



LET'S DRINK

Specials | Signature Cocktails | Hot Drinks | Craft Brews

HANDCRAFTED COCKTAILS

THE COLADA

WHITE RUM, COCONUT, PINEAPPLE-CLASSIC OR LAVENDER 20Z | 14

STREET CAESAR

HOUSE KLAMATO, SPICES, PICKLED VEG, VODKA, GIN, OR TEQUILA 20Z | 14
• ADD A GRILLED CHEEZE SANDWICH | 7

MARGARITA

CITRUS, ORGANIC CANE SYRUP, TEQUILA, TRIPLE SEC 20Z | 14
COCONUT | COFFEE | STRAWBERRY | PICKLE | CHARRED PINEAPPLE | FUZZY PEACH | POBLANO CHILI | BERGGARITA

DINOSAUR SOUR

DINOSAUR-INFUSED CONFLUENCE VODKA, CITRUS, FOAM 20Z | 13

SMOKEY ROSE

FANDANGO MEZCAL, APEROL, COCCHI AMERICANO, GRAPEFRUIT 20Z | 14

EVERYTHING'S ALRIGHT

APPLETON'S ESTATE, COCCHI AMERICANO, TIA MARIA, CTRIOUS 20Z | 13

KENTUCKY MARTINI

WILDLIFE BARREL-AGED GIN, COCCI STORICO, MAKERS MARK, ANGOSTURA, BOURBON CHERRY 20Z | 15

RED MOON OVER MANHATTAN

RED WINE, BOURBON, ORANGE BITTERS 20Z | 14

PASS THE COURVOISIER

[KOOR-VAH-SEE-AY] COGNAC, TRIPLE SEC, TIA MARIA 20Z | 15

ZODIAC COCKTAIL

ASK ABOUT OUR FEATURE OF THE SEASON! 20Z | 14

HOT DRINKS

COFFEE/ TEA

DRIP COFFEE (OSO NEGRO)- PLANT MILK & SUGAR UPON REQUEST | 4
ORGANIC TEA- JASMINE GREEN | CHAI | EARL GREY | PEPPERMINT | AFRICAN NECTAR | 4

AMERICANO

WITH OSO NEGRO COFFEE BEANS | 4

LATTE/ CAPPUCINO

WITH STEAMED SOY MILK | VANILLA | PINEAPPLE | 6

TEA LATTE

WITH STEAMED SOY MILK | AMERICANO | MATCHA | UNCOMMON | CHAI | 5.5

BARNEY'S LATTE

WITH STEAMED SOY MILK, 20Z ESPRESSO, JAMFONS, TIA MARIA, VANILLA 20Z | 12

SPECIALS

HAPPY HOUR : 3-5 DAILY

\$4 OFF APPETIZERS (DINE-IN ONLY)
\$5 DRAFT & PROSECCO
\$6 MARGARITAS (10Z) & HOUSE WINE (60Z)

TACO TUESDAYS

\$5 TACOS (DINE-IN ONLY)
1/2 PRICED PREMIUM TEQUILA

WING WEDNESDAYS

1/2 PRICED WINGS (5PC)
\$6 PINTS OF LOCAL DRAFT (160Z)

THIRSTY THURSDAYS

\$10 HANDCRAFTED COCKTAILS (20Z)

