

**SNACK + START + SHARE**

<b>Housemade Guacamole</b> Doc B's 'famous' sweet potato chips	14	<b>Sesame Chicken Lettuce Wraps</b> sweet & spicy slaw, peanuts, noodles	16	<b>Spicy #1 Tuna Summer Rolls</b> thai peanut, cashews, shredded veggies	15
<b>Filet Mignon Sliders + French Fries</b> pretzel bun, danish blue, arugula	19	<b>Roasted Heirloom Cauliflower</b> kale pesto, golden raisins, marcona	17	<b>Heirloom Tomatoes &amp; Beets</b> burrata, candied pecans, basil	16
<b>California-Style Kale &amp; Artichoke Dip</b> hand cut tortilla, rustic salsa	15	<b>Grilled California Artichokes</b> salt, pepper, remoulade	15	<b>Oven Roasted Chicken Wings</b> chimichurri, reggiano, lemon	14

**SIDES**

<b>French Fries</b>	6	<b>Thai Peanut Kale</b>	7	<b>Kale Slaw</b>	6	<b>Quinoa Salad</b>	6
<b>Hand-Cut Sweet Potato Fries</b>	8	<b>Buffalo-Style Potatoes</b>	6	<b>Elote Style Corn</b>	7	<b>Smashed Potatoes @5PM</b>	6

**ENTRÉE SALADS**

<b>Knife And Fork Cobb</b> <i>Crispy Chicken with Gold Coast Vinaigrette</i> bacon, egg, avocado, cornbread croutons & danish blue	16	<b>Filet Mignon Wedge*</b> <i>1001 Island Dressing</i> baby gem, cornbread croutons, danish blue, bacon & egg	23
<b>Mediterranean Shrimp Salad</b> <i>Avocado Vinaigrette &amp; Crumbled Feta</i> hand-cut field greens, peppadew, red onion & jicama	17	<b>Brussels Sprout Salad</b> <i>Basil Vinaigrette</i> marcona almonds, a bit of kale & parmigiano reggiano	13
<b>Grilled Chicken Salad</b> <i>Agave-Lime Vinaigrette</i> corn, cilantro & tortilla strips with a black bean drizzle	16	<b>California Salad</b> <i>Shredded Kale &amp; Roasted Garlic Dressing</i> sweet potato, pistachio, dried cranberries, wasabi peas & tortilla	15
<b>The #1 Tuna Salad</b> <i>Seared Ahi with Ginger Dressing</i> avocado, mango & cucumber with field greens	21	<b>Quinoa Kitchen Salad</b> <i>Basil Vinaigrette</i> marcona almonds, mint, radish & feta	14

**VERY SPECIAL ENTRÉES**

*Bowl of Soup (8) • Perfect House Salad (8) • Asian House Salad (8)*

<b>Steak Frites*</b> served with chimichurri & french fries	29
<b>10 oz. Center-Cut Filet Mignon*</b> perfectly seasoned & accompanied by sautéed broccoli	39
<b>Pan Roasted Chicken</b> with a miso demi-glace & quinoa salad	24
<b>"Hot" Chicken</b> boneless, fried, habanero-honey glazed & served with coleslaw	25
<b>Danish Barbecue Ribs</b> <i>(Fall-off-the-bone)</i> brushed with bbq & served with coleslaw	31
<b>Simply Grilled Faroe Island Salmon</b> accompanied by kale slaw	27
<b>Pacific Coast #1 Tuna</b> perfectly seared and paired with our thai peanut kale	33
<b>Today's Very Fresh Fish</b> fileted in house daily & served with your choice of side	MKT
<b>The Plate</b> heirloom tomatoes, quinoa, kale slaw, & a grilled artichoke	17

**SANDWICHES + BURGERS**

*Accompanied by your choice of side*

<b>Traditional Cheeseburger*</b> cheddar & all the fixin's with French's mustard	15
<b>The Dragon Burger*</b> giardiniera slaw, habanero-honey & melted jack	16
<b>Wedge Burger*</b> sunny-side up egg, candied bacon & roasted garlic dressing	17
<b>Cajun Chicken Club</b> cheddar, lettuce, tomato & bacon with dijon honey	16
<b>Carnitas Sandwich</b> slow-roasted pork, coleslaw, pickle & a thick onion ring with bbq	18
<b>Crispy Chicken Sandwich</b> coleslaw, white onion & pickle with 1001 island	16
<b>The Number Six</b> spicy crispy chicken, pickle & habanero-honey	13
<b>Not Your Mom's Tuna Sandwich</b> seared ahi, avocado, crisp apple & ginger dressing	21
<b>Cajun Fish Sandwich</b> seasonal white fish, pickle & red onion with remoulade	17
<b>Leo's Lobster Roll</b> claw, knuckle, stone mustard slaw & roasted peanuts	23
<b>West Coast Steak Sandwich*</b> parmigiano reggiano, kale slaw & pickled red onions	19
<b>Chicago Style Corned Beef</b> coleslaw, red onion, spicy brown mustard, 1001 island & swiss	17
<b>Turkey Burger*</b> monterey jack, avocado, red onion & tortilla strips	15
<b>"All Green" Burger</b> our green rice & kale blend with jack cheese & a jalapeño aioli	16

