

[APPETIZERS]

Fried Artichoke Hearts \$10 V

boursin cheese breaded artichoke hearts,
spicy ginger aioli

Feeling Cheesy Quesadilla \$10 V

12" flour tortilla, pepper jack cheese,
sour cream, guacamole, tomatillo salsa

add chicken or carne asada—\$4

Mesquite Grilled Wings \$16

charred wings, caramelized onions, grilled bread

Grilled Calamari Salad \$16 GF/DF

EVOO and citrus-marinated grilled calamari,
house salad, grilled lemon

[500-DEGREE PIES]

Gluten-free crust available for \$2

Pepperoni \$10

alta cucina tomato sauce, 90-day aged mozzarella,
crispy pepperoni

Margherita \$11 V

alta cucina tomato sauce, heirloom tomato,
pulled mozzarella, Italian Basil

The Media Noche \$14

sunny side up egg, garlic white cheese sauce,
nitrate-free pork belly, pulled mozzarella, kale,
roasted tomato

*CONTAINS RAW OR UNDERCOOKED FOOD PRODUCTS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF
FOOD-BORNE ILLNESS. PLEASE INFORM YOUR SERVER OF
ANY FOOD ALLERGIES YOU MAY HAVE.

18% GRATUITY ADDED FOR PARTIES OF 6 OR MORE

[SANDWICHES]

*Served with choice of Fries, House Salad, or Soup
Upgrade to Sweet Potato Fries (\$2) or Truffle Fries (\$3)*

Gluten-free buns available for \$2

Strauss Farms Burger* \$15

6oz Free Raised® grass-fed hamburger, cheddar,
shredded iceberg, sliced dill pickles, remoulade,
bistro bun

Beyond® Burger \$14 V

6oz plant-based vegan patty, grilled onions,
lettuce, tomato, american cheese, bistro bun

The Double Down Burger* \$17

8oz steak house burger, 3-hour braised spanish
onions, sautéed mushrooms, swiss, pretzel bun

*Try any of our burgers with our local
Anti-Hero IPA—\$7.50*

Shrimp Parmesan Hero \$14

fried shrimp, house-made marinara, pulled
mozzarella, crispy italian hero bread

Open-Face Pastrami \$15

9-day house-cured and cherry wood smoked 8oz
pastrami, sauerkraut, swiss cheese, house sauce,
marble rye bread

Grilled Chicken Sandwich \$14

herb marinated free-range chicken breast, aged
gouda cheese, bibb lettuce, tomato, house green
aioli, avocado spread, charred ciabatta roll

[SOUPS]

Corn Chowder Soup \$8 GF/V

jersey sweet corn, potatoes, tomatoes,
basil, corn nuts

Soup of the day \$8

[SALADS]

Jersey's Garden Salad \$11 GF/V

market greens, cherry tomatoes, cucumbers,
granny smith apple, feta cheese, toasted
sunflower seeds, balsamic vinaigrette

Fiesta Salad \$16 GF

mixed greens, romaine, blackened chicken,
black beans, roasted sweet corn, red onions,
cherry tomatoes, cucumbers, cotija cheese,
smoked chipotle dressing

Classic Caesar Salad \$12

romaine, cured white filet anchovy, shaved
parmesan cheese, garlic crostini

Roasted Beet & Strawberry Salad \$14 GF/V

ripped hearty kale, roasted red and yellow beets,
pickled strawberries, candied pistachios, goat
cheese, beet vinaigrette

[ADD-ONS]

Avocado \$4 **Grilled Chicken** \$7

Hard Boiled Egg \$2 **Carne Asada*** \$8

Salmon* \$10 **Shrimp** \$6

Proteins also available blackened

[SIDES]

Roasted baby carrots \$7 **Potato salad** \$6

Summer vegetables \$5 **Garlic bread** \$7

**Tortilla Chips and
Tomatillo Salsa** \$7 **Asparagus** \$5

[ENTREES]

8oz Skirt Steak N' Frites* \$33 GF/DF

chimichurri sauce, black garlic aioli

11oz Porcini Rubbed Strip Steak* \$36

potato confit, asparagus, garlic parsley
butter, green peppercorn sauce

*Try any of our steaks with a glass of
Drumheller Cabernet —\$13*

7oz Crispy Seared Salmon* \$26 GF

local summer vegetables, rainbow chard,
orange segments, toasted sesame seeds,
lemon beurre blanc sauce

Back-Yard Chicken \$26 GF

peach BBQ glaze, grilled half chicken, potato
salad, roasted baby carrots, pickled peppers

Nonna's Fra Diavolo Linguini \$28 DF

fruits of the sea (tiger prawns, scallops, calamari,
mussels), spicy garlic tomato sauce, garlic bread

Beyond Drunken Tacos \$14 V/VEG

Corona® marinated Beyond® plant-based vegan
protein, arugula, grilled onions, smoked chipotle
dressing, corn tortillas, house lime tortilla chips,
guacamole

Carne Asada Tacos* \$16 GF/DF

citrus mojo marinated skirt steak, red onions,
watermelon radish, cilantro, roasted tomatillo salsa,
corn tortillas, house lime tortilla chips, guacamole

GF = Gluten-Free **DF = Dairy-Free**
V = Vegetarian **VEG = Vegan**