

WINE

BIN	SPARKLING	GLASS	BOTTLE
30	Cooper's Hawk Lux Sparkling	11.00	37.99
31	Bubbly Rosé	7.75	25.99
32	Prosecco	8.25	27.99
37	Blanc de Blanc	7.50	24.99
36	Moscato	7.50	24.99
35	Almond	7.50	24.99
33	Raspberry	7.50	24.99
50	Cooper's Hawk Scarletto <i>Brachetto-Style Sparkling Red</i>	7.75	25.99

BIN	WHITE	GLASS	BOTTLE
78	Sauvignon Blanc	8.25	27.99
71	Pinot Gris	8.00	26.99
70	Unoaked Chardonnay	8.00	26.99
79	Chardonnay	8.25	27.99
74	Cooper's Hawk Lux Chardonnay	12.00	37.99
76	Viognier	8.00	26.99
75	Cooper's Hawk White <i>A blend of Pinot Gris and Riesling</i>	7.25	23.99
77	Riesling	8.25	27.99
73	Gewürztraminer	8.00	26.99
72	Moscato	8.00	26.99

BIN	ROSÉ	GLASS	BOTTLE
39	Rosé	9.00	30.99

BIN	RED	GLASS	BOTTLE
85	Pinot Noir	9.25	31.99
87	Cooper's Hawk Lux Pinot Noir	13.50	47.99
90	Barbera	9.25	31.99
97	Merlot	8.25	27.99
96	Malbec	9.25	31.99
91	Cooper's Hawk Red <i>A blend of Cabernet Sauvignon, Merlot, and Syrah</i>	7.50	24.99
95	Old Vine Zin	8.25	27.99
94	Cab Zin	9.25	31.99
92	Petite Sirah	8.25	27.99
99	Cabernet Sauvignon	9.25	31.99
89	Cooper's Hawk Lux Cabernet Sauvignon	12.50	43.99
84	Cooper's Hawk Lux Meritage	13.50	47.99

BIN	INTERNATIONAL	GLASS	BOTTLE
41	Tempranillo <i>Rioja, Spain</i>	10.00	33.99
40	Super Tuscan <i>Tuscany, Italy</i>	10.00	33.99
42	Shiraz <i>Barossa Valley, Australia</i>	11.00	37.99

BIN	SWEET RED	GLASS	BOTTLE
86	Sweet Red	7.25	23.99
83	Romance Red <i>Concord grapes with hints of maraschino cherry and spice</i>	7.25	23.99
88	Vin Chocolat Noir <i>Red wine blended with natural chocolate</i>	7.25	23.99
62	Vin Chocolat Almond <i>Red wine blended with natural chocolate and a hint of almond</i>	7.25	23.99

BIN	DESSERT	GLASS	BOTTLE
63	Cooper's Hawk Lux Ice Wine (375 ml)	11.00	37.99
61	Nightjar (375 ml) <i>Port-Style Wine</i>	8.50	27.99

BIN	FRUIT	GLASS	BOTTLE
	Rhubarb · Cranberry · Raspberry Blueberry · Passion Fruit	7.25	23.99

BIN	SPECIALTIES	GLASS	PITCHER
	☪ Sangria <i>Classic Red · White · Peach Raspberry · Passion Fruit</i>	7.75	24.99
	Champagne Cocktail <i>Blanc de Blanc, Rémy Martin VSOP, Bitters, Lemon Peel</i>	9.00	
	Cooper's Hawk Bubbly Sangria <i>Blueberry Açai · Blood Orange Pineapple</i>	7.75	25.99

**WINEMAKER'S
BARREL RESERVE**

Handcrafted Bordeaux-style blend from a collection of barrels selected by the winemaker, Rob Warren.

GLASS 10.00 | 750 ML CARAFE 33.99

BIN 80

CAMILLE PROUD

BY MASTER SOMMELIER, EMILY WINES

Inspired by the courage to live authentically, this California blend is styled with dark fruit and velvety tannins.

GLASS 16.00 | BOTTLE 64.99

BIN 82

FLIGHTS

MASTER'S

A monthly flight curated by our Master Sommelier, Emily Wines.

Ask your server for details.

