



ROSÉ & BUBBLES BY THE GLASS 5

Underground Wine Project, And Why Am I Mr. Pink Still Rosé

Columbia Valley / 12.5% abv

AVAILABLE OPTIONS

glass: \$12.00

bottle: \$38.00

Marques de Caceres, Tempranillo Still Rosé

Spain / 13.5% abv

AVAILABLE OPTIONS

glass: \$10.00

bottle: \$35.00

Pol Clement, Brut Rosé

France / 12% abv

AVAILABLE OPTIONS

glass: \$12.00

bottle: \$38.00

Portium, Brut Cava

Spain / 10.5% abv

AVAILABLE OPTIONS

glass: \$10.00

bottle: \$35.00

Giancarlo, Prosecco

Italy / 11% abv

AVAILABLE OPTIONS

glass: \$10.00

bottle: \$35.00

RED WINES BY THE GLASS 5

Folonari, Chianti

Italy / 13% abv

\$9.00

Hybrid, Pinot Noir

California / 14% abv

AVAILABLE OPTIONS

glass: \$12.00

bottle: \$38.00

Dos Fincas, Malbec

Argentina / 14% abv

AVAILABLE OPTIONS

glass: \$11.00

bottle: \$37.00

Poppy, Cabernet Sauvignon

California / 13.5% abv

AVAILABLE OPTIONS

glass: \$12.00

bottle: \$38.00

Vidigal, Vinho Tinto

70% Tinta Roriz / 20% Castelao / 10% Cabernet Sauvignon / Portugal / 13% abv

AVAILABLE OPTIONS

glass: \$10.00

bottle: \$35.00

WHITE WINES BY THE GLASS 5

Folonari, Pinot Grigio	\$9.00
Italy / 12% abv	
Hybrid, Chardonnay	AVAILABLE OPTIONS
California / 13.5% abv	
	glass: \$12.00
	bottle: \$38.00
Blalock + Moore, Sauvignon Blanc	AVAILABLE OPTIONS
New Zealand / 13% abv	
	glass: \$13.00
	bottle: \$40.00
Casal Garcia, Vinho Verde	AVAILABLE OPTIONS
Portugal / 9.5% abv	
	glass: \$10.00
	bottle: \$35.00
The Curator, White Blend	AVAILABLE OPTIONS
51% Chenin Blanc / 22% Chardonnay / 22% Viognier / 4% Semillon / 1% Colombar / South Africa / 13% abv	
	glass: \$11.00
	bottle: \$37.00

BUBBLES BY THE BOTTLE 4

Taittinger, Brut Champagne / France	\$75.00
Pierre Sparr, Cremant D'Alsace, Brut Rose / France	\$52.00
Lunaria 2020, Orsogna 'Ramoro', PG Pet Nat / Italy	\$42.00
Medici Ermete, Solo Reggiano, Lambrusco / Italy	\$48.00

WHITES BY THE BOTTLE 4

Château Lamothe de Haux 2020, Bordeaux Blanc / France	\$42.00
Hopler, Gruner Veltliner / Austria	\$48.00
Columna 2021, Granito Albarino / Spain	\$48.00
Pfeffingen 2019, Dry Riesling / Germany	\$48.00

REDS 10

Pedroncelli 2021, Signature Selection Pinot Noir / Russian River Valley	\$48.00
J. Lohr 2020, Los Osos, Merlot / Paso Robles	\$52.00
North By Northwest 2015, Cabernet Sauvignon / Oregon	\$48.00
Parducci, Small Lot Petit Sirah / Mendocino	\$48.00
Dandelion 2019, Lionheart of the Barrosa, Shiraz / Australia	\$48.00
Bedrock 2020, Old Vine Zinfandel / Sonoma	\$48.00

Gundlach Bundschu 2019, 'Mountain Cuvee' / Sonoma	\$48.00
Amigoni Urban Winery 2018, Urban Drover, Petit Verdot & Cab Franc Blend / Missouri	\$48.00
Michael David 2020, Inkblot, Cabernet Franc / Lodi	\$52.00
J.L. Chave Selection 2020, Mon Coeur, Cotes-Du-Rhone / France	\$52.00

HOUSE COCKTAILS 8

Whinnie & Paddington	\$13.00
Builder's Gin / Aqua Perfecta Basil Eau de Vie / Luxardo Bitter Bianco / Hallabong & Honey Marmalade / Orange Juice / Perrier	

