

Townhall

1909 W 25th St 44113-3418 · +12163449400 · Updated: Jan 14, 2026

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BROTHS + SOUPS 8

Jalapeño Garlic Mushroom Broth **\$5.00**

Jalapeños | Mushrooms | Garlic | Grass-Fed Beef Bone Broth

Fowl & Herb Broth **\$6.00**

Organic Chicken | Scallion | Kale Blend | Thyme | Organic Chicken Bone Broth

Spicy Pork & Scallion Broth **\$7.00**

Pork Belly | Scallion | Kale Blend | Rebol Hot | Grass-Fed Beef Bone Broth

Spicy Chicken Noodle Broth **\$8.00**

Chicken | Scallion | Miracle Noodle | Kale Blend | Rebol Hot | Jalapeños | Chicken Bone Broth

Organic Chicken Bone Broth **AVAILABLE OPTIONS**

Made with pasture raised chicken and organic vegetables

12oz: \$3.75

32oz: \$9.50

Garlic: \$0.50

Onions: \$0.50

Scallions: \$0.50

Rebol Hot: \$0.50

Miracle Noodle: \$1.00

Mushroom: \$1.00

Jalapeños: \$1.00

Shredded Kale + Radicchio: \$1.00

Pasture Raised Chicken: \$2.00

Pork Belly: \$2.00

Grass-Fed Beef Broth **AVAILABLE OPTIONS**

Made with 100% grass-fed beef, fresh organic vegetables, and a touch of ginger

12oz: \$3.75

32oz: \$9.50

Garlic: \$0.50

Onions: \$0.50

Scallions: \$0.50

Rebol Hot: \$0.50

Miracle Noodles: \$1.00

Mushrooms: \$1.00

Jalapeños: \$1.00

Shredded Kale + Radicchio: \$1.00

Pasture Raised Chicken: \$2.00

Pork Belly: \$2.00

aTomato Bisque	\$6.00
Siete Chips Goat Cheese Fresh Basil	
Vegan Chili	\$6.00
Bang Bang Onions Cilantro	

SHAREABLES 9

Dip Trilogy	AVAILABLE OPTIONS
Keto Pimento Dip Smashed Avocado Salsa Roja Crispy Corn Chips	
	\$14.00
	Sub Keto Siete Chips:
	\$5.00
Keto Baked Buffalo Tenders	\$12.00
Cashew Keto Breadding Sweet Potato Fries House Buffalo Sauce White BBQ For Dipping	
Sweet Potato Skins	\$11.00
Pork Belly Jicama Peppadew Pico Togarashi Aioli Micro Greens Sub Chicken N/C	
Buffalo Cauliflower Lettuce Wraps	\$12.00
Artisan Romaine Leaf Pickled Veggies Sprouts Chimichurri Bang Bang	
Keto Chicken Wings	\$11.00
Sous Vide Wings BBQ Dry Rub Scallion Rebol Hot -OR- Chimichurri For Dipping	
Truffle Fries	\$8.00
White Truffle Oil Herbed Grana Padano Rosemary Aioli	
Chili + Queso Loaded Nachos	AVAILABLE OPTIONS
Queso Fresco Cilantro Napa Cabbage Sweet Peppers Salsa Roja Verde Cream Fraiche Jalapeño Guacamole	
	\$11.00
	Organic Chicken: \$2.00
Roasted Beet Hummus	\$8.00
Zaa'tar Sumac Maldon Salt Calabrian Chile Oil Micro Greens Served with Naan Bread	
Grass - Fed Steak Bites	\$19.00
Grass-fed + Finished Filet Honey + Mirin Glaze Pineapple Cilantro Sesame Avo oil + Salt Sushi Rice	

ORGANIC VEGGIE BITES 3

Roasted Brussel Sprouts	\$5.00
Calabrian Chili/Nut Mix Rice Wine Vinegar Nutritional Yeast	
Spicy Garlic Broccoli	\$5.00
Organic Broccoli Algae Oil Coconut Aminos Aleppo Peppers Scallion Sesame Seeds	
Sweet Potato Fingerlings	\$6.00
Honey + Thanini Truffle Butter Cashew Contains Sesame	

COLD BOWLS 4

Wild Poke	AVAILABLE OPTIONS
Tuna + Salmon Rice Citrus Avo Ginger Seaweed Cucumber Sprout Scallion Sesame Carrots Aji, Bang Bang, -OR- Sunshine Vin	\$15.00
	Sub Cauliflower Rice: \$1.00
	Sub Cucumber Noodles: \$1.00

Chopped Salad	AVAILABLE OPTIONS
Mixed Greens + Chicken Spiced Almonds Avocado Bacon Keto Croutons Apple Gorgonzola Champagne Vin	\$13.00
	Sub Keto Fried Chicken: \$1.00
	Sub Grass-Fed Beef: \$1.00
	Sub Wild Salmon: \$3.00
	Sub Grass-Fed Steak: \$3.00

Harvest Salad	AVAILABLE OPTIONS
Field Greens + Chicken Goat Cheese Bacon Berries Grain-Free Granola Sweet Potato Beets Preserved Cherry Vin	\$14.00
	Sub Keto Fried Chicken: \$1.00
	Sub Grass-Fed Beef: \$1.00
	Sub Wild Salmon: \$3.00
	Sub Grass-Fed Steak: \$3.00

Keto Mediterranean Salad	AVAILABLE OPTIONS
Field Greens Heirloom Tomatoes Cucumbers Peppers Olives Red Onion Feta Sumac Zataar Siete Chips Herb Vin	\$12.00
	Chicken: \$5.00
	Salmon: \$7.00
	Grass-Fed Burger: \$5.00
	Vegan Chicken: \$4.00
	Keto Fried Chicken: \$6.00
	Wild Shrimp: \$6.00
	Grass-Fed Steak: \$7.00

HOT BOWLS 3

Thai Peanut 2.0	\$14.00
Seasoned Chicken Seared Hoisin Tofu or Vegan Chicken White Rice Peanut Sauce Carrot Cucumbers Red Cabbage Togarashi Aioli Crispy Rice Noodles Cilantro	

