

BEGINNINGS

TRUFFLE MAC & CHEESE GRATIN ^(V)

Elbow noodles, aged cheddar cheese, Parmesan breadcrumbs 9

VIETNAMESE CHICKEN WINGS

Soy caramel, crispy garlic, mint, scallions, sesame, lime, peanuts 13

^(NEW) ONION RING TOWER

Russian dressing, sriracha ketchup, southwest ranch 9

DEVILED EGGS ^(GF)

Bacon jam, candied jalapeños, chives 8

CRISPY CAULIFLOWER ^(V)

Hariisa aioli, tomatoes, peanuts, scallions, mint 8.5

CRISPY BRUSSELS SPROUTS

Soy caramel, Parmesan, scallions 7

LOBSTER TOSTADA

Miso slaw, lemon pepper avocado, mangoes, tomatoes, cilantro 23

KITCHEN PLATES

OAK-GRILLED SCOTTISH SALMON*

Sriracha barbecue sauce, smashed sweet potatoes, grilled asparagus, cilantro, artisan baguette 22

^(GF) sub gluten-free bread 1

^(NEW) CENTER CUT PORK CHOP

Bone-in 9oz chop, miso peach glaze, mashed potatoes, grilled asparagus, granny smith apple, pickled onion, artisan baguette 23

GREEK CHICKEN

Garbanzo beans, kidney beans, steamed broccoli, artichokes, tomatoes, scallions, capers, mashed potatoes, lemon Parmesan sauce, fresh basil, artisan baguette 19

^(GF) sub gluten-free bread 1

SMOKED BRISKET BOWL

Southwest smoked brisket, Italian black rice, black beans, corn, roasted cherry tomatoes, candied jalapeños, pico de gallo, lemon pepper avocado 18

LOBSTER TRUFFLE PASTA

Fettuccine, Parmesan gratin, scallions, bread crumbs, artisan baguette 30

BLACKENED CHICKEN ALFREDO

Fettuccine, house-made alfredo sauce, red onions, tomatoes, fresh basil, artisan baguette 15.5

^(NEW) JUMBO LUMP CRAB CAKE

5oz crab cake with parmesan bread crumb, lemon, shallot, and scallion, white wine, grilled corn & garbanzo bean succotash, herbs, hot sauce beurre blanc, artisan baguette 23

BLACKENED REDFISH

6 oz. filet, Italian black rice, tomatoes, crispy arugula, crispy garlic, white wine Parmesan cream sauce, artisan baguette 26

^(GF) sub gluten-free bread 1

QUESADILLA

Southwest seasoning, mozzarella, cheddar, lemon pepper avocado, sour cream, pico de gallo, skinny fries

Chicken 15 | Steak 17.5

BEEF & LAMB BOLOGNESE

Fettuccine, tomato sauce, fine herbs, butter, Parmesan, artisan baguette 18

HEALTHY INSPIRATIONS

SESAME CRUSTED AHI TUNA BOWL ^(GF)

Sweet potato noodles, edamame, asparagus, pickled mango, nori, peanuts, miso vinaigrette, sambal aioli 18

OAK GRILLED EGGPLANT ^(V)

Angry tomato sauce, mozzarella, Parmesan, goat cheese, basil pesto, Parmesan breadcrumbs, crispy garlic, red chili flakes, artisan baguette 14.5

STEAK BOWL

Tenderloin tips, balsamic mushroom farro, lemon pepper avocado, artichokes, roasted red bell pepper, caramelized onions, salsa verde, scallions, sunflower seeds 19

CHICKEN & RICE BOWL ^(GF)

Peanut chicken, Italian black rice, garbanzo beans, lemon pepper avocado, tomatoes, spicy cucumbers, mangoes, hard-boiled egg, smashed sweet potatoes 17

+ sub Scottish salmon filet* 5

SALMON BOWL

Oak-grilled salmon, ancient grain tabbouleh, grilled hearts of palm, oven-roasted tomatoes, almonds, kidney beans, romesco sauce 18

TEMPEH WRAP ^(V)