18.99

RED

Pinot Noir · Tempranillo
Cabernet Sauvignon · Petite Sirah

16.99

BUBBLES

Cooper's Hawk Lux Sparkling
Prosecco · Sparkling Moscato
Almond Sparkling

15.99

COOPER'S HAWK LUX

Sparkling · Chardonnay
Pinot Noir · Meritage

19.99

WHITE

Sauvignon Blanc
Cooper's Hawk White
Chardonnay · Moscato

16.99

CREATE YOUR OWN

*Limit 2 Cooper's Hawk Lux
or 1 Camille Proud, please.*

18.99

COCKTAILS & BEER

SPECIALTY COCKTAILS

NEGRONI

Beefeater Gin, Carpano Antica, Campari, Orange *10.00*

ISLAND MOJITO

Malibu Rum, Mint, Passion Fruit, Lime *10.00*

AMERICAN MULE

Tito's Handmade Vodka, Lime, Ginger Beer, Mint, Candied Ginger *10.50*

KENTUCKY MULE

Knob Creek, Lime, Ginger Beer, Mint, Candied Ginger *12.00*

BIN 61 SOUR

Woodford Reserve Bourbon, Lemon Sour, Nightjar *10.00*

COOPER'S HAWK MARGARITA

Cazadores Reposado Tequila, Cointreau, Sour, Passion Fruit, Sparkling Wine *12.00*

CRANBERRY SPRITZ

Prosecco, Cranberry Wine, Aperol, Orange *10.50*

(212) MANHATTAN

Knob Creek Bourbon, Carpano Antica, Amarena Cherry *12.00*

COOPER'S HAWK BLOODY MARY

Tito's Handmade Vodka, Skewer of Aged Cheddar, Andouille, Jumbo Shrimp, Bleu Cheese Stuffed Olive, Grape Tomato, Pickle, Sidecar of Local Craft Beer *11.00*

ORIGINAL MAI TAI

Bacardi Rum, Amaretto, Citrus Juices, Myers's Rum *9.50*

SIGNATURE SANGRIA COCKTAILS

SANGRIA-TINI

Botanist Gin, Cointreau, Red Sangria, Sour, Prosecco, Fresh Citrus *10.25*

NIGHTJAR SANGRIA

Rémy Martin VSOP, Red Sangria, Bitters, Soda, Caramelized Orange *9.25*

CITRUS GIN SANGRIA

Botanist Gin, White Sangria, St-Germain, Citrus, Rosemary *9.25*

BURNT LEMON SANGRIA

Cointreau, White Sangria, Citrus Juices *9.25*

HARD SELTZER

MEYER LEMON SELTZER *glass 7.25 bottle 23.99*

PEAR SELTZER *glass 7.25 bottle 23.99*

MARTINIS

☪ DANA'S PINEAPPLETINI

Tito's Handmade Vodka, Malibu Rum, Pineapple Juice, Sparkling Wine *11.50*

PEAR DROP

Grey Goose La Poire, Lemon, Sugar Rim *12.50*

ESPRESSO

Absolut Vanilia, Espresso, Baileys Irish Cream, Frangelico Liqueur *12.50*

DARK CHOCOLATE

Grey Goose, Dark Chocolate Liqueur, Baileys Irish Cream, Whipped Cream, Shaved Dark Chocolate *12.50*

DIRTY NASTY

Belvedere, Bleu Cheese Olives *13.50*

PINK GRAPEFRUIT

Deep Eddy Ruby Red Grapefruit Vodka, St-Germain, Pink Grapefruit Juice, Lime *12.75*

