STARTERS

FRIED PICKLES $11
HOUSE PICKLES WITH ROSEMARY RANCH

WINGS $17 GLUTEN FREE
BBQ, SWEET BUFFALO, MANGO HABANERO OR GARLIC PARMESAN
SERVED WITH HOUSE FRIES + CARROTS | RANCH OR BLEU CHEESE

BRUSSELS SPROUTS $13 GLUTEN FREE *
CRISPY SPROUTS + RED ONION TOSSED IN A PARMESAN AIOLI AND GRANA PADANO CHEESE *GLUTEN FREE - SAUTÉED*

ELOTE FRIES $14
FRIES, OFF THE COB SWEET CORN, JALAPENO, FONTINA + COTIJA CHEESE WITH TAJIN AIOLI + CHILI POWDER

CRAB RANGOON FRIES $14
FRIES, CREAMY CRAB RANGOON, SRIRACHA SAUCE, HOUSE SWEET CHILI SAUCE, SCALLIONS + WONTONS

402 NACHOS $16
SRIRACHA CHICKEN, NACHO CHEESE, RANCH, PICO DE GALLO + JALAPENO *ADD AVOCADO + $2.50* *SUB STEAK + $2*

PORK SHOULDER TACOS (4) $14 GLUTEN FREE
GOCHUJANG BRAISED PORK SHOULDER, SPICY AVOCADO SALSA, ONION, CILANTRO + QUESO FRESCO

MEATBALLS (5) $15
HOUSE MARINARA, GRANA PADANO CHEESE + GRILLED BREADSTICKS

FRIED CALAMARI RINGS $17
SERVED WITH SRIRACHA AIOLI + GARLIC PARMESAN AIOLI

402 MAC & CHEESE $13
CAVATAPPI NOODLES + HOUSE FIVE CHEESE SAUCE
-ADD LOBSTER WITH TRUFFLE PARMESAN CRUMBS + $6
-ADD CRISPY BUFFALO CHICKEN + $5

SHRIMP SCAMPI $18 GLUTEN FREE *
SAUTEED SHRIMP IN A CREAMY GARLIC SAUCE WITH SPINACH + TOMATOES | SERVED WITH GARLIC FLATBREAD CHIPS *W/ CORN CHIPS*

CHICKEN CHIPOTLE ARTICHOKE DIP $17 GLUTEN FREE *
SERVED WITH GARLIC FLATBREAD CHIPS *W/ CORN CHIPS*

FRIED CALIFORNIA ROLL $14
CRAB MEAT, RICE, AVOCADO, HOUSE SLAW + CARROTS IN A FRIED ROLL WITH HOISIN SAUCE + SRIRACHA AIOLI

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402 eat+drink

GLUTEN FRIENDLY OPTION GLUTEN FREE

SEPARATE CHECKS ARE LIMITED TO PARTIES OF 10 OR LESS
TABLE TIME IS LIMITED TO 90 MINUTES DURING PEAK HOURS
AUTOMATIC 18% GRATUITY ON PARTIES OF 10 OR MORE

GREENS

ADD CHICKEN (6.50) SHRIMP (7.50) STEAK (8.50) SALMON (8.50) TUNA (6.50)

HOUSE SALAD $9 GLUTEN FREE
MIXED GREENS, RED ONION, STRAWBERRIES, CHERRY TOMATO, GRANA PADANO + ORANGE VINAIGRETTE

WEDGE $15 GLUTEN FREE
BABY ICEBERG, BACON, HARD-BOILED EGG, PICKLED SHALLOT, CHERRY TOMATO, BLEU CHEESE CRUMBLE, RADISH + CHIVE WITH BLEU CHEESE DRESSING

EMILY'S SALAD $17 GLUTEN FREE *
ARUGULA, ROASTED BEETS, PEACHES, POACHED FIGS, GOAT CHEESE PHYLLO W/ BALSAMIC + PISTACHIO CRUMB WITH HOUSE BEET VINAIGRETTE
W/OUT PISTACHIO CRUMB & GOAT CHEESE PHYLLO

CAESAR $14 GLUTEN FREE *
ROMAINE, HERBED CROUTONS + GRANA PADANO CHEESE WITH HOUSE CAESAR DRESSING *W/OUT CROUTONS*

ALMOND CHICKEN SALAD $18 GLUTEN FREE *
ALMOND CRUSTED CHICKEN, MIXED GREENS, STRAWBERRIES, PICKLED PEACHES, TOMATO, RED ONION + BALSAMIC VINAIGRETTE *SUB GRILLED CHICKEN*

SALMON SALAD $19 GLUTEN FREE *
MIXED GREENS, TOMATO, ONION, AVOCADO, QUINOA, WONTONS, GRANA PADANO CHEESE + HOUSE TERIYAKI DRESSING *W/O WONTONS*

