

starters:

Cheese & Pickles
daily cheese, house pickles
Cream of Tomato Soup
Truffle Fries
Roasted Mushrooms & Kale
Green Beans
panko crumbs, parmigiano romano
Fried Pickles

salads:

Arugula Salad
roasted beets, mint, orange zest,
feta, buckwheat, rosemary vinaigrette

VEGETARIAN

main:

Marinated Portobello Burger
garlic aioli, herb tomato, melted mozzarella, romaine
Mushroom Pappardelle
garlic chips, forest mushrooms, kale,
cherry tomatoes, mushroom broth
Goat Cheese Risotto
spiced squash, shitakes, sweet peas, truffle
plum tomato confit

starters:

Mussels *add sausage (\$2)
saffron-white ale broth, herbs,
shaved fennel, grilled baguette
Yellow Fin Tuna Tartar
pickled pear, wild arugula, caper oil
Seared Sea Scallops
strawberry- chipotle purée, raisin-fennel salad
Fried Calamari
lemon, spicy marinara

salads:

Seared Tuna
spiced tuna, greens, haricot verts,
cherry tomatoes, ginger vinaigrette

SEAFOOD

main:

Ahi Tuna Burger
horseradish aioli, tomato, lettuce
Fish & Chips
house tartar, sweet peas, fries
Broiled Artic Char
celery root purée, fennel - tomato salad

MEAT

starters:

Grilled Wings
buffalo ranch
Mac & Kraut
sausage, smoked gouda, kraut
Steak Tartar
angus, quail egg, grilled rye, truffle
Chorizo Stuffed Meatballs
chipotle marinara, shaved parmesan, crostini
Berkshire Pork Belly
kale, pickled celery, apple cider gastrique
Smoky Sausage
kraut, pepperoncini, potato salad

salads:

Steak Salad
angus strip, greens, figs,
plum tomatoes, dutch blue,
pomegranate vinaigrette
Grilled Chicken Salad
watercress, bacon, apple, walnut,
gorgonzola, balsamic

burgers:

O'burger
caramelized onion, swiss, bacon
Lokal
8oz angus, pickled aioli, red onion, tomato & greens
Wagyu
white cheddar, pickled aioli, red onion, tomato & greens

main:

PO' BOY
pulled pork, horseradish bbq,
apple slaw, fried sausage
BLT
crispy bacon, romaine, tomato, jalapeño aioli
Wild Boar Gnocchi Bolognese
roasted pistachios, crispy sage, goat cheese
Duck Leg Confit
buckwheat, juniper-cherry compote, watercress
Pan Seared Chicken Breast
chopped ratatouille, herb-wine jus
NY Strip Steak
truffle fries, grilled asparagus, chimichurri
Spinach Stuffed Pork Tenderloin
fingerling potatoes, dill-brown butter, horseradish cream

SIDES

Fries 4 Potato salad 4 Seasonal Salad 5 Grilled Asparagus 6 Coleslaw 4

daily specials: (not valid with any other offers)

TUESDAYS: half off starters, \$4 Zywiec draft
WEDENSAYS: \$6 burgers, \$3 vodka shots
THURSDAYS: \$5 cheese & pickles, \$5 selected wine
FRIDAY: \$10 Mussels & Truffle Fries

SATURDAY & SUNDAY: mimossa & bloody mary brunch

LOKaL Bar

WHITE WINE:

	g / b
Rose - Montrose (France)	9 / 37
Prosecco - Terregaie (Italy)	9 / 37
Pino Grigio - Claris (Italy)	10 / 39
Savignon Blanc - Sean Minor (New Zeland)	10 / 39
Vinho Verde - Vera (Portugal)	10 / 39
Brooks - Amycas Blend (Oregon)	11 / 41
Chardonnay - Mirth (Washington)	13 / 45
Savignon Blanc - Banshee (Sonoma)	65
Chardonnay - Talbott (Santa Lucia)	68
Sancerre - Le Mont (France)	75
Pinot Gris - Domaine Paul Blanck (France)	78

CLASSIC COCKTAILS: \$12

Old Fashioned 1870 Larceny, Demerara, Cherry Liquor, Bitters

Lokal Mule Oak Vodka, Ginger Beer, Lime

Martini Potato Vodka, Olive Juice

Manhattan Rittenhouse Rye, Sweet Vermouth, Bitters

Tom Collins Ransom Old Tom Gin, Gomme Syrup, Lemon

Negroni London Dry Gin, Campari, Sweet Vermouth

Strawberry Daiquiri Bacardi, Triple sec, Strawberry Puree

French 75 VSOP Cognac, Demerara, Champagne

SIGNATURE COCKTAILS: \$11

Sidecar peach liquour, hennessy, lemon

Absolutely Smashing orange vodka, pineapple, OJ

Old Square honey wine, rye vodka, vermouth

Wicker VIP whiskey, grapes, brown sugar

Bizon Grass Zubrowka, muddled mint, orange, soda

Ginsky gin, black currant edelcassis, champagne

Imbir ginger infused vodka, pressed apples, lime

Double jeopardy prosecco, beer, raspberry

Lokal mule oak vodka, ginger beer, bitters

Tatanka zubrowka, apple juice, lime

RED WINE:

	g / b
Garnacha - Zestos (Spain)	9 / 37
Syrah - Clos La Chance (Central Coast)	10 / 39
Malbec - Allamand (Argentina)	11 / 41
Pinot Noir - Jigsaw (Oregon)	12 / 43
Cabernet - Josh (Cali)	13 / 45
Red Blend - L'Ecole (Washington)	65
Zinfandel - Rombauer (Napa)	68
Merlot - L'Ecole (Washington)	72
Pinot Noir - Scribe (Sonoma)	78

BREWS:

Hop Slyae Double IPA	6
Dales's Pale Ale	6
Bell's Oberon	6
Two Brothers Wooble IPA	6
Stone Go To IPA	6
Great Lakes Edund Porter	6
Rouge Dead Guy	6
Andderson Valley Summer Soulstice	6
Amber Wheat	6
Amber Pils	6
Karlovacko Croatian Lager	6
Victory Summer Love	6
Founder's Dirty Bastard	6
Stigel Grapefruit Radler	6
Lagunitas Little Sumpin	6
Anchor Summer Wheat	6

DRAFTS:

Zywiec	6
Golden Pheasant	6
Allagash White	7
Lagunitas IPA	7
Nitro Stout	6
Bell's Two Hearted Ale	6
Warsteiner	6
Metropolitan Krankshaft Kölsch	6