Bangkok Bazaar	\$14.00
Wild Shrimp Seasoned Chicken Rice Noodle Organic Egg Asian Fish Sauce Organic Mixed Veg Sprouts Cubanella	

Grass-Fed Steak & Japanese Curry	\$18.00
Sushi Rice Cabbage Salad Pineapple Beech Mushroom Fresno Herbs Scallion Sub Chicken N/C Sub Cauliflower Rice N/C	

HANDHELDS 5

TownHall Veggie Burger	\$15.00
Bean + Beet Patty Organic Cheddar Lettuce Red Onion Romaine Blend Tomato Pickle Blueberry Catsup Toum Aioli House Bun	

Grass-Fed Cheeseburger 2.0	\$15.00
New Zealand Beef Organic Cheddar Pub Sauce Tomato Onion Pickle Romaine Blend House Bun	
Nashville Chicken Sandwich	AVAILABLE OPTIONS
Crusted Keto Chicken Romaine Blend Tomato Pickle Red Onion Mayo House Bun	\$15.00
	Add Sliced Avocado:
	\$1.00
Grilled Cheese Bars + Tomato Bisque	AVAILABLE OPTIONS
Sourdough Herbed Butter Organic Cheddar Arugula Peppadews No Side	\$13.00
	Bacon: \$1.00
	Avocado: \$1.00
Quesabirra Tacos	AVAILABLE OPTIONS
Grilled Tortilla Cheese Smashed Avo Queso Fresco Jalapeños Served with Grass-Fed Beef Consomme & Queso Dip	Flour Tortilla: \$14.00
	Keto Siete Tortilla:
	\$16.00
	Chicken: \$2.00
	Pork Belly: \$2.00
	Organic Tofu: \$2.00
	Vegan Chicken: \$2.00
	Shrimp: \$2.00
	Grass-Fed Steak: \$2.00

FLATBREADS 3

Classico	\$12.00
Red Sauce Heirloom Tomatoes Organic Cheese Basil Herbed Grana Padano Balsamic Reduction	
Korean BBQ	\$14.00
Bacon Chicken Organic Cheese Red Onion Cubanella Cilantro	
Green Envy	\$12.00
Organic Cheese Goat Cheese Arugula Cauliflower Chili Oil Peruvian Aji Sauce	

DINNER PLATES 3

Grass-Fed Wagyu Steak	AVAILABLE OPTIONS
Grass-Fed+Finished Australian Wagyu Picanha Keto Cowboy Butter Sweet Potato Fingerlings Brussels Beech Mushroom	\$39.00
	Shrimp: \$5.00
Keto Fried Chicken	AVAILABLE OPTIONS
Avocado Oil Fried Pickles Rebol Hot Buttermilk Herb Aioli Sweet Potato Casserole Roasted Brussel Sprouts	\$22.00
	Shrimp: \$5.00
Wild Salmon	AVAILABLE OPTIONS
Wild Salmon Grass-Fed Butter Keto Cauliflower Mash Asparagus Fresh Herbs Sunshine Vin Balsamic Glaze	\$22.00
	Shrimp: \$5.00

HOUSE MAKI ROLLS 9

Spicy Tuna Roll	\$10.00
Low-mercury Tuna + Cucumber + Spicy Mayo	
Spicy Salmon Roll	\$9.00
Wild Salmon + Avocado + Cucumber	
Salmon + Avocado Roll	\$9.00
Shrimp Tempura Roll	\$12.00
Shrimp Tempura + Avocado + Cucumber + Unagi Sauce	
Sweet Potato Roll	\$8.00
Sweet Potato + Asparagus + Cucumber	
Spicy Philly Roll	\$9.00
Smoked Salmon + Cream Cheese + Avocado + Spicy Mayo	
Cucumber + Avocado Roll	\$7.00
Spicy Snow Crab Roll	\$10.00
Snow Crab + Spicy Mayo + Cucumber	
California Roll	\$10.00
Snow Crab + Avocado + Cucumber	

SPECIALTY ROLLS 6

Townhall Roll	\$19.00
Shrimp Tempura + Avocado + Cucumber + Lobster Salad + Spicy Mayo + Unagi Sauce	
Lobster Fire Roll	\$18.00
Lobster + Asparagus Topped With Shrimp + Unagi - Served on fire	
Hawaiian Roll	\$15.00
Spicy Salmon + Cucumber + Tempura Crunch Topped With Tuna + Avo + Sunshine Vin	
Ocean Roll	\$15.00
Spicy Tuna + Cucumber Topped With Yellowtail + Jalapeño + Aji	
Crunch Roll	\$15.00
Shrimp Tempura + Cucumber Topped With Shrimp Avo + Tempura Crunch + Unagi	
Delightful Veggie Roll	\$11.00
Asparagus + Cucumber + Carrots Topped With Avo + Unagi + Tempura Crunch	

COLD BAR 2

Hamachi Jalapeño	\$16.00
Yellowtail + Jalapeño + Ponzu + Chili Oil	

Sashimi By The Piece

AVAILABLE OPTIONS

- Salmon: \$7.00
- Tuna: \$9.00
- Yellowtail: \$9.00

FEATURED ITEMS 3

Spicy Tuna + Crispy Rice \$15.00

Spicy Tuna | Sliced Avocado | Crispy Rice | Spicy Mayo | Jalapeno | Furakake

Sashimi Poke Bowl \$22.00

Low Mercury Tuna | Wild Salmon | Sashimi + Diced Cuts | Avocado Wakame Salad | Ginger | Cucumber | Ponzu | Spicy Mayo | Sesame Oil | Furakake | Scallion | Crispy Salmon Skin | Sushi Rice

