

LUNCH

Sidewinder Fries 🌱🌾 | 10
Ketchup & Black Garlic Aioli

Onion Rings 🌱 | 10
Ranch & Black Garlic Aioli

White Bean Soup 🌱 | 15
Kale, Parmesan, Pancetta

Sugar Bowl Chili 🌱 | 15
Jack, Pickled Fresno Chiles, Sour Cream, Blue Cornbread

Field Green Salad 🌱 | 13
Lemon Vinaigrette, Fines Herbes
Add Protein, Steelhead \$15, Grilled Chicken \$15, Avocado \$10, Seeds \$8

Steelhead Trout Salad 🌱 | 26
Baby Lettuces, Fingerlings Potatoes, Hard Boiled Egg,
Grain Mustard Vinaigrette

Superfood Salad 🌱🌾🌿 | 24
Shaved Brussel Sprouts, Quinoa, Lentils, Mandarins, Sweet Potato, Pepitas, Lemon-Herb Vinaigrette

Mexican Chopped Salad 🌱 | 25
Achiote Chicken, Marinated Pintos Beans, Queso Fresco, Avocado Tostada, Cilantro Vinaigrette

Double Smash Burger | 22
Secret Sauce, Shredded Lettuce, Caramelized Onions, Sharp Cheddar, Brioche Bun

Plain Smash Burger | 18
Seared Patties, Toasted Brioche, Sauce on side, No Lettuce or Cheese.

Vegan Smash Burger 🌱 | 19
Secret Sauce, Shredded Lettuce, Caramelized Onions, Vegan Cheddar

Chicken Schnitzel Sandwich | 19
Breaded Chicken Breast, Arugula, Lemon Vinaigrette, Ciabatta Roll

Grilled Cheese Sandwich | 16
Sourdough Bread, Sharp Cheddar, Gruyère, Parmesan

Cubano | 19
Roasted Pork, Black Forrest Ham, Gruyère, Pickles, Ciabatta Roll

Chicken Tenders | 19
Ranch & BBQ Sauces

Seasonal Cookie | 6
Pastry Chef's Fresh Baked Selection

Brownie a la Mode | 13
Vanilla or Chocolate Ice Cream

SIGNATURE COLD COCKTAILS

Mai Tai | 18
Jamaican Rums, Dry Curaçao, Fresh Lime Juice, Orgeat, Mint.

Tomquat Margarita | 15
Tequila Reposado, Fresh Lime Juice, Kumquat Agave Syrup, Salt.

Zero-Proof Tomquat Margarita | 15
Alcohol-free Agave Distillate, Fresh Lime Juice, Kumquat-Agave Syrup, Salt.

Mountain Lager | 15
Campari, Sweet Vermouth, California Organic Lager, Orange.

Zero-Proof Mountain Lager | 15
Alcohol-free Bitter Aperitif, Alcohol-free Amaro, California Organic N/A lager, Blood Orange.

SB Bloody Mary | 15
Local Vodka, House made Bloody Mary Mix, Pickled Green Bean, Lemon.

Zero-Proof Bloody Mary | 15
House made Bloody Mary Mix, Pepperoncini, Lime.

SIGNATURE HOT COCKTAILS

California Verte Chaud | 18
Dandelion Chocolate Hot Cocoa, California Herbal Amaro, Lightly Whipped Cream.

SB Irish Coffee | 18
Equator Coffee, Irish Whiskey, Brown Sugar Syrup, Angostura Whipped Cream.

Ginger Apple Rum Punch | 18
Hot Apple Cider, Aged Jamaican Rum, Ginger Liqueur, Apple Schnapps, Fresh Lemon Juice.

DRAFT BEER - 11

Belching Beaver Ol' 40 Light Lager
50/50 Tahoe Pils

Deschutes Fresh Squeezed IPA

Brew Bilt Helles

Alibi Kolsch

Fall River Hex IPA

Pizza Port Chronic Amber Ale

Farmer's Garage Dweller Hazy IPA

WINES BY THE GLASS

Roederer Estate "L'Ermitage" Sparkling Brut | 25
Anderson Valley, CA, 2019 \$25

Bisol "Crede" Brut Prosecco Superiore | 15
Valdobbiadene, Italy, 2022

Merry Edwards Sauvignon Blanc | 18
Russian River Valley, CA, 2024

Trimbach Riesling | 16
Alsace, France, 2021

Flowers Chardonnay | 19
Sonoma Coast, CA, 2023 \$19

Melville Pinot Noir | 18
Santa Rita Hills, CA, 2023

Elvio Cagno "Mondorlo" Dolcetto d'Alba | 18
Piedmont, Italy, 2023

Chappellet "Mt. Cuvée" Cabernet Sauvignon | 20
Napa Valley, CA, 2023



Gluten Free



Vegan



Vegetarian

Consuming undercooked meats, eggs and seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. Gluten free buns available on request.

CANNED BEER & KOMBUCHA

Golden State Mighty Dry | 10

Golden State Jamaica | 10

Moonlight Death and Taxes Black | 10

Boochcraft Grapefruit Hibiscus | 12

Boochcraft Ginger Lime | 12

Boochcraft Apple Jasmine | 12

NA CANNED BEER & CIDER

Alibi Hoppy Hour

Athletic Golden NA

Athletic Run Wild NA

Deschutes Fresh Squeezed NA

Deschutes Fresh Haze NA

Golden State Dry & Mighty

TRACTOR NA BEVERAGES | 5

Cherry Cream

Kola

Kola Light

Cucumber

Lemongrass

Blood Orange

Root Beer

Iced Tea

Sweet Tea

Lemonade

OTHER NA BEVERAGES | 5

Diet Coke

Equator Mocha Java Drip

Equator Shakeout Decaf

Whole Milk