JEN'S FRENCH

Tito's Handmade Vodka, Chambord Black Raspberry Liqueur, Sparkling Wine *12.00*

CLASSIC COSMOPOLITAN

Absolut Citron, Cointreau, Sour, Cranberry Juice *11.50*

LEMON DROP

Absolut Citron, Cointreau, Lemon, Caramelized Orange *11.50*

BEER

DRAFT

Cooper's Hawk Ale *7.50*

Wine Barrel-Aged Belgian-Style Farmhouse Ale by Goose Island

Stella Artois *6.50* · Blue Moon *6.50*

Local Craft Selection *6.50*

DOMESTIC BOTTLES *5.00*

Miller Lite · Coors Light · Budweiser

Bud Light · Michelob Ultra

PREMIUM BOTTLES *5.75*

Amstel Light · Heineken · Modelo · Corona Light

Corona Extra · Guinness · Angry Orchard Cider

NON-ALCOHOLIC *O'Doul's 4.00*

CRAFT BOTTLES *7.50*

Goose Island Matilda · Founders All Day IPA

Lagunitas Little Sumpin' Sumpin' · Lagunitas IPA

Cigar City Jai Alai IPA

NON-ALCOHOLIC

ESPRESSO *Decaf espresso available.*

Espresso *2.99* · Cappuccino *3.99*

Café Mocha *4.49* · Latte *3.99*

HOT *We proudly serve Lavazza coffee and espresso.*

Regular or Decaf Coffee *2.99*

Hot Tea *3.49* · Hot Chocolate *2.99*

COLD

Fresh-Squeezed Lemonade *3.99*

Strawberry, Passion Fruit, Raspberry or Peach Lemonade 4.49

Fresh-Brewed Iced Tea *2.99* · Soft Drinks *2.99*

Raspberry Hibiscus Iced Tea *2.99*

Acqua Panna Bottled Water *750mL 4.99*

S.Pellegrino Sparkling Water *750mL 4.99*



APPETIZERS

ASIAN AHI TUNA SASHIMI* BIN 75
Served Raw, Ponzu-Ginger Vinaigrette, Avocado, Radish, Wasabi Cream, Sriracha **12.99**

DRUNKEN SHRIMP BIN 50
Bacon-Wrapped Shrimp, Tequila Lime Butter Sauce, Fresh Guacamole **14.99**

‡ **ASIAN PORK BELLY TOSTADAS** BIN 94
Scallions, Sesame Seeds, Cilantro, Radish, Sweet Chili BBQ Sauce **12.99**

THAI LETTUCE WRAPS BIN 77
Sweet Chili-Glazed Chicken, Asian Cabbage Slaw with Pineapple, Crunchy Wontons, Bibb Lettuce; Sesame Ginger, Cashew, and Lime Chili Sauces **15.99**

‡ **CRISPY BRUSSELS SPROUTS** BIN 72
Cashews, Mint, Sweet Thai Chili, Sesame-Sriracha Aioli **12.99**

CHICKEN POTSTICKERS BIN 73
Sweet and Spicy Mustard, Ginger Soy Sauce **10.99**

CLASSIC TOMATO BRUSCHETTA ♣ BIN 71
Burrata, Basil, Extra Virgin Olive Oil, Balsamic Glaze **9.99**

‡ **HOUSE-MADE MEATBALLS** BIN 90
Rich Tomato Sauce, Burrata Dolce, Basil, Extra Virgin Olive Oil, Polenta Crostini **12.99**

OVER THE BORDER EGG ROLLS BIN 71
House-Made with Southwest Chicken, Corn, Black Beans, Cilantro, and Cheese; Tomatillo Salsa, Cilantro Ranch, and Cashew Dipping Sauces **13.99**

CAPRESE FLATBREAD ♣ BIN 71
Ripe Tomato, Mozzarella, Red Onion, Pesto, Basil, Balsamic Glaze **9.99**

‡ **ROASTED VEGETABLE & GOAT CHEESE FLATBREAD** ♣ BIN 85
Mozzarella, Roasted Grape Tomatoes, Pesto, Basil, Balsamic Glaze **11.99**

ITALIAN SAUSAGE & WHIPPED BURRATA FLATBREAD BIN 41
Giardiniera, Pesto, Mozzarella, Grated Parmesan **10.99**

CARNE ASADA FLATBREAD BIN 40
Sliced Skirt Steak, Pesto, Mozzarella, Roasted Chili Sauce, Onion, Cilantro **12.99**

APPETIZER SALADS

PLAIN OL' HOUSE ♣ BIN 78
Cucumber, Carrot, Tomato, Croutons, Dressing on the Side **6.99**

CAESAR BIN 70
Romaine, Shaved Parmesan, Croutons, Creamy Caesar Pesto Dressing **7.99**

CHOPPED WEDGE ♣ *without bacon* BIN 37
Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes, Italian Vinaigrette, Bleu Cheese Dressing **9.99**

‡ **SHAVED BRUSSELS SPROUTS** ♣ BIN 78
Extra Virgin Olive Oil, Shaved Parmesan, Lemon, Marcona Almonds, Balsamic Glaze **8.99**

SOUP

‡ **CRAB & LOBSTER BISQUE** BIN 74 Cup **7.99** | Bowl **8.99**

TORTILLA SOUP BIN 76 Cup **5.99** | Bowl **6.99**

CHICKEN

ELLIE'S CHICKEN PICCATA BIN 71
Lemon Butter Caper Sauce, Angel Hair Pasta **18.99**

DANA'S PARMESAN-CRUSTED CHICKEN BIN 79
Tomato Basil Relish, Lemon Butter, Betty's Potatoes, Garlic Green Beans **19.99**