CAESAR SUNDAYS

\$6 CAESARS (10Z)
\$4 GRILLED CHEEZE GARNISH ADD-ONS

BRUNCH

11AM-2PM SATURDAYS & SUNDAYS
\$5 MIMOSAS
\$38 MIMOSA KITS

DANDELION'S BLONDE

COLDGARDEN | 8
• MAKE IT A BEERGARITA + 6
• MAKE IT A MICHELADA + 1

SUPER SATURATION

CABIN NEPA | 8

DRAFT

IPA

BY LAST BEST 355ML 6.5% | 7

CRISP PILS

PILSNER BY JASPER BREWING 355ML 4.8% | 7

FIVE OF DIAMONDS

PILSNER BY BLINDMAN 473ML 4.8% | 9

SUNSHINE RAIN

IPA BY CABIN 473ML 6.7% | 9

JAMROCK SOUR

BLACKBERRY VANILLA BY EST. 473ML 5.6% | 9

MY BEST FRIEND'S GIRL

GERMAN-STYLE KOLSCH BY EST. 473ML 4.8% | 9

PREMIUM LAGER

IMPORT-STYLE LAGER BY DANDY 473ML 5% | 9

NIGHT GALLERY

PALE ALE BY '88 473ML 5.5% | 9

VILLAGE CIDER

SWEET CIDER BY VILLAGE 473ML 5.5% | 9

TROPICAL CIDER

DRY CIDER BY UNCOMMON 473ML 6.8% | 9

CRFT PALE ALE

NON-ALCOHOLIC BEER BY VILLAGE 473ML 0.3% | 8

LOCAL BEERS

Coming Soon



LET'S DRINK

Zero Proof | Wine | Spirits

ZERO PROOF

ZERO-PROOF MARGARITA

CITRUS, ORGANIC CANE SUGAR, SODA | 5
CHOICE OF: COCONUT | STRAWBERRY |
CHARRED PINEAPPLE | PICKLE | SPICY LIME

ZERO-PROOF PINA COLADA

COCONUT, PINEAPPLE, CITRUS
CHOOSE CLASSIC OR LAVENDER | 6

ZERO-PROOF NERGONI

WILDFOLK SPARKLING NEGRONI COCKTAIL | 9

ZERO-PROOF CAESAR

HOUSE KLAMATO, SPICES, PICKLED VEG | 6

LAVENDER ICED COFFEE

PLANT MILK, LAVENDER SYRUP, COLD BREW | 5

HAPPY BELLY KOMBUCHA

PURPLE GINGER | PINEAPPLE HOPS 6

GRIZZLY PAW SODA

ROOT BEER | GINGER BEER | BLACK
CHERRY COLA | ORANGE CREAM SODA 4

JUICE

CRANBERRY | ORANGE | GRAPEFRUIT |
PINEAPPLE | GUAVA 3

60Z | 90Z | BTL

HOUSE RED

9 | 13 | -
SUMAC RIDGE BLEND | BC
RICH PLUM & RASPBERRY AROMAS W/ RED
FRUIT & SMOKY OAK & VANILLA

MALBEC

13 | 17 | 45
ZORZAL TERROIR UNICO | ARGENTINA
CRISP, SHARP ACIDITY, WITH PLUM AND
BERRY FLAVOURS & PEPPERY UNDERTONE

TEMPRANILLO

14 | 19 | 48
HONORO VERDE | SPAIN
RIPE PLUM & FIG FLAVOURS WITH GOOD
DENSITY, BRIGHT ACIDITY, INTEGRATED
TANNINS, & A SPICY FINISH

HOUSE WHITE

9 | 13 | -
SUMAC RIDGE BLEND | BC
FLORAL & CITRUS AROMAS, GRAPEFRUIT,
PEACHES & A HINT OF JASMINE

PINOT GRIGIO

13 | 17 | 45
SANTA JULIA | ARGENTINA
PEARS, APPLE, MELON, & TROPICAL NOTES
OF PINEAPPLE & BANANA. GOOD BALANCE,
NICE ACIDITY, AND A LONG, FRESH FINISH

ORGANIC PROSECCO

9 | - | 45
VILLA TERESA | ITALY
FRUITY NOTES OF UNRIPE APPLE & FLOWERS

ORGANIC ROSÉ

12 | 16 | 43
EL PICOTELO | SPAIN
ACIDIC, NOTES OF CITRUS, RASPBERRY,
CURRANT, LIGHT STRAWBERRY AND HERB.

