

# BREAKFAST

SATURDAY - SUNDAY 10AM - 2PM

## THE WEEKENDER BLOODY MARY

*a local favorite*

our signature bloody mary with all the extras: salami, pepperoni, pepperoncini, cheese, beef stick, cherry tomato, celery, pickle, lemon, lime, jumbo shrimp and an 8oz beer chaser 12

### STEAK & EGGS\*

hand cut USDA center cut sirloin served with eggs and hashbrowns 6oz 18 12oz 25

### GRILLED BREAKFAST BURRITO

hashbrowns, scrambled eggs, pico, chipotle hollandaise, pepper jack, shaved ribeye, black beans with fresh fruit 13

### BISCUITS & GRAVY\*

homemade biscuits with classic sausage and bacon gravy served with choice of two eggs 11

### FRENCH TOAST

challah bread with our grand marnier batter and caramel, with choice of sausage or bacon 12

### HASH BROWNS G V

freshly grated potatoes, sweet cream butter, chives 4

### SOUTHERN CHICKEN FRIED STEAK\*

marinated new york strip, fried eggs, hashbrowns, and toast served with classic sausage gravy 15

### CREPES

homemade crepes filled with nutella topped with whipped cream and fresh berries 8

### BIG 4 BREAKFAST\*

two eggs any style with hashbrowns, your choice of bacon or pork sausage links served with toast 9

### JUEVOS BENEDICT V

english muffin, black bean, grilled tomato, avocado, chipotle hollandaise 10

### SAUSAGE & SMOKED CHEDDAR OMELETTE

sausage links, tillamook cheddar, spinach, roasted red pepper served with toast 10

## FEATURED COCKTAILS

### WEEKENDER MIMOSA

orange juice, champagne, served with fresh fruit 13

### IRISH COFFEE

tullamore dew irish whisky, brown sugar, heavy cream, fresh coffee 8

### MIMOSA MULE

titos vodka, prosecco, ginger beer, orange juice 7

### MEZCAL SUNRISE

del maguey vida mezcal, prosecco, orange juice, pomegranate syrup 7

V; Vegetarian item | G; Gluten sensitive item. Please note Number 4 cannot guarantee 100% gluten free  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## APPETIZERS

*starters and sharers*

### TABLESIDE GUACAMOLE **V G**

fresh avocado mashed tableside with red onion, tomatoes, lime juice, cilantro, and garlic served with tortilla chips 13

### ASPARAGUS FRIES **V**

beer battered asparagus served with garlic dijon aioli sauce 13

### CHISLIC

marinated beef bites served with horseradish aioli sauce 13

### SIGNATURE NACHOS **G**

tortilla chips, pulled chicken, cilantro habanero pesto cream, pepper jack cheese, pico de gallo 14

### SHRIMP COCKTAIL **G**

five jumbo shrimp cooked in house, chilled served with cocktail sauce and lemon 13

## ENTRÉES

*filling classics*

### FETTUCCINE ALFREDO **V G upon request**

housemade parmesan cheese sauce, fettuccine 16  
add chicken 5    add chislic 7  
add seared tuna\* 9    add shrimp 7    add salmon 8

### SIRLOIN

a center cut sirloin served with asparagus and mashed potatoes    6oz 18    12oz 25

### RIBS

house smoked pork spare ribs, texas bbq served with double fried hand cut french fries    quarter rack 13    half rack 18    full rack 28

### PESCATORE

egg pappardelle, lobster pesto cream sauce, jumbo sea scallops, shrimp, fresh basil 26

### LINGUINE AND MEATBALLS

linguine noodles, zesty marinara sauce, house blend meatballs 19

## SANDWICHES

*tasty perfection between slices of bread*

*served with choice of double fried hand cut french fries or cole slaw  
gluten free bun 2; sub salad 2*

### CHICKEN BACON RANCH

grilled chicken, smokehouse bacon, lettuce, tomato, ranch dressing on ciabatta roll 13

### THE CLASSIC BURGER\*

ground chuck, house-cured bacon, tillamook cheddar, butter lettuce, tomato, onion 14

### FISH & CHIPS

fresh alaskan beer battered cod, double fried hand cut french fries, coleslaw, tartar sauce 16

### SHORT PANTS

fresh mozzarella, vine ripened tomatoes, mixed greens, shaved red onion, avocado, basil coulis, balsamic vinaigrette on ciabatta roll 10    add chicken 5

### MEATBALL SANDWICH

house blend meatballs smothered in marinara and topped with melted swiss and mozzarella on french hoagie 15

## SALADS

*fresh and delicious*

### COCONUT CHICKEN SALAD

coconut crusted chicken breast tossed with mixed greens, mandarin oranges, julienne red onions, sliced strawberries, honey dijon dressing 14

### CHICKEN COBB SALAD

mixed greens, grilled chicken, diced tomatoes, avocado, bacon, cucumbers, hard-cooked egg, bleu cheese crumbles, choice of dressing 14

### WEDGE SALAD **G**

crisp fresh lettuce wedge with bacon, tomatoes, bleu cheese crumbles, choice of dressing 8

## SIDES

ASPARAGUS 6 | FRESH FRUIT 5 | ROASTED CAULIFLOWER 7 | HAND CUT FRENCH FRIES 4 | SIDE BREAD 3 | GARLIC MASHED POTATOES 6 | SIDE SALAD 5 | BACON MAC & CHEESE 6

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# DESSERT

*housemade by our professional pastry chef*

## MOLTEN BUTTERSCOTCH CAKE

Rich butterscotch cake with a hot liquid center, custard ice cream, cashew brittle, and caramelized bananas 8  
*this cake is baked fresh to order (20 minutes)*

## LEMON CREAM CHEESECAKE

Lemon cream cheesecake with triple berry compote, whipped cream, and lemon zest 9

## CREME BRULÉE SAMPLER G

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Ask your server about our seasonal flavors 9

## NUTELLA PRALINE CREPE CAKE

Crème chantilly, chocolate cigarillos, candied pecans 9

## CHOCOLATE ESPRESSO TORTE G

Almond florentine cookie, raspberry sorbet, and aroina berry couli 8

## DARK CHOCOLATE COCONUT TART VEGAN, G

Chocolate coconut cream filling, coconut almond tart, shredded coconut, fresh berries 10