

BREAKFAST

WARMED BASQUE QUICHE asparagus, piquillo peppers, manchego cheese, simple mixed greens	\$10
SALMON PASTRAMI BENEDICT house-made salmon pastrami, wilted spinach, poached eggs, hollandaise sauce, house potatoes, toasted brioche *	\$16
OMELET SANDWICH green onion and gruyere cheese omelet, garlic aioli, baby greens, toasted como, house potatoes	\$11
CHORIZO SCRAMBLE house-made chorizo, green onions, cotija cheese, house potatoes, toasted como bread	\$12
BREWERS' BREAKFAST house bratwurst, two eggs, house potatoes, toasted como *	\$13
FRENCH TOAST porter soda bread, powder sugar, vanilla ipa strawberry jam	\$12
STOUT SOAKED STEEL CUT OATS nutella, vanilla yogurt, fresh berries, tart dried cherries (hot or cold)	\$8

SHAREABLES

FRESH PRETZEL esb mustard, beer cheese	\$7
GARLIC ROW BEANS mixed herbs, garlic, hop butter	\$9
MEXICAN CORN grilled corn on the cob, ancho pepper salt, garlic aioli, cotija cheese	\$7
CRISPY CHICKEN WINGS fresh celeriac, blue cheese crumbles, brewers' sauce	\$13
SCRATCH NACHOS house chorizo, re-fried beans, cotija cheese, epazote crema, chayote and jalapeño lime slaw	\$13
TRIO OF DIPS cucumber dill yogurt, herb chickpeas, piquillo pepper hummus, olives, garlic flat	\$12

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

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

SOUPS

CHILLED SPANISH GAZPACHO *cup* **\$6** / *bowl* **\$9**

pickled vegetables, garlic flat bread

ANDREW'S CHOWDER *cup* **\$6** / *bowl* **\$9**

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

MAINS

GRILLED CHEESE & TOMATO SOUP **\$13**

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

SOCKEYE BLT **\$16**

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

CAP HILL BURGER *¼ lb.* **\$10** / *½ lb.* **\$13**

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

LAMB BURGER **\$16**

1/3 lb. domestic halal lamb, goat cheese, olive chili salad, lettuce, tomato *

HAWAIIAN FRIED CHICKEN SANDWICH **\$15**

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

FALAFEL GYRO **\$14**

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

SIDES

TWO BACON	\$4
TWO FRIED EGGS *	\$4
TOAST	\$3
HOUSE POTATOES	\$6
VANILLA YOGURT & BERRIES	\$6
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