COOPER'S HAWK CHICKEN GIARDINIERA BIN 70
Parmesan-Breaded Chicken, House-Made Pickled Vegetables, Shaved Parmesan, Mary's Potatoes **18.99**

CHICKEN MADEIRA BIN 90
Mushroom, Fontina, Mary's Potatoes, Asparagus **20.99**

SIGNATURE SIDES *4.99 Each*

Wasabi-Buttered Mashed Potatoes ♣	Oven-Roasted Vegetables ♣
Mary's Potatoes ♣	Asparagus ♣
<i>Whipped Potatoes, Butter, Cream</i>	Grilled Broccoli ♣
Betty's Potatoes	Asian Slaw ♣
<i>Shredded Potatoes, White Cheddar, Scallions</i>	<i>Shaved Cabbage, Cilantro, Creamy Dressing</i>
Tomato-Braised Kale	

BEEF & PORK

BOURBON LACQUERED BBQ PORK CHOPS BIN 95
Boneless Loin, Chipotle Mashed, Tomato-Braised Kale, Buttermilk Onion Rings **26.99**

‡ **RED WINE BRAISED SHORT RIBS** BIN 82
Oven-Roasted Vegetables, Mary's Potatoes, Grainy Dijon Mustard Butter, Crispy Onion Strings **29.99**

TRIO OF MEDALLIONS* BIN 80
Horseradish, Bleu Cheese, and Parmesan-Crusted Filet Medallions, Mary's Potatoes, Asparagus **33.99**

FILET MIGNON* BIN 89
Steak Butter, Crispy Onion Strings, Grilled Broccoli, Choice of Side **36.99**
Add a Bleu Cheese, Horseradish, or Parmesan Crust to any steak for 2.99

SEAFOOD

PARMESAN-CRUSTED SHRIMP SCAMPI BIN 79
Capellini, San Marzano Garlic Broth, Sweet Tomato Basil Relish, Pesto Oil **21.99**

SOY GINGER ATLANTIC SALMON* BIN 50
Wasabi-Buttered Mashed, Asian Slaw **26.99**

POTATO-CRUSTED SCALLOPS BIN 74
Brussels Sprouts Salad, Candied Applewood Bacon, Grainy Dijon Mustard Butter, Shaved Parmesan, Toasted Pistachios **28.99**

PAN-ROASTED BARRAMUNDI BIN 73
Blistered Vegetables, Grape Tomatoes, Ginger Rice, Thai Lemongrass Sauce **25.99**

FISH & CHIPS BIN 37
Beer-Battered Cod, Sriracha Aioli, Herb Tartar, Asian Slaw **19.99**

‡ **PISTACHIO-CRUSTED GROUPEL** BIN 74
Mustard Sauce, Mary's Potatoes, Asparagus **27.99**

JAMBALAYA BIN 75
Chicken, Shrimp, Andouille, Onion, Tomato, Peppers, Jasmine Rice **20.99**

BLACKENED AHI TUNA* BIN 77
Seared Rare with Wasabi Sauce, Cilantro Citrus Rice, Asian Slaw **28.99**

SURF & TURF

Served with Oven-Roasted Vegetables and Mary's Potatoes.

CHOOSE ONE
Bourbon Lacquered BBQ Pork Chop **29.99**
Parmesan-Crusted Filet Medallions* **34.99**

CHOOSE ONE
Soy Ginger Atlantic Salmon* • Pistachio-Crusted Grouper
Drunken Shrimp • Blackened Ahi Tuna* • Potato-Crusted Scallops

PASTA & RISOTTO

COUNTRY RIGATONI BIN 87
Italian Sausage, Mushroom, Chicken, Roasted Grape Tomatoes, Herbs, Tomato Garlic Cream Sauce **20.99**

KEATON'S SPAGHETTI & HOUSE-MADE MEATBALLS BIN 91
Bucatini Pasta, Rich Tomato Bolognese, Burrata Dolce, Basil, Extra Virgin Olive Oil **18.99**

‡ **GNOCCHI CARBONARA** BIN 74
Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce **22.99**

SHRIMP & SCALLOP RISOTTO BIN 30
Sweet Corn, Asparagus, Peas, Spinach, Parmesan, White Truffle Oil **29.99**

‡ **BRAISED SHORT RIB RISOTTO** BIN 82
Roasted Mushroom, Sweet Onion, White Wine, Shaved Parmesan, White Truffle Oil **27.99**

SWEET CORN & TOMATO RISOTTO ♣ BIN 91
Peas, Shiitake Mushrooms, Roasted Peppers, Spinach, Stracciatella, Pesto Oil **20.99**

