



TO SHARE

● SWEET POTATO HUMMUS & CRUDITÉS

Sweet potato-garbanzo bean purée, pita chips, vegetables

● ROASTED POBLANO GUACAMOLE

Pickled vegetables, Cotija cheese, tostadas

CHICKEN VEGETABLE EGG ROLLS

Soy ginger & sweet chili dipping sauces

9

COCONUT SHRIMP

Pineapple-Sriracha soy dipping sauce

9

8

BUTTERMILK FRIED CHICKEN SLIDERS

Lettuce, tomato, spicy citrus slaw

10

8

● NACHOS

Black beans, cheddar, pepper jack, jalapeños, tomatoes, pico de gallo, sour cream, choice of carnitas or chipotle chicken • Add guacamole \$2

11

GREENS

Add chicken \$5; Add salmon, halibut or shrimp \$8

CAESAR SALAD

Romaine, croutons, Parmesan, lemon

9/12

● MIXED GREENS

Seasonal mix, tomatoes, carrots, goat cheese, hazelnuts, champagne vinaigrette

9/12

● COBB SALAD

Chicken, avocado, bacon, blue cheese, olives, tomatoes, hard-boiled egg, red wine vinaigrette

15

● SUPER POWER SALAD

Kale, wheat berries, pickled beets, currants, pistachios, goat cheese, chia seed-red wine vinaigrette

11/15

● MIXED BERRY SALAD

Fresh berries, feta, almonds, spinach, baby kale, champagne vinaigrette, Greek yogurt-poppy seed dressing

14

● CHICKEN CHOP CHOP

Snap peas, romaine, cabbage, tomatoes, almonds, cucumbers, sesame seeds, mandarins, wontons, carrots, breadsticks, ginger-sesame vinaigrette

10/14

● STEAK SALAD*

6 oz. sirloin, Peppadew peppers, red potatoes, blue cheese, haricot verts, capers, tomatoes, horseradish dressing

16

SPLASH BOWLS

Add grilled chicken, pork carnitas or chipotle chicken \$5; Add beef shortrib \$6
Add salmon, halibut, or shrimp \$8; Add grilled sirloin \$8

● SESAME-TERIYAKI RICE BOWL

13

Bell peppers, bok choy, cabbage, carrots, snap peas, zucchini, white rice

VEGAN BOWL

15

Roasted cauliflower, asparagus, yams, kale, quinoa, chickpeas, fregula, brown rice, curried coconut sauce

● SOUTHWEST BOWL

13

Spiced quinoa, sweet potato, cilantro, black beans, corn, avocado, cotija cheese, spinach, rojo salsa

● GLUTEN-FREE OPTIONAL SELECTION

* Consuming raw or undercooked foods to order may increase your risk of food borne illness.

An 18% service charge will be added to groups of 8 or more and to guest checks of all members younger than 18. Reservations accepted (maximum 18).

BURGERS & SANDWICHES

All burgers and sandwiches are served with choice of fries, sweet potato fries, tater tots, green or caesar salad, fresh fruit, chips or a cup of soup. A garden burger and gluten-free bun may be substituted upon request.

● SPLASH BURGER*

Choice of Creekstone Farms beef burger, grilled chicken breast or ground turkey burger, lettuce, tomato & red onion on brioche bun

ADD FOR \$1 | Cheese, caramelized onions, Mama Lil's Peppers,

ADD FOR \$1.50 | Applewood bacon, avocado, mushrooms, fried egg

FRENCH DIP / TURKEY DIP

Thinly-sliced roast beef or turkey, Guinness au jus, baguette

ADD FOR \$1 | Cheese, caramelized onions, Mama Lil's Peppers

● MELTDOWN

Melted Brie, ricotta & white cheddar with fig jam, caramelized onions & arugula on sourdough

13

● MATCH POINT

Roasted turkey, Applewood bacon, avocado, lettuce, Swiss cheese, basil pesto, sun dried tomato mayo on multigrain

8/12

● CORNED BEEF REUBEN

Marble rye, Swiss cheese, sauerkraut, Thousand Island, pickle

13

● THE DEEP END

Albacore tuna, dill, mustard, pickle relish, celery, red onion, mayo & butter lettuce on toasted multigrain

8/12

CHOICE BIRD

Grilled or blackened chicken, crisp romaine & Caesar dressing on flour tortilla

12

MAIN PLATES

● SESAME SALMON*

Edamame, sesame seeds, brown rice, scallions, wakame salad, broccolini, miso-ginger dressing

20

HALIBUT & CHIPS

House-made lemon-dill tartar, slaw, fries

16

● BEEF SHORT RIB

Braised beef short rib, asparagus, baby turnips, spicy pickles, cipollini onions, brown rice

Add egg \$1.50

17

● STEAK FRITES*

6 oz. sirloin, blue cheese aioli, red wine butter, vegetable

17

BANG BANG SHRIMP PASTA

Shrimp, capellini, scallions, Sriracha-sweet chile sauce

18

● BAJA FISH TACOS

Blackened halibut, pineapple salsa, avocado, cabbage slaw, tortilla chips, roasted tomato salsa

15

SPAGHETTI & MEATBALLS

House-made meatballs, cheesy garlic bread, marinara sauce, Parmesan, basil

11/16

● CARNITAS

Slow-roasted pork, cilantro, rice, pinto beans, pickled onions, flour tortillas

15

ROASTED CHICKEN BREAST

Farro, currants, pine nuts, spinach, preserve lemon sauce

16

● CHIPOTLE CHICKEN QUESADILLAS

Cheddar, pepper jack, black bean & corn salsa, sour cream, pico de gallo, flour tortillas

13

MARGHERITA PIZZA

Marinara, mozzarella, basil

13

happy hour

Monday-Friday 3-5 p.m.

ALL ITEMS \$5

KOBE BEEF SLIDERS*

● ROASTED POBLANO GUACAMOLE

● NACHOS

MARGHERITA PIZZA

COCONUT SHRIMP

● SHORT RIB STREET TACOS

• \$5 HOUSE WINE • \$3 DRAFT BEERS •

sides

FRENCH FRIES 4

TATER TOTS 4

SWEET POTATO FRIES 4

FRUIT CUP 4

GUACAMOLE 5

CHICKEN 5

SHRIMP / SALMON* 8

AVOCADO 4

COTTAGE CHEESE 3

COLE SLAW 4

STEAMED VEGETABLES 5



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