

SNACKS

Deviled Eggs*horseradish mustard / pancetta / pickled onions / 320 cal | **7.5** |**Mac N' Cheese Balls**beer cheese sauce / Fresno chiles / chives / Parmesan / 757 cal | **8** |**Lollipop Corn Dogs**Polish sausage / sweet corn batter / spicy porter mustard / 585 cal | **8** |**Truffle Cheese Fries**truffle salt / Parmesan / green onion / white truffle cheese sauce / 865 cal | **9** |**Falafel Bites**tzatziki / feta / pickled red onions / dill / cilantro / red chimichurri / 297 cal | **9** |**Cauliflower Bites**bonito flakes / garlic aioli / lemon zest / 393 cal | **9** |**Crispy Glazed Brussels Sprouts**orange chile glaze / chimichurri / almonds / 191 cal | **9.5** |**Chicken Nachos***black beans / avocado tomatillo / tomatoes / cilantro / onions / cheese / jalapeños / chipotle sauce / crema / 785 cal | **10** |**Sub Steak*** | **5** | 1030 cal**Wings***orange chile glaze or firecracker / 1115-1352 cal | **12.5** |**Osso Buco Riblets***sherry braised pork / firecracker aioli / 717 cal | **10.5** |

SALADS

Steak*shoestring onions / blue cheese / cherry tomatoes / oregano mustard vinaigrette / 719 cal | **15.5** | **Wrap it** | **1** |**Cobb***grilled chicken / blue cheese / egg / avocado / bacon / tomatoes / onions / ranch / 778 cal | **14.5** |**Strawberry***grilled chicken / arugula / kale / cucumbers / roasted beets / dried cranberries / walnuts / feta / pickled red onions / balsamic glaze / mint / lemon vinaigrette / 721 cal | **13.5** |**Protein Chopped**butter lettuce / kale / quinoa / cucumbers / bell peppers / roasted beets / onions / tomatoes / carrots / bean trio / feta / sunflower seeds / oregano mustard vinaigrette / 735-1070 cal | **11** | **Add salmon*** | **8** | **Add falafels** | **4** |

TACOS

Chicken* (two count)chipotle sauce / firecracker / cabbage / radish / crema / jalapeños / chips & salsa / 589 cal | **12.5** |**Blackened Fish*** (two count)sautéed white fish / avocado tomatillo / radish / cabbage / mango salsa / chips & salsa / 883 cal | **13** |

SIGNATURES

Rib Eye*black garlic butter / coffee spiced dry rub / chives / signature fries / 1222 cal | **27** |**Grilled Salmon***white wine butter sauce / capers / mashed potatoes / sautéed kale & broccolini / 817 cal | **21** |**Fish N' Chips***beer battered white fish / signature fries / furikake / smoky tartar sauce / house pickles / 828 cal | **16.5** |**Hemp Bowl***fried egg / quinoa black rice medley / spicy chickpeas / exotic mushrooms / sweet potatoes / braised kale & broccolini / avocado / pickled onions / almonds / hemp seeds / sunflower crema / 943 cal | **15** |

