

LUNCH MENU

SERVED DAILY FROM 11 A.M. - 3 P.M.

FRENCH DIP

Slow roasted Beef, Swiss Cheese, Toasted Baguette, Au Jus \$10.50

THE DRUNKEN REUBEN

Corned Beef, Guinness Saverkraut, Swiss Cheese, 1000 Island, Marble Rye \$10.25 "Not a Corned Beef fan . . . Substitute our Smoked Turkey Breast for \$1.00

TURKEY & BRIE MELT

Roasted Turkey, Brie, Honey-Dijon Mayo, Blackberry Jam, Field Greens, Toasted Baguette \$10.00

DELUXE BLT

Smoked Bacon, Tomato, Lettuce, Havarti Cheese, Basil Mayo, Toasted Wheat Berry Bread \$9.25 *Add Two Fried Eggs for \$1.50

FRUITED CHICKEN SALAD

Tender Chicken Breast, Granny Smith Apples, Celery, Dried Cranberries, Walnuts, Cranberry-Raisin Bread \$8.50

GROWN UP GRILLED CHEESE

Cheddar Cheese, Havarti Cheese, Fresh Tomato, Toasted Sourdough \$8.00 *Add Bacon for \$1.00

TURKEY BACON RANCH

Turkey, Smoked Bacon, Cheddar Cheese, Creamy Ranch, Toasted Sourdough \$8.75

ALL SANDWICHES ARE SERVED WITH HOMEMADE PUB CHIPS ADD AVOCADO TO ANY SANDWICH FOR \$1

BLACKENED FISH TACOS

Blackened White Fish, Lettuce, Pico de Gallo, Cotija Cheese, Raspberry-Chipotle Aioli \$10.75

CHIPOTLE CHICKEN TACOS

Spicy Adobo Roasted Chicken, Lettuce, Pico de Gallo, Cotija Cheese, Chipotle Mayo \$10.50

GRILLED SHRIMP TACOS

Grilled Shrimp, Lettuce, Pico de Gallo, Cotija Cheese, Garlic Lime Sauce \$11.25

ALL TACOS ARE SERVED WITH FRESH TORTILLA CHIPS & HOUSEMADE SALSA

HOUSE MADE OUICHE

Ask your server for today's House Made Recipe, served with Soup or Salad \$10.00

AVOCADO TOAST

Oatmeal Wheat Toast, Avocado Smash, Fried Eggs, Fresh Lemon, Sea Salt, served with Soup or Salad \$10.00

JUMBO WINGS & SALAD

6 Jumbo Wings tossed in your favorite sauce, served with a mini Spring Mix Salad \$10.00 *Make them boneless for \$1.00

SOUP & SALAD COMBO

Cup of Soup and a mini Spring Mix Salad \$8.50

*Upgrade to a Caesar Salad for \$1 or a Strawberry Spinach Salad for \$2