

LUNCH

SANDWICHES

served with a choice of field greens or fries
sub truffle fries \$1. curds or cup of soup \$2

PICKLED POWER BURGER \$13.00

Widmer 1yr cheddar, fried pickled chiles, dill aioli
add avocado 1.00, fried egg 1.50, bacon 2.50

VEGGIE BURGER \$12.50

provolone, frico chip, chipotle aioli, lettuce, tomato, onion
add avocado 1.00, fried egg 1.50, bacon 2.50
available in frozen 6 packs for \$10

PILED HIGH CLUB \$12.50

turkey breast, avocado, bacon, chipotle aioli, lettuce, tomato,
onion, toasted caraway rye

CUBANO CENTRAL \$13.00

smoked pork, Beeler's ham, provolone, onions, pickled chiles,
spicy pickles & mustard, pressed ciabatta roll

CROQUE MADAM MUFFIN \$10.00

ham, cheddar, morney, fried egg, grilled English muffin

GRILLED CHEESE \$7.50

Widmer 1yr cheddar, grilled Texas toast
add avocado 1.00, bacon 2.50

SOUP & SALAD

WEST AFRICAN PEANUT STEW \$4.00/6.50

collard greens, onions, sweet potato, on rice (vegan)

SOUP DU JOUR (cup/bowl) \$4.00/6.50

SNAP SALAD \$7.50

mixed greens, cucumber, cherry tomatoes, red onion (vegan)
choice of green goddess, ranch, or house vinaigrette
add cajun shrimp 3.00

BRIGHT BEET CAPRESE \$11.00

arugula, queso fresco, red & gold beets, balsalmic glaze, mint,
pistachios, olive oil powder

SIDE GREENS \$4.00

HOT BOWLS

TUNISIAN RICE BOWL \$9.50

spinach, fried egg, basmati rice, harissa, feta, garlic-mint yogurt

MAC & CHEESE \$8.00

cheddar fondue, croutons, parmesan
add bacon crumbles 2.00

MUSSELS \$12.50

cherry tomatoes, white wine, garlic & herbs, baguette
add fries 5.00

A LA CARTE

TRUFFLE FRIES \$6.50

parmesan, truffle oil, chipotle aioli

CHEESE CURDS \$7.50

beer battered, beet & beef ketchup

CHICKEN WINGS (8 pieces) \$8.00

choice of sauce: Crybaby Buffalo, Sweet Chile, Hoisin, or plain

BACON (3 pieces) \$4.00

SAUSAGE (4 pieces) \$4.00

ONE EGG/TWO EGGS \$1.50/3.00

TOAST OR ENGLISH MUFFIN \$2.00

PANCAKES (one/two) \$6.00/10.00



MON-THURS 11AM-4PM

EYE OPENERS

HARVEY WALLBANGER \$7.50

Vodka, fresh-squeezed orange juice, Galliano

AMARO SPRITZ \$7.00

Aperol, Angostura amaro, Mas Fi brut cava, soda

REJUVENATION LIBATION \$6.00

Red Berry iced tea, Aperol, Fernet, Angostura & Peychaud

BELLINI \$7.00

Bellafina prosecco, peach puree

MIMOSA (glass/pitcher) \$6.00/22.00

Mas Fi Brut Cava

Choice of fresh-squeezed orange juice or grapefruit juice

BUILD YOUR OWN BUBBLY \$28.00

Bottle of Mas Fi brut cava, OJ, GF, peach, creme de cassis

BLOODY MARY

House mix, spicy pickle, olive, lager back

glass/pitcher

\$7.50/\$23.00

Sobieski vodka

Seagram's gin

Sauza Blue tequila

glass/pitcher

\$9.00/\$30.00

Absolut Peppar vodka

Gamle Ode dill aquavit

Isle of Skye 8yr scotch

Referent horseradish

ALL IRISH COFFEE \$7.00

House Irish cream, Paddy Irish whiskey

TIM PRESS \$7.00

Cold press, house spiced bourbon & house Irish cream

CAFFEINE

B&W COFFEE \$3.50

B&W COLD PRESS \$5.50

ICED TEA \$3.50

TEA SOURCE TEA \$3.50

Loose leaf - English Breakfast, Red Berries, Earl Grey,
Chamomile, Mint, or Evening in Missoula

REFRESHMENTS

JUICE \$4.00

Orange, Grapefruit, Apple, Cranberry, Pineapple

SODA \$3.00

Coke, Diet, Sprite, Fanta Orange, Mr. Pibb, Barq's Rootbeer

LEMONADE \$3.50

GOSLING'S GINGER BEER \$4.00

SAN PELLEGRINO \$3.00

Regular, Flavored