



APPETIZERS

- D13 FRIES \$4** (1 dipping sauce)
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|-----------------------|-----------------------|------------------|
| BUTTERMILK RANCH | TZATZIKI YOGURT SAUCE | WASABI MAYO |
| BLEU CHEESE AND BACON | PARMESEAN PEPPERCORN | CHIPOTLE KETCHUP |
| SUN DRIED TOMATO MAYO | AIOLI PESTO MAYO | |

CRISPY RHODE ISLAND CALAMARI \$9.00

NACHO PLATTER \$8.00
cheddar cheese, guacamole and salsa

- PIZZETTES (thin crust pizza) \$9.00 (each)**
- mediteranean** - tomatoes, emmenthal cheese and herbs.
 - country** - sour cream, red onions, bacon and emmenthal cheese.
 - pesto** - basil spread, tomatoes, parmesan and baby arugula.

TO BE FRANK

THE DANGER DOG \$7.00 -a hot dog wrapped in bacon, served with grilled onions and peppers.

BUILD YOUR OWN

PICK A WIENER

- TRADITIONAL \$7.50**
1. VEGAN MEXICAN CHIPOTLE
 2. VEGAN SMOKED APPLE SAGE
 3. 100% BEEF - KOSHER
 4. ANDOUILLE
 5. BOCKWURST
 6. BRATWURST
 7. SPICY CHICKEN ITALIAN
 8. SWEET ITAIAN
 9. CHICKEN APPLE

TRADITIONAL PLATTER \$17
Any 3 sliced sausages / 3 toppings / bread on the side

- EXOTIC \$9.00**
1. DUCK FOIE GRAS w/ sauterne wine
 2. LAMB MERQUEZ
 3. PHEASANT w/ cognac
 4. RABBIT w/ white wine
 5. ELK w/ apples, pears, and port wine
 6. VENISON w/ merlot wine and blueberries
 7. WILD BOAR w/ roasted garlic and marsala wine
 8. SMOKED BUFFALO w/ apple brandy
 9. ALLIGATOR ANDOUILLE

EXOTIC PLATTER \$20
Any 3 sliced sausages / 3 toppings / bread on the side

DRESS YOUR WEINER (pick 2)

- | | | |
|----------------|---------------------|-------|
| YELLOW MUSTARD | SPICY BROWN MUSTARD | DIJON |
| SRIRACHA | HEINZ KETCHUP | MAYO |

ACCESSORIZE YOUR WIENER (pick 2)

- | | | |
|-------------------|----------------|---------------|
| CARMELISED ONIONS | SAUERKRAUT | SWEET PEPPERS |
| JALAPENO | CHEDDAR CHEESE | BACON |
| AVACADO | CILANTRO | MUSHROOMS |
| RAW ONIONS | GRILLED ONIONS | |

SALADS

THE MAN SALAD \$14
beef skirt steak, baby frisee, watercress, warm potato salad, bacon and carmelized onions. soy vinaigrette.

CALIFORNIA COBB SALAD \$10
romaine lettuce, grilled chicken, egg, avocado, asparagus, bacon, tomatoes. blue cheese dressing.

ROASTED CHICKEN SALAD \$12
wild arugula, sun-dried tomatoes, cured black olives, avocado, extra virgin olive oil and parmesan cheese.

FARMERS MARKET SALAD \$9
heirloom tomatoes, feta cheese, red onions, peppers, herbs, grilled asparagus, haricot vert. house dressing.

HOUSE FAVORITES

IPA BATTERED FISH AND CHIPS \$12
malt vinegar, tartar sauce.

FISH TACOS \$12
grilled local catches, salsa, avocado, cilantro.

HANGER STEAK \$18
grilled hanger steak, heirloom tomatoes, wild arugula, manchego cheese, chimichuri sauce.

BURGERS

THE BACKYARD \$10
brie cheese, grilled portobello mushroom, arugula, roasted tomato, piquillo peppers. served on a brioche bun

D13 \$10
aged gouda, mustard aioli, caramelized onion, bacon & micro greens. served on a brioche bun

VEGGIE BURGER \$10
garden patty, portabello mushroom, aged gouda, mustard aioli, caramelized onion

SANDWICHES

CLUB \$9
white bread, turkey, ham, bacon, swiss cheese, avocado.

