

38m RESTAURANT + LOUNGE

Afternoon. Afterwork. Afterdark.

fresh salads

split fee + 2 | + chicken 4
+ salmon 6 | + ahi 7 | + hangar 8
dressings: ranch, caesar, asian sesame
orange cranberry vin, balsamic + oil

^V HOUSE | 9

spring mix, carrot, cucumber, tomato,
mozzarella, crouton, choice dressing

^V CAESAR | 11.5

romaine, parmesan, black pepper,
crouton, caesar

^{GF/V} CRANBERRY WALNUT | 13

spring mix, dried cranberry,
candied walnut, feta, artichoke,
orange cranberry vinaigrette

^{GF} BEEF & BLEU | 15.5

spring mix, hangar steak, bleu cheese,
candied walnut, dried blueberry,
balsamic + olive oil

flat breads gluten free crust +3

SEAFOOD | 16

crab, shrimp, lobster,
garlic white wine cream,
tomato, scallion, mozzarella

BBQ CHICKEN | 15

grilled chicken breast, honey bbq,
red pepper, candied jalapeño,
scallion, cilantro, mozzarella

PEAR + PROSCIUTTO | 15.5

prosciutto, pear, goat cheese,
caramelized onion, balsamic, mozzarella

^V MARGHERITA | 15

seasonal tomato, fresh mozzarella,
basil, garlic, olive oil

sandwiches available naked

served with choice of side: string fries
sweet potato wedges +.1
side soup or side caesar or house +2.5

^V CALI VEGGIE SANDY | 12.5

carrot, bell pepper, avocado, cucumber,
romaine, tomato, roasted red pepper spinach
+ artichoke dip, grilled sourdough

CANDIED BACON BURGER | 16

8 oz. certified angus **OR** chicken breast,
candied bacon, spiced honey aioli,
romaine, tomato, cheddar, brioche bun

HANGAR STEAK SANDWICH | 18

flank steak, caramelized onion, mushroom,
chevre, garlic aioli, grilled sourdough

SLIDERS | 14 + bacon 1

ketchup, mustard, american, yeast roll

FRIED CHICKEN BURGER | 15.5

pickle brined, cheddar, romaine,
tomato, pub sauce

GRILLED SALMON BURGER | 16.5

salmon, candied bacon, avocado,
romaine, tomato, lemon caper aioli,
brioche bun

soups

SOUP DU JOUR | 6/8

ROASTED RED PEPPER TOMATO | 5.5/8.5

LOBSTER BISQUE | 7/9

*modern
global cuisine*

^{GF} Indicates gluten free option | ^V Indicates vegetarian option

20% service charge added to parties of 6+ | Max separate checks 10 / group

*Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

sharing plates

GF/V EDAMAME | 10

steamed or garlic wok'd

V STRING FRIES | 9.5

original, cajun, truffled parmesan

V SWEET POTATO WEDGES | 11

garlic aioli

GF SPICY CHICKEN QUESO DIP | 13 + veggies 2

tortilla chips

JALAPEÑO CRAB

RANGOON DIP | 14 + veggies 2

wonton chips

V NASHVILLE FRIED CAULIFLOWER | 12

sriracha ranch

GF/V ROASTED RED PEPPER SPINACH

+ ARTICHOKE DIP | 13 + veggies 2

tortilla chips

DUMPLINGS | 12

seared or fried, sweet chili soy

V PRETZEL BITES | 11

honey butter, pepperjack

small plates

V BRUSSELS | 12.5

lime, cayenne, garlic, chevre, balsamic

MELON BURRATA | 16

fresh melon, burrata, prosciutto, basil, balsamic

THAI CHICKEN LETTUCE WRAPS | 15

thai chicken, peanut sauce, romaine

STEAK BURRATA | 19

hangar steak, burrata, roasted tomato, arugula, balsamic

LOBSTER MAC N CHEESE | 14.5

house favorite

GF BACON WRAPPED DATES | 12

blue cheese, candied jalapeno

AHI TUNA CEVICHE | 15.5

citrus marinated, garlic, pico, avocado. wontons

V TOASTED CHEESE DIPPERS | 12.5

swiss, american, chevre, sourdough, roasted red pepper tomato soup

CHICKEN WINGS | 14.5

spiced honey, umami, or black pepper buffalo, ranch

catering

Offering full service catering in-house and off-site. We'll help you create a unique experience for you and your guests, within budget, and with your tastes in mind.

Ask for more details.

dessert

V GOOEY BUTTER CAKE | 10

columbia's award winning dessert

V BLUEBERRY CRUMBLE CHEESECAKE | 10

need we say more?

GF/V CHOCOLATE TORTE | 10.5

luxardo, powdered sugar

happy hour

MONDAY - FRIDAY | 2-6PM

\$5 CALL COCKTAILS
CRAFT & IMPORTS

\$6 SELECT WINES
BY THE GLASS
DRAFT BEER

\$7 SHARING PLATES

Saturdays

11AM-3PM

\$22 PER PERSON
BOTTOMLESS MIMOSAS
(2 HOUR TIME LIMIT/GUEST)

Sundays

BRUNCH | 10AM-4PM

CHEF INSPIRED DISHES
\$22 BOTTOMLESS MIMOSAS
HOUSE INFUSED BLOODY MARY'S

GF Indicates gluten free option | **V** Indicates vegetarian option
20% service charge added to parties of 6+ | Max separate checks 10 / group
*Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

scan to earn
REWARDS

