Onion

\$8.00

melted gruyère, crostini

House Salad

\$14.00

romaine, crispy pancetta, blue cheese, avocado, red onion, house vinaigrette.

gluten-free

Southwest Shrimp Cobb

\$16.00

head lettuces, hardboiled egg, bacon, avocado, queso fresco, grape tomato, roasted corn, green onion, tortilla strips, chili lime vinaigrette.

gluten-free

Buddha Bowl

\$16.00

roasted sweet potato, spicy chickpeas, crispy lentils, quinoa, tempeh, avocado, kale, chia and flax seeds, radish, pistachio pesto.

gluten-free

Chopped Chicken

\$16.00

romaine, roasted chicken, corn, tomato, avocado, goat cheese, dates, almonds, balsamic vinaigrette.

gluten-free

Shredded Salad

\$14.00

shaved cabbage, kale and brussel sprouts, roasted squash, pomegranate arils, pine nuts, radish, sunflower seeds, tahini grapefruit dressing.

gluten-free

SANDWICHES

served with shoestring fries or not-so-simple salad

D4 Burger

\$15.00

1/2 pound angus beef burger, irish cheddar, fried onion curls, lettuce, tomato, pretzel bun

The Beyond Burger

\$16.00

plant based vegan patty, hummus, avocado, arugula, pickled red onions, nine grain roll

Pulled Pork

\$15.00

duroc pork, house bbq sauce, crispy kale, smoked jalapeño, onion ring, brioche roll

Buttermilk Fried Chicken Breast

\$15.00

baby swiss, chipotle slaw, shaved pickle, brioche roll

Lobster Roll

\$19.00

cold water maine lobster, celery, cucumber, dill, tarragon, new england roll

Grown Up Grilled Cheese

\$14.00

fontina, smoked gouda, havarti, bloody mary tomato jam, arugula, sourdough

Corned Beef

\$18.00

one pound house braised corned beef, horseradish mustard, seeded rye

Reuben

\$20.00

one pound braised corned beef, swiss, sauerkraut, 1000 island, seeded rye

LARGE PLATES

Steak Frites

\$28.00

prime strip steak, chimichurri sauce, corn and tomato relish, shoestring fries.

gluten-free

Blackened King Salmon

\$24.00

field greens, mango, blueberries, tomato, cucumber, sesame seeds, red onion, mango vinaigrette
gluten-free

Fish & Chips

beer battered atlantic cod, housecut fries, coleslaw

- Small **\$18.00**
 - Large **\$22.00**
-

Chicken Pot Pie

\$20.00

english peas, carrots, roasted corn, potatoes, onions, celery, puff pastry

Shepherd's Pie

\$20.00

braised beef short ribs, english peas, carrots, mashed potatoes, irish cheddar

Baby Lamb Chops

\$26.00

colorado lamb, crispy potatoes, sautéed spinach, lemon, mint glaze
gluten-free

DESSERTS

\$8

Cookies and Milk

housemade warm chocolate chip walnut and double chocolate chunk cookies

Carrot Cake Tiramisu

cream cheese custard, caramel, walnut brittle

Molten Chocolate Brownie

Vanilla ice cream, candied pecans. Raspberry coulis, whipped cream

Coconut Bread Pudding

golden raisins, dried apricots and cranberries, candied walnuts, creme anglaise, salted caramel ice cream

ICE CREAM

\$7

Salted Caramel

Vanilla

Chocolate Peanut Butter

Raspberry Sorbet

gluten-free