



BAR SNACKS

Pizza Seasoned Popcorn , Coconut Oil <i>v, gf</i>	5
Cheese and Crackers , Whipped Beer Cheese, Ritz Crackers <i>v</i>	11
Sweet-Spiced Candied Bacon <i>gf</i>	9
Chips , Sweet Onion Seasoned <i>vg</i>	7
Avocado Pineapple Salsa , Chili Oil, Tortilla Chips, <i>vg, s</i>	11
Jalapeno Cheese Bread <i>v</i>	8

CHEESE & CHARCUTERIE

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

~ Beemster 18mo. Gouda , Cow – Netherlands	~ House Cured & Smoked Bacon , Pig – Easton
~ Manchego , Sheep – Spain	~ Jamon Serrano , Pig – Spain
~ Raclette , Cow – France	~ Genoa Salami , Pig – Italy

SMALL PLATES

Chilled Spiced Peach Soup , Coconut Milk Drizzle <i>vg</i>	10
Brussels , Miso Butter, Everything Spiced Almonds <i>v, gf, s</i>	13
Crab Queso Dip , Piquillo Peppers, Crispy Onions, Wonton Chips	13
“Lasagna” Dip , Marinara, Whipped Ricotta, Reggiano, Spinach Pasta Chips <i>v</i>	13
Chipotle Chickpea Hummus , Chili Crunch, Roasted Vegetables, Wonton Chips <i>vg</i>	11
Burrata , Toasted Sour Dough, Pesto, Arrabbiata, Greens, Balsamic Glaze Drizzle <i>v</i>	14
Pork & Sauerkraut Balls , Cream Cheese, Beer Mustard Sauce	11
* Caesar Salad , Shaved Parmesan, Sourdough Croutons	11
Baby Spinach Salad , Dried Dates, Strawberries, Onion, Candied Pecans, Goat Cheese, Orange Miso Dressing <i>v, gf</i>	12
Kale Salad , Fried Chickpeas and Shallots, Fennel, Herbs, Tahini Orange Dressing <i>vg</i>	12
Chilled Thai Smoked Salmon Salad , Crispy Greens, Carrot, Corn, Onion, Ginger, Chiles, Cilantro, Peanut Lemongrass Vin.	17
Shrimp & Coconut Crab Rice Salad , Cucumber, Carrot, Avocado, Jalapeno, Scallion, Greens, Gochujang Mayo, Wonton Chips	18
Szechuan Glazed Fried Eggplant , Forbidden Rice, Peppers, Onions, Zucchini & Squash, Scallions, Sesame Seeds <i>vg</i>	15
Confit Chicken Wings , Honey Hot <i>or</i> Chimichurri & Sweet Corn (<i>Blue Cheese or Ranch</i> /\$0.50)	6/12 or 12/18
Slow Smoked Sweet BBQ Pulled Pork Fries , Cheddar, Garlic Sauce	17

MAINS

Beer Braised Short Rib , Cheddar Mashed Potatoes, Smoked Tomato Gravy, Crispy Leeks - <i>Available after 4PM</i>	30
Ribeye Sandwich , 12 hr. Smoked Ribeye, Sweet Chili Slaw, Street Corn Mayo, Crispy Onions, Sesame Seed Bun	19
Crispy Cod Sandwich , Beer Batter Potato Chip Crust, Romaine, Herb Tartar Sauce, Brioche, Fries	17
* Herb Grilled Salmon Sandwich , Cooked Medium, Chile Crunch Slaw, Cherry Chipotle Mayo Brioche Bun, Fries	18
Duck and Dumplings , Ricotta Gnocchi, Duck Confit, Mirepoix, Herbs	24
Ramen Spiced Mac and Cheese , Corn, Nori, Scallion, Sesame Seeds <i>v</i>	16
Nashville Hot Chicken Sandwich , B&B Pickles, Buttermilk Ranch, Brioche Bun, Fries	17
FR Smash Burger , Single or Double Patty, Giardiniera Mayo, White American, Onions, B&B Pickles, Brioche Bun, Fries	14/17
Crispy Mushroom Sandwich , Lettuce, Tomato, Spicy Aioli, House-Made Sesame Bun, Fries <i>v</i>	17

DESSERTS

Hummingbird Cake , Pineapple, Banana, Coconut Cream Cheese Frosting	8
Johnson’s Vanilla Bean Ice Cream	7
Johnson’s Salty Caramel Chocolate Pretzel Ice Cream	7
Johnson’s Peach Ice Cream	7

Excluding Johnson’s Ice Creams, our desserts are made in house! Please ask your server for additional options.

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*

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

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.