

# 38m RESTAURANT + LOUNGE

*Afternoon. Afterwork. Afterdark.*

## fresh salads

split fee + 2 | + chicken 6  
+ salmon 8 | + ahi 8 | + filet 9  
**dressings:** ranch, caesar, asian sesame  
orange cranberry vin, balsamic + oil

### <sup>V</sup> HOUSE | 10

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

### <sup>V</sup> CAESAR | 12.5

romaine, parmesan, black pepper,  
crouton, caesar

### <sup>GF/V</sup> CRANBERRY WALNUT | 13.5

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

### <sup>GF/V</sup> GREEK | 13.5

romaine, cucumber, tomato,  
feta, mint, balsamic

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## 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

### <sup>V</sup> MARGHERITA | 15

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

## sandwiches *available naked*

**served with choice of side:** string fries  
sweet potato puffs +2  
side soup or side caesar or house +3.5

### <sup>V</sup> VEGGIE SANDY | 12.5

bell pepper, mushroom, red onion, artichoke,  
avocado, red wine, balsamic

### CANDIED BACON BURGER | 16

8 oz. certified angus **OR** chicken breast,  
candied bacon, spiced honey aioli, greens,  
tomato, pickles, onion, cheddar

### STEAK SANDWICH | 18

bistro filet, caramelized onion, mushroom,  
chevre, garlic aioli

### SLIDERS | 14 + bacon 1.5

ketchup, mustard, american, greens,  
tomato, onion, pickle

### FRIED CHICKEN BURGER | 15.5

pickle brined, cheddar, greens,  
tomato, pub sauce

### GRILLED SALMON BURGER | 16.5

salmon, candied bacon, avocado,  
greens, tomato, lemon caper aioli

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## soups

### SOUP DU JOUR | 6/8

### ROASTED RED PEPPER TOMATO | 5.5/8.5

### LOBSTER BISQUE | 7/9

*modern  
global cuisine*

<sup>GF</sup> Indicates gluten free option | <sup>V</sup> 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 | 10

original, cajun, truffled parmesan

### V SWEET POTATO PUFFS | 11

garlic aioli

### GF SPICY CHICKEN QUESO DIP | 13 + veggies 2

tortilla chips

### JALAPEÑO CRAB

### RANGOON DIP | 14 + veggies 2

wonton chips

### TUSCAN DIP FLATBREAD | 13

mozzarella, cheddar, garlic,  
parmesan, marinara

### 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

### V NASHVILLE FRIED CAULIFLOWER | 12

sriracha ranch

## small plates

### GF SESAME AHI TUNA | 16

ponzu, black sesame, cucumber slaw

### THAI CHICKEN LETTUCE WRAPS | 15

thai chicken, cucumber, ginger, scallion,  
peanut sauce, romaine

### STEAK BURRATA | 19

hangar steak, burrata, roasted  
tomato, arugula, balsamic

### LOBSTER MAC N CHEESE | 15

house favorite

### CHICKEN ALFREDO PASTA | 15

grilled chicken, creamy alfredo

### AHI TUNA POKE | 16

soy ginger marinated ahi, garlic, chives, wontons

### V TOM + CHEE DIPPERS | 12.5

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

### CHICKEN WINGS | 14.5

spiced honey *or* black pepper buffalo, ranch

## 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

## 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.

## happy hour

MONDAY - FRIDAY | 2-6PM

**\$1 OFF** CALL COCKTAILS  
CRAFTS, DRAFTS, & IMPORTS

**\$2 OFF** SELECT  
WINES  
BY THE GLASS

**\$3 OFF** 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

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scan to earn  
**REWARDS**

