



BEER GARDEN MENU

(VEG) Vegan (V) Vegetarian (GA) Gluten Aware (DF) Dairy Free

SNACKS & SHAREABLES

PRETZEL BITES (V) | 9

butter, rock salt, spicy mustard dip

CHIPS & SALSA (GA) (DF) (VEG) | 7 ½

house cut tortilla chips, fire roasted salsa
fresh daily guacamole +5

GARLIC FRIES (V) (GA) | 13

parmesan, parsley, garlic aioli

SESAME SCALLION SWEET

POTATO FRIES (V) | 14 ½

honey sriracha dip

MUSHROOM CALAMARI (VEG) | 19

oyster mushroom blend, onion, jalapeño, togorashi, vegan
tartar, lemon wedge

NACHOS (V) (GA) | 26 ½

house cut tortilla chips, cheese, pickled onions, jalapeño,
tomato, green onion, cilantro, sour cream, fire roasted salsa
fresh daily guacamole +5 | Cajun chicken +7 | spicy beef +7 | double cheese +6

MAINS

HANDHELDS SERVED WITH YOUR
CHOICE OF FRIES OR HOUSE SALAD

FISH & CHIPS (DF) | 24

beer battered Pacific Cod, house made coleslaw, tartar sauce,
lemon, salted fries

THE BURGER | 24 ½

6oz grass fed beef patty, smoked bacon, aged cheddar, lettuce,
tomato, pickle, burger sauce, seeded brioche bun
double patty and double cheese +6

HOT CHICKEN SANDWICH | 23

fried chicken breast, American cheddar, coleslaw, pickle, mayo,
seeded bun

IMPOSSIBLE BURGER (VEG) (V) | 22

potato bun, vegan burger sauce, lettuce, tomato, onion, pickle.

AHI TUNA POKE BOWL | 23

Steamed Jasmine Rice, Avocado, Cucumber, Radish, Mango,
Edamame, Pickled Red Onion, Sesame, Cilantro, Ginger Soy Dressing

FIELD GREENS (V) (GA) | 16 ½

wild and cultivated greens, roasted peaches, shaved parmesan
cheese, pickled red onion, snap peas, baby tomato, carrot,
white balsamic vinaigrette

chicken +7 | salmon +8

Plus applicable tax & gratuity

18% gratuity added to groups of 8 or more



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