

STARTIN' STUFF

GF **BOSS BRUSSELS – 11.75**
Seared brussels, Grilled onion, Lemon, Reduced balsamic, Shaved parmesan.

GF **BANGBANG BRUSSELS – 11.75**
Brussels sprouts, Pork belly, Thai chili, Roasted peanuts, Kung Pao, Sesame seeds.

CAPO'S CALAMARI – 11.75
Breaded calamari rings, Marinara.

CHICKEN TENDERS – 12.75
Fried chicken tenders, House ranch .
Optional: Tossed in buffalo sauce.

FICKLE PICKLE – 10.5
Fried Vienna pickle chips, Spicy remoulade.

PETHEY'S PRETZEL – 10.25
Bavarian pretzel, Beer cheese, India pale ale mustard.

MOONEY'S MEATBALLS – 12.25
100% Beef chuck, Lamb, and Pork meatballs, Marinara, Parmesan, Grilled focaccia.

BATTERED ONION RINGS – 9.25
Spicy remoulade.

CRUSTED CURDS – 10.25
Herbed bread crumbs, Wisconsin cheddar curd, Spicy remoulade.

DASHER'S DATES – 11.25
Dates, Bleu cheese, Bacon, Fresno chili, Balsamic reduction.

GF **LIL' DEVILS – 10.50**
Chipotle deviled eggs, Bacon, Parsley.

GF **HOKE POKE** – 16.75**
Ahi Poke, Baby heirlooms, Red onion, Citrus segments, Pepitas, Cucumbers, Scallions, Fresh jalapeños, Sriracha lemon aioli, Parsley, Avocado mash, Crispy wontons.

GF **WING A DING DING – Five/9.75 or Ten/16.50** **NEW!**
Pickle brined jumbo wings, Buttermilk soak, Fried crispy.
Choose From: House BBQ. Buffalo. Diablo. Old Bay. Korean Gochujang. Garlic Honey Lemon. Salt & Pepper. Lemon Pepper.

GF **FLYING PIGS – Five/12.75 or Ten/19.50**
Bacon wrapped chicken wings.
Choose From: House BBQ. Buffalo. Diablo. Old Bay. Korean Gochujang. Garlic Honey Lemon. Salt & Pepper. Lemon Pepper.

NASHVILLE HOT CHICKEN STRIPS – 16.95 **NEW!**
Crispy chicken strips, Nashville sauce. Served on a bed of sourdough, Topped with Pickles and fresh garlic.

CRAZY FRIES – 15.95
Hand-cut fries, Carne asada, Grilled jalapeños, House cheese sauce, seared green onion.

HOT MESS – 15.95
Hand-cut fries, Marinated pulled pork, Grilled onion, House cheese sauce, Barbecue sauce, Fried egg, Crispy onion straws.

GF **SHRIMP SCAMPI – 15.95** **NEW!**
Garlic Butter and wine broth, Parsley, Served with toasted focaccia.

GF **STREET CORN DIP – 13.5** **NEW!**
Elote style sweet corn, Cotija cheese, Fresno peppers, Jalapeños, Cilantro, Lime. Served with corn chips.

BEET BRUSCHETTA – 13.5 **NEW!**
Toasted focaccia, Goat cheese schmear, Roasted beets, Basil chiffonade, Caramelized onion, Toasted walnuts.

TRUFFLE SHUFFLE – 11.95 **NEW!**
Hand-cut fries, Truffle, Parmesan.
Served with Truffle aioli.

SWEETIE PEETS – 11.95 **NEW!**
Sweet potato fries, Confectioner's sugar, Honey-jalapeño aioli.

GF **100% GLUTEN FREE**

SIPPIN' STUFF

SOFT DRINKS – 2.95
Coke. Diet Coke. Sprite Orange soda. Dr. Pepper. Root beer. Lemonade. Soda water.

FRESH BREWED ICED TEA – 3.50
Organic blend of black tea.

