



LUNCH MENU

SMALL

SALMON CAKES	12
arugula lemon dijon	
FRIED OYSTERS	13
cornmeal breading remoulade	
BACON AND FIG JAM BRUSCHETTA	12
fig jam bacon onion goat cheese herbs	
SMOKED TROUT DIP	16
pecan smoked trout cream cheese chives pickled beans crackers	
WINGS	15
buffalo korean pineapple bourbon white bbq dry rub lemon pepper ranch	

SALADS

SHRIMP AVOCADO COBB	18
poached shrimp avocado cucumber bacon egg gorgonzola arugula avocado aioli	
*CAESAR SALAD	15
romaine parmesan broken crostini traditional dressing	
CHEF SALAD	17
ham turkey bacon egg tomato cucumber cheddar	
SIMPLE SALAD	12
tomato red onion cucumber pecorino	
BRUSSELS SPROUT SALAD	17
served warm cranberries candied walnuts bacon shallots pecorino	
ROASTED BEET	12
whipped goat cheese honey tarragon arugula olive oil	

SIDES

SAUTEED VEGETABLES	12
seasonal veggies goat cheese lemon oil	
BRUSSELS SPROUTS	7
fried maple balsamic sea salt	
TRUFFLE FRIES	9
truffle dust herbs duck fat parmesan	

SANDWICHES

All sandwiches include a choice of fries, simple salad,
or potato chips

PO BOY

shaved romaine | remoulade | pickles | tomato

oyster	16
fish	16
shrimp	17

CHOPPA FRIED CHICKEN SANDWICH

shaved romaine | tomato | onion | pickle | brioche bun |
pineapple bourbon | white bbq | buffalo | korean

GRILLED CHEESE

gorgonzola | apple | cheddar | texas toast

ROASTED TURKEY

cranberry | avocado aioli | lettuce | tomato | onion

TURKEY REUBEN

rye | roasted turkey | caramelized onion | sauerkraut |
swiss | remoulade

MAINS

VEGGIE BURGER

avocado aioli | shaved romaine | tomato | onion |
pepper jack | brioche bun | fries

*GASLIGHT BURGER

cheddar | shaved romaine | tomato | onion | pickle |
brioche bun | fries

*STEAK FRITES

filet | brandy cream | truffle fries

FISH 'N CHIPS

cornmeal breaded cod | herbs | remoulade | fries

THE PHILLY

mixed peppers | onions | teriyaki mayo | swiss | fries
steak or chicken

TACOS

shaved red cabbage | pico de gallo | lime crema |
cotija | avocado

fish or shrimp | corn salsa

steak or chicken | pineapple salsa

*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We proudly source ingredients from local farmers and food producers whenever possible.
Our restaurant offers gluten-free options. We are not a gluten-free kitchen and cannot promise that our foods will be 100% gluten free.

DRINK MENU

WINE SELECTION

ON TAP

Jenny & François Rosé (California)	8
Coast & Barrel Pinot Noir (California)	8
Coast & Barrel Cabernet Sauvignon (California)	8
Puro Blanco Pinot Grigio (Italy)	8

WHITES

Sixpence Sauvignon Blanc Semillon (Western Cape, South Africa)	9/36
Massey Dacta Sauvignon Blanc (Marlborough, New Zealand)	10/40
Castelgufo Verdicchio (Marche, Italy)	10/40
Farro Campi Flegrei Falanghina (Campania, Italy)	13/52
Jonty's Ducks White Blend (Western Cape, South Africa)	13/52
Witness Mark Chardonnay (Central Coast, California)	9/36
Von Schleinitz "High Def" Riesling (Mosel, Germany)	8/32
McNab Ridge Grenache Rosé (Mendocino, California)	11/44

REDS

Twenty Rows Pinot Noir (Carneros, California)	15/60
Chiara Pinot Noir (Pfalz, Germany)	11/44
Domaine de Medeilhan "Chene en Ete" Petit Verdot (Languedoc, France)	12/48
Jeff Runquist 1448 Red Blend (Amador County, California)	13/52
Bodega Catena Zapata Malbec (Mendoza, Argentina)	10/40
Opstal Estate Cabernet Sauvignon (Slanghoek, South Africa)	11/44
Carol Shelton "Wild Thing" Old Vine Zinfandel (Mendocino County, CA)	16/64

SPARKLING

Gratiot-Pilliet Champagne (France)	75
Bellino Prosecco (Italy) Split	12
Risata Red Moscato (Italy)	13/52

DESSERT WINE

Noval Tawny Port (Portugal)	9
Boston Bual Madeira (Portugal)	15

BEERS: BOTTLE & CANS

LAGERS

PBR	3
Budweiser	4
Bud Light	4
Miller Lite	4
Coors Light	4
Yuengling	4
Michelob Ultra	5
Stella	6
Negra Modelo	6
Heineken	7
Corona	6

IPAS

Bell's Two Hearted	7
Taft's Gavel Banger	7
Brewdog Elvis Juice	7

ALES

MadTree Happy Amber	6
50 W Chasing Sunsets Peach Ale	6

PORTERS & STOUTS

Breckenridge Nitro Vanilla Porter	6
Left Hand Milk Stout	8

CIDERS, SOURS, & SELTZERS

High Noon Seltzer	10
CiderbBoys	8
Rhinegeist Zango	6
Urban Artifact Gadget	10
Rhinegeist Hard Tea	6

DESSERT

Ice Cream Sandwich	10
French Triple Chocolate Mousse	12
Basque Cheesecake	10
Woodford Bourbon Gelato	7

COCKTAILS

TROPIC OF CAPRICORN 12
jamaican rum | allspice dram | chai syrup | lime | pineapple | curry bitters

DON QUIXOTE 10
red bourbon sangria | seasonal fruit

THE GOOD EARTH 11
blanco tequila | persimmon puree | cinnamon syrup | lime | ginger beer

DANTE'S INFERNO 12
reposado tequila | mezcal | lime | simple | firewater bitters | blood orange soda

FAHRENHEIT 451 11
vodka | pomegranate juice | honey syrup | lemon | morrocan bitters

THE SHINING 11
rye whiskey | nocino | cardamon syrup | orange bitters

TALE OF GENJI 13
matcha gin | nigori sake | pandan syrup | lemon | winter melon bitters

THE AWAKENING 12
vanilla vodka | kahlua | espresso syrup | cacao & coffee bitters