CRAB CAKE SALAD $18
SPRING MIX, SUN-DRIED TOMATO, ARTICHOKE, GRANA PADANO CHEESE, RED ONION + HOUSE 1000 ISLAND DRESSING

HANDHELDS

OUR BURGER $18
7 OZ. FRESH BEEF PATTY, WHITE CHEDDAR, HOUSE PICKLES, HOUSE SAUCE, LETTUCE, TOMATO + ONION
$1 EACH | CARAMELIZED ONION, JALAPENO, SAUTEED MUSHROOM
W/ GLUTEN FREE BUN ***$2 EACH | BACON, AVOCADO, EGG***

REUBEN $18
CORNED BEEF, STOUT BEER BRAISED CABBAGE + HAVARTI CHEESE WITH *W/ GLUTEN FREE BUN* 1000 ISLAND ON MARBLE RYE

CUBANO $15
ROASTED PORK, SMOKED HAM, WHOLE GRAIN MUSTARD, PICKLES, MAYONNAISE + SWISS ON GRILLED HOAGIE ROLL

SHORTY MELT $18
BRAISED SHORT RIB, CARAMELIZED ONION, ROASTED LOCAL MUSHROOM, HAVARTI CHEESE + ARUGULA WITH TRUFFLE FONDUE ON SOURDOUGH

THAT CHICKEN SANDWICH $19
SWEET CHILI-SRIRACHA SAUCE, CRIPSY CHICKEN BREAST, HAVARTI CHEESE, AVOCADO AIOLI, BACON + HOUSE SLAW ON TOASTED BRIOCHE

FUEGO RICE BOWL $17 MILD
SPICY BRISKET CONFIT, WHITE RICE, CALABRIAN CHILI PEPPERS, PICO DE GALLO + MORITA AIOLI
NOT SERVED WITH A SIDE

CHICKEN CAESAR WRAP $17
GRILLED OR CRISPY CHICKEN, ROMAINE LETTUCE, HOUSE CAESAR DRESSING + PARMESAN CHEESE

CHICKEN PARMESAN SANDWICH $17
CRISPY CHICKEN, FONTINA CHEESE + HOUSE MARINARA ON A TOASTED CIABTTA BREAD

STEAK PHILLY $18
LOADED WITH SAUTEED PEPPERS, ONION, MUSHROOM, FONTINA CHEESE + MORITA AIOLI

BIRRIA FRENCH DIP $18
HOUSE BIRRIA MEAT, SWISS CHEESE ON A HOAGIE ROLL | SERVED WITH CONSOMMÉ

GLUTEN FREE ***GLUTEN FREE BUNS AVAILABLE FOR HANDHELDS + $1.00***

HANDHELD SIDES

SERVED WITH FRIES, SALAD OR FRUIT | UPGRADED SIDES AVAILABLE

SOUP OF THE DAY + $1.50
SWEET POTATO FRIES + $1.50
MAC N CHEESE + $3.50
BRUSSELS SPROUTS + $3.50
CRAB RANGOON, TRUFFLE OR ELOTE FRIES + $3.75
WEDGE, EMILY'S OR CAESAR SALAD + $3.25

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FLATBREADS

GLUTEN FREE

GLUTEN FREE FLATBREAD CRUST AVAILABLE + $4.00

STEAK & POTATO $17
FLAT IRON STEAK, ROASTED MARBLE POTATOES, GARLIC CHEESE SPREAD, FONTINA CHEESE + ARUGULA

CHICKEN ARTICHOKE $16
ROASTED GARLIC SPREAD, CHICKEN, ARTICHOKE HEARTS + ARUGULA PESTO

MEATBALL $17
MARINARA, HOUSE-MADE MEATBALLS, MOZZARELLA, GRANA PADANO CHEESE + BASIL

HOT HONEY CHICKEN $16 MILD
GARLIC SPREAD, FONTINA CHEESE, CHICKEN, HOT HONEY RANCH + ARUGULA

MARGHERITA $15
MARINARA, TOMATOES, FRESH MOZZARELLA, BASIL + BALSAMIC REDUCTION

CRAB RANGOON $17
GARLIC SPREAD, CREAMY CRAB RANGOON MIX, FONTINA CHEESE, SWEET CHILI - SRIRACHA SAUCE, GREEN ONION + WONTONS