BOTTLED WATER – 4
Carlsbad alkaline water .
Pellegrino

GREEN STUFF

BEET DOWN - 12.5

Baby arugula, Roasted beets, Pickled red onion, Toasted pepitas, Crispy chèvre, Herbed quinoa, House vinaigrette

CHICKEN CAESAR - 13.95

Grilled chicken, Grilled artisan romaine, Grated parmesan, Sourdough croutons, House caesar dressing

GF HE GOT TOASTED - 11.5

Toasted quinoa, Kale, Kalamata Olives, Garbanzo beans, Cucumbers, Tomato medley, Feta, Mint, House balsamic vinaigrette

GF STUCK ON SALAD - 11.5

Hydroponic butter lettuce, Chèvre, Tomato medley, Cucumbers, Citrus segments, Shaved radish, Toasted pepitas, Citrus shallot vinaigrette

GF MA BARKER - 11.5

Hydroponic butter lettuce, Organic mixed greens, Romaine, Kale, Tomato medley, Garbanzo beans, Cucumbers, Sweet red onion, Quinoa, Couscous, Toasted pepitas, Citrus segments, Jalapeños, Citrus shallot vinaigrette

GREEK GYRO SALAD - 15.95

Gyro meat, Romaine, Pickled red onion, Kalamata olives, Crispy garbanzo beans, Tomato medley, Cucumbers, Red peppers, Feta, House Greek dressing

GF NOTO NIÇOISE - 16.95

Herb crusted Norwegian salmon, Hydroponic butter lettuce, Tuscan marinated potatoes, Asparagus, Baby heirlooms, Kalamata olives, Red onion, Shaved radish, Six minute egg, Capers, Dijon balsamic vinaigrette

ADD PROTEIN TO YOUR SALAD:
SHAVED ANGUS RIBEYE.
NEW ZEALAND LAMB.
SALMON. BURGUNDY PEPPER TRI-TIP.
TURKEY PATTY.
BEYOND BURGER® PATTY.
- 7.5
CHICKEN BREAST. BEEF PATTY.
- 4.5
ASK FOR IT BLACKENED

CHINESE CHICKEN - 15.95

Chargrilled free-range chicken, Spring mix, Super food slaw, Carrots, Radish, Pickled fresno chilis, Citrus segments, Scallion, Mint, Crispy wontons, Citrus shallot vinaigrette, Ginger peanut drizzle.

GF GYM HOFFA - 15.95 **NEW!**

Spring Mix, Toasted walnuts, Cold pulled chicken, Tomato medley, Organic brown rice, Avocado, Sliced red onion, Shredded carrots, Sesame seeds, Lemon shallot vinaigrette. Sub Shaved ribeye or Shrimp \$3

SEAS THE DAY - 15.95 **NEW!**

Spring Mix, Krab blend, Ahi poke, Sliced cucumber, Avocado, Sweet corn, Edamame, Organic brown rice, Spring onion, Orange segments, Furikake dust, House vinaigrette, Wasabi aioli.

GF 100% GLUTEN FREE

SLURPIN' STUFF

GF ROASTED TOMATO BISQUE - 8.95

CHICKEN TORTILLA - 8.95

Chicken, Root vegetables, Tomato broth, Lemon, Tortillas, Avocado, Sweet corn, Crema.

ALBONDIGAS - 8.95

Meatballs, Root vegetables, Tomato broth, Sweet corn, Lemon.

GF HOUSE CHILI - 8.95 **NEW!**

House-made chili with beans.

FRENCH ONION - 8.95 **NEW!**

Four hour caramelized onions, Beef broth, Foccaccia crouton, Melted swiss.

SOURDOUGH GRILLED CHEESE - 4.5

Add to any soup or salad.

SAMMYS N' STUFF

CHICK'S SAMMY - 14.95

Fried free-range chicken breast, House slaw, Pickles, Spring mix, Sriracha aioli, House bun.

YOOZA CHICKEN - 14.95

Grilled free-range chicken, Crispy onion straws, Honey cured bacon, Lettuce, Local tomatoes, Avocado lime crema, Toasted telera roll.