TEQUILA

BLANCO | REPOSADO | ANEJO
CASADORES 10Z 7 | 20Z 12
FUZZY PEACH TEQUILA | 9
1800 COCONUT | 9
ARETTE 9 | 10 | 11
ESPOLON 9 | 10 | -
CASAMIGOS 13 | 15 | 17
DON JULIO 12 | 14 | 16 | 50 (1942)
TIERRA NOBLE 15 | 18 | 22 | 30 (EXTRA ANEJO)
CLASE AZUL - | 45 | -

VODKA

10Z | 20Z
CONFLUENCE DETOUR 7 | 12
COFNLUENCE HEADWATER 9 | 14

GIN

CONFLUENCE DETOUR 7 | 12
CONFLUENCE MANCHESTER DRY 9 | 14
WILDLIFE BARREL AGED 10 | 15

MEZCAL

400 CONEJOS 9 | 14
ALIPUS SAN BALTAZAR | 15
CASAMIGOS | 18

RUM

CAPTAIN MORGAN WHITE OR DARK 7 | 12
KRAKEN SPICED RUM 7 | 12
APPLETONS ESTATE 8 | 13
PLANTATION PINEAPPLE 9 | 14

RYE & WHISKEY

JAMESONS, ALBERTA PREMIUM 7 | 12
EAU CLAIRE RUPERTS 8 | 13
BEARFACE OAXACA 9 | 14
SUNTORY TOKI 10 | 15

BOURBON

BUFFALO TRACE 8 | 13

SCOTCH

BALLENTINE'S 7 | 12
BALVENIE 12YR 18 | 32

MIX

WATER | SODA | ROOT BEER | GINGER BEER
| BLACK CHERRY COLA | ORANGE CREAM SODA
| CRANBERRY | ORANGE | GRAPEFRUIT |
PINEAPPLE | GUAVA

SPIRITS

RED WINE

WHITE WINE/ ROSÉ/ BUBBLES



LET'S EAT

Sharing | Tacos | Soup/ Salads

SHARING

BRUSSEL SPROUTS

CRISPY BRUSSEL SPROUTS, LIME CREMA, PUMPKIN SEED PARMESAN, CILANTRO | 14

CHICKIN WINGS

CRISPY SKIN-ON WINGS SERVED WITH BLUE CHEEZE DIP | 14
BUFFALO | GREEK | SWEET CHILI

GINGER BEAF

CRISPY SOY CURLS, GINGER SAUCE, GREEN ONIONS, SESAME SEEDS, CUCUMBERS, CARROTS, WONTONS | 15
• ADD JASMINE RICE +3.5

JALAPEÑO CHEEZE DIP

CRISPY CORN TORTILLAS, CASHEW CHEEZE, ROASTED JALAPEÑOS | 16

KALAMARI

LOCAL BLUE OYSTER MUSHROOMS, JALAPEÑOS, HOUSE TZATZIKI | 16.5

SWEET CHILI CAULIFLOWER

CRISPY CAULIFLOWER, CHIPOTLE AIOLI, SESAME SEEDS, PICKLED PEPPERS | 16.5

DELUXE NACHOS

CHEDDAR & MOZZARELLA, CORN SALSA, PICKLED JALAPEÑOS, BLACK OLIVES, CHIPOTLE AIOLI, GREEN ONIONS, SIDE OF PICO DE GALLO REG 18 | LG 25

STREET FRIES

HOUSE-CUT POTATOES, CHEEZE, GRAVY, CHOICE OF:

- **CLASSIC:** SAUTEED ONIONS, STREET SAUCE, GREEN ONIONS | 12.5
- **NACHO:** PICO DE GALLO, GUACAMOLE, JALAPEÑOS. CHIPOTLE AIOLI, GREEN ONIONS | 15
- **BUFFALO CHICKIN:** WITH GARLIC TAHINI SAUCE, GREEN ONION | 16

