

APPETIZERS

**PASTRAMI REUBEN
SPRING ROLLS** 10
Carnegie Deli Pastrami, Gruyere, Sauerkraut
& Spicy Mustard Sauce

**CHICKEN TIKKA MASALA
WONTONS** 8.50

Tandoori Spiced Chicken & Mint
Yogurt Sauce available steamed or fried

BABY LETTUCE SALAD 10
Lola Rossa, Arugula, Romaine
& Lemon Herb Dressing

KOBE SLIDERS 12
Freshly Ground Kobe Burger
Sliders with Chopped Onions &
McClure's Pickles

DEVILED EGGS 8.50
Crispy Prosciutto

GIANT PRETZEL 9.50
Cheddar Ale Dip

RED PEPPER HUMMUS 8
Toast Points

SASHIMI TACOS 14
Crispy Wonton Tacos, Mango
Ginger Salsa & Wasabi Cream

**SPICY HOMEMADE
POTATO CHIPS** 8.50
Blue Cheese Dip

BRUSCHETTA 8.50
Fig Jam, Cured Ham & Goat Cheese

CRISPY TATER TOTS 7
Bacon, Aged Cheddar & Chives

SHARED PLATTERS

MEAT & CHEESE BOARD 19 Aged Cheddar, Dry Chorizo, Calabrese Salami, Mini Brie, Spec Prosciutto
& Danish Blue, Toast Points, Olives, Fig Jam, Cornichon & Grain Mustard

MEDITERRANEAN PLATTER 18 Red Pepper Hummus, Caponatto, Pickled Vegetables, Olives, Toast Points
& Broccoli Lemon Spread

MAIN COURSES

GRILLED LEMON CHICKEN 17
Sautéed Green Beans, Cherry Tomatoes & Lemon Herb
Sauce served with Jasmine Rice

SESAME SEARED AHI TUNA 21
Mixed Greens, Cucumber, Napa Cabbage, Toasted
Sesame Seeds & Citrus Soy Dressing

MAUI FISH TACOS 18
3 Large, Crispy Cod Tacos, Mango Salsa, Chipotle
Lime Mayo & Spicy Pickled Vegetables

GARDEN VEGETARIAN PLATE 17
Steamed Seasonal Green Market Vegetables, Avocado
Toast with Cumin & Lemon served with a
Whole Grain Medley

BACON & CHICKEN MAC N' CHEESE 16
Creamy Three-Cheese Sauce, Tender Chicken,
Crumbled Bacon, Scallions & Cheddar Cracker
Crust

STEAK FRITES 22.50
Char-broiled Black Angus Steak & Fresh Cut
Idaho Fries

SMOTHERED STEAK DIANE 28
10oz of Beef Filet Mignon Medallions, Mashed
Potatoes, Cremini Mushrooms & Brandy Sauce

TRADITIONAL FISH & CHIPS 17.50
Sweet & Meaty Cod, Lightly Battered Served with
Homemade Tartar Sauce & Fresh Cut Idaho Fries

SALADS

**BIBB LETTUCE WITH
CHICKEN** 15.50

Watercress, Endive, Pear, Blue Cheese,
Caramelized Pecans & White Balsamic
Dressing

**FLAT IRON STEAK
SALAD** 16.95

Grilled Hanger Steak, Wilded Arugula,
Roasted Pepper & Potato Salad

**CLASSIC CAESAR
SALAD** 14.50

Grilled Chicken, Chopped Romaine
Hearts, Garlic Croutons, Parmesan &
Fresh Made Caesar Dressing

**POACHED SALMON
CITRUS SALAD** 16.50
Romaine, Baby Spinach, Mixed Greens,
Cucumbers & Chili Lime Dressing

SANDWICHES

**SMOKED RIB EYE
SANDWICH** 15.50
Caramelized Onions, Aged
Cheddar Cheese with Horseradish,
Mustard on Rosemary
Pullman Bread & Fresh Cut Idaho Fries

**WARM GRILLED CHICKEN
SANDWICH** 14.95
Toasted Sourdough, Applewood
Smoked Bacon, Lettuce, Tomato,
Herb Mayo & Fresh Cut Idaho Fries

**GRILLED HAM
& CHEESE** 13.50
Applewood Smoked Ham, Aged
Cheddar, Balsamic Onions, Honey
Mustard on Rosemary Pullman
Bread & Fresh Cut Idaho Fries

BURGERS

FLATIRON BURGER 13.50
Char-grilled Beef Burger by Pat
LaFrieda, McClure's Pickles, Lettuce,
Tomato & Fresh Cut Idaho Fries

AHI TUNA BURGER 16.95
Made from Sashimi-Grade Tuna
Loin, Freshly Ground, Wasabi Cream,
Ginger Slaw & Fresh Cut Idaho Fries

**ALL NATURAL
TURKEY BURGER** 12.95
Chipotle BBQ Sauce, Avocado Saled
& Fresh Cut Idaho Fries

PRIME BURGER 16.50
Our Own Pat LaFrieda Blend of
Hand Selected Dry-Aged Beef served
with Fresh Cut Idaho Fries
*Cheese, Bacon, Mushrooms & other
Toppings . . . 1.50*