CHICKEN PARMY - 14.5

Breaded free-range chicken, House pesto, Parmesan, Provolone, House marinara, Italian roll.

PORKY BIG - 13.95

House pulled pork, House BBQ sauce, Coleslaw, Crispy onions, House bun.

PHILIP FROM PHILADELPHIA - 15.95

Chopped Angus ribeye, Griddled onions, Provolone, Mayo, Mustard, Ketchup, Amoroso roll.

NAPOLEON DIP - 14.95

Pan seared shaved Angus ribeye, Swiss, Rosemary au jus, Wasabi aioli, Amoroso roll.

MEATBALL SHMEATBALL - 14.5

100% Beef chuck, Lamb, and Pork meatballs, Provolone, Parmesan, Marinara, Amoroso roll.

CAPRESE GRILLED CHEESE - 13.95

Fried fresh mozzarella, Prosciutto di parma, Local tomatoes, House pesto, Fresh toasted sourdough.

S.B.L.T.A. - 15.5

Norwegian blackened salmon, Honey cured bacon, Hydroponic butter lettuce, Local tomatoes, Avocado mash, Spicy remoulade, Fresh toasted sourdough.

CUBANO - 14.95

House pulled pork, Prosciutto di parma, Swiss, Yellow mustard, Pickles, Grilled telera roll.

WHAT A REUBEN - 14.95

Sliced corned beef, Sauerkraut, Swiss, Dill pickles, Thousand island, Marbled rye.

CRACK CRACK - 15.5

Notorious' peppered burgundy tri-tip, India pale ale mustard, House BBQ sauce, House bun.

BANHS AWAY - 14.5 **NEW!**

Char Siu Marinated pork belly, Pickled Daikon and Carrot, Grilled jalapenos, Cilantro, Garlic aioli.

FLAPPER WRAPPER - 13.95 **NEW!**

Spinach wrap, Marinated grilled chicken Breast, Romaine, house Caesar dressing, Parmesan, house croutons.

All Sammys N' Stuff come with French Fries, Salad, Potato Salad, or Coleslaw.

TACO STUFF

3 of one kind - No substitutions.

CARNE ASADA, PORK, CHICKEN, OR GROUND BEEF - 12.95

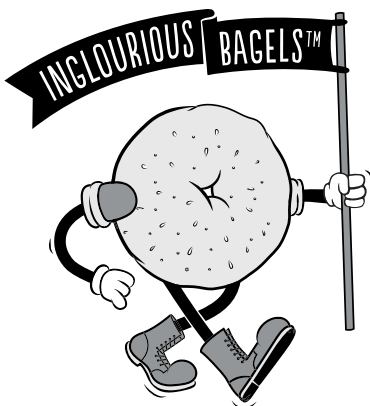
Cilantro, Onion, Avocado, Red or green salsa.

NOTORIOUS' CRACK, BEYOND MEAT®, SEARED AHI, OR BLACKENED SHRIMP

- 15.95

Cilantro, Onion, Avocado, Red or green salsa.

CHECK OUT OUR SISTER RESTAURANT!



Looking for something earlier in the day? IngLOURious Bagels bakes fresh, New York style bagels daily, and they've got all the flavors, schmears, breakfast sandwiches, and chutzpah you could ask for!

Hand-made, using New York water and premium ingredients, their Jewish delicatessen inspired menu brings east coast flavors and traditions to our California shores.

Whether you just need a hot cup of Joe or premium espresso to get your day going, or dozens of bagels and lox to feed the family they have what you're looking for, and they're open early right next door.

HANDHELD STUFF

NOTORIOUS – 16

*Proprietary beef blend, Honey cured bacon, Tillamook cheddar, Iceberg lettuce, Grilled onions, Local tomatoes, Notorious sauce, Toasted house bun.

PAIR WITH A LAGER / CABERNET

BULGER – 14.5

*Proprietary beef blend, American cheese, Shredded iceberg lettuce, Red onions, Local tomatoes, Pickles, Notorious sauce, Toasted house bun.