BRUSCHETTA $16
GARLIC OLIVE OIL, FONTINA CHEESE, BASIL, BALSAMIC + GRANA PADANO

BUTTERNUT SQUASH $17 MILD
GARLIC SPREAD, ROASTED BUTTERNUT SQUASH, FONTINA CHEESE, BACON + HOT HONEY

BBQ PULLED PORK $17 MILD
GARLIC SPREAD, BBQ, SLOW-COOKED PULLED PORK, FONTINA, JALAPENO + SCALLIONS

MONDAY — **HAPPY HOUR ALL DAY!**
DISCOUNTED WINE, BEER, AND COCKTAILS + SPECIALTY APPS

TUESDAY — **TACO TUESDAY + GIRL DINNER**
NEW TACO SPECIAL + A SPECIALTY GIRL DINNER MENU

WEDNESDAY — **FLATBREAD + WINE WEDNESDAY**
ANY FLATBREAD + A SELECT BOTTLE OF WINE FOR A SPECIAL PRICE

THURSDAY — **THIRSTY THURSDAY**
HAPPY HOUR EXCLUSIVELY AT THE BAR FROM 6-8PM

FRIDAY — **NEW DINNER SPECIAL**
NEW DINNER SPECIAL CRAFTED BY CHEF ARTURO

SATURDAY — **SIPS ON SATURDAY**
BOTTOMLESS MIMOSAS

SUNDAY — **BRUNCH 10AM-2PM**
BOTTOMLESS MIMOSAS + NEW BRUNCH FOOD SPECIAL
(LUNCH AND DINNER MENU AVAILABLE ALL DAY)



KIDS MENU

SERVED WITH FRIES, SALAD OR FRUIT | AGES 12 AND UNDER

GRILLED CHEESE $7
CHICKEN TENDERS $8
HOUSE MAC & CHEESE $7.50
CHEESEBURGER $8.75

PEPPERONI FLATBREAD $11
CHEESE FLATBREAD $10
GRILLED CHICKEN + VEGGIES $10
SPAGHETTI & MEATBALLS $9
ALFREDO PASTA $8
**ADD CHICKEN ($6.50) OR SHRIMP ($7.50)*

MILK $2.50
CHOCOLATE MILK $3
KIDS SODA $2.50

BEVERAGES

COKE PRODUCTS $3.75
LEMONADE $3.75
FLAVORED LEMONADES $4.50
STRAWBERRY, BLACKBERRY, MANGO, PEACH, RASPBERRY
RED BULL $5
SF RED BULL $5
ICED TEA $3.75
HOT TEA $3.75
COFFEE $3.75

****CONSUMER ADVISORY*** *- Thoroughly cooking foods of animal origin, such as beef, eggs, lamb, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.*

ENTREES

SEAFOOD PASTA $39
LINGUINE, BAY SCALLOP, SHRIMP, LOBSTER, TOMATO, SHALLOTS + SPINACH IN A CREAMY PARMESAN SAUCE + GRILLED GARLIC BREAD

CHICKEN TORTELLINI $27
CHEESE TORTELLINI PASTA WITH GRILLED CHICKEN BREAST, BROCCOLINI + PANCETTA IN A WHITE SAUCE + GRILLED BREADSTICK

MILD ***KICKIN' CAJUN UPGRADE*** *- BLACKENED CHICKEN W/ CAJUN WHITE SAUCE + $2.00*

SALMON $35
PAN SEARED SALMON SERVED OVER CREAMY TURMERIC RISOTTO WITH ASPARAGUS + A WHITE WINE & DIJON MUSTARD SAUCE

GLUTEN FREE SPICY **KOREAN STIR FRY $24**
LEMONGRASS-MARINATED SHRIMP, STIR FRY VEGGIES + MUSHROOMS WITH SWEET POTATO GLASS NOODLES | TOPPED WITH SESAME SEEDS + CASHEWS
SUB CHICKEN (22) SUB TOFU (20)

MILD **CAJUN CHICKEN PASTA $26**
GRILLED CHICKEN, RED ONION, PEPPERS + CHERRY TOMATO IN A CAJUN SAUCE + BREADSTICK

SPAGHETTI & MEATBALLS $25
HOUSE MARINARA, SPAGHETTI NOODLES, HOUSE MADE MEATBALLS TOPPED WITH GRANA PADANO CHEESE + GRILLED BREADSTICK

SHRIMP PESTO $27
HOUSE MADE CREAMY PESTO, PAN SEARED SHRIMP, LINGUINE NOODLES, SUN-DRIED TOMATOS + SPINACH

STEAK & FRIES $38
10 OZ FLAT IRON STEAK WITH HOUSE-MADE GINGER MISO BUTTER + HOUSE FRIES

CALABRIAN SAUSAGE PASTA $27
LINGUINE NOODLES, ITALIAN SAUSAGE, CALABRIAN POMODORO + ROASTED TOMATOES

JAMBALAYA $30
DIRTY RICE, CREOLE SAUCE, SAUSAGE, CHICKEN, SHRIMP, PEPPERS + ONIONS

BIRRIA RAMEN $22
WITH CILANTRO, SOFT-BOILED EGG + SCALLIONS

SHORT RIB $37
BEEF SHORT RIB SERVED OVER CREAMY GNOCCHI + RAINBOW CARROTS

TAGLIATELLE BOLOGNESE $28
HOUSE-MADE BOLOGNESE SAUCE WITH PANCETTA, BEEF + FENNEL SAUSAGE, FRESH RICOTTA CHEESE + GARLIC BREAD

A 3% CREDIT CARD SURCHARGE WILL BE ADDED TO THE FINAL BILL.