**STARTERS**

**STEAMED CLAMS** clams steamed with beer, garlic, and chili butter, served with grilled bread - 14

**MEATBALLS & SAUCE** beef meatballs with a sicilian red sauce, topped with parmesan and herbs, served with garlic bread - 10

**FIELDS WINGS** 7 soy ginger marinated jumbo chicken wings tossed in choice of apricot hot mustard or a spicy sriracha butter sauce topped with sesame seeds and scallions - GF, 13.5

**SPICY BRUSSELS SPROUTS** brussels sprouts sautéed with garlic, spicy hoisin sauce, topped with crispy shallots and peanuts - GF, 10

**ROASTED ASPARAGUS** asparagus, olive oil, tarragon aioli, crispy shallots and pistachio - V, GF, 8

**PRETZEL** house-made spent grain pretzel, smoked jalapeño beer cheese - V, 8

**TRUFFLE FRIES** crispy fries tossed with black truffle salt and served with a sambal blackberry ketchup and a preserved lemon aioli - V, GF, 8

**CHILE CHEESE FRIES** fries smothered in green chile pork stew, smoked jalapeño beer cheese, corn salsa and lime crema - 14

**GREEN CHILE STEW** hatch green chile pork stew topped with lime crema and corn salsa, served with warm flour tortillas - cup 8 / bowl 13

**CARROT SOUP** carrots, ginger, garlic, leeks, and coconut milk, served with grilled bread — add: green salad 3 - VW

**STEAK SALAD** sirloin steak grilled to temp served with mixed greens, danish blue cheese, balsamic onions and white wine vinaigrette - GF, 17

**SMOKED SALMON SALAD** skuna bay smoked salmon, spinach, quinoa, asparagus, grapefruit, mango, fennel and creamy green goddess dressing - GF, 17

**THE GREEK** falafel, olives, grape tomato, cucumber, mint, cilantro, dill, romaine, kale, olive oil, balsamic, and cumin yogurt topped with feta cheese, served with pita - V, 15

**SOUTHWEST COBB SALAD** fried chicken, organic mixed greens, avocado, cherry tomato, bacon, hardboiled egg, corn salsa, bleu cheese, and a jalapeño-lime vinaigrette - 16

**SOUPS & SALADS**

**FIELDS BURGER** 8oz. angus burger, white cheddar, bacon, lettuce, tomato, pickled red onion, lemon aioli on a potato bun, served with fries — add: sunnyside egg 2 - 16.5

**CHEESESTEAK BURGER** 8oz angus burger, sunny side egg, grilled onions and peppers, smoked provolone sauce, and chipotle-honey aioli on ciabatta, served with fries 18

**THE FALAFEL BURGER** falafel patty, lettuce, red onions, icebox pickled cucumbers and roasted garlic sauce on ciabatta, served with fries — add: feta and cumin yogurt 2 - VW 14.5

**BBQ PORK SANDWICH** carlton farms pork shoulder, dragonstooth stout bbq sauce, slaw dressed with an apple cider vinaigrette on a potato bun, served with fries 15

**BRUTUS SMASH** crispy fried chicken breast, caesar dressing, shredded romaine and french fries all smashed in a ciabatta roll 15.5

**SOUTHWEST ITALIAN BEEF** perseus porter braised beef, smoked provolone sauce, hot giardiniera and roasted peppers on baguette, served with fries 16

**RBENESQUE** daedalus irish ale braised corned beef, swiss cheese, sauerkraut, and chipotle-honey aioli on sourdough rye, served with fries 16

**KOREAN STREET TACO** bulgogi beef, kimchi, gochujang sauce, shredded cabbage, lime crema and cotija on your choice of flour or corn tortillas, served with rice and black beans — add: guacamole 3 - 16.5

**FISH TACOS** pan seared rockfish served in choice of flour or corn tortillas topped with salsa verde, cotija, and lime crema, served with rice and black beans — add: guacamole 3 16

**BULGOGI RICE BOWL** korean style grilled beef served with jasmine rice topped with a sunny side egg, scallions, pickled vegetables, kimchi, and a gochujang sauce — substitute fried tofu by request 17

**STONE PASTA** smoked jalapeño beer cheese, spinach, cherry tomatoes, garlic and cavatappi, served with garlic bread - V, 15

— VEGETARIAN  — VEGAN  — GLUTEN FREE

* Consuming foods that are raw or undercooked may increase your risk of foodborne illness, especially if you have certain medical conditions. Some items contain nuts, please inform your server of any allergies.
HAPPY HOUR IN THE BAR
$1 OFF ALL BEER, WINE, COCKTAILS  MON - SAT 3PM - 6PM / ALL DAY SUNDAY  (EXCEPT EVENT DAYS)

**GARLIC BREAD** 4 pieces of toasted garlic bread, served with our red sauce - v  6

**BEEF SKEWERS** korean style grilled beef skewers glazed with gochujang and served with vermicelli noodles and pickled radish  7

**SESAME WINGS** 4 wings marinated in soy and ginger, fried and then tossed in a sriracha butter sauce - gf  7

**BBQ PORK STREET TACO** smoked pork, dragonstooth bbq sauce, shredded cabbage, cotija and lime crema on a corn tortilla - gf  4

**GUACAMOLE TOSTADA** tostada loaded with guacamole, tomatoes, tomatillos, shredded romaine and cotija - v, gf  7

**COCKTAILS**

**LILLET SPRITZ** lillet blanc, campo viejo cava or rosé  10

**PALOMA** del maguey ‘vida’ mezcal, lime, sugar, jarritos grapefruit soda  12

**KETEL COSMO** ketel one vodka, triple sec, lime, cranberry  13

**JOHN COLLINS** smooth amber ‘old scout’ bourbon, lemon, sugar, soda water  12

**SPICED DAQUIRI** captain morgan spiced rum, lime, sugar  12

**50/50** tanqueray, lillet blanc, lemon peel  13

**PEAR MULE** absolut pears, lime, ginger beer  12

**BOILERMAKERS**

**DRAGONSTOOTH STOUT & JAMESON CASKMATES STOUT EDITION** 12

**ROTATING ELYSIAN IPA & JAMESON CASKMATES IPA EDITION** 12

**ROLLING ROCK & FERNET**  9

**BEER**

**RAINIER RADLER** ~16oz can  6

**ROLLING ROCK** ~16oz can  6

**MICHELOB ULTRA** ~12oz bottle  5

**O’DOULS NA** ~12oz bottle  5

**CIDER & SELTZER**

**VIRTUE CIDER** ~12oz bottle  8

**WYDERS PEAR CIDER** ~12oz bottle  8

**SEATTLE DRY CIDER** ~16oz can  8

**PRICKLY PEAR SPIKED SELTZER** ~12oz can  6

**WINE**

**WHITE**

KENWOOD CHARDONNAY  8 / 25

BROWNE HERITAGE CHARDONNAY  10 / 32

CORVIDAE WISE GUY SAUVIGNON BLANC  10 / 32

LA CREMA PINOT GRIS  12 / 38

**SPARKLING & ROSÉ**

CAMPO VIEJO CAVA  8 / 25

CAMPO VIEJO SPARKLING ROSE  8 / 25

DOMAINE STE. MICHELLE BRUT  10 / 32

BROWNE ROSÉ  10 / 32

**RED**

GRAFFIGNA MALBEC  8 / 25

BROWNE HERITAGE CABERNET SAUVIGNON  10 / 32

BROWNE HERITAGE PINOT NOIR  10 / 32

SHARECROPPER’S RED BLEND  12 / 38

PRIVATE EVENT SPACE AVAILABLE