TACOS

NO-FISH TACO

BATTERED PALM HEART, RED CABBAGE, MANGO SALSA, GUACAMOLE, CHIPOTLE AIOLI | 7

CHICKIN TACO

CRISPY CHICKIN, CREAMY SLAW, GARLIC TAHINI SAUCE, GREEN ONIONS | 7
CHOICE: **BUFFALO** | **SWEET CHILI** | **GREEK**

CHIMICHURRI BEAF TACO

HOUSE SHAVED BEAF, CHIMICHURRI, PICO DE GALLO | 7

CAULIFLOWER TACO

CRISPY CAULIFLOWER, CHIPOTLE AIOLI, GREEN ONION, LIME CABBAGE | 7

SOUP/ SALADS

KALE SALAD

KALE, CUCUMBERS, LEMON VINAIGRETTE, CARROTS, RED CABBAGE, PUMPKIN SEEDS SM 6 | LG 10

CAESAR SALAD

BAKON BITS, FRIED CAPERS, CROUTONS SM 8 | LG 14
• ADD BUFFALO, GREEK, OR SWEET CHILI CHICKIN +5

HEART BEET SALAD

SHREDDED BEETS, HEMP HEARTS, GRILLED LEMONGRASS TOFU, CUCUMBER, EDAMAME, GODDESS DRESSING | 18

MUSHROOM SOUP

WHITE WINE, PLANT CREAM, SAGE SM 7 | LG 12

BOWL/ PLATES

MAC & CHEEZE

SMOKY COCONUT CHEEZE SAUCE, PUMPKIN PARMESAN | 17.5

- ADD BEYOND BRATWURST +5
- ADD GARLIC MUSHROOMS +2
- ADD JALAPEÑOS +1.5
- ADD BACON +2

CHILI CHICKIN RICE BOWL

CUCUMBER, MANGO SALSA, BLACK SESAME SEEDS, CHIPOTLE AIOLI, CRISPY WONTONS, ON JASMINE RICE | 19.5

SUSHI BOWL

SMOKED CARROT SAMON, GINGER SOY SAUCE, EDAMAME, CUCUMBER, AVOCADO, RED CABBAGE, WASABI AIOLI, JASMINE RICE | 18

SESAME GINGER NOODLE BOWL

GRILLED LEMONGRASS TOFU, CREAMY SESAME GINGER SAUCE, CUCUMBER, AVOCADO, RED CABBAGE AND CARROTS, CHIPOTLE AIOLI, SESAME SEEDS, RICE NOODLES | 19

LITTLE VEGANS

GRILLED CHEEZE SANDWICH

SOURDOUGH, GARLIC BUTTER, CHEDDAR, FRIES | 12

CHEEZE BURGER

BEYOND BURGER, CHEEZE, KETCHUP, FRIES | 15

MAC & CHEEZE

NOODLES AND CREAMY CHEEZE SAUCE | 12

CHEEZE QUESADILLA

FLOUR TORTILLA, CHEDDAR, SIDE OF PICO | 8

PARTIES OF 6 OR MORE ARE SUBJECT TO AN AUTOMATIC 20% GRATUITY
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES AND WE WILL DO OUR BEST TO ACCOMMODATE YOU



LET'S EAT

Burgers | Wraps | Dessert | Brunch

BURGERS / WRAPS

BEAF BURRITO

HOUSE SHAVED BEAF, RICE, BLACK BEANS, PICO DE GALLO, CHIMICHURRI, CHIPOTLE AIOLI, *CHOICE OF SIDE* | 19

BEAF DIP

HOUSE SHAVED BEAF, WHITE CHEEZE, SAUTÉED ONIONS, HORSERADISH AIOLI, GRILLED SCALLION BUN, RED WINE JUS FOR DIPPING, *CHOICE OF SIDE* | 21

CRISPY CHICKIN BURGER

BUTTERMYLK-FRIED CHICKIN, LETTUCE, TOMATO, PICKLE, STREET SAUCE, PRETZEL BUN, *CHOICE OF SIDE* | 20

NASHVILLE CHICKIN BURGER

BUTTERMYLK-FRIED CHICKIN, NASHVILLE SAUCE, LETTUCE, TOMATO, PICKLE, CHIPOTLE AIOLI, PRETZEL BUN, *CHOICE OF SIDE* | 21

CHICKIN CAESAR WRAP

ROMAINE, BACON, CAESAR DRESSING, *CHOICE OF SIDE* SWEET CHILI | BUFFALO | GREEK | 19

BACON CHEEZE BURGER

2 STRIPS OF BACON, CHEDDAR, BUTTERLEAF, TOMATO, PICKLE, ONION, STREET SAUCE, TOASTED PRETZEL BUN (BEYOND OR VEGGIE PATTY) *CHOICE OF SIDE* | 21

