



## BAR SNACKS

<b>Pizza Seasoned Popcorn</b> , Coconut Oil <i>v, gf</i>	5
<b>Cheese and Crackers</b> , Whipped Beer Cheese, Ritz Crackers <i>v</i>	11
<b>Sweet-Spiced Candied Bacon</b> <i>gf</i>	9
<b>Chips</b> , Sweet Onion Seasoned <i>vg</i>	7
<b>Avocado Pineapple Salsa</b> , Chili Oil, Tortilla Chips, <i>vg, gf, s</i>	11
<b>Jalapeno Cheese Bread</b> <i>v</i>	7

## CHEESES *v*

CHOOSE: 1 FOR 8 / 3 FOR 23 / 6 FOR 38

~ <b>Beemster 18mo. Gouda</b> , Cow – Netherlands	~ <b>Raclette</b> , Cow – France
~ <b>Fontina</b> , Cow – Denmark	~ <b>Goat Rodeo ‘Wild Rosemary’</b> , Goat – Pennsylvania
~ <b>Parmigiano Reggiano</b> , Cow – Italy	~ <b>Manchego</b> , Sheep – Spain

## SMALL PLATES

<b>Curry Chickpea Soup</b> , Tomato, Cilantro <i>vg, gf</i>	11
<b>Brussels</b> , Miso Butter, Everything Spiced Almonds <i>v, gf, s</i>	13
<b>“Lasagna” Dip</b> , Marinara, Whipped Ricotta, Reggiano, Spinach Pasta Chips <i>v</i>	13
<b>Chipotle Chickpea Hummus</b> , Chili Crunch, Roasted Vegetables, Wonton Crisps <i>vg</i>	10
<b>Burrata</b> , Toasted Sour Dough, Pesto, Arrabbiata, Greens, Balsamic Glaze Drizzle <i>v</i>	14
<b>Pork &amp; Sauerkraut Balls</b> , Cream Cheese, Beer Mustard Sauce	11
<b>Baby Spinach Salad</b> , Dried Dates, Strawberries, Onion, Candied Pecans, Goat Cheese, Orange Miso Dressing <i>v, gf</i>	12
<b>Kale Salad</b> , Fried Chickpeas and Shallots, Fennel, Herbs, Tahini Orange Dressing <i>vg</i>	12
<b>Chilled Thai Smoked Salmon Salad</b> , Crispy Greens, Carrot, Corn, Onion, Ginger, Chiles, Cilantro, Peanut Lemongrass Vin.	17
<b>*Tuna Poke</b> , Sushi Rice, Carrot, Ginger, Cucumber, Avocado, Onion, Soy, Sesame, Miso Ginger Sauce	16
<b>Szechuan Glazed Fried Eggplant</b> , Forbidden Rice, Peppers, Onions, Zucchini & Squash, Scallions, Sesame Seeds <i>vg</i>	14
<b>Confit Chicken Wings</b> , Honey Hot <i>or</i> Spicy Peanut Sauce & House Jam	6/12 or 12/18
(Blue Cheese or Ranch/\$0.50)	

## MAINS

<b>Beer Braised Short Rib</b> , Cheddar Mashed Potatoes, Smoked Tomato Gravy, Crispy Leeks	30
<b>Ribeye Sandwich</b> , 12 hr. Smoked Ribeye, Sweet Chili Slaw, Street Corn Mayo, Crispy Onions, Sesame Seed Bun	19
<b>*Herb Grilled Salmon Sandwich</b> , Cooked Medium, Chile Crunch Slaw, Cherry Chipotle Mayo. Brioche Bun, Fries	18
<b>Duck and Dumplings</b> , Ricotta Gnocchi, Duck Confit, Mirepoix, Herbs	24
<b>Ramen Spiced Mac and Cheese</b> , Corn, Nori, Scallion, Sesame Seeds <i>v</i>	16
<b>Nashville Hot Chicken Sandwich</b> , B&B Pickles, Buttermilk Ranch, Brioche Bun, Fries	16
<b>FR Smash Burger</b> , Single or Double Patty, Giardiniera Mayo, White American, Onions, B&B Pickles, Brioche Bun, Fries	14/17
<b>Crispy Mushroom Sandwich</b> , Lettuce, Tomato, Spicy Aioli, House-Made Sesame Bun, Fries <i>v</i>	17

## DESSERTS

<b>Carrot Cake</b> , Cream Cheese Frosting	8
<b>Johnson’s Vanilla Bean Ice Cream</b>	6
<b>Johnson’s Salty Caramel Chocolate Pretzel Ice Cream</b>	6

*\*An automatic 21% gratuity will be added to parties of 10 or more guests*

*v - is or can be made vegetarian vg - vegan gf - is or can be made gluten-free s - Some items may be made in a shared fryer*

*\*Consuming raw or uncooked meats, poultry, seafood, shellfish, and eggs may*

*Increase your risk of foodborne illness. Please notify your server of any food allergies or sensitivities.*

**Executive Chef Paul Yow      Sous Chef Candace Lee      Sous Chef Julia Galdamez**

*To help offset the cost of CC processing, a 3% fee will be applied to credit card payments only.*