

BITE, BITE, PASS

OCTOPUS AND FENNEL ESCABECHE* (GF) 12
Orange and Lime Juice, Smoked
Paprika, Crispy Potato

WINGS 8
Smoked & Grilled, Tossed in Fresno Pepper and
Black Garlic Buffalo Sauce, Blue Cheese.

BACON FLIGHT (GF) 15
Four Styles of House-Cured Bacon,
Four Badass Beers, 'Nuf Said.

PICKLE RICK JAR (V) 6
Seasonal Beer Pickles, Take home that Jar!

VEGAN QUESO (V) 10
That's right, VEGAN Queso. Made with a whole bunch
of yummy goodness, served with Guacamole, Pico,
Fried Plantains and House Tortilla Chips.

PICADILLO QUESO 10
Picadillo Beef, Guacamole, Queso Fresco,
Cilantro and House Tortilla Chips.

POUTINE 12
Marble Potatoes, Pulled Chicken, Brown Gravy,
Herbed Goat Cheese.

BUFFALO VEGGIES (V) 8
Pickled and Grilled, Tossed w/ Buffalo Sauce,
Coconut Ranch.

GREENS

MARKET FISH* (GF) 14
Seasonal Greens, Grilled Fish, Roasted Acorn Squash,
Pickled Red Onions, Watermelon Radish, Red Cabbage,
Pepitas w/ Lemon Thyme Vinaigrette.

DRUNKEN STEAK* 14
Beer-Glazed Bistro Filet, Arugula, Frisee, Fennel,
Peppadew Peppers, Smoked Mozzarella, Sourdough
Croutons, Bacon Balsamic Vinaigrette.

FIG AND BEET (V) 12
Arcadian/Mix, Toasted Pepitas, Roasted Vegetables,
Black Mission Figs, Charred Beets, Goat Cheese,
Charred-Pear Vinaigrette
(Sub Vegan Cashew Cheese for Vegan)

HOUSE 5
Seasonal Greens, Red Onion, Heirloom Tomato,
Cucumber, Herbed Goat Cheese,
Malt Vinaigrette, Onion, Croutons.

BURGERS

Sub Fries for Chips for \$1.50

COMA* 14
Brisket/Bacon Patty, Stout Mustard, Butter Lettuce,
Tomato, Smoked Cheddar, Onion Jam, Fried Shallot,
Brioche. You'll need a nap after eating this one.

THICK AND MORTY* 13
Wagyu Chuck, American Cheese, House Bacon, Steak
Sauce, Grilled Onion, Fries. What a burger.

THE PARLOR PATTY MELT* 13
This is not the greatest Patty Melt in
the World, no. This is just a tribute.

BRAIN DEAD

BEER. FOOD. GOOD.

ENTREES

FISH AND GRITS* 14
Market Fish, Homestead Gristmill Grits, House Hot
Sauce Butter, Arugula, Pickled Red Onions,
and All That Pimp Shit.

CHIPOTLE CHICKEN TENDERS 12
House Fries, Blue Cheese Crumbles, Ranch.

FRIED CHICKEN 15
½ Redbird Farms Chicken, Brussels Sprouts w/ Lamb
Bacon & Hammer of the Gods Vinegar.

BISTRO FILET 17
Smoked and Grilled Filet of Beef,
Crushed Marble Potatoes, Steak Sauce.

MAC AND TREES (V) 12
Vegan Mac and Cheese w/ Roasted Broccolini

SANDWICHES

Sub Fries for Chips for \$1.50

HOLEY CHEEZUS 10
Swiss and Cheddar w/ Dr. Pepper-Glazed Tomatoes and
Arugula, Texas Toast. Sacrilicious.
Served w/ Tomato Soup.

T.A.B.L.E. 12
House Pork Bacon, Tomato, Avocado, Arugula,
Egg, Sriracha Aioli, Sourdough.

THE GOOD HERBIVORE (V) 12
House Smoked Tempeh, Sweet Mesquite Sauce,
Avocado, Arugula, Bell Peppers, Onions, Garlic,
Sourdough. Like the T.A.B.L.E., but Vegan.

CUBANO 13
Serrano Carnitas, Dr. Pepper Ham, Swiss,
Stout Mustard, House Pickles, Hoagie.

REUBEN 13
House Corned Beef, Red and Green Sauerkraut,
Russian Dressing, Swiss, Marble Rye.

BEETS ME BURGER (V) 12
Smoked Beet Steak, Cashew Cheese, Stout Mustard,
Smokey Tempeh, Lettuce and Tomato

SWEETS

MILK & COOKIES 7
Spent Grains and Stuff We Like
- Baked Fresh To Order!

WHOOPIE PIE 7
Seasonal Cookie Sandwich