BURGERS & SANDWICHES

Served with: Signature Fries 246 cal

UPGRADE TO: Any Side Bar Item or Mac N' Cheese Balls (3x) | **2** | 454 cal**Eureka! American***American Swiss / grilled onions / butter lettuce / tomatoes / pickles / special sauce / 847 cal | **12** |**Bison***bacon-infused jalapeño jam / charbroiled tri-color peppers / grilled onions / smoked mozzarella / 1059 cal | **16.5** |**Bone Marrow***bone marrow shiitake butter / charbroiled onion / horseradish mustard aioli / roasted tomato / 1084 cal | **17.5** |**Cowboy***shoestring onions / bacon / cheddar / beer barbeque sauce / 991 cal | **14** |**28 Day Dry-Aged***exotic mushrooms / caramelized onions / smoked mozzarella / garlic aioli / 843 cal | **18** |**Jalapeño Egg***fried egg / cheddar / bacon / chipotle sauce / pickled jalapeños / 1105 cal | **13.5** |**Fresno Fig***fig marmalade / melted goat cheese / bacon / tomatoes / onions / arugula / spicy porter mustard / 916 cal | **14** |**Veggie Beet**housemade beet and kidney bean patty / pickles / tomatoes / grilled onions / arugula / lemon vinaigrette / 589 cal | **13.5** |**Turkey Chipotle***charred tomato salsa / avocado / feta / arugula / 829 cal | **13.5** |**Butcher's Steak Dip***caramelized onions / pickled chiles / horseradish mustard aioli / Havarti / beef & pork au jus / 722 cal | **15** |**Napa Chicken***grilled chicken breast / roasted tomato / pesto aioli / Havarti / pancetta / arugula / 819 cal | **13.5** |**Fried Chicken Sliders*** (two count)mashed potatoes / firecracker aioli / coleslaw / 1251 cal | **13** |

SWEETS

Bourbon Barrel Cakecandied pecans / bourbon caramel / vanilla bean ice cream / 937 cal | **8.5** |**Bonfire Stout Brownie**bourbon caramel / walnuts / vanilla bean ice cream / charcoal ash / smoked paprika / 803 cal | **8.5** |

SIDE BAR

Sweet Potato Fries | **5** | 390 cal / **Starter Salad** | **5** | 310 cal / **Broccolini** | **5** | 62 cal / **Coleslaw Salad** | **5** | 473 cal / **Smoky Beer Chili** | **6** | 256 cal / **Chef's Soup of the Day** | **5** |

DRINKS

Sparkling or Still Water 1 liter | **5** | 0 cal / **Sparkling Hop Water** | **5** | 0 cal / **Ginger-Lime Soda** | **4** | 137 cal / **Turmeric Nectar** | **5** | 141 cal**Charcoal Lemonade** | **5** | 116 cal / **Signature Lavender Iced Tea** | **5** | 62 cal / **GT's Trilogy Enlightened Synergy Kombucha** | **5** | 25 cal**Blue Sky Finely Crafted: Blood Orange Soda** | **4** | / **Root Beer** | **3** | / **Lemonade** | **3** | 125 cal**Cold Brew Coffee** | **6** | 0 cal / **Local Gourmet Drip Coffee** Kéan Coffee Guatemala Blend | **3.5** | 0 cal

COCKTAILS

Eureka! Punch |12| 174 cal
Tropical Pineapple Punch.
Secret 3-Day Recipe. Trust Us.

Sour |11| 191 cal
Bourbon / Egg White / Lemon

Manhattan |12| 224 cal
Rye / Vermouth / Bitters
Make it Perfect w/ Michter's Rye |4|

Old Fashioned |11| 247 cal
Rye / Sugar / Bitters
Treat Yourself w/ High West Double Rye |7|

Holy Smokes! |15| 228 cal
Bourbon / Maple / Chocolate / Hickory Smoke

The Healer |13| 180 cal
Vodka / GT's Trilogy Kombucha /
Grand Poppy Amaro / Yuzu

Young & In Love |13| 212 cal
Vodka / Elderflower / St. George Raspberry /
Blood Orange Shrub / Lemon

Wild Child |11| 174 cal
Vodka / Watermelon / Mint / Lemon / Aloe / Rosé /
Habanero Salt

The Industry Margarita |12| 212 cal
Tequila / Pineapple / Ginger / Orange / Cilantro

Moscow Mule |11| 260 cal
Vodka / Housemade Ginger Syrup / Lime

Penicillin |13| 228 cal
Smoked Whiskey / Ginger / Honey / Lemon

Farmers' Market Cocktail |12|
Cocktail made with fresh local ingredients.
Ask your server for details.

