



# STABLES

## STARTERS

**PORTOBELLO** <sup>GF</sup> <sup>V</sup> marinated and char-grilled, roma tomato, red onion, arugula, herb oil 10

**OCTOPUS** <sup>GF</sup> char-grilled, lemongrass chimichurri, pickled watermelon, fennel, baby greens and herbs 18

**THAI CHICKEN SATAY** peanut-coconut sauce, peanuts, scallions, cilantro, slaw 12

**SPANISH SAFFRON INFUZED SHRIMP**

**COCKTAIL** <sup>GF</sup> fresh tomato-horseradish sauce, baby greens, yuzu vinaigrette 15

**TWISTED SPINACH-ARTICHOKE DIP** <sup>V</sup>

Locatelli cheese, Focaccia crostini 14

**BEEF CARPACCIO** <sup>GF</sup> herb-black pepper crust, arugula, capers, Locatelli cheese, balsamic & oil 12

**BUTTER GLAZED GIANT PRETZEL** <sup>V</sup> Maldon salt, beer cheese, orange blossom honey mustard 19

**ONION RING TOWER** <sup>V</sup> beer battered, House ketchup and house aioli 12

**TRADITIONAL BUFFALO CHICKEN WINGS**

<sup>GF</sup> Buffalo sauce, pickled celery, house slaw, smoked blue cheese dip 9

**CRISPY CHICKEN DRUMS** <sup>GF</sup> chipotle barbecue, slaw, cilantro, scallions, cotija 9

**CRISPY CALAMARI STRIPS** <sup>GF</sup> Japanese yellow curry scented, red banana ketchup-sweet chili dip, pickled green papaya 15

**ROASTED TOMATO-GARLIC-BASIL SOUP** <sup>V</sup>

Focaccia crostini, herb oil drizzle  
Cup 5 Bowl 7

## MAIN

**TRADITIONAL ENGLISH FISH & CHIPS** fresh cod, house-made beer batter, tartar, malt dip, slaw and steak fries 19

**PASTA BOWL** San Marzano tomato-meat sauce, pecorino cream, herb oil, focaccia crostini 21

**LONDON BROIL** <sup>GF</sup> char-grilled Italian marinated beef, smoked Maldon salt, rosemary-thyme red wine reduction jus lie, roasted garlic mash, crispy brussels sprouts 26

**ITALIAN MEATLOAF** seared crisply, roasted tomato reduction sauce, roasted garlic mash, crispy brussels sprouts 20

**BONELESS PORK CHOPS** cast iron seared, Dijon mustard cream sauce, roasted garlic mash, crispy brussels sprouts 22

**CHICKEN TINGA EMPANADAS** with roasted corn and black beans, charred tomato enchilada sauce, Cotija cheese, cilantro, scallions, cilantro-lime crema 19

**CHAR-GRILLED HAWAIIAN MAHI MAHI**

pineapple salsa and glaze, achiote jasmine rice, roasted brussels sprouts 26

**SEARED FISH CAKES** <sup>GF</sup> assorted fish, lemon-caper crema, achiote jasmine rice, crispy brussels sprouts, house tartar sauce 23

**STEAK OF THE DAY** blue-cheese-herb compound butter, red wine reduction sauce, roasted garlic mash, crispy brussels sprouts  
*Market Price*

**WOODFIRED WILD CAUGHT**

**NORWEGIAN SALMON** <sup>GF</sup> balsamic-honey-mustard glaze, achiote jasmine rice, roasted brussels sprouts, crispy sweet potato 24

**PANZANELLA SALAD** romaine, arugula, shaved fennel, basil, cold grilled chicken, fried capers, heirloom tomato, marinated onion, fresh mozzarella, cucumber, crunchy focaccia crumble, herb oil, balsamic drizzle 18  
Vegetarian version with grilled portobello 19

**ENTRÉE CAESAR** romaine hearts, arugula, baby kale, Castelvetrano olives, Spanish anchovy, shaved Locatelli cheese, crunchy focaccia crumble, house-made Caesar dressing 13  
Add: grilled chicken +5, pork +7, portobello +5, shrimp +9

<sup>GF</sup> Denotes Gluten Free, <sup>V</sup> Denotes Vegetarian

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, seafood, eggs, shellfish, or poultry may increase your risk of food borne illness.

