



Breakfast

dine-in

smoked salmon avocado toast
two fried eggs, red onions, shaved jalapenos, capers, multigrain toast
18

american breakfast
two eggs any style, home fries, smoked bacon and toast
14

sweet cream pancakes
whipped salted butter, maple syrup
12

french toast
whipped cream, maple syrup
14

quesadilla
scrambled eggs, mixed cheese, smoked bacon
14

grab n go

breakfast burrito
scrambled eggs, potatoes, queso fresco, jalapeno sausage, ranchero sauce
(vegetarian available upon request)
10

fresh fruit cup
8

Yogurt parfait
8



Lunch

first things first-

roasted beets salad (GF) 14
greens, organic roasted beets, candied pecans, cotija cheese, apple cider vinaigrette
add chicken 6
add salmon 12

chili bowl 10/ 14
diced red onion, scallions, cotija, shaved jalapenos

cheese fries (GF/V) 10
fries, queso blanco, pico de gallo, aged cheddar
add chili 2
add jalapenos 1

pizza pie-

margherita (V) 15
garlic oil, sliced tomatoes, fresh mozzarella, torn basil

pepperoni 15
pomodoro sauce, three cheese blend, pepperoni

cheese (V) 14
pomodoro, three cheese blend

in your hand-

add-on items: jalapenos 1
fried egg 2
bacon 2
avocado 1

midnight burger 11
grilled onion & poblanos, roasted tomato aioli, pimento cheese

basic burger 10
LTOP, cracked pepper mayo, american cheese

BLT 10
applewood bacon, tomatoes, green leaf, charred onion mayo

chicken sandwich 11
house honey mustard, chevre, spinach, candied pecans

sweet & spicy wings (GF) 14
house glazed

on the side- 7

fries
house fried potato chips
sweet potato fries
veggies (seasonal)

\$2 substitution charge
please inform your server of any allergies.

CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL
CONDITIONS



Dinner

first things first-

curry fried cauliflower (GF/Vegan)	10
confit garlic puree, house sriracha	
brussels sprouts (GF)	12
applewood bacon, granny smith apples, golden raisins, balsamic, and parmesan reggiano	
cheezy fries (GF/V)	10
fries, queso blanco, pico de gallo, aged cheddar add chili, or jalapenos	
sweet & spicy wings (GF)	14
house glazed	
chicharrons (GF)	8
chili lime seasoning, cilantro ranch	
chili	10/ 14
diced red onion, scallions, cotija, shaved jalapenos	
chips n queso (GF)	10
poblano queso, avocado	
shift salad (GF)	14
confit garlic, marinated tomatoes, kalamata olives, chevre, cabernet vinaigrette add chicken 6 add salmon 12	

pizza pie-

margherita	15
garlic oil, sliced tomatoes, fresh mozzarella, torn basil	
pepperoni	15
pomodoro sauce, five cheese blend, pepperoni	
cheese	14
pomodoro, five cheese blend	

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on a plate-

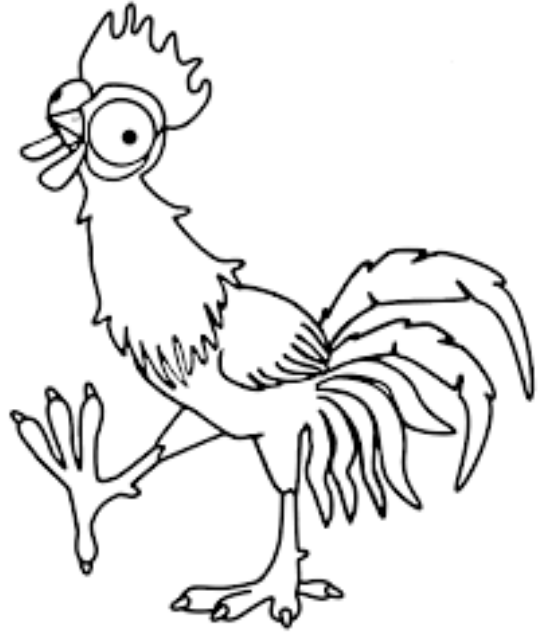
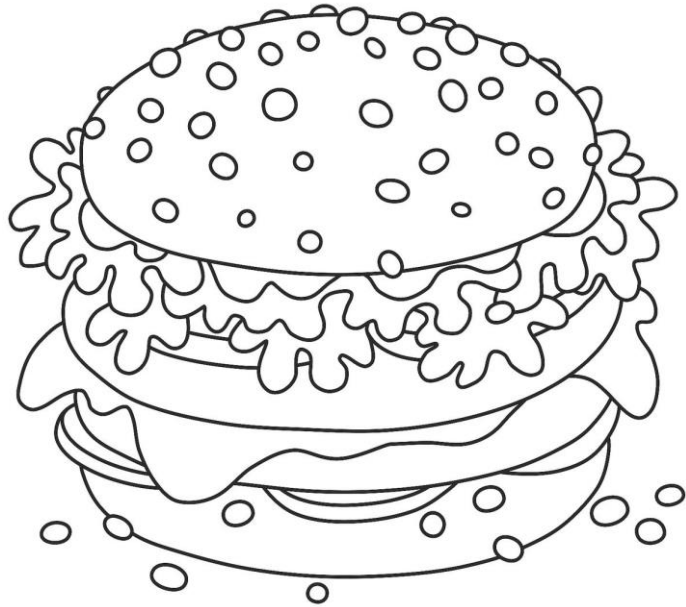
steak frites (GF)	45
charred NY strip, Shift seasoned fries, garlic herb butter	
baby back ribs (GF)	28
house BBQ, sweet potato fries, creamed corn	
seared salmon (GF)	30
spinach, arugula, roasted tomatoes, lemon caper dressing	
bone-in pork chop (GF)	32
goat cheese grits, beer battered asparagus, peppercorn demiglace	
vegan barley sauté (Vegan)	27
toasted barley, caulirice, roasted beets, brussel sprouts, red onions, toasted garlic, and basil add chicken 6 add salmon 12	

in your hand-

add-on items:	jalapenos	1
	fried egg	2
	bacon	2
	avocado	1

midnight burger	11
grilled onion & poblanos, roasted tomato aioli, pimento cheese	
basic burger	10
LTOP, cracked pepper mayo, american cheese	
BLT	10
applewood bacon, tomatoes, green leaf, charred onion mayo	
chicken sandwich	11
house honey mustard, chevre, spinach, candied pecans	
<u>on the side-</u>	7

fries
house fried potato chips
veggies (seasonal)
sweet potato fries



Kid's Menu

- PB&J with apples 8
- Grilled Cheese with fries 8
- Cheeseburger with fries 10
- Chicken and Veggies (GF) 10
- Cheese Quesadilla 7





desserts

8

brenden's dessert special

buttermilk panne cotta, cinnamon toast croutons

skillet carrot cake

served warm, cream cheese frosting, caramel,
chopped pecans

topher's peanut butter bar

chilled bar, fresh whip, chopped peanuts

black forest brownie

served warm, chocolate drizzle, bourbon
cherries, fresh whip

x-rated dr pepper float 12

vanilla ice cream, dr pepper, fresh coconut whip, malibu rum,
amaretto