Gwishin	AVAILABLE OPTIONS
Don Q Silver Rum / Aperol / Tart Cherry Gochujang / Lime / Orange Sherbert ***CONTAINS DAIRY***	Single: \$13.00
	Pitcher: \$36.00

Iara	AVAILABLE OPTIONS
Novo Fogo Silver Cachaca / Chateau Aloe Liqueur / Ancho Reyes Verde / Soursop & Kiwi Puree	Single: \$13.00
	Pitcher: \$36.00

Flor de Pina	\$14.00
Pierre Ferrand Cognac / Rainwater Madera / Giffard Banana / Ponche Pajarote Tamarind Liqueur / House Tepache / WSL Dram	

Mal de Ojo 'The Evil Eye'	AVAILABLE OPTIONS
Silver Tequila / Fair Kumquat Liqueur / Red Bell Pepper + Mango Shrub / Lime / Hellfire Bitters	Single: \$13.00
	Pitcher: \$36.00

Freyja	\$13.00
Chamomile Infused Brandy / Disaronno / Giffard Strawberry / Strawberry Jam / Lemon	

Sina & The Eel	AVAILABLE OPTIONS
Choice of: Madre Mezcal or Titos Vodka / Coconut Water / Passion Fruit / Carrot / Lime / Salted Coconut	Single: \$13.00
	Pitcher: \$36.00

Mágū	\$14.00
Loyal Hemp Peach Delta 8 Seltzer / Mint Infused Lillet Blanc / Big O Ginger / Leopold Brothers Absinthe Vert *** Contains 7mg Delta 8 THC ***	

LOCAL FAVORITES 3

Red or White Sangria	AVAILABLE OPTIONS
WSL Wine Blend / Orange Juice / Grapefruit Juice	Single: \$11.00
	Pitcher: \$30.00

Westside Cocktail	AVAILABLE OPTIONS
Cimarron Blanco Tequila / WSL Cilantro-Lime Cordial	Single: \$12.00
	Pitcher: \$33.00

Bronson's Bourbon Milk Punch	\$13.00
Rich oak and subtle vanilla tones from the bourbon. Warm spices, yet brightly refreshing lemon acidity, with a delightfully fruity bite from the apples and ginger. Complex velvety finish	

CANS AND BOTTLES 19

Miller Light	\$4.50
Light Macro Pilsner 4.2% abv	
Coors Banquet	\$4.50
Pilsner, 5% abv	
Crane Odd Bird	\$7.00
Mexican-Style Corn Lager, 4.7% abv	
2nd Shift Technical Ecstasy, Pilsner Tall Boy	\$8.00
Czech Style Pilsner, 5.4% abv	
Two Pitchers, Nordic Jam Radler	\$7.00
Lager with Nordic Fruit, 5.2% abv	
Boulevard, Tank 7 Tallboy	\$10.00
Farmhouse Ale, 8.5% abv	
Torn Label, Alpha	\$7.00
Pale Ale, 5.6% abv	
City Barrel, Rad AF	\$7.00
New England Hazy IPA, 6.4% ABV	
Cinderblock, Block IPA	\$7.50
India Pale Ale, 7.2% abv	
Prairie Artison Ales, Seasick Crocodile	\$9.00
Sour Ale with cranberries & ginger, 6.3% abv	
Crane Brewing, Ocean Drive In	\$7.00
Cherry Lime Gose, 4.2% abv	
KC Bier Co. Dunkelweizen	\$7.00
Dark Wheat Doppelbock, 7.5% ABV	
Mother's Brewing, 3 Blind Mice	\$7.00
Brown Ale, 5.5% abv	
Perrenial, Saison de Lis	\$8.00
Belgian Style Blonde, 5% abv	
Martin City, Operation: Yoga Pants	\$7.00
Gluten Free Golden Ale, 4.8% abv	

Athletic Brewing, Golden Ale	\$6.00
Non Alcoholic	
Anxo, Dry Cider	\$7.00
East Coast Dry Cider, 6.9% abv	
Loyal Hemp, Peach	\$9.00
Cannabis Seltzer - 20mg Delta 8 - you must be 21 to consume!	
Heavy Riff, Love Gun	\$8.00
Vanilla Cream Ale, ABV:4.6%	

VODKA 6

Nue^
Duffy's Run^^
Titos
Ketel One
Grey Goose
Chopin

GIN 6

Brokers^
J. Rieger^^
Builder's^^
Hendricks
Empress
Uncle Val's
Botanical or Peppered