# SANDWICHES

*includes house chips or house slaw, substitute Garden or Caesar salad for \$3, substitute waffle fries for \$4*

**HOUSE-GRIND PRIME BEEF BURGER** Challah bun, baby greens, roma tomato-onion salsa, house aioli  
8oz. - 15 or 2 (8oz.) - 21  
Add: cheese +2, beer cheese +4, bacon +4

**SHAVED BEEF “PHILLY” SANDWICH** 8oz slow braised, sautéed onion-mushroom-pepper ragout, beer cheese, crispy leeks, Bánh Mì bread 15

**SMOKED SCOTTISH SALMON “BLT”** hickory bacon, heirloom tomato, baby greens, house aioli, Focaccia 18

**“WEISSWURST” PORK SANDWICH** pickled onions, whole grain mustard blend, baby greens, pretzel bun 13

**CROQUE MONSIEUR** woodfire oven baked, blackforest ham, gruyere, dijon, pecorino cream, crustless bread, arugula, heirloom tomato, lemon-garlic evoo 18

**HERB CHICKEN WRAP** romaine, arugula, shaved fennel, basil, cold grilled chicken, fried capers, heirloom tomato, marinated onion, fresh mozzarella, cucumber, herb oil, house aioli, balsamic drizzle 14

**BLACK BEAN-CORN BURGER** ⑤ roma tomato-red onion salsa, baby greens, cilantro house aioli 14

**WOODFIRED TURKEY BREAST** shaved, cranberry goat cheese, woodfired sweet bell pepper, baby greens, multi-grain wheat bread 13

# WOODFIRED OVEN

*Roman Style Pizza (Gluten free option available)*

**MARGHERITA** ⑤ San Marzano sauce, fresh mozzarella, basil, herb oil, heirloom tomato, citrus balsamic gastrique 17

**GARLIC BIANCO** ⑤ pecorino cream, aged mozzarella, roasted garlic & shallots, sundried tomato, fresh arugula, lemon-garlic evoo 18  
Add Chicken +4

**CHARCUTERIE** San Marzano sauce, aged mozzarella, prosciutto, salami, capicola, pepperoni, herb oil 19

**SEAFOOD** pecorino cream, assorted fish, shrimp, heirloom tomato, red onion, arugula and lemon-garlic evoo 21

**GARDEN** ⑤ combo of San Marzano and pecorino cream sauces, aged mozzarella, artichokes, red onion, sundried tomato, Castelvetro olives, portobello, lemon-garlic evoo 19

**FIVE CHEESE** ⑤ San Marzano sauce, aged mozzarella, fontina, smoked gouda, pecorino, feta 17  
Add: pepperoni +4

**CLASSIC PEPPERONI** San Marzano sauce, aged mozzarella, pepperoni 15

# SIDES

- Slaw ⑥ ⑤ 4

Garden Salad ⑥ ⑤ 5

Caesar Salad 5

Potato Chips 4

Baked Potato ⑥ ⑤ 4

Deluxe Potato ⑥ 6
- Roasted Garlic Mashed Potatoes ⑥ ⑤ 5

Roasted Brussels Sprouts ⑥ ⑤ 5

Waffle Fries ⑤ 6

Beer Cheese ⑤ 4

# HOUSE DRESSINGS

- Smoked Blue Cheese-Roasted Shallot
- Citrus Balsamic Vinaigrette
- Traditional Caesar ⑥ ⑤
- Buttermilk Ranch
- Honey-Mustard

# SWEET ENDINGS

- Brownie Sundae 8
- Dark Valrhona Chocolate Mousse ⑥ ⑤ 12

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