



Online Menu

SIGNATURE COCKTAILS

The 415: 3oz NoCo Vodka, hand-juiced ginger, fresh lime juice, ginger soda ~ 12

Paloma: 3oz Tequila, fresh grapefruit juice, fresh lime juice, simple syrup ~ 12.5

Chupacabra: 3oz Tequila, agave, cucumber, jalapeño, fresh lime juice ~ 12.5

Cane & Flora: 3oz Rum, hand-juiced ginger, fresh lime juice, ginger soda ~ 12

Gin Mojito: 3oz Gin, mint leaves, fresh lime juice, simple syrup ~ 12

Mint Julep: 3oz Bourbon, mint leaves, simple syrup ~ 13

CLASSIC FAVORITES

Aperol Spritz: Sparkling Wine, Italian Aperol Apéritif, club soda, fresh orange ~ 12

French 75: Gin, Sparkling Wine, fresh lemon juice, simple syrup ~ 10.5

Old Fashioned: 3oz Bourbon, bitters, simple syrup, fresh orange ~ 13.5

Mimosa: Sparkling Wine, fresh squeezed orange juice ~ 9

Bloody Mary: 3oz Vodka, hot sauce, bloody mary mix ~ 12

FRESH JUICE MOCKTAIL

Mint: mint, lime juice, simple syrup ~ 7

Grapefruit: grapefruit juice, lime juice, simple syrup ~ 7

Ginger: ginger, lime juice, ginger soda ~ 7

Beet: beet juice, orange juice, ginger ~ 7

APPETIZERS AND SMALL PLATES

Mac & Cheese: cavatappi, gruyere, white cheddar, bread crumbs ~ 11 Add bacon+3.5 *

Grilled Skewers (Steak, Chicken or Tofu): 3 grilled protein skewers, grilled veggies, pickled veggies, side chimichurri sauce ~ 13 *

Cup of Soup: roasted red pepper tomato bisque ~ 5

-Ask about the soup of the day!-

Ask about our
Whiskey Selection and After Dinner Drinks!

WINE AND BUBBLES

Shiraz: 19 Crimes (AUS)- 8/32

Malbec: Casillero del Diablo (CHL)- 10/40

Cabernet: Franciscan (CA)- 12/48

Pinot Noir: Willamette Valley (OR)- 14/56

Chardonnay: Edna Valley (CA)- 11/44

Sauvignon Blanc: Bonterra (CA)- 10/40

Pinot Grigio: Dark Horse (CA)- 8/32

Brut: Domaine St. Michelle (WA)- 9/36

Brut Rosé: Domaine St. Michelle (WA)- 9/36

BEER

Drafts

Odell: Odell IPA ~ 7

New Belgium: Old Aggie Lager ~ 6

Horse & Dragon: Coffee Stout ~ 9

Seasonal Local Rotating Drafts ~ 7/8

Maxline - Weldwerks - Odell - New Belgium
(Ask for current selection)

Bottles ~ 4.5

Budweiser: Bud - Budlight

Non-Alcoholic Beer ~ 6

Athletic Brewing: Golden Upside Dawn -
Run Wild IPA

CIDER AND SELTZERS

Seattle Cider: Dry Hard - Rotating Flavor ~7

High Noon Seltzers: Ask about Flavors ~ 6

OTHER BEVERAGES

Kombucha: Local - Rotating Flavors ~ 7

Hot Tea: Tazo, Two Leaves ~ 4

Coffee: Local - Northern Lights ~ 4

Iced Tea, Lemonade, Coke, Diet Coke

Sprite, Root Beer, Ginger Ale, Milk ~ 3.75

SALADS

415 Salad: romaine, shaved parmesan, croutons, side of lemon garlic dressing:
Half~ 7.5 / Full ~ 10.5

Roasted Beet Salad: organic greens, crispy chevre goat cheese, roasted beets, candied hazelnuts, side of balsamic dressing:
Half~ 10.5 / Full~ 17

Greek Salad: organic greens, feta, garbanzo beans, tomato, red onion, cucumber, olives, side of greek dressing:
Half~ 10.5 / Full~ 17

Caesar: romaine, shaved parmesan, croutons, tossed in vegetarian caesar dressing: Half~7.5 / Full ~ 10.5

Add a Protein: Salmon or Shrimp +8 - Chicken or Steak +6 - Bacon or Organic Tofu +5 - Quinoa +3 *

QUINOA BOWLS

BBQ Chicken Bowl: quinoa, spinach, yam, red onion, roasted squash, zucchini, cauliflower & red pepper, avocado, pulled BBQ chicken, sriracha aioli ~ 18.5 *