RUM 11

Gosling's
Plantation Dark
Plantation Pineapple
Don Q Cristal^
Sailor Jerry Spiced

Novo Fogo Cachaca

Leblon Cachaca

Wray & Nephew

Paranubes

Probitas

Machu Pisco

SCOTCH 6

Dewars^

Johnny Walker Black

Lagavulin 16 yr

Laprohaig 10 yr

Dalwhinnie 15 yr

Arran 10 yr

WHISKEY 15

JTS Brown^

Angel's Envy

Jack Daniels

Makers Mark

Crown Royal

J.Rieger^^

KC Whiskey or Monogram Whiskey

Willet Family Reserve

Rittenhouse Rye

Jameson Irish

Sons of Erin Irish

Four Rose's Small Batch

Four Rose's Single Barrel

Old Overholt Rye

Old Overholt Bonded Rye

Dark Horse Reunion Rye^^

TEQUILA & MEZCAL 6

Cimmaron Blanco

Tequila Ocho Plata

Tequila Ocho Reposado

Madre Espadin Mezcal

Del Maguey Crema

Del Maguey Vida

BRANDY 4

Tariquet VSOP Armagnac

Jacques Bonet Brandy

Pierre Ferrand Cognac

Chateau Arton Fine Blanche

CORDIALS 15

Chartreuse

Green or Yellow

Leopold Bro. Absinthe

Aperol

Campari

Pimms

Fernet

Branca or Menta

Cynar 70

Montenagro Amaro

Disaronno

Baileys

Kahlua

Kübler Absinthe

Averna

Licor 43

Frangelico

NON-ALCOHOLIC BEVERAGES 3

Bottled Water \$1.00

Fresh Squeezed Sparkling Lemonade or Limeade AVAILABLE OPTIONS

Lemonade: \$3.50

Limeade: \$3.50

Refills: \$2.00

Canned/Bottled Soda AVAILABLE OPTIONS

No refills

Can Coke: \$3.50

Can Diet Coke: \$3.50

Can Sprite: \$3.50

Boylan's Root Beer: \$4.00

Perrier Mineral Water: \$4.00

Companion Kombucha, Lavender Lemony Verbena: \$5.00

MOCKTAILS 4

Mother Goose \$8.00

Passion Fruit / Carrot Juice / Coconut Water / Lime / Salted Toasted Coconut

Aesop \$8.00

Red Bell Pepper & Mango Shrub / Chamoy / Bitterman's Hellfire Bitters / Perrier / Lime

The Brothers Grimm ***Must be 21 to consume \$12.00

Abstinence Blood Orange N/A Apertif / Fee Brothers Rhubarb Bitters / Fresh Herbs / Loyal Hemp Peach THC Seltzer

Fritz Muller Dealcoholized Wine AVAILABLE OPTIONS

Germany, Semi-Sparkling White with notes of green apple & grapefruit

4 oz: \$8.50

6 oz: \$13.00

LOCALITIES AND SWEETS 19

Minnie's Dessert AVAILABLE OPTIONS

Rotating dessert - always vegan and sometimes GF

Crisp served warm with vanilla oat milk ice cream *VEGAN & GF: \$12.00

Pumpkin Spice Creme Brulee *VEGAN & GF: \$8.00

Seasonal Bread \$6.50

Served warm with lemon glaze

Fritters		AVAILABLE OPTIONS
++Flavor varies++		Fritters Only: \$7.50
		Fritters+vanilla Ice Cream: \$10.00
Oatly Vanilla Ice Cream		\$3.00
Toasted Sourdough		\$3.50
Farm-to-market sliced sourdough toasted w/ butter		
Brie		\$4.50
Port Salute		\$4.50
Sage Derby		\$4.50
Hemme Bros. Herbed Quark Cheese		\$4.50
Soft cow's milk cheese with fresh herbs and olive oil		
Castelvetrano Olives		\$4.50
*contains pits		
Dill Pickle Spears		\$3.50
Spicy Pickles		\$3.50
2pc Deviled Eggs		\$3.50
Horseradish Aioli / Pickled Red Onion		
Roasted Beets		\$3.50
Served chilled		
House Chips		\$3.50
House Crostini		\$3.50
Country Ham		\$5.50
Broadway Sausage		\$5.50
Grilled Za'atar Pita		\$3.50