ROASTED CHICKEN RISOTTO BIN 76
Sweet Corn, Peas, Shiitake Mushrooms, Roasted Peppers, Spinach, Oven-Roasted Tomatoes, Stracciatella, Pesto Oil, Candied Bacon **22.99**



CHOPPED SALADS & COMBINATIONS

BBQ RANCH CHICKEN BIN 97
Sweet Grape Tomatoes, Cucumber, Avocado, Cheddar, Corn, Black Beans, Cilantro, Tortilla Strips, Ranch Dressing, BBQ Sauce, Crispy Onion Strings **15.99**

‡ **NAPA CHICKEN** • without chicken BIN 75
Apple, Goat Cheese, Dried Cherry, Corn, Avocado, Toasted Marcona Almonds, Cilantro, Tomato, Honey Mustard Vinaigrette **16.99**

GRILLED CHICKEN CAESAR BIN 70
Romaine, Shaved Parmesan, Croutons, Creamy Caesar Pesto Dressing **14.99**

MEDITERRANEAN WITH SHRIMP BIN 78
Cucumber, Red Onion, Asparagus, Kalamata Olives, Zesty Giardiniera, Sweet Grape Tomatoes, Feta Cheese, Lavosh Crisps, Italian Dressing **17.99**

SOUP & SALAD COMBINATION 13.99
Soup: Crab & Lobster Bisque · Tortilla Soup
Salads: Plain Ol' House • Chopped Wedge · Caesar · Shaved Brussels Sprouts •

FLATBREAD & SALAD COMBINATION 15.99
Flatbread: Caprese • Roasted Vegetable & Goat Cheese •
Carne Asada · Italian Sausage & Whipped Burrata
Salads: Plain Ol' House • Chopped Wedge · Caesar · Shaved Brussels Sprouts •

BURGERS & SANDWICHES

Served with your choice of Seasoned Fries, Fresh Fruit, or Asian Slaw.

CLASSIC CHEESEBURGER* BIN 95
Lettuce, Tomato, Choice of Cheese, Seasoned Mayo, Crispy Onion Strings **13.99**

‡ **BLEU CHEESE & CRISPY ONION BURGER*** BIN 99
Bleu Cheese, Lettuce, Tomato, Caramelized Onion Ranch Aioli, Crispy Onion Strings **14.99**

TURKEY BURGER BIN 97
Fresh Ground All-Natural Turkey, Herbs, Lemon, Lettuce, Tomato, Red Onion, Seasoned Mayo **14.99**

THE LEONARD BURGER* BIN 99
A Tribute to Founder Tim McEnery's Father—Double Patty, Signature Sauce, Caramelized Onion, American Cheese, Lettuce, Tomato **13.99**

CRISPY FISH SANDWICH BIN 75
Beer-Battered Cod, Crispy Slaw, Avocado, Sriracha Mayo **14.99**

THE PRIME* BIN 84
Slow-Roasted Shaved Prime Rib, Seasoned Mayo, House-Made Steak Jus, Horseradish Cream **18.99**

CRISPY BUTTERMILK CHICKEN SANDWICH BIN 76
Crispy Slaw, Sriracha Aioli, Ranch, Spicy Honey **14.99**

CILANTRO RANCH CHICKEN SANDWICH BIN 79
Melted Cheddar, Applewood Smoked Bacon, Smashed Avocado, Cilantro Ranch, Seasoned Mayo **14.99**

BRAISED SHORT RIB GRILLED CHEESE & CLASSIC TOMATO SOUP* BIN 85
Trio of Cheeses: Aged White Cheddar, American, Fontina; Caramelized Onion, Seasoned Fries **14.99**

LUNCH-SIZED ENTRÉES

Available daily 11:00 a.m. until 3:30 p.m.

COOPER'S HAWK CHICKEN GIARDINIERA BIN 70
Parmesan-Breaded Chicken, House-Made Pickled Vegetables, Shaved Parmesan, Mary's Potatoes **13.99**

‡ **SOY GINGER ATLANTIC SALMON*** BIN 50
Wasabi-Buttered Mashed, Asian Slaw **20.99**

ELLIE'S CHICKEN PICCATA BIN 71
Lemon Butter Caper Sauce, Angel Hair Pasta, Asparagus **15.99**

DANA'S PARMESAN-CRUSTED CHICKEN BIN 79
Tomato Basil Relish, Lemon Butter, Mary's Potatoes, Garlic Green Beans **15.99**

‡ **GNOCCHI CARBONARA** BIN 74
Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce **15.99**