Black Truffle Salmon Crudo \$16.00

Wild Salmon Sashimi | Truffle | Ponzu | Jalapeno | Furakake

SWEET ENDINGS 8

Skillet Cookie \$7.00

Homemade Milk Chocolate Cookie + Vanilla ice cream

Chocolate Brownie Sundae \$7.00

With a scoop of triple vanilla bean vegan ice cream

Townhall Butter Cake \$8.00

Scoop Vanilla Ice Cream + Blackberry Sauce + Berries

Keto Chocolate Raspberry Cheesecake \$7.00

Cacao Nibs+ Keto Raspberry Sauce + Fresh Raspberry + Chocolate Crumble Crust

Açaí + Grain-Free Granola Bowl

AVAILABLE OPTIONS

- Cacao + Coconut + Granola + Mixed Berry
- \$8.00
 - Peanut Butter: \$0.75
 - Almond Butter: \$0.75

Keto Pudding Bowl \$10.00

Avocado + Cacao + Coconut Milk + Protein Brain Octane Oil + Monk Fruit + Mixed Toppings

Keto Buckeye Bites \$7.00

Keto Chocolate + Almond Butter + Peanut Butter + Collagen + Nootropic

Keto Protein Cookie Dough \$8.00

Grass-Fed Butter + Collagen Protein + Keto Chocolate Chips

DAILY FRESH PASTRIES 4

Chocolate Chip Cookie \$3.50

Fresh baked with hand chopped belgian dark chocolate

Paleo Chocolate Chip Cookie \$3.50

Chocolate Fudge Brownie	\$4.50
Vegan Dessert Of The Week	\$6.00

FOR THE KIDS 8

Cashew Tenders	\$5.00
Cashew Crusted Fries	
Cheese Flatbread	AVAILABLE OPTIONS
Traditional Crust Red Sauce Provolone	\$5.00
	Add Chicken: \$1.00
Grilled Cheese	\$5.00
Multigrain Organic Cheese Fries	
Almond Butter+Jelly	\$5.00
Organic Strawberry Preserves Banana Multigrain Bead	
Chicken Fried Rice Bowl	\$5.00
White Rice Organic Veggies Scrambled Eggs Tamari Basil	
Cheeseburger	\$5.00
Grass Fed Beef Brioche Cheese Fries	
Pasta+Tomato Cream Sauce	\$5.00
Brown Rice Pasta Chicken Parmesan	
Grilled Chicken Strips	\$5.00
Choice of: fresh fruit or fries	

VEGAN NIGHT MENU - AVAILABLE MONDAY FROM 5PM - 10PM 3

Popcorn Tofu Nuggets	\$8.00
Tinga Marinated Organic Tofu Crispy Rice Flour Batter Hot Sauce and Bang Bang Sauce	
Chicken + Bacon Avo Melt	\$15.00
Vegan Bacon Vegan Chicken Vegan Cheese Avocado Bang Bang Tomato Arugula Sourdough	
Wild Mushroom Chimichangas	\$12.00
Crispy Flour Tortilla Spiced Wild Mushroom Mix Nappa Cabbage Blend Bell Pepper Vegan Citrus Aioli	

ORGANIC COLD PRESSED JUICES 3

Basic Juice	\$4.00
Choose One of the following: Orange Grapefruit Pineapple	
Wheatgrass Shot	\$4.00
Hand Pressed Wheatgrass	

Wellness Shot	\$5.00
Turmeric Ginger Lemon Cayenne	

ORGANIC SUPERFOOD SMOOTHIES + SHAKES 10

Leg Day	\$8.00
Blueberry Banana Flax Collagen Protein MCT Oil Nut Milk	
Keto Powerhouse	\$10.00
Avocado Peanut Butter MCT Oil Collagen BHB Ketones Cacao Chia Hemp	
@beingbrigid	\$8.00
Coconut Milk Kale Dragon Fruit Cucumber Collagen Almond Butter	
Green Dream	\$8.00
Kale Cucumber Avocado Banana Ginger Matcha Hemp Pistachio Nut Milk OJ	
Classic Shakes	\$7.00
Chocolate, Vanilla or Strawberry	
House Shakes	\$8.00
Peanut Butter Honey Graham or Wild Berry Crumble	
Lemonberry Tart	\$10.00
Deep Eddy Lemon Giffard Cassis Lemon Curd Strawberry Ice Cream	
Mochaccino	\$10.00
Absolut Vanilla Kahlua Irish Cream Espresso Cacao Ice Cream	
Açaí Bowl	AVAILABLE OPTIONS
Cacao Coconut Granola Mixed Berry	
Peanut -OR- Almond Butter: \$0.75	
Keto Pudding Bowl	\$10.00
Avocado Cacao Coconut Milk Protein MCT Oil Monk Fruit Mixed Toppings	

COFFEE AND TEA 12

Nature's Adderall	\$5.00
Nitrogen enriched cold brew coffee on tap	
Drip Coffee	\$3.00
Toxin-Free Coffee	
Espresso	AVAILABLE OPTIONS
Poured in Double Shots	
\$2.50	
Latte: \$3.75	
Mocha: \$0.75	
Vanilla: \$0.75	
Caramel: \$0.75	

The Original		AVAILABLE OPTIONS
Toxin Free Coffee + Brain Octane Oil + Grass Fed Butter		\$5.00
		Ghee: \$1.00
		Cacao: \$1.00
		Collagen Protein: \$1.00
		Monk Extract: \$1.00
Golden Turmeric		\$6.00
Almond Milk + Brain Octane Oil + Grass Fed Butter + Cinnamon + Honey		
Keto Nootropic		\$6.00
Coffee + Coconut Milk + Brain Octane Oil + Grass-Fed Butter + Peppermint + Chocolate		
HoneyBun Latte		\$5.00
Honey + Cinnamon + Vanilla Oat Milk		
Matcha		\$5.50
Frothed Japanese Green Tea		
Chocomint Matcha		\$4.50
Matcha Mint Chocolate Milk		
Chai Latte		\$6.00
House Blend of Teas + Spices + Honey + Steamed Milk + Cinnamon		
Keto Iced Mint Coffee		\$5.00
Cold Brew + Peppermint Oil + Sugar-free Simple Syrup		
White Chocolate-Blueberry Latte		\$6.00
Stevia Blueberry Syrup - No Sugar Added		

