



SHARED

(serves one dozen)

MEAT AND CHEESE BOARD

assorted cured meats, artisan cheeses, pickled vegetables, rustic bread \$60

GINGER HOISIN BRUSSELS SPROUTS (v)

spiced peanuts and pickled red onions \$35

WINGS

choice of original fried chicken, spicy buffalo, BBQ or soy-ginger chili \$70

EDAMAME HUMMUS

assorted house pickled vegetables, tzatziki, grilled flatbread \$40

FIESTA BOARD (GF)

avocado crème, pico de gallo, house corn chips, Mexican crème \$35

CRUDITÉS (GF)

raw seasonal vegetables, herb aioli \$40

TAQUITOS (GF)

shredded chicken, cheddar cheese, enchilada sauce, avocado crème \$50

HANDHELD

(serves one dozen)

BACON CHEDDAR BURGER *

100% ground chuck, organic greens, aioli, house dill crisps, served on mini brioche buns \$90

LEGUME BURGER (v)

house-made vegan patty, spinach, pickled beets, flax aioli, served on mini brioche buns \$85

GRILLED CHICKEN SANDWICH

bacon, arugula, balsamic reduction, aioli, Swiss, apples, served on baguette \$80

PORK CARNITAS

peppers, onions, tomatoes, jalapeño, avocado crème, served on mini brioche buns \$85

GREENS

(serves one dozen)

HARVEST SALAD

gathered greens, apples, candied hazelnuts, dried cranberries, goat cheese, herb dressing \$100

POWER HOUSE (v)

gathered greens, croutons, marinated onions, roots and sherry vinaigrette \$80

STATION CAESAR

romaine heart, asiago, preserved lemon, crostini, classic Caesar dressing \$110

(v)=Vegan Friendly (GF)=Gluten-Free Dish

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

ALL SAUCES MADE IN HOUSE AS WE STRIVE FOR USE OF LOCAL, ORGANIC AND SUSTAINABLE FOOD ITEMS



KNIFE & FORK

(serves one dozen)

BEER CHEESE MAC

garlic, cream, cheese blend \$135

add jalapeños, spinach, tomatoes, mushrooms or green beans \$15

add choice of blackened chicken \$35

add choice of carnitas or steak \$50

SPAGHETTI & MEATBALLS

house meatballs, marinara, parmesan \$170

GRILLED CHICKEN

seasonal vegetables, Guinness garlic cream sauce \$160

PIZZA

(serves one dozen)

SAUSAGE

white sauce, housemade sausage, mushrooms, baby kale, four cheese blend \$40

VEGAN

cauliflower cashew garlic 'cream' sauce, mushrooms, baby kale, tomatoes, sea salt \$40

LUAU

bbq sauce, house smoked pork, pineapple, jalapenos, four cheese blend \$40

PESTO MARGHERITA

pesto, roasted garlic, sun-dried tomatoes, buffalo mozzarella, sea salt \$40

CLAM

white sauce, razor clams, asiago, preserved lemon \$40

BBQ CHICKEN

bbq sauce, house smoked chicken, red & green onion, cheddar jack \$40

SUPREME LEADER

red sauce, pepperoni, house sausage, onions, mushrooms, olives, peppers, four cheese blend \$40

PEPPERONI

red sauce, uncured natural pepperoni, mozzarella \$35

GOOD OL' CHEESE

red sauce, mozzarella, asiago, jack \$35

FINISH

(serves one dozen)

CHOCOLATE CHIP BREAD PUDDING

caramel sauce, vanilla whip \$80

APPLE COBBLER

brown sugar topping \$95