Shredded lettuce, tomatoes, cheddar, chipotle aioli, grilled onions & jalapeños, spinach tortilla, cilantro, sweet potato fries 15

THAI PEANUT CHICKEN WRAP

Sliced chicken, cabbage slaw, roasted red bell peppers, red onions, tomatoes, peanuts, scallions, cilantro, mint, spinach tortilla, side of Thai peanut sauce, sweet potato fries 15

+ sub grilled tenderloin tips* 2

AVOCADO TOAST ^(V)

Lemon pepper, two fried eggs, tomatoes 14.5

+ add chicken apple sausage 2 ^(GF) sub gluten-free bread

CHICKEN LETTUCE WRAPS

Iceberg lettuce, avocado, peanuts, crispy garlic, cilantro, scallions, pickled red onions, Asian vinaigrette, sambal aioli, sweet potato fries 15

SOUPS

BUTTERNUT SQUASH ^(V)

Toasted almonds, olive oil, scallions 12

ROASTED BACON & TOMATO BASIL SOUP

Garnished with a petite grilled cheese sandwich 12

TORTILLA SOUP

Southwest chicken, black beans, roasted corn, tomatoes, red onions, scallions, cilantro, cheddar, tortilla strips 14

SALADS

BLACKENED SALMON SALAD ^(GF)

6oz. Scottish salmon filet, baby spinach, arugula, walnuts, granny smith apple, oven-roasted tomatoes, pickled red onions, strawberries, strawberry balsamic vinaigrette 22

MIXED GREENS SALAD

Oak-grilled chicken breast, mixed greens, sun-dried tomatoes, cherry tomatoes, cucumbers, artichokes, croutons, Parmesan cheese, balsamic vinaigrette 15

TENDERLOIN COBB SALAD ^(GF)

Tenderloin tips, mixed greens, oven-roasted tomatoes, bacon, Swiss, grilled heart of palm, pickled red onions, deviled eggs, lemon pepper avocado, house-made Russian dressing 19

CHICKEN & ANCIENT GRAIN SALAD

Oak-grilled chicken breast, ancient grain tabbouleh, arugula, artichokes, oven-roasted tomatoes, sun-dried tomatoes, heart of palm, cucumber, lemon pepper avocado, sunflower seeds, crispy garlic, caramelized onions, lemon vinaigrette 17.5

CAESAR SALAD

Cajun chicken breast, romaine, Parmesan cheese, croutons, Caesar dressing 15

THAI CHICKEN SALAD ^(GF)

Oak-grilled chicken breast, arugula, cabbage, mixed greens, edamame, mandarin oranges, black beans, chopped peanuts, Thai peanut dressing 16.5

FIRE IT UP

Live oak-grilled proteins with a choice of rub, sauce and two sides.

CHOOSE A PROTEIN

CERTIFIED ANGUS BEEF RIBEYE 12 OZ. 38

ANGUS BEEF TENDERLOIN 6 OZ. 32

CENTER CUT PORK CHOP 9 OZ. 23

AHI TUNA 6 OZ. 18

REDFISH* 6 OZ. 26

SCOTTISH SALMON* 6 OZ. 22

CHICKEN BREAST 8 OZ. 19

CHOOSE A RUB

H1 STEAK RUB

SOUTHWEST

CREOLE

HERBS DE PROVENCE

LEMON PEPPER

BLACK PEPPER

CHOOSE A SAUCE

ASIAN VINAIGRETTE

ROMESCO SAUCE

H1 STEAK SAUCE

APRICOT BARBECUE

BEURRE BLANC

CHIPOTLE BUTTER

HOLLANDAISE

CHOOSE TWO SIDES

PICK TWO FROM THE SIDE SHOWS BELOW

SIDE SHOWS

CREAMED CORN 4.5 ^(V) ^(GF)

MAC & CHEESE 4 ^(V)

SMASHED SWEET POTATOES 3 ^(V) ^(GF)

MASHED POTATOES 3 ^(V) ^(GF)

HERBED SWEET POTATO FRIES 3.5

PARMESAN TRUFFLE FRIES 3.5

SKINNY FRIES 3

ON THE HEALTHY SIDE

STEAMED BROCCOLI 4 ^(V) ^(GF)