100% ORGANIC REFRESHMENTS 6

Organic Inca Tea		\$4.00
Iced Black -OR- Mango		
Organic Switchel		\$4.00
Apple Cider Vin Maple Ginger Lemon		
Organic Ginger Turmeric Lemonade		\$4.00
With Stevia - No Sugar Added		
Prebiotic Berry Lemonade		\$5.00
Lemon Stevia Coconut Water		
Passion-Dragon Reviver		\$6.00
Green Tea Extract House Fruit Syrup - No Sugar Added		
Tropical Punch Reviver		\$6.00
Green Tea Extract House Fruit Syrup - No Sugar Added		

WE ALSO HAVE 7

Boxed Water	\$5.00
Nooma	\$4.00
Mountain Valley Sparkling Water	\$4.00
CBD Sparkling Water	\$5.00
Kombucha	\$5.00
ACV Switchel	\$5.00
Ginger Beer	\$5.00

BOWLS 8

Wild Poke Bowl	\$15.00
Seared Hoisin Tofu Rice Citrus Avo Ginger Seaweed Cucumber Sprout Scallion Sesame Bang Bang -or- Sunshine Vin (Contains Honey)	
Chopped Salad	\$13.00
Seared Hoisin Tofu Mixed Greens Spiced Almonds Avocado Apple Champagne Vin	
Harvest Salad	\$14.00
Field Greens Vegan Feta Berries Grain-Free Granola Sweet Potato Beets Preserved Cherry Vin	
Keto Mediterranean Salad	\$12.00
Field Greens Heirloom Tomatoes Cucumbers Peppers Olives Red Onion Feta Sumac Za'atar Siete Chips Herb Vin	
Acai + Grainless Granola	AVAILABLE OPTIONS
Cacao Coconut Mixed Berry	
	\$8.00
	Add Peanut Butter:
	\$0.75
	Add Almond Butter:
	\$0.75
Thai Peanut 2.0	AVAILABLE OPTIONS
White Rice Peanut Sauce Carrot Red Pepper Cauliflower Red Cabbage Bang Bang Crispy Rice Noodle Herbs	
	\$14.00
	Seared Hoisin Tofu:
	\$2.00
	Vegan Chicken: \$2.00
Japanese Curry Bowl	\$18.00
Vegan Chicken Sushi Rice Cabbage Salad Pineapple Beech Mushroom Fresno Herbs Scallion	
House Vegan Chili	\$5.00

ORGANIC VEGGIE BITS 2

Spicy Garlic Broccoli	\$5.00
Organic Broccoli Algae Oil Coconut Aminos Aleppo Peppers Scallion Sesame Seeds	

Roasted Brussels Sprouts	\$5.00
Calabrian Chile - Nut Mix Rice Wine Vinegar Nutritional Yeast	

SWEET TOOTH 5

Chocolate Brownie Sundae	\$7.00
With a scoop of vegan ice cream	
Chocolate Fudge Brownie	\$4.00
Daily Vegan Cake	\$6.00
Vegan Vanilla Milkshake	\$7.00
Vegan Vanilla Ice Cream Almond Milk	
Vegan Lemonberry Tart Boozy Shake	\$10.00
Deep Eddy Lemon Giffard Cassis Lemon Strawberry Vegan Ice Cream	

ON TAP 36

Ace SpACE Blood Orange Cider, 6.9% ABV	\$5.00
spACE Bloody Orange is luminous and vibrant in color, seeping with blood orange in shades of tangy, tart and sweet citrus fruit. Juicy apple builds a foundation on the palate while the bold blood orange, carbonation and acid move sprightly across the mid, finishing with an off-dry zest and nod to Star Wars nerdsm.	
Alltech Kentucky White Ale, Wheat Ale, 5.3% ABV	\$5.00
Unfiltered Belgian-style wheat ale brewed with coriander and orange peel.	
Anderson Valley Mendo Mello, American Pale Ale, 5.5% ABV	\$5.00
This Estate Wet Hop Ale is brewed with 100% hand-picked Chinook and Cascade hops from our own hop fields located in Boonville, CA. Within hours of the harvest, these "wet" hops are added directly to the kettle, imparting herbal, hoppy aromas that hide hints of pine and garden-fresh green vegetable. The flavor has a crisp, hop bitterness supported by a light, bready malt backbone with undertones of toasted bagel. Although the bitterness is fairly high, the lean body and clean hop flavors giving this beer a high drinkability.	
Avery Liliko'i Kepolo, Fruit Beer, 5.4% ABV	\$5.00
Luscious. Juicy. Tart. And like no other! Adding a tropical island flair to a spicy traditional witbier, Liliko'i Kepolo erupt with monumental passionfruit aroma and acidity along with a sublimely succulent finish.	
Ballast Point Pineapple Sculpin, India Pale Ale (IPA), 7.0% ABV	\$5.00
Hopped in 5 different stages, this beer has flavors of apricot, mango and lemon. But this isn't your regular Sculpin IPA - this version has the addition of 100% fresh pineapple purée to create a new twist on an old favorite.	
B. Nektar Dude's Rug	\$5.00
Clown Shoes Evil Crawfish Imperial Red IPA, Imperial/Double IPA, 9.0% ABV	\$5.00
Once upon a time a man walked into a bar where a friend of our's was tending the taps. He tried to order an Eagle Claw Fist, but got it wrong and asked for an Evil Crawfish. When we heard the story, after much laughter, we knew one day we'd make the beer. Finally, here it is, built off of ECF, but cleaner, meaner, less bitter, and dry hopped with Citra, El Dorado, and Mosaic.	

