




LUNCH & DINNER



THE KITCHEN

TUESDAY – FRIDAY: 10:30 AM - CLOSE
SATURDAY & SUNDAY: 3 PM - CLOSE

BEGINNINGS



- TRUFFLE MAC & CHEESE GRATIN** 
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** 
Bacon jam, candied jalapeños, chives 8
- CRISPY CAULIFLOWER** 
Harissa 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
 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
 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
 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** 
Sweet potato noodles, edamame, asparagus, pickled mango, nori, peanuts, miso vinaigrette, sambal aioli 18
- OAK GRILLED EGGPLANT** 
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** 
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** 
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** 
Lemon pepper, two fried eggs, tomatoes 14.5
+ add chicken apple sausage 2  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** 
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** 
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** 
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** 
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  
- MAC & CHEESE 4 
- SMASHED SWEET POTATOES 3  
- MASHED POTATOES 3 

- HERBED SWEET POTATO FRIES 3.5
- PARMESAN TRUFFLE FRIES 3.5
- SKINNY FRIES 3

ON THE HEALTHY SIDE

- STEAMED BROCCOLI 4 
- GRILLED ASPARAGUS 5 
- ITALIAN BLACK RICE 4 
- MIXED GREENS SIDE SALAD 5 

LUNCH & DINNER

THE KITCHEN

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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

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

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

CHEESE QUESADILLA

Cheddar and mozzarella 9

GRILLED CHEESE SANDWICH

American cheese, brioche 9

KID’S CHEESEBURGER

American cheese, brioche bun 9

TENDER TRIO

Three all-natural chicken tenders 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

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

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

KING’S SMOOTHIE

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

MANGOBERRY

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

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 20

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

LAVENDER LEMON DROP

Lavender syrup, lemon juice, lemon twist garnish 10

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.