Roasted Beet Bowl: quinoa, spinach, roasted beets & yams, candied pistachios, chevre, honey mustard ~ 17

Mediterranean Bowl: quinoa, spinach, garbanzo beans, tomato, red onion roasted squash, zucchini, cauliflower & red pepper, feta, lemon aioli ~ 17

Add a Protein:

- Salmon or Shrimp +8 - Chicken or Steak +6 *
- Bacon or Organic Tofu +5 - Quinoa +3 *

WHEN PIGS FLY

House-made fried chicken tenders, orange-infused waffles, bacon-thyme maple syrup ~ 16.5 *

Upgrade to full waffle, extra syrup ~ 18.5*

(additional bacon-thyme maple syrup ~ 1.5)

HOT SANDWICHES

(includes choice of one side)

SIDES: pomme frites, cup of soup, small 415 salad, small caesar salad
UPGRADED SIDES: brussels, broccoli, small beet salad, small greek salad +3.75

Kobe Burger: kobe beef, bacon, sharp cheddar, arugula, tomato, roasted garlic aioli, on a brioche bun ~ 18.5 *

Gimme: grilled steak, cheddar, arugula, roasted red pepper, sriracha aioli, on sourdough~ 17 *

Lunch Pail: grilled chicken, mozzarella, arugula, tomato, pesto, on sourdough ~ 16 *

BLT: crispy bacon, arugula, tomato, maple aioli, on sourdough ~ 16 * Add Avocado +3

Left Early: egg scrambled with cheddar, cream cheese, tomato, basil, kale, on sourdough ~ 16 * Add Bacon +4 *

Provincial: melted brie, caramelized onion, arugula, blueberry jam, on sourdough ~ 15

Mas Por Favor: avocado, cheddar, tomato, jalapeño, on sourdough~ 15 Add Bacon +4 *

Gluten-Free Available - Vegan Cheese +3

ENTREES

Scottish Salmon: seared salmon, quinoa, brussel sprouts, dijon mustard glaze ~ 30 *

Shrimp & Grits: grilled shrimp, organic polenta, sautéed greens, roasted red pepper sauce ~ 26 *

Chef's Chicken Special: Ask your server for details about the chef's current creation ~ 25 *

Grilled Organic Tofu: grilled tofu, mixed grilled veggies, herb roasted potatoes, bbq sauce ~ 22

Blackened Cauliflower: cauliflower steak, organic polenta, sautéed greens, roasted red pepper sauce ~ 20

PIZZAS

Woodland: garlic & olive oil, mozzarella, caramelized onion, wild mushrooms, figs, chevre, chard & kale, balsamic glaze ~ 22

Southwestern: garlic & olive oil, chorizo, red pepper, corn, cheddar, jalapeño, cilantro, green chili crema ~ 22 *

Margherita: tomato sauce, tomato, basil, house cheese mix, fresh mozzarella ~ 17

Pesto: pesto sauce, roasted red pepper, house cheese mix, organic arugula ~ 18

Pepperoni: tomato sauce, nitrate-free pepperoni, house cheese mix ~ 15 *

Just: tomato sauce, house cheese mix ~ 13
Gluten-Free Crust +5 - Vegan Cheese +5

BRUNCH: SAT/SUN 11:00-3:00

Breakfast Pizza: garlic & olive oil, scrambled eggs, bacon, white cheddar, red pepper, jalapeño, scallions, green chili crema ~ 22 *

Chorizo Breakfast Sandwich: chorizo patty, over-medium egg, white cheddar, cotija, avocado, arugula tortilla strips, sriracha aioli, brioche bun, side of cheesy grits ~ 17 *

Avo Toast: avocado, pickled red onion, capers, everything seasoning, 2 eggs over-medium, dressed greens ~ 16 *Add Bacon +4 *

Brunch Belgian Waffle: orange-infused waffle, fresh seasonal toppings (ask about today's toppings) - 13

Migas Bowl: quinoa, chorizo, red pepper, onion, jalapeño, black beans, spinach, scrambled eggs, avocado, tortilla strips, cotija, cilantro, side of tomatillo sauce ~ 18 *

3-Egg Omelet: onion, tomato, jalapeño, cilantro, cotija, avocado, tomatillo sauce, side of cheesy grits ~15.5 * (Sub egg whites +1 *)

3-Egg Breakfast: 3 eggs cooked to order, bacon, sourdough toast, blueberry jam ~ 14 *

Left Early Sandwich: eggs scrambled with, cheddar, cream cheese, tomato, basil, kale, on sourdough, side of cheesy grits ~ 16 *
Add Bacon +4 *



All menu items may contain or contact milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soy and sesame

* Consuming raw or under-cooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness

