

SHAREABLES

FRESH PRETZEL \$7
esb mustard, beer cheese

GARLIC ROW BEANS \$9
mixed herbs, garlic, hop butter

WILD BOAR BRATWURST \$13
lemon scented chicory, beer mustard

FRIED GREEN TOMATOES \$14
panko crusted, fresh mozzarella, basil, beer bacon jam

MEXICAN CORN \$7
grilled corn on the cob, ancho pepper salt, garlic aioli, cotija cheese

CRISPY CHICKEN WINGS \$13
fresh celeriac, blue cheese crumbles, brewers' sauce

MANILLA CLAMS \$14
mosaic hop broth, garlic, herb butter, garlic flat bread

SCRATCH NACHOS \$13
house chorizo, re-fried beans, cotija cheese, epazote crema, chayote and jalapeño lime slaw

TRIO OF DIPS \$12
cucumber dill yogurt, herb chickpeas, piquillo pepper hummus, olives, garlic flat bread

SALADS

ADD : GRILLED SOCKEYE \$7* GRILLED PRAWNS \$7 FALAFEL \$5 CHICKEN BREAST \$6

BABY GREENS \$8
mixed vegetables, tahini vinaigrette

HEIRLOOM TOMATO CAPRESE \$13
mixed heirloom tomatoes, fresh mozzarella, basil, white balsamic syrup

WEDGE - GF \$11
crisp head lettuce, pepper bacon, tomatoes, hard boiled eggs, creamy herb dressing, blue cheese crumbles

WATERMELON SALAD \$12
wild arugula, goat cheese, candied pecans, carob vinaigrette

* THE CONSUMPTION OF RAW OR UNDER-COOKED POTENTIALLY HAZARDOUS FOODS MAY RESULT IN FOOD-BORNE ILLNESS

SOUPS

CHILLED SPANISH GAZPACHO

pickled vegetables, garlic flat bread

cup \$6 / bowl \$9

ANDREW'S CHOWDER

hot smoked sockeye salmon, pepper bacon, potatoes, vegetables, corn, garlic flat bread

cup \$6 / bowl \$9

MAINS

GRILLED CHEESE & TOMATO SOUP

gruyere, white american, mozzarella, tomato, como bread, tomato cream soup, basil pesto

\$13

SOCKEYE BLT

grilled alaskan sockeye, pepper bacon, roasted garlic aioli, toasted ciabatta *

\$16

CAP HILL BURGER

natural beef, white american cheese, lettuce, tomato, pickle, burger sauce *

¼ lb. \$10 / ½ lb. \$13

LAMB BURGER

⅓ lb. domestic halal lamb, goat cheese, olive chili salad, lettuce, tomato *

\$16

HAWAIIAN FRIED CHICKEN SANDWICH

fried chicken breast, gruyere, pineapple glaze, jalapeños, lettuce, tomato, mayonnaise, toasted brioche

\$15

FALAFEL GYRO

house-made falafel, herb hummus, cucumbers, lettuce, tomatoes, olive salad, cucumber yogurt, garlic grilled pita

\$14

SPINACH RICOTTA AGNOLOTTI

house made spinach ravioli, fresh ricotta, mixed vegetables, herb butter

half \$10 / full \$16

FISH & CHIPS

beer battered cod, panko, house slaw, lemon

\$18

GRILLED HORSERADISH STEAK SALAD

grilled flat iron, mixed greens, tomatoes, blue cheese crumbles, creamy horseradish vinaigrette *

\$20

BBQ GRILLED CHICKEN

dragonstooth stout bbq grilled chicken quarters, bacon potato salad, grilled corn

\$16

SHRIMP & CHORIZO

fresh prawns, chorizo sausage, hop butter, creamy polenta, wilted spinach

\$20

SIDES

HOUSE CUT FRITES & BREWERS' SAUCE	\$6
SODA BREAD, IPA STRAWBERRY JAM, HOP BUTTER	\$7
BEER CHEESE NOODLES	\$7
BACON POTATO SALAD	\$5
CREAMY POLENTA	\$6
WILTED BABY SPINACH	\$6
LEMON ESCAROLE	\$6
GARLIC FLAT BREAD	\$3

KIDS' MENU

KIDS' NOODLES choice of beer cheese, butter & parmesan, or marinara	\$7
1/4 LB. CHEESBURGER & FRIES (may sub veggies for fries)	\$7
KIDS' FISH & CHIPS (may sub veggies for fries)	\$7
FRIED CHICKEN STRIPS (may sub veggies for fries)	\$7

DESSERT

CHOCOLATE POT DE CRÈME	\$6
ICE CREAM SANDY	\$6
SORBET	\$6

CHEF : ANDREW GRIBAS GM : AARON SHERMAN