STARTERS 8

Good Brussel Sprouts		\$15.00
Crispy Sprouts / Spicy Agave Dijon / Maple Bacon Aioli / Seasonal Fruit **Vegan option with Sriracha Aioli		
++Prepared in common fryer - not GF		
Roasted Artichoke Hummus Plate		\$14.00
Roasted Artichoke & Shallot Hummus / Corn Tortilla Chips / Red Bell Pepper / Cucumber / Za'atar Pita **Gluten free		
w/o pita or chips		
Pint of Fries		\$10.50
Parmesan & parsley / WSL Ketchup / Roasted Garlic Aioli / Horseradish Aioli **Fries contain gluten		

Elote Tater Tots	AVAILABLE OPTIONS
Spicy Roasted Corn / Hemme Bros. Cheddar / Habanero Cheddar / Pickled Jalapeños / Queso Fresco / Cilantro	\$15.00
	Add Crumbled Bacon:
	\$2.00
	Add Carnitas: \$4.00
Roasted Poblano Spinach Dip	\$15.00
Roasted Poblano Pepper / Spinach / Parmesan / Breadcrumbs / Corn tortilla chips / Farm-to-Market Sourdough	
Sausage & Pretzel Board	\$16.00
Daily Sausage / Farm-to-Market Jalapeno-Cheddar Pretzel / Spicy Pickles / Habanero Cheddar Sauce / Beer Mustard	
Cheese Board	\$19.00
Herbed Hemme Bros Quark / Port salute / Rotating Hard Cheese / Fresh fruit / WSL Jam / Whipped Garlic / WSL Crostini	
Chef's Board	\$29.00
A seasonal selection of meats, cheeses, and assorted accoutrements	

SOUP AND SALADS 6

Kale Salad**	AVAILABLE OPTIONS
Shaved brussel sprouts / Slivered Almonds / Parmesan / Fried shallots / Brown sugar bacon / Maple Tahini Vinaigrette **gluten free without shallots	Side Salad: \$7.50
	Entrée Salad: \$17.00
	Add Grilled Chicken: \$6.00
	Add Salmon: \$7.00
	Add Beyond Meat Vegan Sausage:
	\$7.00
	Add Grilled Steak: \$9.00
	Add Veggie Burger Patty: \$6.00
Seasonal Arugula and Spinach Salad	AVAILABLE OPTIONS
Pomegrante Molasses Vinaigrette / Shaved Fennel / Gorgonzola / Toasted Walnut / Grilled Pear	Side Salad: \$7.50
**vegan without cheese **contains nuts	Entree Salad: \$17.00
	Add Grilled Chicken: \$6.00
	Add Salmon: \$7.00
	Add Beyond Meat Vegan Sausage:
	\$7.00
	Add Grilled Steak: \$9.00
	Add Veggie Burger Patty: \$6.00
Steak Caesar*	\$22.00
6 oz. Sirloin / Grilled Romaine / Cherry Tomato / Soft Boiled Egg / Anchovy Caesar Dressing / Crostini	
*substitute Grilled Chicken/Salmon at no additional charge	
Tomato Fennel Soup	\$5.50
**Vegan	
Soup of the Day	\$5.50
Please ask your server for details.	

Soup + Salad ****Lunch Only Special****

\$14.00

Your choice of side kale or arugula & spinach along big cup of daily soup or tomato fennel + crostini

SANDWICHES10

Sriracha Honey Fried Chicken Sammy

\$18.00

Fried Chicken Breast / Sriracha-Honey Glaze / Spicy Pickles / Garlic Aioli / Reyna's Bun

BBQ Burger

\$19.50

1/2lb Brisket Blend Patty / Wsl BBQ sauce / Horseradish Aioli / Smoked Bacon Cheddar / Fried Onions / Farm-to-Market Brioche Bun

Summit Burger*

AVAILABLE OPTIONS

1/2 lb Brisket blend burger / Butter Lettuce / Emmentaler / Dijon vinaigrette / Farm-to-Market brioche bun

\$17.50

Add Bacon: \$2.50

Sub Beyond Meat Patty: \$1.00

Sub Udi GF Bun: \$2.50

Jalapeno and Jam Burger*

AVAILABLE OPTIONS

1/2 lb Brisket blend burger / Brown sugar bacon / Arugula / WSL Jam / Roasted Jalapeno Cream Cheese / Farm-to-Market brioche