**DINNER FEATURES**

<u>MONDAY</u> <b>Crispy Lemon Chicken + Arugula + Reggiano</b>	17
<u>TUESDAY</u> <b>12 oz. NY Strip* + Au Poivre + Salad + Fries</b>	36
<u>WEDNESDAY</u> <b>Double Cut Pork Chop* + Smashed Potatoes</b>	33
<u>THURSDAY</u> <b>Palm Beach Skirt Steak* + Crispy Potatoes</b>	39
<u>FRIDAY</u> <b>Bacon Wrapped BBQ Shrimp + Fries + Coleslaw</b>	26
<u>SATURDAY</u> <b>한국어 Style Short Rib* + Smashed Potatoes</b>	31
<u>SUNDAY</u> <b>Mama B's Chicken Parm + Sautéed Broccoli</b>	20

**THINGS TO KNOW...**

- All day Monday, signature cocktails are \$7
- Tuesday Casamigos Blanco Tequila is \$6 @4PM
- Wednesday all bottles of wine are 1/2 off @3PM
- Thursday Tito's Vodka is \$6 @4PM
- All day Friday, Voveti & Veuve du Vernay are \$5 a glass (*Bubbles*)
- Happy Hour is Monday thru Friday from 4PM to 7PM
- Brunch is Saturday + Sunday 11ish to 3ish
- Bloody Marys + Mimosas are \$5 during brunch
- Sunday is Funday; Hayes Ranch Rosé is \$5

Your happiness is our priority ☺

*Not all ingredients listed. Let us know of any allergies. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.*

**WOK OUT® BOWL**

Served with Market Veggies & Chopped Cashews

**Your choice of:**

Faroe Island Salmon (23) • Chicken (16)  
Shrimp (17) • #1 Tuna (21) • Tofu (15) • Filet Mignon\* (18)

**Choose:** Sesame Teriyaki or Sweet & Spicy Thai  
**Choose:** Sticky Brown Rice, Quinoa, or Shanghai Lo Mein

**FOR AFTERWARDS**

Espresso (2) • Coffee (3) • Cafecito (3) • Cappuccino (4)

Rob's Double Decker Chocolate Cake • Housemade Key Lime Pie  
Cinnamon Toast Crunch Cheesecake • Today's Featured Dessert

**JOIN US FOR \$5 HAPPY HOUR**

MONDAY – FRIDAY • 4 PM – 7 PM

LIQUOR + WINE + BEER

**BUBBLES**

<b>Prosecco</b> Voveti, Valdobbiadene, IT	12 48	<b>Sparkling Rosé</b> Veuve du Vernay, Burgundy, France	12 48
<b>Champagne</b> Oudinot, Cuvée Brut, Champagne, France	17 68	<b>Sparkling Rosé</b> Scholium Project, Blowout, California	15 60

**WHITE**

<b>Albariño</b> Hendry, Napa Valley, CA	15 60
<b>Chardonnay</b> Michael Pozzan, Russian River, CA	13 52
<b>Chardonnay</b> Slo Down Wines, Broken Dreams, Napa Valley, CA	16 64
<b>Chardonnay</b> Chateau Montelena, Napa Valley, CA	19 76
<b>Moscato</b> Jam Jar, Sweet White, Western Cape, South Africa	11 44
<b>Pinot Gris</b> Rainstorm, Willamette Valley, OR	12 48
<b>Rosé</b> Hayes Ranch, California	11 44
<b>Rosé</b> Wölffer Estate, Finca Wölffer, Mendoza, Argentina	13 52
<b>Riesling</b> A to Z, Oregon	12 48
<b>Sauvignon Blanc</b> Round Pond, Napa Valley, CA	13 52
<b>Sauvignon Blanc</b> Babich Black Label, Marlborough, New Zealand	15 60
<b>White Blend</b> Brooks Family, Amycas, Willamette Valley, OR	13 52

