



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

Margarita: 3oz Tequila, fresh lime juice, triple sec, agave ~ 12.5

CLASSIC FAVORITES

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

French 75: Gin, Sparkling Wine, fresh lemon juice, simple syrup ~ 11

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 ~ 12.5

FRESH JUICE MOCKTAIL

Mint: mint, lime juice, simple syrup ~ 7.5

Grapefruit: grapefruit juice, lime juice, simple syrup ~ 7.5

Ginger: ginger, lime juice, ginger soda ~ 7.5

Beet: beet juice, orange juice, ginger ~ 7.5

APPETIZERS AND SMALL PLATES

Mac & Cheese: cavatappi, gruyere, white cheddar, bread crumb ~12.5 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!-

HAPPY HOUR: 3-5 EVERY DAY

- French Fry Bowl with choice of 2 sauces- 4.5
- House Salad- 5
- Grilled Skewers(2): Chicken or Tofu- 10
- Chessy Garlic Bread with Marinara - 10
- Margherita Pizza- 13
- Old Aggie- 5
- Odell IPA- 5
- House Wine- 6
- The 415- 9
- Cane and Flora- 9
- Vodka Martini- 8
- Aperol Spritz- 9
- Mimosa- 7

WINE AND BUBBLES

Shiraz: 19 Crimes (AUS)- 8/32

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

Cabernet: Franciscan (CA)- 12/48

Pinot Noir: Calera (CA)- 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 AND CIDER

Drafts

Odell: Odell IPA ~ 7

New Belgium: Old Aggie Lager ~ 6

Local Rotating Drafts ~ 7/8

Horse and Dragon - Weldwerks - New Belgium

Odell - Maxline (Ask for current selection)

Seattle Cider: Dry Hard, Rotating Flavors - 7

Bottles ~ 4.5. Bud, Budlight

Non-Alcoholic Beer ~ 6

Athletic Brewing: Golden - IPA

OTHER BEVERAGES

Kombucha: Rotating Flavors ~ 7

Coffee (Bean Cycle Roast), **Hot Tea** ~ 4

Soda: Iced Tea, Lemonade, Coke, Diet Coke, Sprite, Root Beer, Ginger Ale ~ 3.75

SALADS

House Salad: romaine, shaved parmesan, croutons, choice of lemon garlic or caesar dressing: Half- 7.5 / Full ~ 11.5

Roasted Beet Salad: organic greens, crispy chevre goat cheese, roasted beets, candied hazelnuts, side of balsamic dressing: Half- 11.5 / Full- 18.5

Greek Salad: organic greens, feta, garbanzo beans, tomato, red onion, cucumber, olives, side of greek dressing: Half- 11.5 / Full- 18.5

Cobb: romaine, organic greens, gorgonzola, egg, bacon, tomato, avocado, side of house ranch dressing: Half- 12 / Full ~ 18.75

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, roasted squash, zucchini, cauliflower, red onion & red pepper, avocado, pulled BBQ chicken, sriracha aioli ~ 19 *

Roasted Beet Bowl: quinoa, spinach, roasted beets & yams, candied pistachios, chevre, honey mustard ~ 18

Mediterranean Bowl: quinoa, spinach, garbanzo beans, tomato, roasted squash, zucchini, cauliflower, red onion & red pepper, feta, lemon aioli ~ 18

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 ~ 1.75)

PIZZAS

Woodland: garlic & olive oil, mozzarella, caramelized onion, wild mushrooms, figs, chevre, chard & kale, balsamic glaze ~ 23

Margherita: tomato sauce, tomato, basil, house cheese mix, fresh mozzarella ~ 17.5

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

Pepperoni: tomato sauce, nitrate-free pepperoni, house cheese mix ~ 16 *

Just: tomato sauce, house cheese mix ~ 13

Seasonal Pizza: fresh seasonal toppings picked by our chefs (ask your server for details) ~ 22 *

Gluten-Free Crust +5 - Vegan Cheese +5

HOT SANDWICHES

(includes choice of one side)

SIDES: pomme frites, cup of soup, small house salad

UPGRADED SIDES: brussels, broccoli, small beet salad, small greek salad +4

Kobe Burger: kobe beef, bacon, sharp cheddar, arugula, tomato, roasted garlic aioli, on a brioche bun ~ 18.75 *

Gimme: grilled steak, cheddar, arugula, roasted red pepper, sriracha aioli, on sourdough ~ 17.5 *

Lunch Pail: grilled chicken, mozzarella, arugula, tomato, pesto, on sourdough ~ 17.5 *

BLT: crispy bacon, arugula, tomato, maple aioli, on sourdough ~ 16.5 * Add Avocado +3

Provincial: melted brie, caramelized onion, arugula, blueberry jam, on sourdough ~ 15.5

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

Gluten-Free Available - Vegan Cheese +3

ENTREES

Steak Medallions : medallions smothered in bordeaux mushroom sauce, creamy mashed potatoes, broccoli ~ 37 *

Scottish Salmon: seared salmon, quinoa, brussel sprouts, dijon mustard glaze ~ 32 *

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 ~ 26 *

Grilled Organic Tofu: grilled tofu, mixed grilled veggies, potatoes, BBQ sauce ~ 22

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

WEEKEND BRUNCH: 11-3 (SAT/SUN)

Steak & Eggs: medallions, 2 eggs cooked to order, potatoes, side of chimichurri sauce- 25 *

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, sharp cheddar, cotija, avocado, arugula, tortilla strips, sriracha aioli, brioche bun, side of cheesy grits ~ 17 *

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

Brunch Belgian Waffle: waffle topped with fresh seasonal toppings (ask for details) - 13

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

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

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

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



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