\$19.50

Sub Beyond Vegan Patty: \$1.00

Sub Udi GF Bun: \$2.50

Sweet Potato Quinoa Burer

AVAILABLE OPTIONS

Housemade patty of: White beans-Sweet potato-Red peppers-Jalapeño-Quinoa-Panko / Emmentaler cheese / Maple Tahini vinaigrette / Micro greens / Farm-to-Market vegan bun

\$16.00

Add Bacon: \$2.50

**Have it vegan: hummus instead of cheese

Grilled Cheese

AVAILABLE OPTIONS

White cheddar / Emmentaler / Brie / Farm-to-Market Sourdough / Tomato Fennel soup for dippin' + a side

\$16.00

Add Country Ham: \$3.00

Add Bacon: \$2.50

Add Corned Beef: \$4.00

Jalapeno Popper Style: \$5.00

Fried Portabella Sammy ****Vegan****

AVAILABLE OPTIONS

Beer + Tempura Battered Portabella / Mashed Avocado / Fresh Jalapeno / Jicama / Thai-Chili Slaw / Vegan Sriracha Aioli / Reyna's Vegan Bun

\$16.00

Add Bacon: \$2.50

Add Beyond Meat Burger Patty: \$5.50

Add Burger Patty: \$8.00

Westside Reuben

\$18.00

WSL Corned Beef / Pickled Jalapeño & Apple Sauerkraut / Swiss / 1,000 Island / Farm-to-Market Marble Rye / Side Salsa Verde

Kale Wrap **Lunch Only**	AVAILABLE OPTIONS
Shaved brussel sprouts / Slivered almonds / Parmesan / Fried shallots / Brown sugar bacon /	\$14.50
Maple tahini vinaigrette / Spinach tortilla	Add Grilled Chicken: \$18.00
	Add Salmon: \$19.00
	Add Beyond Meat Vegan Italian Sausage:\$18.00
	Add Grilled Steak: \$20.00

Roasted turkey Sandwich **Lunch Only**	\$17.50
WSL Roasted Turkey / Pepperjack / Tomato / Avocado / Red Onion / Arugula&Spinach / Maple-Bacon Aioli / Farm-to-Market Green Chile Cheese Sourdough	

ENTRÉES 10

Fish & Chips	
Beer Battered Cod / Parmesan Fries / Cole Slaw / Malt Vinegar-Caper Aioli	

Westside Mac & Cheese	AVAILABLE OPTIONS
White cheddar / Parmesan / Smoked gouda béchamel / Cavatappi / Garlic breadcrumbs	\$15.00
	Grilled Chicken: \$6.00
	Salmon: \$7.00
	Butternut Squash + Brussels: \$5.00
	Beyond Meat Sausage: \$7.00
	Crumbled Bacon: \$2.50
	Grilled Steak: \$9.00
	Honey Sriracha Fried Chicken:
	\$8.00
	Carnitas: \$4.00

Seasonal Quinoa	AVAILABLE OPTIONS
Broccoli / Snap Peas / Brussels Sprouts / Carrots / Cabbage / Red Peppers / Tamari Stir Fry Sauce / Wonton	\$21.00
/ Sweet Chile Cream Cheese / Bean Sprouts ** Vegan w/o cheese **GF without wonton	Grilled Chicken: \$6.00
	Salmon: \$7.00
	Beyond Meat Vegan Sausage:
	\$7.00
	Grilled Steak: \$9.00
	Carnitas: \$7.00

Tacos [3 Pc]	\$19.50
Daily we serve a rotating meat taco (pico, queso fresco, cilantro, salsa verde) and fried avocado tacos (pico, queso fresco, refried black beans, jalapeno, cilantro, salsa verde) All on Local corn tortillas - the avocado tacos are NOT gluten free**	

Veggie Pasta	AVAILABLE OPTIONS
Butternut Squash / Broccoli / Kale / Hemme Bros Herbed Quark Cheese / Lemon-y Tahini Sauce / GF Penne	\$19.00
Pasta **Vegan without cheese	Add Grilled Chicken: \$6.00
	Add Crumbled Bacon: \$2.50
	Add Salmon: \$7.00
	Add Beyond Sausage: \$7.00
	Add Steak: \$9.00

Steak ****Dinner Only****

Rotating cut, set, and price - please call restaurant for details.

