



SNACKS & SMALL PLATES

FAV	FIRE-ROASTED BRUSSELS SPROUTS V	10
	Tossed with sweet chili glaze	
	COCKTAIL MEATBALLS	10
	Topped with mozzarella, marinara and basil threads	
	BAKED GOAT CHEESE	14
	Topped with your choice of homemade bacon jam or crumbled candied walnuts and dried apricots served with a toasted baguette	
	SOUTHWESTERN QUESADILLAS	14
	Beef tenderloin or grilled chicken with mozzarella, black bean salsa, guacamole and chipotle chili sauce	
FAV	HOMEMADE HUMMUS V	10
	Choice of Tuscan, jalapeño or green goddess hummus with toasted pita bread	
	Add carrots and cucumbers +2, Make it a trio +5	

	CAST-IRON SPINACH ARTICHOKE DIP V GF	15
	Served with homemade tortilla chips, pico de gallo and tzatziki	
	CRAB CAKES	16
	Topped with sweet roasted corn, red bell pepper, chipotle chili sauce and baby greens	
	SRIRACHA CHICKEN WINGS GF	11
	Served with carrot and celery sticks, fresh jalapeño slices, cilantro and jalapeño feta ranch dipping sauce	
FAV	HOT HONEY POPCORN CHICKEN	9
	Popcorn chicken with a sweet and spicy glaze	
	CRISPY CAJUN CHICKPEAS V	5
	Tossed with homemade Cajun seasoning	
NEW	AHI TUNA POKE NACHOS N	10
	Served on homemade tortilla chips with guacamole, sesame seeds, jalapeño, chives, and chipotle aioli	

GREENS & BOWLS

add proteins

Grilled chicken breast +5
Grilled shrimp +6

Beef tenderloin +7
Grilled or blackened salmon +7
Falafel balls +5

	ASIAN CHOPPED CHICKEN SALAD N	17
	Shredded chicken mixed with red bell peppers, cucumbers, tomatoes, and cilantro served over a bed of mixed greens and tossed with a peanut sesame ginger vinaigrette and topped with wonton strips	
FAV	MANGO AVOCADO CHOPPED SALAD V	17
	Chopped avocado, mango, tomato, jalapeño, green onion, chopped herbs and pepitas in a citrus honey dressing on a bed of arugula	
	CARDINAL COBB SALAD	17
	Crispy chicken, egg, bacon, red onion, tomato and avocado drizzled with feta jalapeño dressing	
	GREEK SALAD V	14
	Cucumbers, cherry tomatoes, radishes, Kalamata olives, red onions and feta cheese on a bed of mixed greens with herb-roasted garlic vinaigrette and pita croutons	
	BLACKENED SALMON SALAD WITH AVOCADO CREMA GF	19
	Blackened salmon served over a bed of kale greens, quinoa, and homemade slaw with crumbled feta cheese and zesty avocado crema	
NEW	AHI TUNA POKE BOWL N	19
	Organic lentil brown rice, ginger glazed brussels sprouts, cucumbers, scallion, avocado, toasted sesame seeds, and chipotle chili drizzle	

	BEEF TENDERLOIN FAJITA SALAD GF	18
	Beef tenderloin, avocado, tomato and mixed greens with feta cheese jalapeño dressing and homemade tortilla strips	
	POWER BOWL V	17
	Two organic quinoa and kale patties over herb basmati rice topped with honey habanero aioli, black beans, pico de gallo, guacamole and sautéed vegetables	
	BRUSSELS SPROUTS & GOAT CHEESE SALAD V	17
	Sweet chili-glazed Brussels sprouts, goat cheese fritters, crushed red pepper flakes and mixed greens	
FAV	VEGAN MEDITERRANEAN FUSION BOWL V GF	17
	Basmati rice with Brussels sprouts, butternut squash, black beans, pico de gallo, avocado relish and cumin cilantro vegan aioli	
	ORCHARD CHICKEN & APPLE SALAD N	17
	Grilled chicken, spinach, feta cheese, crumbled bacon, dried sweet cranberries, caramelized walnuts, and apple slices with maple Dijon vinaigrette	
	FALAFEL BOWL V	17
	Falafel balls, green goddess hummus, roasted quinoa, cucumbers, cherry tomatoes, Kalamata olives, and red onion with cumin cilantro vegan aioli	

SOUPS & SIDES

CREAMY BAKED POTATO SOUP 6
Topped with bacon crumbles, cheddar and chives
CUBAN BLACK BEAN SOUP 6 V GF
Topped with feta cheese and pico de gallo
CHICKEN TORTILLA SOUP 6 GF
Topped with homemade tortilla strips, cheddar and avocado

HOUSE SALAD 6 GF N
Mixed greens, feta cheese, chopped tomato, cucumber, red onion and walnuts with balsamic dressing
ICEBERG WEDGE SALAD 6 GF
Topped with chopped tomato and feta cheese jalapeño dressing
Add bacon crumbles +1
BLACK BEAN ORZO PASTA SALAD 5 V GF
Orzo pasta, red onion, black beans, bell pepper, and cilantro-lime-jalapeño dressing

V vegetarian GF gluten-friendly N contains nuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS and MILK. For more information, please speak with a manager.

20% gratuity will be automatically added to parties of 8 or more.

