

please no special requests or substitutions

appetizers



Wings Chicken wings tossed in our delicious house-made (no refun Buffalo Sauce, BBQ, Dry Rub,* Korean BBQ, Garlic Parmesan or Naked. Served with Ranch or Blue Cheese dressing and celery. Full Order **18.50** Half Order **9.50** (Extra Sauces \$1 each).

French Fries 9

Elote Dip Roasted corn, cotija and cream cheese, fresh cilantro, finely diced jalapeno, chili powder and lime. All the flavors of traditional Mexican elote, only much easier to enjoy. Served with house-made tortilla chips. **14**

salads

All dressings served on the side. Choose from Ranch, Blue Cheese, Red Wine Vinaigrette and Thai Vinaigrette Extra salad dressings **\$1**

Thai Coconut Quinoa Salad Thai style salad mix with napa cabbage and snap peas. Topped with fresh mango, cucumber, carrot, red onion, cilantro, coconut quinoa, toasted peanuts and crispy wonton strips. Served with our Thai Vinaigrette on the side. **17**

House Salad Crispy artisan greens with mini heirloom tomato, cucumber, carrot, and red onion. See above for dressing choices and add-on options. **14**

Fresh Veggie Protein Crispy artisan greens with quinoa, roasted corn, avocado, napa cabbage, radish, cucumber, carrot, mini heirloom tomato, feta and red wine vinaigrette on the side. **17**

Add to any Salad Beef Patty \$6, Impossible Patty \$5, Chicken Breast \$5 or Smoked Salmon \$6



Served with fries or celery sticks & Ranch.

Grilled Cheese • Grilled Chicken Breast

sandwiches

All sandwiches served with fries. Substitute Side Salad for \$3

Cluck Norris Grilled chicken breast topped with smoked gouda & a drizzle of BBQ sauce. Dressed with our house-made jalapeno arugula aioli and fresh apple arugula slaw. Ruthless Justice available upon request. **17**

Smoked Salmon BLT Smoked Salmon served on Sourdough with Applewood Smoked Bacon, Lettuce, Tomato, and horseradish peppercorn mayo with lemon zest. **17**

burgers^{*}

All burgers are a fresh, 1/2 pound beef patty. Served with fries, lettuce, tomato, and onion. Pickles on the side.

Lone Star Cheddar, applewood smoked bacon, onion rings, and BBQ sauce. 21

Bacon Cheese Applewood smoked bacon and your choice of Cheddar, Pepper jack, Swiss or Blue Cheese. **21**

Green Chili House-made green chile jam, roasted green chile, jalapeno arugula aioli and pepper jack cheese. **21**

Mushroom Swiss Swiss and fresh grilled mushrooms. 21

Classic Brewery Burger Simple. Tasty. 20

Burger of the Moment Ask your server for details. 21

Substitute Side salad for \$3, Impossible Burger \$5, Additional Beef Patty \$6, Gluten Free Bun \$1, Chicken Breast (no charge) Add Avocado \$2

All Burgers Cooked Medium Unless Otherwise Specified* *<u>Notice</u>: Consuming raw or undercooked meats may increase your risk of foodborne illness.

The following allergens are used in our kitchen: Milk, Eggs, Fish, Wheat, Tree Nuts, Soy, Peanut, & Sesame. While we do our very best to accommodate those with food allergies, please be aware a minimal risk of exposure exists.

PLEASE WATCH YOUR STEP WHEN YOU GO OUT ONTO THE ROOFTOP

ORDER YOUR FOOD & DRINKS AT THE COUNTER ON THE ROOFTOP

THERE ARE 2 BATHROOMS ON THE ROOFTOP