Deschutes Armory XPA, American Pale Ale, 6.0% ABV	\$5.00
Armory XPA was the first brew out of our Portland Pub, and it's remained a fan favorite over the years. This Experimental Pale Ale boasts beautiful caramel flavor balanced by a bitter twist of Nugget and Northern Brewer hops with a big citrus kick coming from the Citra, Cascade and Centennial hops.	
Dogfish Head Squall IPA, Imperial/Double IPA, 9.0% ABV	\$5.00
An unfiltered, super-pungent imperial I.P.A. clocking in at 9% ABV and dry-hopped with Palisade, Amarillo, Simcoe, Cascade, CTZ, and Willamette hops.	
DuClaw Sour Me This, Sour Ale/Wild Ale, 6.0% ABV	\$5.00
Dry-hopped kettle sour ale.	
Flying Dog Gonzo Imperial Porter Nitro, Porter, 9.2% ABV	\$5.00
A tribute beer for Hunter S. Thompson. Like Hunter this beer is deep and complex. Gonzo Imperial Porter has been brewed with black, chocolate and crystal malts, and hopped with Millennium and Cascades. This is a turbo charged version of the Road Dog and at 9.5% ABV it will bite you in the ass if you don't show it the proper respect. Proceeds from the sale of Gonzo Imperial Porter will go towards building the Gonzo Memorial Fist in Aspen. The 150 foot stone column complete with a giant red fist at its summit will tower above Hunter's Owl Farm Estate for all eternity.	
Flying Dog Numero Uno Summer Cerveza, Golden Ale/Blond Ale, 4.9% ABV	\$5.00
Brewed with agave nectar and lime peel.	
Flying Dog Oaked Chipotle, Amber Ale / Red Ale, 6.2% ABV	\$5.00
Caramel, brown and smoked malts combine with Warrior hops and Chipotle peppers to create this complex, smoky and spicy beer.	
Founders All Day IPA, India Pale Ale (IPA), 4.7% ABV	\$5.00
Naturally brewed with a complex array of malts, grains and hops. Balanced for optimal aromatics and a clean finish. Drink Green Cans, not Green Beer. Naturally brewed with a complex array of malts, grains and hops. Balanced for optimal aromatics and a clean finish.	
Green Flash- Cosmic Ristretto Baltic Porter with Espresso, Baltic Porter, 8.2% ABV	\$5.00
"Ristretto Cosmic Black Lager" as the third iteration in a continuing series of Genius Lab inventions. We've taken various aspects from some our favorite beer styles to create a big, bold, black lager worthy of the Green Flash name. The malt bill boasts of chocolate and roast malts that provide a black color with dark brown hues. A healthy charge of Northern Brewer is added up front for a clean bitter that is later accompanied by Belgian candy sugar and lactose for complex balance. The lactose and Belgian candy sugar together add a creamy texture and subtle sweetness to the roast and chocolate flavors. Lagering after cold fermentation lends an overall fine character and smoothness to the brew. Finishing off the brew we blend in cold pressed espresso, bold enough to be tagged Ristretto (a concentrated shot of espresso) taking the brew to yet another dimension.	
Hamm's Premium Lager, Pale Lager, 4.7% ABV	\$2.00
Hamm's, first brewed in 1865, an America's classic premium beer, "Born in the Land of Sky Blue Waters." Miller acquired the brand in 1999. Hamm's is brewed in true family tradition using the purest water and the choicest barley malt, grain and hops. Hamm's has a low to moderate body and bitterness and a low to moderate hoppy aroma. Hamm's is available in select states.	
Jackie O's Gingamang, Imperial Stout, 5.0% ABV	\$5.00
Refreshing, smooth ale brewed with mango, ginger and lime. Fruity & creamy oat driven body complemented by dank tropical hops.	
Jolly Pumpkin Biere de Mars, Biere de Garde, 7.0% ABV	\$5.00
A sustaining beer that is brewed to comfort in the gusty ides of March and welcome in a wealth of warmer weather.	

Left Hand Sawtooth Ale Nitro (ESB), Extra Special Bitter (ESB), 5.3% ABV	\$5.00
Our original flagship. Proof that a beer can be both complex and balanced. Malty chewiness slowly transitioning over to herbal, earthy hops with a dry finish. Brewed to be enjoyed with friends and to stimulate serendipity.	
Luna Kombucha Guava Jasmine	\$5.00
New Belgium & Hof Ten Dorsaal Lips of Faith Golden Ale, Belgian Pale Ale, 7.0% ABV	\$5.00
A deliciously uncommon springtime beer, our Golden Ale brewed with Hof Ten Dorsal blends modern Mosaic hops and malted sunflower seeds with Old World ingredient A complex and uncommon blend of hops, malts and special ingredients deliver a spicy and fruity springtime golden ale.	
New Belgium Shift Pale Lager, Pale Lager, 5.0% ABV	\$5.00
New Belgium employee-owners work in shifts to brew to life world-class beers. Those efforts are rewarded daily with a shared end-of-shift beer. We're passing that welcomed occasion onto consumers in this lightly-hopped Shift Pale Lager. From work to play, from bottle to can, from bold and heavy to refreshing and sessionable; Shift salutes the shift in occasion, package and beer. So, go ahead and get your Shift beer, you've earned it!	
Nowhere In Particular Burlin White, Berliner Weisse, 5.2% ABV	\$5.00
Berliner Weisse brewed at North High Brewing.	
Nowhere in Particular The Blind Man's Bluff, Old Ale, 8.5% ABV	AVAILABLE OPTIONS
I'm not bluffing when I tell you that this beer is teeming with flavor. It introduces itself with a rich coffee like roast flavor and an enriching sweetness. The roasty flavor abbreviates and the beer evolves as it opens and warms up liberating more toffee and malty notes courtesy of a special and rare type of Crystal malt. Finishing dry it still imparts a remnants of sweet roasty flavors that linger on the tongue and leave you thirsting for more. Be mindful though, the alcohol in this beer is extremely well hidden. If not careful you will be blind drunk before you know it.	8oz Draft: \$5.00
	14oz Draft: \$5.00
Oskar Blue's IPA, India Pale Ale (IPA), 6.43% ABV	\$5.00
Malt barley and red wheat combine to create a clean malt backbone with foolproof flavor and mouthfeel to support the main act of Enigma, Vic Secret, Ella, Topaz and Galaxy hops. The hops strum juicy and sweet aromas with headline notes of passion fruit, raspberries, pineapple and citrus.	
Platform Cherimoya Project with Bergamot Orange, India Pale Ale (IPA), 7.0% ABV	\$5.00
Next up in the Cherimoya Project. Smooth pale ale with Wakatu hops. Bergamot orange zest and juice lend a huge citrus pop.	
Revolution Fist City, American Pale Ale, 5.5% ABV	\$5.00
A dry, hoppy and extremely drinkable Chicago Pale Ale. Let's start a revolution. Brewed with lots of 2 row and red wheat with a little specialty malt for a beautiful golden hue. This Chicago Pale Ale is meant to be a supremely drinkable brew for those who love hops.	
Sam Adams Nitro White Ale, Wheat Ale, 5.5% ABV	\$5.00
White ale with coriander, orange peel, and grains of paradise on nitro.	
Shmaltz He'Brew Circum Session Ale, Witbier, 5.5% ABV	\$5.00
Barrel Aged Tart Pomegranate Wit.	
Short's ControversiaAle, India Pale Ale (IPA), 6.5% ABV	\$5.00
Toasted grains and Simcoe hops create a perfect union - flavors of toasted sourdough covered with grapefruit hop marmalade. Drinks like a pale ale. ControversiaLE, FKA Hangin' Frank, is a tribute to Simcoe hops. Simcoe hops are extremely sought after and limited, so Short's is excited to share this brew with Michigan craft beer lovers every spring. The earthy, citrus and pine-laced aroma is instantly delectable. A large amount of toasted grains and high alpha hops form a perfect union that creates the sensation of toasted sourdough covered with grapefruit hop marmalade. While this beer is hopped like IPA, it drinks like Pale Ale. The light, refreshing qualities of this beer make it perfect for springtime.	