Garlic Cream Pasta ****Dinner Only****

AVAILABLE OPTIONS

Shrimp / Pancetta / Rigatoni / Garlic Cream Sauce / Peas / Mushrooms / Pecorino Romano / Red Pepper	\$22.00
Flake / Grilled Sourdough *slightly spicy	add chicken: \$6.00
	add salmon: \$7.00
	add beyond vegan sausage: \$7.00
	add grilled steak: \$9.00

Salmon Entree ****Dinner Only****

Most likely rotating at the moment - call to inquire.

Chicken "Piccata" Skewers ****Dinner Only****

\$25.00

2 Skewers of: Lemongrass Marinated Chicken Breast / Lemony-Caper Sauce / Fried Artichokes / Mushroom
Rice / Garlic Green Beans **** GF without artichokes**

Loaded Baked Potato ****Dinner Only****

\$19.00

Sirloin, Pepperjack, Habanero Cheeddar, mushrooms, onions, peppers, lime crema, green onion

SOUP AND SALAD 2

Kale Salad

AVAILABLE OPTIONS

Shaved Brussel Sprouts / Slivered Almonds / Parmesan / Fried Shallots / Brown Sugar Bacon / Maple Tahini **gluten	Side Salad: \$7.50
free with no shallot **vegan without cheese and bacon	Entrée: \$17.00
	One Poached Egg: \$2.50
	Veggie Burger Patty:
	\$6.00
	Grilled Chicken: \$6.00
	Blackened Salmon: \$7.00
	Beyond Sausage: \$7.00

Tomato Fennel Soup

\$5.00

BLUNCH SANDWICHES 6

Brussels Toast

\$16.00

Poached Egg / Herbed Hemme Bros. Quark Cheese / Fried Brussels Sprouts / Crumbled Bacon / Hot Honey / Toasted
Farm-to-Market Grains Galore

Grilled Cheese

AVAILABLE OPTIONS

White Cheddar / Emmentaler / Brie / Farm-to-Market Sourdough / Cup of Tomato Fennel Soup for Dippin' plus a side	\$14.50
	Brown Sugar Bacon:
	\$2.50
	Ham: \$3.00
	One Egg on Top: \$2.50

Summit Burger	AVAILABLE OPTIONS
1/2 lb Brisket Blend Burger / Butter Lettuce / Emmentaler / Dijon Vinaigrette / Farm-to-Market Brioche	\$15.50
	One Egg: \$2.50
	Brown Sugar Bacon: \$2.50

Blunch Burger	\$18.00
1/2 lb Brisket Blend Patty / BBQ Rub / Ham / Smoked Bacon Cheddar / Sunny Egg / Horseradish Aioli / Farm-to-Market Brioche	

Classy Egg Sandwich
2 Fried Eggs / Swiss / Maple-Bacon Aioli / Farm-to-Market Green Chile Cheese Sourdough / Choice of Bacon or Sausage

Fried Avocado Tacos	\$19.50
Tempura Fried Avocado / Refried Black Beans / Queso Fresco Pico / Fresh Jalapeño / Corn Tortillas **vegan without cheese	

ENTREES 14

Breakfast Tots	\$15.00
Salt N Pepper Tots / Sausage and Mushroom Gravy / Crumbled Sausage / 2 Sunny Side Eggs	
**Vegetarian without sausage	

Brekkie Enchiladas	\$16.50
3 Chorizo OR Veggie Enchiladas with scrambled eggs, breakfast potatoes, poblano peppers, onions, and pepperjack cheese. Topped with salsa roja, roasted tomatillo salsa verde, and roasted corn salsa. **can be made without eggs to be vegan	

Pumpkin Bread French Toast	AVAILABLE OPTIONS
Fresh Fruit / Whipped Cream / Maple Syrup	\$15.00
	Half Order: \$8.50

Fried Mushroom + Waffle	\$17.00
Fried Portabella / Yellow Cheddar Waffle / Sriracha Honey Glaze / Sage Salsa Verde	

Fried Chicken + Waffle	\$17.00
Chicken Strips / Herb & Cheddar Waffle / Side of Hollandaise & Sriracha Glaze	

Biscuits & Gravy	AVAILABLE OPTIONS
Two House Buttermilk Biscuits / Local Mushroom Gravy / Breakfast Potatoes	\$15.00
	Half Order: \$8.50
	Beyond Meat Vegan Sausage: \$5.00
	Windhaven Farms Sausage: \$3.00