**RED**

<b>Cabernet Sauvignon</b> The Originals, Cab Sauv, Columbia Valley, WA	13 52
<b>Cabernet Sauvignon Blend</b> Edge, Napa Valley, CA	17 68
<b>Cabernet Sauvignon</b> Slo Down Wines, Love Hammer, Napa Valley, CA	23 92
<b>Malbec</b> Black's Station, Mendocino, CA	12 48
<b>Merlot</b> Markham Vineyards, Napa Valley, CA	15 60
<b>Pinot Noir</b> Lola, North Coast, CA	13 52
<b>Pinot Noir</b> La Crema, Sonoma Coast, CA	15 60
<b>Pinot Noir</b> Carabella Vineyard, Plow Buster, Oregon	17 68
<b>Pinot Noir</b> Flowers, Sonoma Coast, CA	18 72
<b>Red Blend (Syrah, Malbec)</b> Slo Down Wines, Sexual Chocolate, California	17 68
<b>Tempranillo</b> Carlos Serres, Barossa, Australia	14 56
<b>Zinfandel</b> Klinker Brick Winery, Lodi, CA	14 56

**SIGNATURE COCKTAILS**

<b>Crazy Beautiful (Straight Up)</b> Vodka, Voveti, elderflower, spiced pear	14	<b>The "Beet"lejuice (Served Over Crushed Ice)</b> Gin, all organic beet juice, mint, lemon	14	<b>The Internal Affair (Salted &amp; On The Rocks)</b> Tequila, jalapeño, pineapple, basil	13
<b>The Dangler (On The Rocks)</b> Traverse City Whiskey, carrot juice, maple	13	<b>The Natural (Tall On The Rocks)</b> Rum, strawberry, mint, cracked pepper	13	<b>Our Spritz (Wine Glass With A Few Cubes)</b> Voveti, Aperol, soda	12

**BEER**

<b>Einstok Arctic Pale Ale</b> Pale Ale, Iceland	6	<b>Ommegang Hennepin</b> Saison, Cooperstown, NY	7	<b>Amstel Light</b>	6
<b>Brooklyn Lager</b> Vienna-Style Lager, Brooklyn, NY	6	<b>SixPoint Bengali Tiger</b> IPA, Brooklyn, NY	6	<b>Miller Lite</b>	6
<b>Funky Buddha Floridian</b> Hefeweizen, Oakland Park, FL	6	<b>Wölffer No. 139</b> Dry Rosé Cider, Long Island, NY	7	<b>Stella Artois</b>	6
				<b>Pacifico</b>	6
				<b>16 oz. Draft Beer</b> <i>Always Rotating</i>	<b>AQ</b>

**LIQUOR**

<b>BOURBON</b> Traverse City Bulleit Bourbon Buffalo Trace Elijah Craig Knob Creek Maker's Mark Angel's Envy Basil Hayden's Woodford Reserve	<b>SCOTCH</b> 11/13 Dewar's 12/14 Glenlivet 12yr 12/14 Chivas Regal 12/14 Dalmore 12 Year 12/14 Dalmore 15 Year 12/14 Johnnie Walker Black 14/16 Johnnie Walker Blue 14/16 Macallan 12yr 14/16 Macallan 18yr Macallan Rare Cask Macallan 25yr	<b>TEQUILA</b> 11/13 Tequila Avión Silver 12/14 Tequila Avión Añejo 14/16 Don Julio Blanco 14/16 Don Julio Reposado 20/24 Don Julio 1942 12/14 Patron Silver 50/60 Casamigos Blanco 13/15 Casamigos Añejo 14/16 Casamigos Reposado 20/24 Clase Azul Plata 25/30 Clase Azul Reposado 90/105 Clase Azul Añejo	<b>GIN</b> 11/13 Bombay Sapphire 13/15 Ransom Old Tom 12/14 Tanqueray 13/15 Hendrick's 13/15/16 <b>COGNAC</b> 13/15 Hennessy 11/13 <b>CORDIALS</b> Amaretto Bailey's Campari Grand Marnier Sambuca
<b>RYE WHISKEY</b> Bulleit Rye Templeton Rye Woodford Reserve Rye Whistle Pig Rye 10yr	<b>VODKA</b> 11/13/15 Tito's 13/15/16 Belvedere 13/15/16 Ketel One 13/15/16 Grey Goose 13/15/16 Grey Goose Citron 12/14/15 Stoli 18/22/24 Stoli Elit	<b>MEZCAL</b> 12/14 Del Maguey Vida 14/16 Casamigos Mezcal	<b>RUM</b> 11/13 Bacardi 11/13 Captain Morgan 12/14 Flor de Cana 7 year 13/15 Pyrat 14/16 Ron Zacapa

**“When I Drink, I Think; And When I Think, I Drink.”**