Sierra Nevada Tropical Pale Ale, India Pale Ale (IPA), 6.7% ABV Beer Camp is the ultimate brewing experience. We invite beer fans into our brewery nearly every week to design their own beer and then we bring it to life. Each spring, we'll feature one of our favorite collaborations from the previous year. This year's selection features intensely aromatic hop varieties rich with the flavors of the tropics. We use Citra, Mosaic and El Dorado hops to create bright fruit-forward flavors of mango, papaya and bitter orange.	\$5.00
Summit Pilsner, Czech Pilsner, 4.5% ABV Authentic Saaz hops from the Czech Republic give our Pilsner just the right amount of spicy floral aroma.	\$5.00
Townhall Hard Apple Cider, Cider, 5.0% ABV Our version of a hard apple cider is similar to Strongbow, an English-style dry cider with pronounced apple aroma & taste leading into a nice dry finish.	\$5.00
Troegs Solid Sender Ale, American Pale Ale, 5.2% ABV You know how a familiar guitar riff can take you to a great moment? Solid Sender Ale delivers a dynamic, dependable rhythm of caramel malt and Cascade hops. It's the perfect beer to get stuck in your head.	\$5.00
Victory Agave IPA with Grapefruit, India Pale Ale (IPA), 7.0% ABV Fresh, crisp and clean, this Ale offers bold and refreshing flavors. Touched with agave syrup and Grapefruit juice, this brew boasts great Hop aroma and a light citric bite.	\$5.00
Willoughby Peanut Butter Cup Coffee Porter, Porter, 5.5% ABV A consistent award winner and truly unique taste experience brought you only by Willoughby Brewing Company. We start by brewing a robust porter and infusing it with locally roasted coffee and a special peanut butter and chocolate flavor. The result is a beer like no other you've had before. Some people say they taste more coffee than peanut butter, others say the opposite. Which is it you taste?	\$5.00

BOTTLES
 1

Arbor Mr. Delicious, Imperial/Double IPA, 9.0% ABV This beer leads off with a stiff round-house punch of citrusy hops, follows up with a quick kick of bready malts and warming alcohol, and finishes with a powerful and lingering bite of complex layered hops. This popular brew was inspired by ABC founder, head brewer and spiritual leader Matt Greff whose cartoon enhanced image graces the label.	\$5.00
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CREPES
 1

Crepe Build your own **Vegan crepes available**	AVAILABLE OPTIONS \$8.00 Egg: \$2.00
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TOWNHALL POWER TOASTS
 3

Avo Classic Chia Flax Hemp Avocado Oil Micro Greens	\$5.00
Milk & Honey Toast Multi Grain Strawberry Preserves + Cream Goat Cheese Honey Cocoa Nibs Micro Basil Gluten Free Available	\$8.00

Power Toast Add-ons	AVAILABLE OPTIONS
	Organic Egg: \$2.00
	Cold-Smoked Salmon Lox:\$6.00
	Sliced Avocado: \$2.00
	Goat Cheese: \$2.00
	Tomato: \$1.00
	Cucumber: \$1.00

BRUNCH PLATES 10

Wakey Wakey 2.0	\$10.00
Two Organic Eggs, Any Style Savory Biscuit with Bacon Berry Preserves Choice of Turkey Sausage -OR- Glazed Bacon Rosemary Potatoes	
Eggwich 3.0	\$10.00
Scrambled Egg Turkey Sausage -OR- Glazed Bacon Hash Brown Organic Cheddar Rosemary Aioli Rosemary Potatoes	
Breakfast Tacos	\$11.00
Corn -OR- Flour Tortilla Chorizo Organic Egg Sweet Potato Kale Queso Fresco Verde Creme Fraiche Cilantro Chips + Salsa Rojo	
W 25th Street Chicken & Cinnamon Roll	\$15.00
Corn-flake-Breaded, Spiced Chicken Housemade Cinnamon Roll Cinnamon Maple Syrup House Frosting Hot Sauce Rosemary Sprig	
Sweet Potato Hotcakes	\$11.00
Three Sweet Potato Hotcakes Ohio Maple Syrup Fresh Fruit Whipped Cinnamon Butter	
Paleo Pancakes	\$10.00
Cassava, Almond, Coconut Flour Batter Ohio Maple Syrup / Fresh Fruit / Whipped Cinnamon Butter	
Southern Benedict	\$11.00
Sub Turkey Sausage N/C Housemade Savory Biscuit Glazed Bacon Sausage Gravy Poached Egg Spinach Hollandaise Rosemary Potatoes	
Huevos Rancheros Skillet	\$14.00
Shirred Egg + Cream Chorizo Roja Sauce Spiced Potatoes Queso Blanco Cilantro Verde Crème Fraiche Rebol Hot Naan	
Paleo Power Bowl	\$12.00
Sweet Potato Hash Thick Cut Bacon Brussel Sprouts Sautéed Spinach Chili Nut Oil Avocado Goat Cheese Sunny Egg	
Lox of Love	\$12.00
Everything Bagel Sandwich Organic Herb Cream Cheese Cold-Smoked Salmon Shallot Capers Rosemary Potatoes	

