



LUNCH 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	MP	HUMMUS Smoked chili oil, charred lemon, pine nuts, grilled flatbread	10
GF SPINACH ARTICHOKE DIP Housemade and served with chips	10	FRESH CALAMARI Tubes and tentacles with housemade cocktail sauce	14
GF CAPRESE SALAD Burrata, heirloom tomatoes, arugula, pesto, pistachios, balsamic reduction	13	PUB PRETZEL Served with grainy seeded mustard and Hangar 24 orange wheat beer cheese	9
BUTTER LEAF SALAD GF Avocado, tomatoes, crispy onion straws, soft egg, green goddess dressing. Add chicken \$4 or shrimp \$7	10	MEATBALLS Housemade meatballs, marinara, Italian cheese blend. Served with bread on request	9
GF CALIFORNIA ARTICHOKE Herb garlic butter, lemon aioli	11	FRIED GREEN BEANS Served with chipotle ranch	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

Burgers and sandwiches come with the option of soup, salad or fries. Sweet potato fries for \$1

SHORT RIB MELT Braised short rib, arugula, white cheddar, horseradish cream, pickled onions, hoagie roll	16
VG VEGGIE SANDWICH Butter leaf lettuce, avocado, tomato, cucumber, roasted red pepper, b& b pickles, red onion, hummus spread, french loaf. Add cheese for \$1	13
SHRIMP & QUINOA WRAP Red & white quinoa, shredded cabbage, black beans, red onion, cotija cheese, cilantro-lime dressing	15
101 BURGER Angus beef, house bacon jam, white cheddar, l.t., crispy onions, 101 sauce, brioche bun	15
FISH & CHIPS Alaskan cod, Hangar 24 orange wheat beer batter, tartar sauce, house pickles	16
SHRIMP & CHIPS Jumbo black tiger shrimp in Hangar 24 orange wheat batter, cocktail sauce, house pickles	16
BUTTERNUT SQUASH RAVIOLI Housemade browned-butter sage sauce, squash chips, fried sage	14
TURKEY CLUB Lettuce, tomato, bacon, avocado spread, thinly-sliced smoked turkey, white cheddar, french loaf	13
CUBANO Pork belly, ham, house pickles, pepperoncini, white cheddar, dijon cream, hoagie roll	14
PASTRAMI SANDWICH Thinly sliced pastrami, pepperoncinis, caramelized onions, grainy mustard aioli, Swiss, hoagie roll	16
GF SHRIMP TACOS Cilantro lime shrimp, black beans, cabbage, pickled onions, poblano crema, fresh tortillas	15
GF GRILLED FISH TACOS Alaskan cod, poblano crema, cabbage, pico de gallo, fresh tortilla	14
GF FALL SALAD Fresh baked apple chips, figs, aged Bleu cheese, candied pecans, red onion, mixed greens Add chicken \$4. Add salmon \$7	13
GF STEAK SALAD 5oz flat iron steak, mixed greens, baby heirloom tomatoes, tortilla strips, red onions, roasted red bell pepper vinaigrette, avocado, cotija cheese	16
CHICKEN CAESAR SALAD Romaine hearts, croutons, parmesan cheese, red onion	16
1/2 SANDWICH WITH SOUP OR SALAD	9

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