GRILLED ASPARAGUS 5 ^(V) ^(GF)

ITALIAN BLACK RICE 4 ^(V) ^(GF)

MIXED GREENS SIDE SALAD 5 ^(V) ^(GF)

BURGERS & HANDHELDS

Gluten free bread available

HANGOVER BURGER

Beef patty, American cheese, over-easy egg, bacon jam, pickled red onions, arugula, crispy garlic, brioche bun, skinny fries 17

NEW BUFFALO BURGER

8oz Buffalo patty, Swiss, harissa aioli, arugula, pickled red onions, sunflower seeds, crispy garlic, scallion, brioche bun, skinny fries 17

SIGNATURE FRIED CHICKEN

Honey mustard barbecue sauce, dill pickles, brioche bun, skinny fries 14

+ add bacon jam and fried egg 2.5

REUBEN

Pastrami, baby Swiss, house-made sauerkraut, house-made Russian dressing, sourdough, skinny fries 15

SOUTHWEST CHICKEN CLUB

Bacon, lettuce, tomatoes, avocado, onions, chipotle mayo, toasted sourdough, skinny fries 14.5

AHI TUNA SANDWICH

Asian slaw, wasabi aioli, pickled onion, crispy garlic, jalapeños, brioche bun, skinny fries 17

COWBOY BURGER

Beef patty, white cheddar, yellow cheddar, avocado, bacon, mixed greens, grilled onions & jalapeños, tomatoes, dill pickles, brioche bun, skinny fries 16.5

THE AMERICAN BURGER 2.0

Beef patty, American cheese, bacon, lettuce, pickles, red onions, Russian dressing, brioche bun, skinny fries 16.5

THE BEYOND BURGER **V**

Beyond Meat® Patty, white cheddar, house-made Russian dressing, baby spinach, brioche bun, skinny fries 15

SMOKED BRISKET GRILLED CHEESE AND ROASTED BACON & TOMATO BASIL SOUP

Smoked brisket, American cheese, white cheddar, sourdough; roasted bacon & tomato basil soup 15

CRISPY MAHI MAHI TACOS

Asian slaw, avocado, tomatoes, cilantro, wasabi aioli, corn tortillas, side salad 14

FOR KIDS 12 & UNDER

Served with skinny fries and fountain soda.

KIDS PASTA **V**

Choose from elbow noodles with cheese or tomato sauce, or fettuccine with house-made alfredo white sauce 9

CHEESE QUESADILLA **V**

Cheddar and mozzarella 9

GRILLED CHEESE SANDWICH **V**

American cheese, brioche 9

KID'S CHEESEBURGER

American cheese, brioche bun 9

TENDER TRIO

Three all-natural chicken tenders 9

OLD FASHIONED MILKSHAKES

DIRTY CHAI

Vanilla ice cream, espresso, cocoa powder, cinnamon stick 8

COOKIES & CREAM

Oreo® cookie ice cream, chocolate syrup, Oreo® cookie crumbles, cocoa powder, Chantilly cream, toasted marshmallow 8

CAMPFIRE

Vanilla ice cream, smores sauce, toasted marshmallow, Chantilly cream, graham cracker crumbles 8

STRAWBERRY

Vanilla ice cream, strawberry puree, Sugar in the Raw, Chantilly cream, fresh strawberry 8

PEANUT BUTTER CUP

Vanilla ice cream, chocolate syrup, peanut butter, Oreo® cookie crumbles, chopped peanuts, mini chocolate chips, Chantilly cream 8

SMOOTHIES



STRAWBERRY BANANA **V**

Almond milk, strawberries, bananas, Greek yogurt, organic maple syrup 9

KING'S SMOOTHIE **V**

Almond milk, banana, chocolate syrup, peanut butter, local honey 9

MANGO BERRY **V**

Almond milk, strawberries, mangoes, Greek yogurt, organic maple syrup 9

BREWED TEA

	12 oz.	16 oz.	24 oz.
SPECIALTY ICED TEA			3.50
WHOLE LEAF HOT TEA	2.50	3.00	
HOT TEA LATTE	3.50	4.00	

TEA FLAVORS: Earl Grey, English Breakfast, Jasmine Green, Wow Mint & More

FEATURED WINES

REDS

CABERNET SAUVIGNON, UNSHACKLED, CALIFORNIA 10 20 240
The palate is rich and intertwines layers of blue and dark berryfruits, coupled with morish chocolate and mocha notes.