MUFFELLATA \$9
herb focaccia bread, cured coppa, salami, ham, provolone, olive tomanade.

DESSERTS

PEANUT BUTTER PIE \$8



DRAFT BEER

CALIFORNIA

BREWERY	STYLE	ABV	IBU	CITY
\$7 Napa Smith	Organic IPA	7.1%	70	Napa, CA
\$6 Anchor	Porter	5.6%	39	San Francisco, Ca
\$6 Anchor	Steam	4.9%	33	San Francisco, Ca
\$6 Gordon Bierch	Pilsner	5.2%	30	San Jose, Ca
\$6 Sierra Nevada	Kellerweis	4.8%	15	Chico, Ca
\$6 Sierra Nevada	Lager	5.0%	28	Chico, Ca
\$6 Hangar 24	Alt Bier	6.0%	22	Redlands, Ca
\$6 Hangar 24	Helles Lager	4.3%	14	Redlands, Ca
\$6 Anderson Valley	Amber	5.8%	15	Pleasanton, Ca
\$6 Moylans "Danny's"	Irish Red	6.5%	28	Novato, Ca
\$8 Iron Fist "Gauntlet"	Imperial IPA	9.5%	90	Vista, Ca
\$8 North Coast "Brothers Thelonious"	Belgian Abbey	9.3%	26	Ft. Bragg, Ca
\$8 North Coast "Old Rasputin"	Imperial Stout	9.0%	75	Ft. Bragg, Ca
\$6 Bootleggers "Palomino"	Pale Ale	5.5%	42	Fullerton, Ca
\$6 Bootleggers "Old World Hefe"	Hefeweizen	5.0%	20	Fullerton, Ca
\$7 Bootleggers "Plum Riot"	Belgian Double	7.8%	60	Fullerton, Ca
\$6 Stone	Smoked Porter	5.9%	41	Escondito, Ca
\$8 The Bruery "Rugbrod"	Dark Rye Ale	8.0%	30	Placentia, Ca
\$8 Alesmith "Horny Devil"	Belgian Strong Pale Ale	11.0%	29	San Diego, Ca

BOTTLED BEER

BREWERY	STYLE	ABV	IBU	CITY
\$5 Avery "White Rascal"	Witt Beer	5.6%	10	Boulder, Co
\$5 Blackthorn	Cider	6.0%	?	Bristol, England
\$6 Green Flash "West Coast"	IPA	7.0%	95	San Diego, Ca
\$6 Stone "Oaked Arrogant Bastard"	American Strong Ale	7.2%	98	Escondito, Ca
\$6 Mikkeler 10	IPA	6.9%	78	Copenhagen
\$6 Great Divide "Hades"	Belgian Strong	7.8%	35	Denver, Co
\$8 Russian River "Damnation"	Belgian Strong	7.0%	25	Santa Rosa, CA
\$10 DogFish Head "Palo Santo Marron"	American Brown	12.0%	50	Milton, De
\$7 DogFish Head "90 Minute"	IPA	9.0	90	Milton, De
\$5 Anderson Valley "Barney Flats"	Oatmeal Stout	5.7%	13	Pleasanton, Ca
\$6 North Coast "Le Merle"	Saison	7.9%	26	Fort Bragg, Ca
\$10 (22) Ale Smith "Anvil"	ESB	5.5%	19	San Diego, Ca
\$5 Sudwerks	Marzen	5.3%	25	Davis, Ca
\$6 Greene King "Old Speckled Hen"	English Pale Ale	5.2%	?	UK
\$5 Fullers	ESB	5.9%	?	UK
\$6 Meantime	Coffee Porter	6.0%	?	UK
\$8 St. Bernardus "Prior 8"	Belgian Dubbel	8.0%	?	Belgium
\$10 Timmermans Framboise	Lambic	4.5%	?	Belgium
\$10 (22) Bootleggers "Rustic Rye"	IPA	6.2%	75	Fullerton, Ca