CLOSE ENOUGH TO LUNCH PLATES 2

Grass-Fed Cheeseburger	AVAILABLE OPTIONS
New Zealand Beef Organic Cheddar Pub Sauce Onion Cabbage + Romaine Tomato Fries	\$15.00
	Sub Low-Carb Keto Bun (N): \$1.00
	Organic Egg: \$2.00

Keto Chopped Salad

Shredded Kale Blend | Organic Chicken | Avocado | Bacon | Blue Crumbles | Almond | Apple | Keto
Croutons | Keto Champagne Vin |

AVAILABLE OPTIONS

\$13.00
Sub Cold-Smoked Salmon Lox:
\$3.00
Grass-Fed Burger: \$1.00

EGGS/SIDES 8

Two Organic Eggs \$4.00

Any style

Cheesy Organic Eggs \$5.00

Organic Cheddar + Scrambled Eggs

Thick Cut Glazed Bacon \$4.00

Fresh Berry Sorghum | Maple Glaze

House Turkey Sausage \$4.00

Fresh Tomato + Avocado \$3.00

Rosemary Potatoes \$3.00

Fresh Seasonal Fruit \$4.00

Savory Breakfast Biscuit with Bacon

AVAILABLE OPTIONS

\$4.00
Turkey Sausage Gravy: \$2.00

BROTHS + SOUP 2

Grass-Fed Beef Bone Broth

AVAILABLE OPTIONS

12oz: \$3.75
32oz: \$9.50

Bone Broth

AVAILABLE OPTIONS

12oz: \$3.75
32oz: \$9.50

VEGAN BRUNCH 7

Vegan Crepes \$8.00

Made to order Select your own sweet or savory options

Avo Classic \$5.00

Chia | Flax | Hemp | Avocado Oil | Micro Greens

Vegan Wakey Wakey \$10.00

JUST Vegan "Eggs", Any Style | Sourdough Toast | Berry Preserves | Choice Vegan Bacon | Rosemary Potatoes

Vegan Eggwich	\$10.00
JUST Vegan Scrambled "Egg" Vegan Bacon Hash Brown Vegan Cheddar Rosemary Potatoes	
Vegan Huevos Ranchero Skillet	\$14.00
JUST Vegan Shirred "Egg" Roja Sauce Spiced Potatoes Vegan Cheese Cilantro Rebol Hot Naan	
Vegan Power Bowl	\$12.00
Sweet Potato Hash Vegan Bacon Brussel Sprouts Sautéed Spinach Chili Nut Oil Avocado Vegan Cheese JUST Vegan "Egg"	
Vegan Scrambled "Eggs"	\$4.00
JUST Scramble "Eggs"	

BRUNCH DRINKS 3

Organic Cold Pressed Mimosa	\$8.00
Choice of Fresh Organic Cold-Pressed Orange, Grapefruit, or Pineapple	
House Bloody Mary	AVAILABLE OPTIONS
House Mix Absolut Vodka	\$8.00
	Sub Tito's: \$2.00
House Bloody Crawlrs	\$7.00
To-Go 16 oz. of House Bloody Mary Mix To Add To Your Favorite Spirit	

COCKTAILS 10

Don't Worry About It Sweetheart	\$12.00
Spiced Berry Oyo Vanilla Apple Cider St. Elder Giffard Pamplermousse Lemon	
Channel Orange	\$12.00
Malfy Blood Orange Gin Elderflower Liqueur Chai Tea Pear Simple Peach Bitters	
Lolita	\$12.00
Cazadores Reposado Don Ciccio Fennel Liqueur Vecinos Espadin Raspberry Beet Simple	
Channel Orange	\$12.00
Malfy Blood Orange Gin Elderflower Liqueur Chai Pear Simple Peach Bitters Lemon	
Mochchino	\$10.00
Absoulut Vanilla Kahlua Irish Cream Espresso Cacao Vanilla Ice Cream	
Green Goddess	\$12.00
Dragonwell Oyo Vodka Arugula Cucumber Jalapeno Lemon Pernod Mint	
Heaven Or Las Vegas	\$12.00
Cazadores Blanco Butterfly Pea Flower Tea Honey Pineapple Lemon & Lime Peanut, tree nut, egg	
You Don't Know How It Feels	\$12.00
Strawberry Infused Cazadores Reposado Strawberry Infused Bahnez Mezcal Pablano Agave Aperol Lime Mango Cart (Not GF) wheat	

Blood Moon	\$12.00
Bacardi 4 Year Thai Tea Syrup Allspice Dram Lemon Dairy	
Lemonberry Tart	\$10.00
Deep Eddy Lemon Giffard Cassis Lemon Curd Strawberry Vanilla Ice Cream	

RED WINE 8

Mission	AVAILABLE OPTIONS
Monte Rio Lodi California Natural	glass: \$11.00
	bottle: \$39.00
Pinot Noir	AVAILABLE OPTIONS
Deloach Vineyards Russian River Valley California Sustainable	glass: \$16.00
	bottle: \$56.00
Baujolais	AVAILABLE OPTIONS
Chateau Grange Chochard France Sustainable Organic	glass: \$13.00
	bottle: \$45.00
Zinfandel	AVAILABLE OPTIONS
Antico Sigillo Puglia Italy Sustainable Organic	glass: \$12.00
	bottle: \$42.00
Red Blend	AVAILABLE OPTIONS
Jolie-Laide "Glou D Etat" California Natural Organic Sustainable	glass: \$16.00
	bottle: \$56.00
Red Blend	AVAILABLE OPTIONS
Idelwild California Natural Organic Natural	glass: \$14.00
	bottle: \$49.00
Cabernet Sauvignon	AVAILABLE OPTIONS
Gordo Murcia Spain Dry Farmed Sustainable	glass: \$12.00
	bottle: \$42.00
Cabernet Sauvignon	AVAILABLE OPTIONS
Routestock Napa Valley California Sustainable Organic	glass: \$17.00
	bottle: \$60.00

