

LUNCH & DINNER MENUS

AVAILABLE AFTER 11AM

APPETIZERS

ELLSWORTH CHEESE CURDS 14

Served with House-Made Marinara Sauce

PRETZEL BITES 14

Served with Queso Dip & Honey Mustard

ZUCCHINI FRITTERS 14

Served With Marinara & Garlic Aioli

CHICKEN TINGA NACHOS 16

 *Tortilla Chips, Romaine, Bacon, Spicy Queso, Pico de Gallo, Corn Relish, Cilantro, House Guacamole & Crema (Substitute Steak* for \$8)*

CHICKEN TINGA QUESADILLA 15

Cheddar Jack, Queso Fresco, Pico de Gallo & House Guacamole

CHICKEN WINGS 16/24

 *Your Choice of Buffalo, Honey Buffalo, BBQ or Dry Rub*

BURRATA CAPRESE 21

Marinated Heirloom Tomatoes, Basil, Balsamic Drizzle, Garlic Focaccia Toast

STEAK TIPS 22

 *Seared Prime Beef Tips*, Corn & Cabbage Slaw, Butcher Sauce, Jalapeño & Queso Fresco*

FLATBREADS & PIZZA

BUILD-YOUR-OWN FLATBREAD 14

Cheese - Add Pepperoni (\$2), Sausage (\$3), Bell & Evans Chicken (\$6) - Additional Toppings \$1 Each (Spinach, Peppers, Red Onion, Pepperoncini or Green Olives) - Substitute Cauliflower Crust \$3

BUFFALO CHICKEN FLATBREAD 15

Grilled Bell & Evans Chicken, Buffalo Sauce, Bleu Cheese, Red Onion, Mozzarella & Bacon. Served with Bleu Cheese or Ranch - Substitute Cauliflower Crust \$3

SHRIMP ELOTE FLATBREAD 18

Roasted Sweet Corn, Mozzarella, Jalapeño, Queso Fresco, Tajin

16" WOOD-FIRED MEAT LOVER'S PIZZA ... 23

Ham, Bacon, Sausage & Pepperoni - Additional Toppings \$1 Each (Spinach, Peppers, Red Onion, Pepperoncini or Green Olives)

SOUPS & SALAD

ADD BELL & EVANS CHICKEN (\$6), SHRIMP (\$7), STEAK BITES* (\$9), SALMON* (\$13) OR WHITE ANCHOVIES (\$3) TO ANY SALAD

SOUP DU JOUR 5/7

Ask Your Server for Today's Selection

SOUP AND SALAD 12

Includes a Cup of Soup du Jour, Toasted Ciabatta & Your Choice of a House Salad or Caesar Salad

GODDESS OF THE GREENS SALAD 16

Locally Sourced Revol Spring Mix, Green Beans, Tomato, Cucumber, Cornbread Croutons & Green Goddess Dressing

BLUEBERRY & GOAT CHEESE SALAD 16

 *Frisee, Kohlrabi, Candied Hazelnuts & Maple-Sesame Vinaigrette*

GRILLED CHICKEN CAESAR SALAD 18

Grilled Bell & Evans Chicken Breast, Romaine, Cherry Tomatoes, Shaved Parmesan, Croutons & Caesar Dressing

SALMON & ASPARAGUS SALAD 24

Grilled Salmon, Locally Sourced Revol Spring Mix, Crushed Pistachios, Avocado, Asparagus, Cherry Tomatoes, Ginger Bread Crumbs & Lime Vinaigrette*

SANDWICHES

ALL SANDWICHES SERVED WITH PICKLE SPEAR AND YOUR CHOICE OF CHIPS, FRUIT, FRIES, WAFFLE FRIES OR SWEET POTATO FRIES (SUBSTITUTE CHEESE CURDS FOR \$4)

BRACKETT'S CLUB 18

Ham, Turkey, Bacon, Lettuce, Tomato, Aioli & Swiss on Sourdough

MEDITERRANEAN CHICKEN WRAP 18

Grilled Bell & Evans Chicken Breast, Cucumber-Dill Tzatziki, Kalamata Olives, Tomato, Cucumber & Romaine

