

STARTERS

Tempura Cauliflower \$17.00

Classic Tempura Battered, Crushed Chili Flakes, Green Onion, Citrus Gochujang Aioli

Chicken Wings \$17.00

Bone in Pork Ribs \$17.00

Sauces: Creamy Buffalo, Honey Garlic, Teriyaki, Louisiana Hot Sauce, Chipotle Mayo, Ranch

Rub: Chipotle Mango, Cajun, Dill Pickle, Salt and Pepper, Lemon and Herb, Chipotle Mango, Salt and Vinegar

SOUP

Chef's Weekly Inspiration \$14.00

Laksa Soup (GF) \$16.00

Spicy Coconut Broth, Rice Noodles, Bean Sprouts, Chicken, Prawns, Boiled Egg, Basil, Fresh Lime

TO SHARE

Simple Charcuterie \$29.00

Meat, Cheese and Sausage, House Made Compotes, Grainy Mustard, Pickles and a Warm Baguette

Rocky Mountain Nachos Half \$14.00 Full \$24.00

Mixed Cheese, Red Onion, Jalapenos, Black Olives, Peppers, Tomato, Guacamole, Sour Cream and Salsa

Add: Chicken or Beef \$9.00

Confit Garlic & Thyme Fries \$11.50

Truffle Oil, Thyme and Granapadano Garlic Aioli

Yam Fries \$13.50

Garlic Aioli, Gojuchang Aioli or Chipotle Mayo

Onion Rings \$12.00

Ranch, Gojuchang Aioli or Chipotle Mayo

SALAD

House Caesar \$17.00

Fresh Chopped Romaine, Crispy Parmesan Cheese, Housemade Croutons, Bacon

Trademark Salad \$17.00

Artisan Green, Fennel, Shredded Carrots, Tomato, Cucumber, Honey Dijon Vinaigrette, Pecan

Choice of Dressing:

French Dressing, Italian Dressing, Balsamic

Warm Kale and Quinoa Salad (GF) \$18.00

Kale, Quinoa, Balsamic Dressing, Roasted Beets, Goat Feta Cheese, Dried Cranberry, Sunflower Seed

Add Protein:

Shrimp 6pcs \$10.00

Chicken Breast \$12.00

6oz Grilled Steak \$16.00

ENTREES

Steak Frites \$34.00

Striploin 8oz, Seasonal Vegetables, Fries or Mashed Potato

Salmon \$36.00

6oz Salmon, Mashed Potato, Green Bokchoy, Citrus Cream Sauce

Chicken Asian Style \$34.00

Marinated Chicken 1/2, Mashed Potato, Bokchoy, Chili Oil, Korean Chili, Green Onion

Buddha Bowl \$23.00

100% Plant-based, Soy Chili Tofum Rice, Mango or Green, Cucumber, Avocado, Edamame, Pickled Ginger, Sesame Seeds

Tuna Bowl \$23.00

Marinated Tuna, 7Grains, Edamame, Spicy Peanut Sauce, Artisan Green, Sesame Seeds

PIZZA & PASTA

Alfredo Linguine \$18.00

With Garlic Bread

Add Chicken \$10.00**Bolognese Spaghetti** \$19.50

With Garlic Bread

Meatlover \$24.00

Salami, Bacon, Ham, Pepper, Red Onion, Mushroom, Mozzarella Cheese

Flatbread \$19.00

Hummus, Roasted Cauliflower, Seared Halloumi, Basil Pesto, Roasted Red Bellpepper Puree, Artisan Greens

Vegetarian Pizza \$21.50

Black Olives, Green Pepper, Mushroom, Onion, Artichoke, Tomato, Basil

SANWICHES & MORE

Choice of Salad or Fries with each dish

Add Yam Fries: \$2.00

Trademark Burger \$20.50

6oz Certified Angus Beef Patty, Mayonnaise, Tomato, Onion, Lettuce, Brioche Bun

Choice of Cheese:

Applewood, Cheddar, Jalapeno Monterey Jack

Impossible Burger (V) (GF) \$19.00

Plant Base Patty, Onion, Lettuce, Tomato, GF Bun, Vegan Mayo, Salad

Chicken Club \$18.00

Texas Bread, Tomato, Butterleaf Lettuce, Bacon, Mayo

Fish, Beef or Chicken \$18.00**Tacos**

Pickled Cabbage and Onion, Valentina Garlic Mayo, Flour Tortilla

Fish and Chips \$19.00

2pcs of Fish, Fries, Creamy Slaw and House Tartar Sauce

DESSERTS

Mud Pie \$15.00

Caramelized White Chocolate, Espresso Ice Cream, Shaved Almond

Brownie \$14.00

With Vanilla Ice Cream

Apple Pie \$14.00

With Vanilla Ice Cream