



DINNER MENU

Cali Fresh Cuisine • Cocktails • Comfort

STARTERS

NEW ENGLAND CLAM CHOWDER Traditional clam chowder	8	CHICKEN WINGS Housemade sweet chili sauce with peanuts, or buffalo hot sauce with bleu cheese crumbles	11
SOUP OF THE DAY Ask your server about the Chef's creation	10	HUMMUS Smoked chili oil, charred lemon, pine nuts, grilled flatbread	10
GF SPINACH ARTICHOKE DIP Housemade and served with chips	13	FRESH CALAMARI Tubes and tentacles with housemade cocktail sauce	14
GF CAPRESE SALAD Burrata, heirloom tomatoes, arugula, pesto, pistachios, balsamic reduction	10	PUB PRETZEL Served with grainy seeded mustard and Hangar 24 orange wheat beer cheese	9
BUTTER LEAF SALAD Avocado, tomatoes, crispy onion straws, soft egg, green goddess dressing	11	MEATBALLS Housemade meatballs, marinara, Italian cheese blend. Served with bread on request	11
GF CAESAR SALAD Romaine hearts, croutons, parmesan cheese, red onions. Add chicken \$4	11	FRIED GREEN BEANS Served with chipotle ranch	9
GF CALIFORNIA ARTICHOKE Herb garlic butter, lemon aioli	9	GF CAST IRON BRUSSELS SPROUTS Bacon, caramelized onions, parmesan balsamic reduction	11
GF CRISPY PORK BELLY Black beans, cilantro-lime dressing, pineapple-pepper chutney, cotija cheese	11		

ENTRÉES

101 BURGER Angus beef, house bacon jam, white cheddar, l.t., crispy onions, 101 sauce, brioche bun	16
BURGER OF THE WEEK Ask your server about the Chef's creation	MP
FISH & CHIPS Alaskan cod, Hangar 24 orange wheat beer batter, tarter sauce, house pickles	18
BRUSCHETTA PASTA Angel hair, freshly cut Roma tomatoes, burrata, spinach, basil, garlic, marinara, balsamic drizzle, grilled crostini Add chicken \$4. Add shrimp \$7	15
BUTTERNUT SQUASH RAVIOLI Housemade browned-butter sage sauce, squash chips, fried sage	16
GF GRILLED SHRIMP & QUINOA RISOTTO 5 jumbo black tiger shrimp, red & white quinoa, zucchini, squash, red bell pepper, parmesan	26
PECAN CRUSTED SALMON Seasoned white rice, zucchini, squash, red bell pepper, side of Dijon cream sauce	24
GF TERIYAKI GLAZED CHICKEN BREAST Airline-cut chicken in teriyaki glaze, white rice, chopped Brussels sprouts & broccolini, pineapple-pepper chutney	24
GF DRUNKEN APPLE PORK CHOP Pepper polenta cakes, Brussels Sprouts, bourbon apple puree, candied pecans	21
GF BEEF SHORT RIBS 6-hour braised short ribs, broccolini, Pepper polenta cakes	26
GF 10 OZ FLAT IRON Topped with grilled mushrooms and garlic butter, roasted red pepper mashed potatoes, Brussels sprouts	26
GF 12 OZ RIB EYE Broccolini, garlic mashed potatoes. Add 3 jumbo shrimp for \$7	30

WOOD-FIRED PIZZAS

MARGHERITA Heirloom tomatoes, basil pesto, burrata	13
SPICY HAWAIIAN Pineapple, jalapeño, ham, marinara, cheese blend, Thai chili sauce drizzle	13
GARDEN PARTY Pesto, ricotta, arugula, spinach, olives, tomato, mushrooms. Vegan option available.	13
REUBEN House-sliced corned beef, chipotle Russian dressing, pickles, cabbage, Swiss cheese	13
PEPPERONI Marinara, mozzarella, parmesan cheese	13
BBQ CHICKEN Seasoned chicken, red onions, cheddar cheese, house BBQ, Ranch drizzle, cilantro	13
CHICKEN ARTICHOKE White sauce, red onion, artichoke hearts, mushrooms, chicken, cheese blend	13

SPECIALS

DAILY HAPPY HOUR 3-6PM Ask your server about today's Happy Hour specials
MONDAY Meatloaf Monday & Kids Eat Free (see server for details)
TUESDAY Tacos (beef, chicken, seafood and vegetarian) & jalapeño poppers available all day
WEDNESDAY Wine & Whiskey Wednesday Shrimp scampi & flatbread specials (after 4 p.m.)
THURSDAY BBQ ribs (after 4 p.m.)
FRIDAY Fried Chicken Fridays (after 4 p.m.) Late Night Happy Hour after 10 p.m. Late night feature: wood-fired pizza and drink specials
SATURDAY Filet mignon special (after 4 p.m.) Late Night Happy Hour after 10 p.m. Late night feature: wood-fired pizza and drink specials
SUNDAY Brunch & Bottomless Mimosas (10 a.m. - 1 p.m.) Prime rib special (after 4 p.m.)

Executive Chef Taryn Bauer

\$2 split plate charge | Parties of 6 or more automatic 18% gratuity