WHITE WINE 8

Riesling	AVAILABLE OPTIONS
Zilliken Morsel Germany Sustainable	glass: \$12.00
	bottle: \$42.00
Fiano	AVAILABLE OPTIONS
Cantina Sanpaolo Campania Italy Sustainable Organic	glass: \$12.00
	bottle: \$42.00

Alvarinho	AVAILABLE OPTIONS
Nortico Vinho Verde Portugal Sustainable	glass: \$11.00
	bottle: \$39.00
Viognier	AVAILABLE OPTIONS
Miner Family Winery California Sustainable	glass: \$13.00
	bottle: \$45.00
Sauvignon Blanc	AVAILABLE OPTIONS
Monte Rio Lodi California Natural	glass: \$13.00
	bottle: \$45.00
Sauvignon Blanc	AVAILABLE OPTIONS
Long Meadow Ranch Napa Valley California Sustainable Organic	glass: \$16.00
	bottle: \$56.00
Chardonnay	AVAILABLE OPTIONS
Domaibe Des Deux Roches Burgundy France Sustainable Organic	glass: \$13.00
	bottle: \$45.00
Rose	AVAILABLE OPTIONS
Peyrassol "Reserves Des Templiers" France Sustainable Organic	glass: \$13.00
	bottle: \$45.00

BUBBLES 6

Prosecco	AVAILABLE OPTIONS
Jeio Italy Sustainable	glass: \$13.00
	bottle: \$50.00
Champagne	\$175.00
Veuve Clicquot France Sustainable	
Champagne	\$150.00
Laurent Perrier France	
Rose Champagne	\$175.00
Laurent Perrier France	
Champagne	\$350.00
Perrier-Jouet- Belle Epoque	
Champagne	\$500.00
2012 J. Schram Napa Valley	

NON-ALCOHOLIC COCKTAILS 2

about last night	\$6.00
fresh pineapple, honey simple, tartaric acid solution, matcha, reverse osmosis water	
the second wind	\$6.00
coconut water, fresh lime juice, pink himalayan salt, concentrate minerals, honey simple, reverse osmosis water	

UNIQUES 7

Mamitas Hard Seltzer	\$8.00
Pineapple -or- Paloma	
High Noon Sun Sips	\$8.00
Assorted	
Well Being N/A Beers	\$5.00
Amber -or- IPA Vegan Zero Sugar Non-GMO	
W*nder CBD Soda	\$5.00
Blood Orange Ginger -or- Blackberry Basil	
Happy Soul CBD Cider	\$6.00
Grape Lavender N/A	
Red Bull	\$5.00
Regular -or- Sugar-Free	
Organic Cold Pressed Juice	\$5.00
Citrus - Blend	

REDS 7

Pinot Noir	AVAILABLE OPTIONS
Calera California Sustainable	Glass: \$14.00
	Bottle: \$49.00
Tempranillo	AVAILABLE OPTIONS
Finca Resalo Ribera Del Duero Spain Sustainable	Glass: \$12.00
	Bottle: \$42.00
Red Blend	AVAILABLE OPTIONS
Idlewild Mendocino County California Natural	Glass: \$14.00
	Bottle: \$49.00
Malbec	AVAILABLE OPTIONS
Inkari Mendoza Argentina Organic Biodynamic	Glass: \$10.00
	Bottle: \$35.00
Cabernet Franc	AVAILABLE OPTIONS
Domaine De La Chanteleuserie Loire France Organic	Glass: \$14.00
	Bottle: \$49.00
Cabernet Sauvignon	AVAILABLE OPTIONS
Gordo Murcia Spain Sustainable	Glass: \$12.00
	Bottle: \$42.00
Cabernet Sauvignon	AVAILABLE OPTIONS
Hunt and Harvest Napa Valley California Organic	Glass: \$17.00
	Bottle: \$60.00

WHITES 8

Riesling	AVAILABLE OPTIONS
Zilliken Mosel Germany Sustainable	Glass: \$12.00
	Bottle: \$42.00
Chenin Blanc	AVAILABLE OPTIONS
Three by Wade California Sustainable	Glass: \$11.00
	Bottle: \$38.00
Alvarinho	AVAILABLE OPTIONS
Nortico Vinho Verde Portugal Sustainable	Glass: \$10.00
	Bottle: \$35.00
Sauvignon Blanc	AVAILABLE OPTIONS
Monte Rio Central Valley California Natural	Glass: \$13.00
	Bottle: \$45.00
Sauvignon Blanc	AVAILABLE OPTIONS
Scattered Peaks Napa Valley California Organic/Sustainable	Glass: \$16.00
	Bottle: \$56.00
White Blend	AVAILABLE OPTIONS
Idlewild Mendocino County California Natural	Glass: \$12.00
	Bottle: \$42.00
Chardonnay	AVAILABLE OPTIONS
Hess Napa Valley California Sustainable	Glass: \$10.00
	Bottle: \$35.00
Rosé	AVAILABLE OPTIONS
Château Beaubois Rhone Valley France Sustainable Organic Biodynamic	Glass: \$11.00
	Bottle: \$38.00

BUBS 6

Prosecco	AVAILABLE OPTIONS
Jeio Veneto Italy Sustainable *Rose Available*	Glass: \$13.00
	Bottle: \$50.00
Champagne	\$175.00
Veuve Clicquot Champagne France Sustainable	
Champagne	\$150.00
Laurent Perrier Champagne France	
Rose Champagne	\$175.00
Laurent Perrier Champagne France	
Champagne	\$350.00
Pierre Jouet Belle Epoque Champagne France	

Champagne

\$500.00

J Schram by Schramsberg | Napa Valley, California