

BAR MENU

HAPPY HOUR *MON - FRI / 4PM - 6PM*

SELECT DRAFT BEERS 5.

HOUSE MADE SANGRIA 7.

FEATURED WINES BY THE GLASS 9.

ALL BAR MENU ITEMS 9 EACH.

** BAR AND BAR HIGH TOPS ONLY*

GARLIC BREAD

ROGUE CREAMERY BLUE CHEESE FONDUE 9.

NEW ENGLAND CLAM CHOWDER

MANILLA CLAMS, DOUBLE-SMOKED BACON 12.

WAGYU MEATBALLS

TOMATO BASIL SAUCE, GRILLED CIABATTA 15.

BATTERED ONION RINGS

CAROLINA GOLD BBQ 11.

AHI TUNA POKE

AVOCADO, SWEET ONION, WONTON CRISPS 15.

CAESAR SALAD

OLIVE OIL CROUTONS, PARMESAN CHEESE 12.

PARMESAN-TRUFFLE FRIES

FRESH HERBS, GREEN ONION "RANCH" 9.

BACON MACARONI & CHEESE

BACON, PARMESAN, CHEDDAR, MOZZARELLA 13.

TWO FILET SLIDERS

SLICED TOMATO, MJ STEAK SAUCE 17.

STEAKSMANSHIP

IT'S IN EVERYTHING WE DO, AND IT'S ONLY HERE.

GENERAL MANAGER BRIAN NAPIANY

EXECUTIVE CHEF CORY CHUNN

ITEMS CAN BE COOKED TO ORDER OR MAY BE CONSUMED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES YOU MAY HAVE BEFORE ORDERING.