

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 southern sawmill 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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