

eat

SHARABLES

Good Friends & Good Conversation

CHICKEN QUESADILLA 13

Cheddar & Pepper Jack Cheese | Peppers & Onions | Crema | Guacamole | Salsa

BEER CHEESE PRETZELS 12

Soft Baked Pretzel | Local Beer Cheese | Whipped Mustard

SMOKED WINGS 14

Brined | Dry rubbed | Choice of Hot Sauce | BBQ | Korean BBQ | Spicy Garlic

CRAB CAKE 16

Chipotle Aioli | Blistered Tomatoes | Pickled Onions | Cilantro

COCONUT CURRY MUSSELS 14

Lemongrass | Garlic | Cilantro | Pickled Radish | Scallions | Coconut Milk
Green Curry | Grilled Naan

CHILI

Cheddar Cheese | Sour Cream | Scallions
Cup 6 | Bowl 10

PIZZA PARLOR

Hand Tossed

PORKOPOLIS 20

Pepperoni | Bacon | Sausage | Prosciutto | Onions | Roasted Garlic | Pizza
Sauce | Mozzarella

WHAT ARE YOU SMOKIN' 18

Grilled Chicken | Bacon | Aged White Cheddar | Mozzarella | Onions | Olives
Smoked Jalapeno | Secret Sauce

A FUNGUS AMONG US 17

Roasted Mushrooms | Truffle Puree | Roasted Garlic | Olives | Pizza Sauce
Mozzarella | Pickled Onion
Arugula | Lemon Crema

MARGARITA 16

Fresh Mozzarella | Thin sliced Tomato | Fresh Basil | Truffle Oil

HANDHELDS

Your Choice Of Side

4 BRIDGES BURGER 15

Hickory Seasoned | Brisket & Short Rib Blend | Cheddar Cheese | Lettuce
Tomato | Red Onion | Pickle | Brioche Bun

SHRIMP PO' BOY 16

Fried Shrimp | Shredded Lettuce | Tomato | Red Onion | Chipotle Aioli
French Bread

JAMMIN GRILLED CHEESE 13

Bacon Jam | Oven-Roasted Tomato | Aged White Cheddar | Marble Rye

KOREAN FISH TACOS 14

Cod | Korean BBQ Sauce | Cabbage | Pickled Onions | Cilantro | Sriracha
Aioli | Flour Tortillas

CLASSIC REUBEN 16

Corned Beef | Sauerkraut | Swiss | Crush Sauce | Marble Rye

BUFFALO CHICKEN WRAP 14

Crispy Chicken | romaine | Buffalo Sauce | Tomato | Red Onion | Lettuce
Flour Tortilla

HIPPY CLUB 14

Smoked Ham | Turkey | Bacon | Swiss | Lettuce | Tomato | Dijonaise
Wheatberry Bread

SIDES

FRESH CUT FRIES 5

COLESLAW 4

HARICOT VERT 6

SEASONAL FRUITS 6

TRUFFLE FRIES 10

Truffle Oil | Parmesan | Rosemary | Truffle Aioli

FARMER'S MARKET

Add Chicken 7 | Salmon* 10 | Flank Steak* 12

COBB SALAD 16

Artisan Greens | Grape Tomato | Cucumber | Avocado | Hard Cooked Egg
Pickled Red Onion | Gorgonzola | Bacon | Turkey | Ham | Sherry Vinaigrette

HARVEST SALAD 12

Baby Arugula | Baby Kale | Butternut Squash | Roasted Corn | Pickled Red
Onions | Goat Cheese | Toasted Farro | Maple Vinaigrette

BISTRO SALAD 13

Artisan Greens | Roasted Apples | Dried Cranberries | Gorgonzola | Pistachios
White balsamic Vinaigrette

CAESAR SALAD 11

Little Gems | Reggiano Parmesan | Croutons | White Anchovies

GREEK SALAD 12

Artisan Greens | Olives | Cucumber | Tomato | Pepperoncini | Feta | Greek
Dressing

LARGE PLATES

FISH & CHIPS 19

Bell's Two Hearted IPA Battered Cod | "Chips" | Coleslaw | Tartar Sauce |
Grilled Lemon

MEXICAN POUTINE 17

Grilled Flank Steak | Fresh Cut Fries | Queso | Pico | Cheddar Cheese
Guacamole | Crema

MURGH KARI 18

Coconut Braised Chicken Breast | Lemon Grass | Green Curry | Haricot Vert
Arugula | Scallions | Jasmine Rice

PAPPARDELLE BOLOGNESE 18

Beef | Veal | Pork | Passata | Reggiano Parmesan | Garlic Bread

drink

BREWS

- MILLER LITE** 5.00
- COORS LIGHT** 5.00
- CORONA LIGHT** 6.00
- CORONA PREMIER** 6.00
- MODELO ESPECIAL** 6.00
- VOODOO RANGER JUICY HAZE IPA**
- ATHLETIC NON-ALCOHOLIC** 4.00
- WHITE CLAW HARD SELTZER** 5.00
- HIGH NOON TEQUILA SELTZER** 5.00
- HIGH NOON VODKA SELTZER** 5.00
- RED BULL ENERGY DRINK** 3.00
- SMOKEY BLUE MOON SHANDY** 10.00
Blue Moon Belgian White Beer | Jack Daniel's
Whiskey | Lemon Juice | Simple Syrup
- Featured Beer on Tap
- MODELO ESPECIAL** 7.00
- BLUE MOON** 6.00
- MILLER LITE** 6.00
- VOODOO RANGER JUICY HAZE IPA**
- RHINEGEIST TRUTH** 7.00
- SEASON ROTATING**

COCKTAILS

- APPLE MULE** 10.00
Jim Beam | Apple Cider | Ginger Beer | Mint Leaves | Green Apple
- NEW FASHIONED** 10.00
Gentleman Jack Whiskey | Amaretto | Simple Syrup | Bitters
- CUCUMBER BASIL GIMLET** 9.00
Svedka Vodka | Cucumber Slices | Basil Leaves | Lime Juice
- DIABLO** 12.00
Jalapeño-Infused Flecha Azul Reposado | House Citrus Mix | Simple Syrup |
Mango Purée | Tajín Rim
- GINGERLY TURMERIC SPRITZ** 12.00
New Amsterdam Gin | Domaine de Canton Ginger Liqueur | Wycliff
California Champagne | Local Turmeric Honey | Orange Juice
- ESPINOSA** 9.00
Exotico Tequila | Aperol | Sparkling Wine
- RUM ALMOND BLOSSOM** 8.00
Myers's Rum | Lemon Juice | Orgeat Syrup | Angostura Bitters
- WHITE COSMO** 9.00
Tito's Handmade Vodka | Cointreau | White Cranberry | Lime

WINE

- LA MARCA** 12.00 Split
Prosecco
- CANYON ROAD** 6.00
Chardonnay
- CANYON ROAD** 6.00
Moscato
- CANYON ROAD** 6.00
Pinot Grigio
- CANYON ROAD** 6.00
Sauvignon Blanc
- LA JOLIE FLEUR** 6.00
Rosé
- CANYON ROAD** 6.00
Pinot Noir
- CANYON ROAD** 6.00
Cabernet Sauvignon
- CANYON ROAD** 6.00
Merlot
- POGGIO AL TESORO SOLOSOLE** 10.00
Vermentino
- POGGIO AL TESORO MEDITERRA** 10.00
Toscana Blend
- PRATI BY LOUIS M. MARTINI** 12.00
Cabernet Sauvignon