# SMALL & SHAREABLE PLATES

### Ø THE BOARD − 25

(Charcuterie & Cheese or Cheese Only) Prosciutto, Spicy Calabrese, Manchego Cheese, Chèvre Cheese, Point Reyes Blue Cheese, Mixed Olives, Fig Jam, Marcona Almonds, Seasonal Fruit, Crostini (Sorry, no substitutions)

#### CHIPS & DIPS - 12

Salsa, Guacamole, Tortilla Chips

FRIED BURRATA CHEESE - 18

Pomodoro Sauce, Herbs, Crostini

### Ø PRETZEL STICKS − 14

3 Fresh Made Sticks with Homemade Beer Cheese Sauce & Whole Grain Mustard

# CHICKEN WINGS - 16

(choice of 1) Buffalo | Sweet Chili | Barbecue | Dry Celery, Carrots, Ranch or Blue Cheese

## SURF or TURF TACOS - 16

(choice of 1 protein) Shrimp | Salmon | Shredded Chicken | Pulled Pork (Surf) Blackened, Mango Cole Slaw, Chipotle Crema, Roasted Salsa (Turf) Cheese, Pico de Gallo, Roasted Corn, Avocado, Micro Cilantro

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Mixed Cheeses, Pico de Gallo, Cheese Sauce, Chipotle Crema, Guacamole, Cilantro, Queso Fresco, Roasted Jalapeno + Add Chicken\$4 | Pulled Pork \$3 | Salmon \$5 | Shrimp \$6

# MANCHESTER FLATBREADS

(FRESH HOMEMADE & HAND TOSSED DOUGH | PLEASE ALLOW UP TO 20 MIN COOK TIME)

PEPPERONI — 15 Pomodoro Sauce, Pepperoni, Mozzarella

MUSHROOM — 19 Garlic Spread, Mozzarella, Wild Mushrooms, Arugula, Preserved Lemon

DIAVOLO – 20 Pomodoro Sauce, Mozzarella, Hot Calabrese, Italian Sausage, Feta Cheese, Tuscan Peppers

### **BUFFALO CHICKEN – 20**

Garlic Spread, Mozzarella, Buffalo Tossed Chicken, Celery, Carrots, Blue Cheese Crumbles, Ranch Dressing Drizzle, Micro Cilantro

# SALADS

+ ADD CHICKEN \$4 | SALMON \$5 | SHRIMP \$6

**CAESAR SALAD — 15** Romaine Hearts, Caesar Dressing, Parmesan Cheese, Crostini

## SOUTHWEST SALAD - 15

Mixed Greens, Cilantro Dressing, Black Beans, Fire Roasted Corn, Queso Fresco, Avocado, Tomato, Cucumber, Tortilla Strips

# ENTRÉES

SANDWICHES SERVED WITH FRENCH FRIES OR HOUSE SALAD

## Ø IMPOSSIBLE CHEESEBURGER − 18

Brioche Bun, White Cheddar, Tomato, Thousand Island Dressing, Lettuce, Caramelized Onions + Substitute Salmon \$3 | Add Avocado \$2 | Bacon \$2

## Ø MUSHROOM BUCATINI − 17

Pomodoro Sauce, Parmesan Cheese + Add Chicken \$4 | Pulled Pork \$3 | Salmon \$5 Shrimp \$6

## SALMON - 24

Bed of Forbidden Rice, Chimichurri, Mango Relish

# GOCHUJANG BABY BACK RIBS – 20

Corn on the Cob, Red Onions, Cilantro, Sesame Seeds

# PARMESAN CRUSTED GRILLED CHEESE SANDWICH – 17

Toasted Sourdough Bread, Aged White Cheddar, Tomato, Avocado, Bacon + Add Chicken \$4 | Pulled Pork \$3 Deli Turkey Breast \$4 | Salmon \$5

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST | WE DO NOT ACCEPT CASH. ROOM CHARGE OR CREDIT CARD CHARGE ONLY | 18% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE | PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS OR SEVERE ALLERGIES | CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



# **PRINCES & PRINCESSES**

KIDS 9 & UNDER

### **CHICKEN TENDERS** – 10

Breaded Chicken Tenders. Served with French Fries or House Salad

### Ø MAC N' CHEESE − 8

Elbow Noodles & Cheese Sauce + Add Chicken \$4 | Pulled Pork \$3 | Salmon \$5 | Shrimp \$6

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Flour Tortilla, Mixed Cheeses + Add Chicken \$4 | Pulled Pork \$3 | Salmon \$5 | Shrimp \$6

#### Ø BUTTER NOODLES − 10

Bucatini Noodles & Melted Butter + Add Chicken \$4 | Pulled Pork \$3 | Salmon \$5 | Shrimp \$6

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Brioche Bun & Patty Only. Served with French Fries or House Salad + Add Cheese \$1

# DESSERT

# GERMAN CHOCOLATE WAFFLE – 13

Coconut Frosting, Coconut Ice Cream

### **CRÈME BRÛLÉE – 11** Creamy Custard, Caramelized Sugar, Berries

APPLE BLOSSOM TART – 13

Whipped Cream, Berries,

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