KEATON'S SPAGHETTI & HOUSE-MADE MEATBALLS BIN 91
Bucatini Pasta, Rich Tomato Bolognese, Burrata Dolce, Basil, Extra Virgin Olive Oil **13.99**

CHICKEN MADEIRA BIN 90
Mushroom, Fontina, Mary's Potatoes, Asparagus **15.99**

BOURBON LACQUERED BBQ PORK CHOP BIN 95
Boneless Loin, Chipotle Mashed, Tomato-Braised Kale, Buttermilk Onion Ring **16.99**

LIFE BALANCE

Each dish on our Life Balance Menu is 600 calories or less and is designed to accommodate our guests looking to enjoy mindful portions when dining out.

CHICKEN POTSTICKERS BIN 73 570 Calories
Sweet and Spicy Mustard, Ginger Soy Sauce, Asian Slaw **10.99**

ASIAN AHI TUNA* SASHIMI BIN 75 300 Calories
Served Raw, Ponzu-Ginger Vinaigrette, Avocado, Radish, Wasabi Cream, Sriracha **12.99**

HOUSE SALAD BIN 78 333 Calories
Cucumber, Carrot, Tomato, Croutons, Italian Vinaigrette on the Side **6.99**

SHAVED BRUSSELS SPROUTS SALAD • BIN 78 585 Calories
Extra Virgin Olive Oil, Shaved Parmesan, Lemon, Marcona Almonds, Balsamic Glaze **8.99**

BBQ RANCH CHICKEN SALAD BIN 97 580 Calories
Sweet Grape Tomatoes, Cucumber, Avocado, Cheddar, Corn, Black Beans, Cilantro, Ranch Dressing, BBQ Sauce, Fresh Lime on the Side **15.99**

MEDITERRANEAN WITH SHRIMP BIN 78 600 Calories
Cucumber, Red Onion, Asparagus, Kalamata Olives, Zesty Giardiniera, Sweet Grape Tomatoes, Feta Cheese, Italian Dressing **17.99**

HERB-ROASTED CHICKEN GIARDINIERA BIN 70 518 Calories
Spinach, Mushroom, Tomato, House-Made Pickled Vegetables, Capellini **16.99**

GRILLED TENDERLOIN MEDALLIONS* BIN 80 550 Calories
Ancho Chili, Garlic, Tomato-Braised Kale, Yukon Gold Potatoes, Sweet Grape Tomatoes **26.99**

GRILLED ATLANTIC SALMON* BIN 50 600 Calories
Sautéed Spinach, Oven-Roasted Yukon Gold Potatoes, Sweet San Marzano Tomato Sauce **20.99**

BLACKENED AHI TUNA* BIN 71 590 Calories
Seared Rare with Wasabi Sauce, Cilantro Citrus Rice, Asian Slaw **27.99**

PAN-ROASTED BARRAMUNDI BIN 73 600 Calories
Garlic Green Beans, Grape Tomatoes, Ginger Rice, Thai Lemongrass Sauce **25.99**

GIARDINIERA BURGER* BIN 95 596 Calories
Lettuce, Tomato, Red Onion, Fresh Fruit, Side Salad **12.99**

TURKEY BURGER BIN 97 600 Calories
Fresh Ground All-Natural Turkey, Herbs, Lemon, Lettuce, Tomato, Red Onion, Seasoned Mayo, Fresh Fruit, Side Salad **13.99**

‡ Cooper's Hawk Favorites | • Vegetarian | **Gluten Free** Menu Available Upon Request

*These items may contain raw or undercooked ingredients.
Consumer Advisory: The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.



JOIN the WINE CLUB.

Use your bottle now or take home to enjoy!

MONTHLY VARIETY MEMBERSHIPS

\$21.99 for 1 bottle · \$41.99 for 2 bottles · \$59.99 for 3 bottles

Receive our 16th Anniversary Magnum Red Blend in October, a double-sized bottle suited for celebration. In November, choose between Grateful Red or Grateful White, crafted to pair with all the flavors of your Thanksgiving table.

.....
Start earning points with today's visit towards dining rewards:
1 POINT PER \$ SPENT | 350 POINTS = \$25 REWARD
.....

Receive birthday rewards and other gifts throughout the year.
.....

Enjoy 10% OFF carryout, and 10-20% OFF additional bottles purchased in our Tasting Room.

ALREADY A MEMBER? Upgrade to a 2 or 3 bottle Membership!

Scan the code to sign up and provide your Member Number to your server.

