

Food for Thought...

- ❖ Every item on our menu is prepared from scratch using fresh, local (when possible) ingredients.
- ❖ The most important ingredient in any recipe is TIME...
- ❖ That's right, no microwaves or pre-made sauces here. As such, food preparation times are reflective of our quality standards.
- ❖ We are a Craft Beer dedicated gastropub
- ❖ Your expectations are important to us-

Shared Plates

Lettuce Cups 13 Spicy Hot

Spicy Thai Gardein + Romaine + Carrots + Thai Basil + Sesame Seeds + Scallions + Peanuts

Chicken n' Waffles 15 *can be prepared*

Southern Style Fried Chicken + Maple Bacon Butter + Belgian Style Waffle + Syrup + Crystal Hot Sauce

Wings 10 *can be prepared*

Marinated Chicken Wings + Creamy Bleu Cheese Choice of 7 Chili Wing Sauce or Classic BBQ

10 East Nachos 12 *can be prepared*

Corn tortilla chips + creamy three cheese blend + BBQ pulled pork + shredded romaine + Pico de Gallo + crema + salsa verde

Faux Chicken Bites 9 Spicy Hot

Fried Cauliflower Florets + Honey infused Sriracha Sauce + sesame seeds + micro cilantro

Garlic Knots 9

Fresh chopped garlic + parmesan cheese + fresh parsley + marinara

Fry Flight 13

Truffle fries + yam puffs + garlic fries + three beer inspired dipping sauces

Shrimp Tostadas 13 GF

Two crispy tostada shells + grilled shrimp + refried black beans + cabbage + Pico de Gallo + spicy salsa + queso fresco + crema + cilantro

Burgers

Your choice of fries: **Garlic, Truffle, Chili Lime, or Yam Tater Tots**

THE BEAST of BOURBON 16

Chuck/Brisket House Ground Patty + Applewood Smoked Pork + Pork Belly + Traditional Bacon + Aged Cheddar + Fried Egg + Spicy Aioli + Bourbon Infused BBQ Sauce + Artisan Bun

French Quarter 15

Chuck/Brisket House Ground Patty + Gruyere + Lettuce + Tomato + Red Onion + Avocado + Pickles + House made 1000 Dressing + 3 Cheese Crusted Sourdough

Mushroom Gruyere Burger 15

Chuck/Brisket House Ground Patty + Applewood Smoked Bacon + Gruyere + Sautéed Mushrooms + Garlic Aioli + Artisan Bun

Peppercorn Pear & Brie Burger 15

Cracked Peppercorn Rubbed Chuck/Brisket Burger + Melted Brie Cheese + Indigeny Cider Poached Pear Slices Cider Infused Aioli + Pretzel Bun

10 EAST Burger 15

Applewood Smoked Bacon + Aged Cheddar + Chuck/Brisket House Ground Patty + Fried Egg + Tomato Chutney + Spicy Aioli + Artisan Bun

Veggie Burger 14

House Made Veggie Patty + Sriracha Hummus + Lettuce + Tomato + Ciabatta Bun

Lunch

Grilled Chicken Sandwich 14 *can be prepared*

Grilled chicken breast + applewood smoked bacon + garlic mayo + lettuce + tomato + clover sprouts + ciabatta bun + fries

The Golden State Dubwich 14 *can be prepared*

Fried chicken breast + applewood smoked bacon + Pico de Gallo + gruyere + chipotle aioli + lettuce + tomato + Cuban Style Roll + fries

Banh Mi 14 *can be prepared* Spicy Hot

Chili-Lime marinade chicken + cilantro + pickled carrots + cucumber + jalapeno + cilantro mayo + Cuban Style Roll + fries

Fish & Chips 15

Beer battered cod + French fries + house made tartar sauce + lemon wedge + malt vinegar

Brunch

Breakfast "Street" Tacos 11 *can be prepared*

Spicy Chorizo + Egg + Corn Tortillas + Queso Fresco + Pico de Gallo + Spicy Tomatillo Crema

Cinnamon Roll Pancakes 12

Three Cinnamon Roll Pancakes + Cinnamon Butter Glaze Served with Bacon, Breakfast Sausage, or Cup of Fruit

Brandy Custard Pear French Toast 13

Sourdough Bread + Almonds + Cinnamon + Brandy and Pear Reduction + Fruit

Chilaquiles 16 Spicy Hot

Ribeye Strips + Chili Lime Tortilla Chips + House Made Spicy Chilaquiles Sauce + 2 Over Easy Eggs + Queso Fresco + Cilantro + Jalapenos

