

SALADS

MIXED GREEN SM 4.50 LG 8

Organic greens, radish, tomato, house made dressing (vinaigrette, 1000 island, bleu cheese, ranch)

CAESAR SALAD SM 5.50 LG 10

Organic romaine lettuce tossed with house made croutons & dressing

ADD CHICKEN 3.50

TOSSED COBB SALAD SM 6 LG 11

Organic greens, fresh roasted turkey breast, hardboiled egg, bacon, tomato, crumbled bleu cheese, avocado, house made vinaigrette

SNACKS & SIDES

POUTINE 9.50

French fries, local organic cheese curds, sausage gravy

NEW MEXICAN STYLE GREEN CHILE STEW 8

Local organic turkey chili stew with crispy tortilla chips

GREEN CHILE CHEESE FRIES 9.50

Melted pepper jack cheese

BUFFALO MAC 'N CHEESE 6

Elbow macaroni in a spicy bleu cheese béchamel sauce

ADD CHICKEN 2

SOUP OF THE DAY CUP 4 BOWL 7

FRENCH FRIES 3.50

SWEET POTATO FRIES 5

COLESLAW 3.50

THE LODGE ON HAIGHT

SANDWICHES

*All sandwiches come with fries
1.5 to substitute sweet potato fries
Substitute mix greens or coleslaw for no charge*

THE LODGE BURGER 12

Fresh ground local chuck, house-cured Canadian bacon, cheddar cheese, house-made pickles, sliced onion, lettuce, lodge sauce

THE VEGGIE BURGER 10

House-made organic brown rice & black bean patty, pickled beets & jalapenos, clover sprouts and avocado

FISH SANDWICH 14

Sustainable catch of the day with lettuce, tomato, garlic butter

SZECHUAN LAMB BURGER 14

Szechuan spiced ground local lamb cooked medium, sautéed onions & jalapenos, fresh cilantro

CHICKEN FINGER SUB 11

Fried chicken tossed in spicy wing sauce, house made bleu cheese, lettuce and tomato

VEGAN SLOPPY JOE 10

Organic tempeh, sautéed onions & peppers in a house made BBQ sauce topped with vegan coleslaw

TRIPLE DECKER CLUB 12

Fresh roasted turkey breast, bacon, lettuce, tomato, house-made mayo

ALL DAY BREAKFAST FIX 10

2 eggs, house cured Canadian bacon, cheddar cheese, lettuce and tomato, served on an English muffin

ENTREES

Available after 5PM

FISH N' CHIPS 14

Beer battered sustainably caught Cod, house-made tartar sauce

MATT'S FRIED CHICKEN 17

With mashed potatoes & gravy, seasonal veggies

BAKED STUFFED SHELLS 14

Spinach & ricotta stuffed pasta, marinara, baked with mozzarella & parmesan. Served with garlic bread

CURRY LAMB SHANK 18

Bone in shank with mashed potatoes & braised veggies

KID'S MENU

All served with fries

GRILLED CHEESE 5

MINI BURGER 5

HOT DOG 5

DESSERT

NEW ORLEANS STYLE BREAD PUDDING 7

Traditional bourbon sauce

FLUFFERNUTTER PANINI 7

Marshmallow, chunky peanut butter, banana

FLOURLESS CHOCOLATE CAKE 7

Rotating flavors

BEVERAGES

DRAFT BEER 6

Sierra Nevada Pilsner	Chico	5.2%
Drake's IPA	San Leandro	7%
Almanac Saison	San Jose	6.8%
Anchor Steam	San Francisco	4.9%

BOTTLED BEER 6

Ballast Point Sculpin	San Diego	7%
Green Flash IPA	San Diego	6.8%
Deschutes Stout	Bend, OR	6.4%
Rogue Porter	Ashland, OR	5.6%
Fort Point Kolsch	San Francisco	4.6%
Lagunitas IPA	Petaluma	6.2%

WHITE SPARKLING WINE 9

Prosecco, Santome, Veneto
Albarino, Neboa, Spain
Sauvignon Blanc, Beckman's, Santa Ynez Valley
Chardonnay, Sarapo, Sonoma Valley

RED WINE 9

Nero d'Avola, Colosi, Italy
Pinot Noir, Hendry, Napa Valley
Cabernet Sauv, Ancient Peaks, Santa Margarita
Malbec, Zuccardi, Argentina

NON-ALCOHOLIC 4

House-made Lemonade
Mexican Coke
Diet Coke
San Pellegrino