FRENCH DIP 22

Shaved Prime Rib, Provolone Cheese, and Caramelized Onions on a Hoagie Roll with Side of Beef Jus. Horseradish Cream Upon Request

REUBEN/RACHEL 18

*Your Choice of Corned Beef or Turkey, Sauerkraut,
Swiss & Thousand Island Dressing on Marble Rye*

CLASSIC DREW BURGER 17

7 oz Certified Angus Beef, Lettuce, Tomato & Your
Choice of Cheese (American, Cheddar, Pepper Jack,
Provolone or Swiss)*

THE "BIG BRACK" DOUBLE SMASH
BURGER 19

*American Cheese, Dill Pickles, Shredded Lettuce &
Secret Sauce (Add Bacon for \$3)*

ENTRÉES

BURRITO BOWL 21



*Chicken Tinga, Garlic Rice, Black Beans, Pico de Gallo,
Corn Relish, House Guacamole, Queso Fresco, Crema &
Tortilla Strips (Substitute Steak* for \$4 or Shrimp for \$2)*

HARVEST GRAIN BOWL 23



*Grilled Chicken Breast, Quinoa & Jasmine Rice Blend,
Kale, Zucchini, Yellow Squash, Whipped Burrata & Spiced
Pepitas*

YELLOW FIN TUNA POKE BOWL 27



Pan Seared Rare Tuna, Jasmine Rice, Pickled
Cucumber & Daikon Radish, Seaweed Salad, Spicy
Mango Aioli & Green Onion*

SPAGHETTI & MEATBALLS 20

*Bucatini Pasta, House-Made Marinara & Meatballs.
Served with Toasted Ciabatta*

***CONSUMING RAW OR UNDERCOOKED PROTEIN MAY
INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.*
THESE ITEMS ARE SERVED RAW OR UNDERCOOKED,
OR CONTAIN, RAW OR UNDERCOOKED
INGREDIENTS.* A \$2 SPLIT PLATE CHARGE WILL BE
APPLIED TO ALL SPLIT PLATES.**

À LA CARTE SIDES

BREAD & BUTTER 4/7

HOUSE GUACAMOLE 7

SIDE HOUSE OR CAESAR SALAD 6

Add Anchovies \$3

SEASONAL VEGETABLES 7

MAC & CHEESE 7

WHITE CHEDDAR & CHIVE MASHED

POTATOES 7

Available after 4pm

DINNER ENTRÉES

AVAILABLE AFTER 4PM

SUMMER VEGETABLE PASTA 19

*Cavatappi, Pesto Cream Sauce, Kale, Zucchini, Bell
Peppers, Sweet Corn, Parmesan & Garlic Breadcrumbs*

SMOKED HALF CHICKEN 32

*Jalapeño-Cheddar Cornbread, Peach Barbecue Sauce,
Sautéed Green Beans*

SEARED SCALLOPS 39



*Chorizo Creamed Corn, Marinated Peppers, &
Broccolini*

**THE FOLLOWING ENTRÉES INCLUDE:
A HOUSE SALAD, CAESAR SALAD, OR A CUP OF
SOUP (SUBSTITUTE A BOWL OF SOUP FOR \$3)**

**YOUR CHOICE OF SEASONAL VEGETABLE:
GRILLED ASPARAGUS, SPRING VEGETABLE
MEDLEY OR ROASTED BROCCOLINI WITH PARMESAN**

**YOUR CHOICE OF STARCH:
MAC & CHEESE, ROASTED CAFE POTATOES,
OR WHITE CHEDDAR & CHIVE MASHED POTATOES**

TERIYAKI KING SALMON 32



Garlic and Brown Sugar New Zealand King Salmon
Served With Grilled Pineapple*

8OZ BEEF TENDERLOIN 43



Grilled Filet Served with Chimichurri Sauce - Toppings
\$2 Each (Mushrooms or Caramelized Onions)*

ROASTED CAFE POTATOES 7

FRIES 7

Plain or White Truffle with Herb & Parmesan

WAFFLE FRIES 7

SWEET POTATO FRIES 7

KETTLE CHIPS 5

FRUIT CUP 5

BERRY CUP 6

POPOVERS 4

Available Friday & Saturday Only While Supplies Last.