CRAFT BEER

BEER SAMPLER: Sample any four beers |9| (rotating handles, add |1| each)

LAGER
Firestone Walker Brewing Co. - Lager **Paso Robles, CA** 4.5% 16oz |6.5| 180 cal
Karl Strauss Brewing Co. - Follow the Suns Pils **San Diego, CA** 4.8% 16oz |6.5| 190 cal

BLONDE
Bottle Logic Brewing - (714): Blonde Ale **Anaheim, CA** 5% 16oz |4| 190 cal
Ambitious Ales - Central Perk Coffee Blonde **Long Beach, CA** 5.0% 16oz |7| 200 cal

WHEAT
Hangar 24 Craft Brewery - Orange Wheat **Redlands, CA** 4.6% 16oz |7| 180 cal
Bootlegger's Brewery - Old World Hefeweizen **Fullerton, CA** 5% 16oz |7| 200 cal

RED
Pizza Port Brewing Co. - Chronic Amber **Carlsbad, CA** 4.9% 16oz |7| 200 cal

PALE ALE
Melvin Brewing - Hubert MPA **Jackson, WY** 5.7% 16oz |7| 240 cal

IPA
Modern Times Beer - Orderville IPA **San Diego, CA** 7.2% 16oz |7.5| 290 cal
Bear Republic Brewery - Racer 5 **Healdsburg, CA** 7.5% 16oz |7.5| 300 cal
Offshoot Beer Co. - Relax [it's just a hazy IPA] **Placentia, CA** 6.8% 16oz |8| 270 cal
Beachwood Brewing - Amalgamator **Long Beach, CA** 7.1% 13oz |7.5| 230 cal

DOUBLE IPA
Three Weavers Brewing Co. - Knotty **Inglewood, CA** 8.6% 13oz |8| 280 cal
Four Sons Brewing - The Great One **Huntington Beach, CA** 9.9% 13oz |7.5| 320 cal

PORTER
Founders Brewing Co. - Porter **Grand Rapids, MI** 6.5% 16oz |7| 310 cal

AMERICAN BELGIAN STYLE
The Bruery - Mischief **Placentia, CA** 8.5% 13oz |8| 280 cal
The Lost Abbey - Judgment Day **San Marcos, CA** 10.5% 13oz |7| 330 cal

FRUIT BEER
New Belgium Brewing Co. - Mural Agua Fresca **Fort Collins, CO** 4.0% 16oz |7| 150 cal

HARD KOMBUCHA
Boochcraft - Ginger Lime Rosehips Kombucha **Chula Vista, CA** 7.0% 13oz |8| 230 cal

FEATURED HANDLES
Noble Ale Works - Rotator **Anaheim, CA** |MP|
Gunwhale Ales - Rotator **Costa Mesa, CA** |MP|

GLUTEN REDUCED BOTTLES
Stone Brewing Co. - Delicious IPA **Escondido, CA** 7.7% 12oz |7| 230 cal
New Belgium Brewing Co. - Glütiny Pale Ale **Fort Collins, CO** 6% 12oz |6| 150 cal

PREMIUM WHISKEY

WHISKEY SAMPLER: Sample any four whiskeys, |22|. † Select whiskeys, add |5| each.

BOURBON 131 cal
Henry McKenna Single Barrel Bourbon **Bardstown, KY** 100° |10|
Colonel E.H. Taylor Jr. Small Batch Bourbon **Frankfort, KY** 100° |12|
Four Roses Single Barrel Kentucky Straight Bourbon **Lawrenceburg, KY** 100° |11|
Eagle Rare 10 Year Kentucky Straight Bourbon **Frankfort, KY** 90° |11|
W.L. Weller Antique 107 Wheated Bourbon **Frankfort, KY** 107° |10|
† Ascendant Breaker Bourbon **Buellton, CA** 100° |14|
Old Grand-Dad Bonded Bourbon **Frankfort, KY** 100° |9|
Elijah Craig Small Batch Kentucky Straight Bourbon **Bardstown, KY** 94° |11|
† Elijah Craig 12-Yr Barrel Proof Kentucky Straight Bourbon **Bardstown, KY** 130.6° |14|
Freeland Spirits Bourbon **Portland, OR** 92° |14|