Brunch Veggie Burrito 13

Three scrambled eggs + Sautéed Red Bell Pepper + Red Onion + Spinach + Mushrooms + Pico de Gallo + Mozzarella + Cheddar Cheese + Spicy Chipotle Tortilla Served with Cup of Fruit or house made Country Potatoes Add Bacon, or Sausage for \$2

Ultimate Breakfast Sandwich 14

Applewood Smoked Bacon + Breakfast Sausage + Over Easy Egg + Gruyere + Spinach + Tomato + Hollandaise + Ciabatta Bun Choice of Country Potatoes or Fruit

Benedicts 16

Mix and Match *Choose 2*

All Benedicts served with house made Country Potatoes

Crabby – English Muffin + Dungeness Crab Cake +

Grilled Tomatoes + Spinach + Poached Egg + Hollandaise Add \$2 for each crabby

Purist – English Muffin + Cured Duroc Ham + Poached Egg + Traditional Hollandaise

BLT – English Muffin + Applewood Smoked Bacon + Mixed Greens + Tomato + Poached Egg + Hollandaise

Veggie – English Muffin + Bell Pepper + Onion + Spinach + Tomato + Poached Egg + Hollandaise

18% **Gratuity** will be added to parties of 8 or more guests.

"**Split Checks**" are not permitted for parties of 8 or more. However, you can choose to split your payment up to four ways.

Rice Bran oil for all flash frying: "World's Healthiest" edible oil, containing vitamins, antioxidants, nutrients and trans-fat free. Delicate and flavorful, it can help lower cholesterol, fight diseases & enhance the immune system



= Vegetarian / Some items can be prepared Vegan We can sub most meat items w/ **Gardein™**

GF =Gluten Free*

Tamari is used for all Soy based oils/sauces

Greens

Add Chicken to Any Salad \$4

Simple Salad 14 GF

Fresh Greens + Dried Cranberry + Honey Walnuts + Carrots + Bleu Cheese + Balsamic Vinaigrette

Classic Salad 10

Fresh Greens + Tomato + Cucumber + Onions + Aged White Cheddar + Croutons + Ranch Dressing

Thai Noodle Salad 14 *can be prepared*

Udon Noodle + Thai Spiced Chicken + Carrot + Napa Cabbage + Broccoli + Spicy Peanut Sauce

Southwestern Chicken Salad 14 *can be prepared*

Make into a wrap for \$1

Spicy Grilled Chicken + Cheddar Mozzarella Cheese + Chopped Mixed Greens + Roasted Corn + Red Bell Peppers + Red Onion + Black Beans + Spicy Tortilla Strips + Creamy Cilantro Dressing

Wood Fired Pizza

Piney the Elder \$14

Pesto Sauce + Mozzarella + Chicken + Tomato + Mushroom + Feta Cheese

Meatification \$15

Red Sauce + Pepperoni + Linguica + Spicy Italian Sausage + Bacon + Mushroom + Olive + Red Onion

Temptation \$14

Tangy Polynesian Sauce + Canadian Bacon + Applewood Smoked Bacon + Red Onion + Pineapple

Simplification \$13

Red Sauce + Fresh Mozzarella + Tomato + Basil + Olive Oil

Veggie Pizza \$14

Pesto Sauce + Tomato + Mushroom + Red Bell Peppers + Red Onion + Mozzarella + Feta

Garlic Chicken Pizza \$14

Creamy Garlic Sauce + Grilled Chicken Breast + Chopped Garlic + Red Bell + Peppers + Olives + Tomato + Green Onion + Mozzarella

Redemption \$14

Spicy Thai Peanut Sauce + Marinated Chicken + Cashew + Green Onion + Shredded Carrot

Forbidden \$14

Spicy Red Sauce + Pepperoni + Italian Sausage + Chorizo + Mushroom + Red Bell Pepper

Salvation \$14

Hickory Smoked BBQ Sauce + Applewood Smoked Bacon + Mozzarella + Red Onion + Grilled Chicken Breast

Breakfast Pizza \$13

Creamy Garlic Sauce + Spicy Breakfast Sausage + Chorizo + Red Bell Pepper + Green Onion + Mozzarella Cheese + Cheddar Cheese + Two Scrambled Eggs

Beverages

Sodas \$3

Coke, Diet Coke, Cherry Coke, Sprite, Root Beer, Pink Lemonade, Unsweetened Iced Tea, Sweet Tea, Raspberry Tea

French Press \$6

Peets Coffee

Hot Tea \$4