BURGERS

All burgers are topped with mayo, lettuce, pickles, onions and tomatoes. Served with seasoned hand-cut fries
Substitute a gluten-free bun +3
Add bacon jam to any burger +2

THE OG

Angus beef patty with American cheese

THE CHICKEN BURGER

Your choice of grilled or crispy chicken with avocado, chipotle chili sauce and provolone



BISTRO CHIPOTLE CHEESE

Applewood-smoked bacon, avocado, chipotle chili sauce and American cheese

BEYOND BEEF BURGER V

Vegetarian patty with avocado, provolone, pickled vegetables and chipotle chili sauce

SANDWICHES, WRAPS & TACOS

PHILLY CHEESESTEAK ON CIABATTA

Shaved, sautéed sirloin, melted provolone, caramelized onions, wild mushrooms, bell peppers, and mayo. Served with hand-cut fries



GYRO PITA

Seasoned lamb and beef with tomato, onion and tzatziki. Served with hand-cut fries

SONOMA CHICKEN SALAD ON WHEAT N

Chicken salad, arugula and mayo on whole wheat. Served with black bean orzo pasta salad

BAJA CHICKEN WRAP

Grilled chicken, avocado, black beans, feta cheese, lettuce, tomato and chipotle chili sauce in a wheat tortilla. Served with an iceberg wedge salad with feta cheese jalapeño dressing

CLASSIC CLUB

Ham, turkey, applewood-smoked bacon, American cheese, provolone, lettuce, tomato and mayo on whole wheat. Served with hand-cut fries

CRISPY EGGPLANT TACOS V

Three tacos on homemade avocado tortillas with purple & Napa cabbage slaw, avocado relish, vegan chipotle aioli, pickled vegetables, and Cuban black beans

TEJAS TACOS GF

Three tacos with your choice of spicy beef tenderloin or spicy shrimp on corn or flour tortilla topped with spicy pickled veggies, homemade slaw and honey habanero sauce. Served with black beans

ENTRÉES

GYROS PLATE

Slices of seasoned lamb and beef, tzatziki, jalapeño hummus, lettuce, tomato and onion. Served with hand-cut fries and pita



KABOB PLATE GF

Skewers of grilled chicken or a combination of grilled chicken and beef tenderloin. Served with herb basmati rice, sautéed vegetables, and pita
Beef tenderloin skewers only +2



CAST-IRON CHICKEN POT PIE

Grilled chicken, shredded carrots, green peas, chopped bacon, cheddar, and creamy mushroom sauce topped with puff pastry dough. Served with house salad

SUN-DRIED TOMATO LEMON PASTA

Angel hair pasta tossed in lemon zest and olive oil with capers, sun-dried tomatoes, Parmesan and basil. Served with grilled chicken or shrimp and garlic toast



CHICKEN PARMESAN

Chicken breast coated with crispy breadcrumbs and topped with homemade marinara, mozzarella, and basil threads. Served with penne alfredo pasta and garlic toast



SIZZLING BEEF & SHRIMP FAJITAS

Beef tenderloin and grilled shrimp, Spanish rice, grilled onions, red bell peppers and jalapeños served with flour tortillas, pico de gallo, sour cream and cheddar cheese



PARMESAN-CRUSTED RAINBOW TROUT

Crispy, pan-seared rainbow trout served with sweet chili-glazed Brussels sprouts and sun-dried tomato-lemon pasta

MEDITERRANEAN SALMON GF

Grilled salmon topped with feta cheese, guacamole and chopped tomato. Served with French green beans, butternut squash and pita

ITALIAN MEATLOAF

Homemade meatloaf served with French green beans, whipped potatoes with poblano mushroom cream sauce and garlic toast

THE CHICKEN '401 GF N

Grilled chicken in a sun-dried tomato cream sauce with a hint of curry. Served with basmati rice, sautéed vegetables and pita

POBLANO CHICKEN

Your choice of grilled or crispy chicken served with French green beans, whipped potatoes with poblano mushroom cream sauce and garlic toast

BEEF POT ROAST

Roasted beef braised in red wine with carrots and tomato puree over mashed potatoes topped with fried onions and served with French green beans and garlic toast

WOOD STONE PIZZAS

All of our pizzas are made with homemade pizza dough.

A vegetarian, gluten-free cauliflower pizza crust may be substituted on any of our pizzas +5

GARDEN & GOAT V N

Sweet chili-glazed Brussels sprouts, goat cheese, caramelized onions, red bell peppers, crushed red pepper flakes, Parmesan cheese, balsamic reduction and basil pesto marinara

PESTO MARGHERITA V N

Cherry tomatoes, mozzarella, arugula and fresh homemade basil pesto



PROSCIUTTO PESTO N

Prosciutto, goat cheese, caramelized onion, rosemary, fresh homemade basil pesto, and balsamic glaze

TRUFFLE MUSHROOM V N

Mushrooms, crushed red pepper flakes, mozzarella, Parmesan, arugula, fried egg, basil pesto marinara and white truffle oil

THE BOSS

Pepperoni, jalapeño sausage, Parmesan, crushed red pepper flakes, pico de gallo and creamy spinach and artichoke sauce

HICKORY

Grilled chicken, applewood-smoked bacon, pineapple, red onion, mozzarella, hickory BBQ sauce and fresh basil

PEPPERONI

Pepperoni, mozzarella and homemade marinara sauce

SHRIMP & MANGO N

Grilled shrimp, mozzarella, cherry tomato and basil pesto sauce topped with diced mango, feta cheese, arugula and honey habanero drizzle



vegetarian



gluten-friendly



contains nuts

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