Veggie Hash	AVAILABLE OPTIONS
Grilled Asparagus / Butternut Squash / Potatoes / Kale / Hollandaise (vegan w/out hollandaise)	\$17.00
	Windhaven Farms Sausage: \$3.00
	One Egg: \$2.50
	Beyond Meat Sweet Italian Vegan Sausage: \$5.00

Westside Breakfast		AVAILABLE OPTIONS
2 Eggs* Any Way / Bacon, Ham, or Sausage / Grains Galore or Sourdough Toast / Breakfast Potatoes or Fruit		\$15.00
		Sub in Beyond Meat Vegan Sausage: \$1.00
		Sub 6oz Strip Steak w/ Hollandaise: \$9.00
Meat Burrito		\$18.00
2 Eggs Scrambled / Choice of: Carne Asada OR Chorizo / Potatoes / Rice / White Cheddar / Local Flour Tortilla / Lime Crema / Salsa Roja / Micro Cilantro		
Veggie Burrito		\$18.00
Roasted Vegetables / Avocado / 2 eggs scrambled / potatoes / rice / white cheddar / local flour tortilla / lime crema / salsa roja / micro cilantro		
Veggie Benny		\$17.00
2 Eggs* Poached / Farm-to-Market English Muffin / Grilled Portabella / Roasted Red Pepper / Red Onion / Tempura Fried Avocado / Hollandaise / Microgreens / Side Breakfast Potatoes		
Blackened Salmon Benny		\$19.00
2 Eggs* Poached / Farm-to-Market English Muffin / Blackened Salmon Filet*/ Tomato / Hollandaise / Microgreens / Side Breakfast Potatoes		
Country Benny		\$18.00
2 Eggs* Poached / House Biscuit / Meatloaf / Mushroom Gravy / Side Breakfast Potatoes		
Traditional Waffle		\$15.00
Strawberry Belgian Style Waffle / Vanilla Whipped Cream / Fresh Berries / Maple Syrup / Mixed Berry Compote **strawberry cannot be omitted		
OMELETS 3		
Veggie Omelet		\$16.00
Grilled Asparagus / Tomato / Butternut Squash / Herbed Hemme Bros. Quark Cheese		
Bacon & Cheese Omelet		\$16.00
Brown Sugar Bacon / Yellow Cheddar / Manchego / Chihuahua Cheese		
Steak Fajita Omelet		\$18.00
Peppers & Onions / Pepperjack / Corn Salsa / Avocado Salsa / Lime Crema / Cilantro		
BLUNCH SIDES 14		
Brown Sugar Bacon		\$4.00
Local Sausage Patties		\$4.00
Two of 'em		
Ham		\$4.00
Fritters		\$6.50
Tossed in cinnamon and sugar with maple olive oil glaze ++Flavor varies - ask your server!++		

Pumpkin Bread	\$6.50
Warmed and served with maple olive oil glaze	
One Egg* Any Style	\$2.50
House Hollandaise	\$2.50
2pc Deviled Eggs	\$2.50
Breakfast Potatoes	\$2.50
Buttermilk Biscuit	\$2.50
w/ Butter & Jam	
Fresh Fruit	\$2.50
Buttered Toast-Grains Galore or Sourdough	\$2.50
Side Roasted Beets	\$3.50
Side Spicy Pickles	\$3.00

BLUNCH COCKTAILS 4

Mimosa	AVAILABLE OPTIONS
Brut Cava / OJ	
Glass: \$9.00	
Pitcher: \$30.00	
Wsl Bloody Mary	\$10.00
GF and Vegan	
Irish Coffee	\$12.00
West Cork Irish Whiskey / Turbinado Syrup / Coffee / Licor 43 Cream.	
Yard Bird	\$9.00
Cynar / Orange Juice / Peach Bitters	

BEVERAGES 10

Coke	\$2.50
Diet Coke	\$2.50
Sprite	\$2.50
Iced Tea	\$2.50
Blip Roasters Drip Coffee	\$3.50
Regular or Decaf	
Seasonal Mocktails	\$6.00
See Server	

Fresh Squeezed Lemonade/Limeade	AVAILABLE OPTIONS	
		\$3.00
	Refill:	\$2.00
Arnold Palmer	AVAILABLE OPTIONS	
		\$3.00
	Refill:	\$1.50
Jarritos Mineragua		\$3.50
Boylan Root Beer		\$3.50