SPANISH RED, RIOJA CRIANZA, SPAIN 10 20 240
A juicy, berry-oriented Rioja with a stony edge to the black cherries and plums. Firm, bright and succulent on the palate with medium body.

PINOT NOIR, MARK WEST, CALIFORNIA 10 20 240
Brimming with layers of red and dark cherries that are complemented by notes of toasted oak, brown spice and nutmeg. The mouthfeel is full and plush with a long, rewarding finish.

MALBEC, CATENA, MENDOZA, ARGENTINA 10 20 240
Deep aromas of ripe red and dark fruits are joined by delicate violet and lavender notes, with traces of vanilla and mocha

MALBEC, ZUCCARDI SERIE A, MENDOZA, ARGENTINA 25
Intense and lively red-purple color. Red ripe fruit aromas such as prunes and cherries, with black pepper and tobacco. One can also detect chocolate, cherry liqueur, and spicy notes. Soft and velvety entry, firm tannins, with a lovely, juicy finish.

CABERNET SAUVIGNON, CHATEAU STE. MICHELLE, WASHINGTON STATE 35
This Cabernet Sauvignon from Washington's renowned Chateau Ste. Michelle showcases the elegance and complexity of the varietal, with dark fruit flavors, a touch of spice, and a hint of oak. It's full-bodied with a rich texture and a long finish, making it a perfect match for robust dishes.

WHITES

CHARDONNAY, NIELSON, CALIFORNIA 10 20 240
Aromas of fresh pineapple, green apple, and lemon zest, complemented by subtle notes of toasty oak and butter.

SAUVIGNON BLANC, SEA PEARL, NEW ZEALAND 10 20 240
The palate is light-bodied, which builds up and ends on a long, fine and appetizing mineral finish with undertones of ripe greens, gooseberry and currants.

PINOT GRIGIO, FINI BARONE ITALY 10 20 240
Delicate floral aromas with notes of lemon. Refreshing flavors of honeydew and ripe apples are balanced with a bright acidity and warm minerality.

PROSECCO, TIAMO, VENETO, ITALY 10 20 240
A superbly balanced sparkling wine that is dry but with good fruit. It has rich, fruity aromas of apples, pears and citrus. It has a long and fruit filled elegant finish.

CHARDONNAY, JOEL GOTT, CALIFORNIA 24
This unoaked chardonnay has aromas of pear, sweet-tart apple and mango with notes of citrus and honeysuckle. On the palate, the wine opens with bright fruit flavors, followed by crisp minerality on the mid-palate and a long, clean balanced finish.

CHENIN BLANC, MAN, SOUTH AFRICA 18
MAN Chenin Blanc is crisp and light-bodied, with appropriate degrees of bright fruit and acidity to entice the palate. A rich mouthfeel makes this wine suitable as an aperitif, and also a fine companion to a wide range of cuisines.

COCKTAILS

Featuring our version of vodka

LYCHEE COSMO
Cranberry juice, lychee, sparkling wine 10

NEW LAVENDER LEMON DROP
Lavender syrup, lemon juice, lemon twist garnish 10

NEW STRAWBERRY BASIL LEMONADE
Lemon juice, simple syrup, strawberry 10

THE KITCHEN MARGARITA
Frozen margarita, lime, lemon, tequila lime black salt 10

FLIGHTS

FROZEN MARGARITA FLIGHT
Classic, Prickly Pear, Mango Lime, Strawberry 18



*Our kitchen is NOT gluten-free and cross-contact may occur. Some dishes may contain nuts, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness. Please let us know of any food allergies. Substitutions may require additional charges.