RYE 152 cal
† Whistle Pig 10 Year Straight Rye Whiskey **Shoreham, VT** 100° |17|
Templeton Prohibition Rye Whiskey **Templeton, IA** 80° |11|
Michter's Single Barrel Rye **Louisville, KY** 84.8° |13|
Sazerac Straight Rye Whiskey **Frankfort, KY** 90° |10|
Rittenhouse Bottled in Bond Straight Rye Whiskey **Bardstown, KY** 100° |9|
Colorado Gold Rocky Mountain Straight Rye **Cedaredge, CO** 90° |12|
† High West Double Rye Whiskey **Park City, UT** 92° |14|

CORN 132 cal
Balcones Baby Blue Corn Whisky **Waco, TX** 92° |11|

SINGLE MALT 126 cal
† Hotaling & Co. Old Potrero 18th Cen. Single Malt Rye **San Francisco, CA** 90° |16|
Wayward Single Malt **Santa Cruz, CA** 92° |13|
Corsair Triple Smoke Single Malt Whiskey **Bowling Green, KY** 80° |13|
† Westland American Single Malt Whiskey **Seattle, WA** 92° |18|
Rogue Farms Single Malt **Newport, OR** 80° |13|
† Balcones Single Malt **Waco, TX** 106° |18|
† Del Bac Dorado Mesquite Smoked Single Malt Whiskey **Tucson, AZ** 90° |16|

WHEAT 130cal
Bernheim Original Kentucky Straight Wheat Whiskey **Bardstown, KY** 90° |9|
Dry Fly Washington Wheat Whiskey **Seattle, WA** 80° |12|
† Low Gap 4 Yr Wheat Whiskey **Ukiah, CA** 91° |18|
† Spirit Works Distillery Straight Wheat Whiskey **Sebastopol, CA** 90° |14|

SPECIALTY 96 cal
† Charbay R5 IPA Whiskey **St. Helena, CA** 99° |18|
† High West Campfire **Park City, UT** 92° |18|
Greenbar Slow Hand Six Woods Whiskey **Los Angeles, CA** 84° |11|
Mosswood California Sour Ale Barrel Whiskey **San Francisco, CA** 92° |12|
† Uncle Nearest 1856 Tennessee Whiskey **Nashville, TN** 100° |14|
† Clyde May's Special Reserve Alabama Style Whiskey **Troy, AL** 110° |14|

WINE

RED	G	B	WHITE	G	B
Pinot Noir Tolosa Edna Valley 146 cal	11	36	Chardonnay True Myth Edna Valley 146 cal	10	
Pinot Noir Hitching Post Cork Dancer Santa Barbara County 146 cal	13	43	Chardonnay Duckhorn Vineyards Napa Valley 146 cal	14	45
Pinot Noir Robert Sinskey Los Carneros 146 cal		52	Chardonnay Cakebread Cellars Napa Valley 146 cal		59
Merlot Trefethen Napa Valley 148 cal	10	32	Chardonnay Lewis Cellars Napa Valley 146 cal		66
Cabernet Sauvignon Clayhouse Paso Robles 148 cal	11	36	Pinot Gris J Vineyards Sonoma 148 cal	9	30
Cabernet Sauvignon Justin Paso Robles 148 cal	13	43	Sauvignon Blanc The Girls in the Vineyard Lake County 146 cal	9	
Cabernet Sauvignon Silver Oak Alexander Valley 148 cal		95	Sauvignon Blanc Matanzas Creek Sonoma 145 cal	12	39
Red Blend Abstract by Orin Swift Northern California 127 cal	16	52	ROSÉ	G	B
Bourbon Barrel Aged Red Blend Cooper & Thief California 127 cal	12	39	Rosé Red Car Sonoma Coast 127 cal	13	43
Syrah Lewis Cellars Napa Valley 148 cal		46	Rosé Meiomi California 127 cal	11	36
			SPARKLING	G	B
			Sparkling Mumm Napa Napa 187ml 128 cal	13	
			Corkage Fee		10