



Online Menu

WINE AND BUBBLES

- Shiraz:** 19 Crimes (AUS)- 8/32
- Malbec:** Casillero del Diablo (CHL)- 10/40
- Cabernet:** Hahn (CA)- 12/48
- Pinot Noir:** Willamette Valley (OR)- 14/56
- Still Rosé:** Chateau Ste. Michelle (WA)- 8/32
- 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

SIGNATURE COCKTAILS

- The 415:** 3oz NoCo Vodka, hand-juiced ginger, fresh lime juice, ginger soda - 11
- Paloma:** 3oz Tequila, fresh grapefruit juice, fresh lime juice, simple syrup - 12
- Chupacabra:** 3oz Tequila, agave, cucumber, jalapeño, fresh lime juice - 12
- Cane & Flora:** 3oz Rum, hand-juiced ginger, fresh lime juice, ginger soda - 11
- 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
- Old Fashioned:** 3oz Bourbon, bitters, simple syrup, fresh orange - 13
- Mimosa:** Sparkling Wine, fresh squeezed orange juice - 9
- Bloody Mary:** 3oz Vodka, hot sauce, bloody mary mix - 12

FRESH JUICE MOCKTAIL

- Mint:** mint, fresh lime juice, simple syrup - 7
- Grapefruit:** fresh grapefruit juice, fresh lime juice, simple syrup - 7
- Ginger:** hand-juiced ginger, fresh lime juice, ginger soda - 7

APPETIZERS AND SMALL PLATES

- Mac & Cheese:** cavatappi, gruyere, white cheddar, bread crumbs - 10 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 - 4.5
-Ask about the soup of the day!-

BEER

Drafts

- Odell:** Odell IPA - 7
- New Belgium:** Old Aggie Lager - 6
- Horse & Dragon:** Coffee Stout - 8
- Seasonal Local Rotating Drafts - 7/8**
- Maxline - Snowbank - 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:** Life's a Buch Flavors- 7
- Coffee:** Northern Lights (Local)- 4
- Hot Tea:** Two Leaves - 4
- Iced Tea, Lemonade, Coke, Diet Coke, Sprite, Dr Pepper, Root Beer, Ginger Ale, Milk - 3.75**

SALADS

- 415 Salad:** romaine, shaved parmesan, croutons, side of lemon garlic dressing:
Half- 7 / Full - 10
- Roasted Beet Salad:** organic greens, crispy chevre goat cheese, roasted beets, candied hazelnuts, side of balsamic dressing:
Half- 10.5 / Full- 16

- Greek Salad:** organic greens, feta, garbanzo beans, tomato, red onion, cucumber, olives, side of greek dressing:
Half- 10.5 / Full- 16
- Caesar:** romaine, shaved parmesan, croutons, tossed in vegetarian caesar dressing: Half-7 / Full - 10

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 *

Roasted Beet Bowl: quinoa, spinach, roasted beets & yams, candied pistachios, chevre, honey mustard ~ 16

Mediterranean Bowl: quinoa, spinach, garbanzo beans, tomato, red onion roasted squash, zucchini, cauliflower & red pepper, feta, lemon aioli ~ 16

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 ~ 15 *

Upgrade to Double waffle, extra syrup ~ 17*

(extra bacon-thyme maple syrup ~ 1.5)

ENTREES

Scottish Salmon: seared salmon, quinoa, brussel sprouts, dijon mustard glaze ~ 29 *

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

Spicy Grilled Chicken: grilled chicken, sautéed greens, herb roasted potatoes, spicy citrus jalapeño sauce ~ 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

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

Breakfast Pizza: garlic & olive oil, scrambled eggs, bacon, white cheddar, red pepper, jalapeño, scallions, green chili crema ~ 21 *

Chorizo Breakfast Sandwich: chorizo patty, over-medium egg, white cheddar, cotija, avocado, arugula tortilla strips, sriracha aioli, brioche bun, side of cheesy grits ~ 16 *

Avo Toast: avocado, pickled red onion, capers, everything seasoning, 2 eggs over-medium, dressed greens ~ 14 * Add Bacon +3.5 *

Brunch Belgian Waffle: orange-infused waffle, fresh seasonal toppings (ask for further seasonal topping details) - 12

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 ~ 16 *

Lunch Pail: grilled chicken, mozzarella, arugula, tomato, pesto, on sourdough ~ 15 *

BLT: crispy bacon, arugula, tomato, maple aioli, on sourdough ~ 14 * Add Avocado +2.5

Left Early: egg scrambled with cheddar, cream cheese, tomato, basil, kale, on sourdough ~ 14 * Add Bacon +3.5 *

Provincial: melted brie, caramelized onion, arugula, blueberry jam, on sourdough ~ 14

Mas Por Favor: avocado, cheddar, tomato, jalapeño, on sourdough ~14 Add Bacon +3.5 *

Gluten-Free Available - Vegan Cheese +3

PIZZAS

Woodland: garlic & olive oil, mozzarella, caramelized onion, wild mushrooms, figs, chevre, chard & kale, balsamic glaze ~ 21

Southwestern: garlic & olive oil, chorizo, red pepper, corn, cheddar, jalapeño, cilantro, green chili crema ~ 21 *

Margherita: tomato sauce, tomato, basil, house cheese mix, fresh mozzarella ~ 16

Pesto: pesto sauce, roasted red pepper, house cheese mix, organic arugula ~ 17

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

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

Migas Bowl: quinoa, chorizo, red pepper, onion, jalapeño, black beans, spinach, scrambled eggs, avocado, tortilla strips, cotija, cilantro, side of tomatillo sauce ~ 16 *

3-Egg Omelet: onion, tomato, jalapeño, cilantro, cotija, avocado, tomatillo sauce, side of cheesy grits ~ 14 * (Sub egg whites +1 *)

3-Egg Breakfast: 3 eggs cooked to order, bacon, sourdough toast, blueberry jam ~ 12 *

Left Early Sandwich: eggs scrambled with, cheddar, cream cheese, tomato, basil, kale, on sourdough, side of cheesy grits ~ 14 *
Add Bacon +3.5 *



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