SIDES

• TEMPURA VEGETABLES 8
• HERB ROASTED YUKON
GOLD POTATOES 7

• FRESH SPINACH 7
• ROASTED SEASONAL GREEN
MARKET VEGETABLES 7

• JUMBO ASPARAGUS 7
• FRESH CUT IDAHO
FRIES 6

BRUNCH

Starting Sunday, July 28th

TRY DISHES LIKE

**BAKED APPLE
FRENCH TOAST** 14.25

Cinnamon Farmer Cheese &
Maple Walnut Butter

**BLUEBERRY &
FARMER CHEESE
BLINTZES** 13.95

**SMOKED SALMON
EGGS BENEDICT** 16.50

Cajun Smoked Salmon & Chili
Chive Hollandaise Sauce

**FLATIRON EGGS
RANCHEROS** 14.50

Avocado, Warm Tomato Salsa
Served with Rice & Beans

**OVEN BAKED GREEN
MARKET VEGETABLE
FRITTATA** 13.25

**ORGANIC YOGURT
& ROLLED OATS
GRANOLA** 12.75

Vanilla Blueberry Compote

Unlimited Coffee or Tea Included or One Complimentary Cappuccino or Espresso

COCKTAILS

MARK TWAIN 12

Monkey Shoulder Scotch, Lemon
Juice, Rosemary Simple Syrup,
Bittermans Boston Bittahs

JACK'S APPLE 14

Apple Jack Brandy, Apple Moonshine,
Michter's Sour Mash, Bittermans
Xocolail Mole

23 "SKIDOO" 13

American Harvest Vodka,
Olive Juice, Atsby Vermouth,
Sriracha, Lavender Bitters

BURNHAM'S FOLLY 14

Grey Goose Pear, Bombay
Sapphire, Cucumber, Jalapeno,
Lemon & Orange

PERFECTLY MANHATTAN 14

Atsby Sweet & Dry, Templeton
Rye with Bittermans Hopped
Grapefruit

THE BLACK ROSE 13

Jameson Black Barrel, Cherry &
Raspberry, Vanilla, Red Wine,
Dash of Rose Water

CLASSIC MARGARITA 12

La Pitaya Tequila, Triple Sec,
Homemade Lime Sour

CALIENTE MARGARITA 13

Jalapeno Infused Tequila, Triple
Sec, Cilantro, Homemade Lime Sour

EL PRESIDENTE MARGARITA 16

Avion Tequila, St. Germain, Grand
Marnier, Homemade Lime Sour,
Topped With Champagne

SPICED ISLAND MOJITO 12

Sailor Jerry Rum, Lemon Juice,
Black Pepper Simple Syrup, Lime,
Mint, Ginger Ale

PEACH BURLESQUE MOJITO 13

Bacardi Peach Red, Rosemary
Simple Syrup, Mint, Lime,
Bittermans Burlesque, Club Soda

SHIPWRECKED MOJITO 13

Kraken Dark Rum, Basil Simple
Syrup, Blackberry, Mint, Lime, Coke

HOUSE BEER

ORANGE BLOSSOM

LIGHT 5, 7.5, 15

Light, Fruity, Orange & Light
Maltiness 3.9% abv.

HONEY WHEAT

5, 7.5, 15
Malted Red Wheat, Light
& Citrusy 5% abv

BLONDE

5, 8, 15
Bright, Floral, Coriander Crisp &
Clean 5% abv

PILSNER

5, 8, 15
Crisp, Herbal, Clean & Dry 5% abv

PALE ALE

5.5, 8.5, 16
Hoppy, Good Malt Background
5.5% abv

RED LAGER

6, 8.5, 17
Toasted Malt, Nutty, Light Caramel
& Sweetness 5.75% abv

SCOTCH ALE

6, 9, 17
Malty, Smoky & Warming 6.5%
abv

APRICOT ALE

5.5, 8.5, 16
Fruity, Apricot, Smooth
& Refreshing 5.75% abv

IPA

6, 9, 17
Big Citrus & Bold Hops 6.5% ab

QUAD BOCK

7, 10.5
Big, bold caramel & toffee notes
with a smooth, spicy finish. 12% abv

OATMEAL STOUT

6, 9, 17
Espresso, Dark Chocolate,
Silky & Complex 6% abv

ORIGINAL SIN

APPLE CIDER

5.5, 8.5, 16
Apple, Light, Complex
& Elegant 6% abv

WINE

SANTA MARINA PINOT GRIGIO Central Coast, California 2011 9/34

MIRRASOU CHARDONNAY Monterey County, California 2010 10/36

BV COASTAL SAUVIGNON BLANC California, 2011 10/36

MIRRASOU RIESLING Monterey County, California 2010 10/36

MCWILLIAMS CABERNET SAUVIGNON South East Australia, 2009 9/34

RED WOOD CREEK MERLOT California, 2010 10/36

MIRRASOU PINOT NOIR Monterey County, California 2011 10/36

ALAMOS MALBEC Mendoza, Argentina 2010 10/36

CHANDON BRUT SPLIT California, 2010 14

MASCHIO PROSECCO SPLIT Veneto, Italy 2012 12