PAIR WITH AN IPA / CABERNET

CAPONE – 16

*Proprietary beef blend, Pepperjack, Crispy onions, Pan fried cage free egg, Avocado mash, Sriracha aioli, Toasted sourdough bun.

PAIR WITH AN AMBER / CABERNET

SWISSHROOM – 15

*Proprietary beef blend, Sautéed mushroom, Swiss, House balsamic, Bacon jam, Arugula, Tomato, House bun.

PAIR WITH AN IPA / RED BLEND

BIG POPPA – 15

*Proprietary beef blend, Honey cured bacon, Tillamook cheddar, Hand battered onion rings, House BBQ sauce, House bun.

PAIR WITH AN IPA / RED BLEND

SHAME ON BRIE – 15.5

*Proprietary beef blend, Crispy prosciutto, Creamy brie, Baby arugula, Apricot onion jam, Truffle aioli, House bun.

PAIR WITH A LAGER / CABERNET

Veggie, Vegan, and Gluten free options available!

THE DAME – 14.5

*Proprietary beef blend, Butter lettuce, Tomato, Red onion, Avo mash, Avocado lime crema, Chèvre, Sprouted wheat bun.

PAIR WITH A HEFEWEIZEN / SAUVIGNON BLANC

All Burgers come with French Fries, Salad, Potato Salad, or Coleslaw.

**Antibiotic and hormone free blend of Brisket, Shortrib, and Chuck.*

Watching your carbs?
Ask for a "Burger Bowl" or "Lettuce Wrap"

BLACKENED BLUE – 15.5

Blackened beef, Bleu cheese, Apricot onion jam, Arugula, Bacon, Balsamic reduction, Lemon sriracha aioli, House bun.

PAIR WITH A HEFEWEIZEN / SAUVIGNON BLANC

GAMBINO'S BROKEN LEG OF LAMB – 16.5

Pasture raised lamb, Feta, Arugula, Local tomatoes, Hot house cucumber, Roasted red pepper, Herb aioli, Sprouted wheat bun.

PAIR WITH A SOUR / MALBEC

THE VEGAN – 16.5

BEYOND BURGER® Patty, Vegan cheese, Shredded iceberg, Red onion, Local tomatoes, Pickles, Curried ketchup, Yellow mustard, Toasted sourdough bun.

PAIR WITH A PALE ALE / CHARDONNAY

BONANO'S TURKEY – 14.5

All natural turkey, Avocado mash, Feta, Baby arugula, Grilled onions, Local tomatoes, Fresh herb aioli, Sprouted wheat bun.

PAIR WITH A PALE ALE / CHARDONNAY

SO SPICY – 14.5

*Proprietary beef blend, Pepper jack, House pickled jalapeños, Red onion, Ketchup, Mayo, Sourdough bun. Feeling brave? Make it "Diablo!"

PAIR WITH A LAGER / CABERNET

SMASH IT – 14.95 **NEW!**

Two smashed patties, American cheese, Onions, Pickles, Lettuce, Thousand island, Ketchup and mustard, House bun. (served well done only)

PAIR WITH AN IPA / RED BLEND

FINISHIN' STUFF

MALTS – 8.95

Hand dipped premium ice cream:
Salted caramel.
S'mores.
Cookies & cream.
Reese's peanut butter crumbs.
Mint chip.

BUTTERSCOTCH BOMB PUDDING

– 10.95
House made butterscotch bun pudding, Cold butterscotch pudding, Salted caramel drizzle.

BIG TIME BROWNIE

– 10.95
Warm Ghiradelli brownie, Vanilla ice cream, Chocolate syrup.

CINNYSUGAR PRETZEL – 10.5

Bavarian Pretzel dusted with cinnamon and sugar, sweet cream, served warm.

LEMON CURD SHORTBREAD CHEESECAKE

– 10.95
Meyer lemon curd, Brown butter shortbread crumble, Cheesecake filling. Served in a mason jar.