TRUFFLE MUSHROOM BURGER

GARLIC MUSHROOMS, TRUFFLE AIOLI, SWISS, ONION RINGS, LEAF LETTUCE, TOASTED PRETZEL BUN (BEYOND OR VEGGIE PATTY), *CHOICE OF SIDE* | 22

COME WITH CHOICE OF SIDE:

GARLIC FRIES

CRISPY HOUSE-CUT KENNEBEC POTATO FRIES TOSSED IN REAL GARLIC, SIDE OF OUR SIGNATURE STREET SAUCE

CREAMY DILL SLAW

RED CABBAGE, CARROTS, TANGY DILL DRESSING

KALE SALAD +1

KALE, CUCUMBER, LEMON VINAIGRETTE

CAESAR SALAD +2.5

ROMAINE, BAKON BITS, CROUTONS, CRISPY CAPERS

MUSHROOM SOUP +3

PLANT CREAM, SAGE

CLASSIC STREET FRIES +3

FRIES, CHEEZE, GRAVY, SAUTÉED ONIONS, STREET SAUCE, GREEN ONIONS

SIDES

MOM'S CARROT CAKE

DECADENT DENSE CARROT CAKE WITH CREAM CHEEZE FROSTING | 11

COOKIE DOUGH BROWNIE

FUDGY BLACK BEAN BROWNIE, OAT COOKIE DOUGH, CHOCOLATE GANACHE, VANILLA ICE CREAM | 11.5

CRÈME BRULÉE

VANILLA COCONUT CRÈME, TORCHED ORGANIC CANE SUGAR | 7.5

TRES LECHEs

COCONUT-SOAKED VANILLA CAKE, WHIPPED COCONUT CRÈME, STRAWBERRY PUREE | 11

DESSERTS

11-2 SAT & SUN ONLY

VS BENNIES

JUST EGG, HOLLANDAISE, TOASTED ENGLISH MUFFIN, SIDE OF TOTS | 18

CHOICE OF:

- TRUFFLE MUSHROOM & KALE GFA
- SMOKED SAMON & CAPER GFA
- BACON & GRILLED TOMATO

CHICKIN & WAFFLE STACK

REAL MAPLE SYRUP, BUTTERMYLK FRIED CHICKIN, GRAVY, GREEN ONIONS | 18

CHOICE OF: CLASSIC, OR NASHVILLE HOT

CLASSIC BREAKFAST

CHEEZY SCRAMBLED TOFU, SOURDOUGH TOAST STRAWBERRY JAM, TOTS | 16

CHOICE OF: 2 STRIPS BACON OR SAUSAGE

- ADD AVOCADO +2.5
- ADD GARLIC MUSHROOMS +1.5

PEROGY HASH

SEARED POTATO AND ONION PEROGIES, BACON BITS, SAUTEED ONIONS AND BACON, CHEEZY SCRAMBLED TOFU, GREEN ONIONS, BRATWURST, HORSERADISH AIOLI | 20

BRUNCH BURRITO

REFRIED BLACK BEANS, CHEEZY SCRAMBLED TOFU, PICO DE GALLO, CHIMICHURRI, CHIPOTLE AIOLI, SIDE OF TOTS | 18

CHILAQUILES {CHEE-LAH-KEY-LEZ}

CORN CHIPS, SALSA ROJA (SPICY), CHEEZE, SCRAMBLED TOFU, LIME CREMA, SIDE OF GUACAMOLE & BLACK BEANS, CILANTRO | 18


BRUNCH MIMOSA

ORANGE | GRAPEFRUIT | PINEAPPLE | GUAVA | CRANBERRY 4OZ | 5

BRUNCH

PARTIES OF 6 OR MORE ARE SUBJECT TO AN AUTOMATIC 20% GRATUITY PLEASE INFORM YOUR SERVER OF ANY ALLERGIES AND WE WILL DO OUR BEST TO ACCOMMODATE YOU

GLUTEN FREE 

GLUTEN FREE WITH MOD 

SOY FREE WITH MOD 