



DAILY SOUP 8

White Turnip

SALADS 10

Blueberg

Blue Cheese, Benton's Bacon, Shaved Red Onion

Grilled Caesar

Baby Romaine, White Anchovy, Challah Croutons, "1"HR Poached Egg

BURGER'S 8&10&12

6oz. Certified Natural Angus Beef, Hormone and Antibiotics Free, Grilled To Medium Rare+

Simple Simon **8**

Local Red Oak Leaf Lettuce, Onion, Tomato, House Spread

*Add Cheese? **1***

Sweet Pea Patty **8**

House made Chick Pea Patty, Red Onion, Tomato, Feta, Artisinal Wheat Bun

Heartbreaker **10**

Local Red Oak Leaf Lettuce, Tomato, Onion, American Cheese, Benton's Bacon, House Spread

The Cure **10**

Local Grass Fed Charolais/Angus Beef, Local Red Oak Leaf Lettuce, On The Vine Tomato, Grilled Onion, Fried Egg, Artisinal Wheat Bun

Mr. Big Shot **12**

8oz. *American Wagyu, Roth Kase Blue Cheese, Caramelized Red onion Jam, House Spread*

BRATWURST 7&8

Hometown Hero **7**

Local Brat, Caramelized Onions, Bertman's Ballpark Mustard

The "Reuben" **8**

Sauerkraut, Thousand Island, Smoked Jarlsberg Swiss

SIDES 5

Hand Cut Kennebec Fries

Tempura Onion Rings

Sweet Potato Fries

Tahitian Vanilla Salt

DIPS

House Made Catsup

Sriracha Ranch

Smoked Onion Mayo

Cheese Whiz (5 Cheese Blend)

DESSERTS 6

Ice Cream Sandwich

Cream Cheese Ice Cream between Fresh Oatmeal Raisin Cookies

Root Beer Float

Weinhard's Rootbeer and Vanilla Bean Ice Cream

MICRO BREW SODAS 4

Fentiman's Victorian Lemonade

Henry Weinhard's Root Beer

Refresco Coca-Cola (in the Bottle!)

Sioux City Orange Cream

Hank's Gourmet Black Cherry

BEER 5

Anderson Valley High Rollers

Boonville, California

Flying Dog In Heat Wheat

Aspen, Colorado

Lost Coast Indica, IPA

Eureka, California

Xingu Black Beer

Brazil

JUSTIN'S CULINARY TEAM

Executive Chef: William Torres

Sous Chef: Alex Martin

20% Gratuity Added to Parties of Six or More