

Orange, Garlic & Herb Marinated Olives	4.95
Curry Spice Almonds	4.50
Bubbly Spinach & Sky Hill Goat Cheese Dip	11.95
“Frank’s Frito Sliders”, Pepper Jack & Avocado Relish	12.95
Truffled Egg Salad & Smoked Salmon Toast	13.95
Grilled Flatbread, Habanero Chicken Sausage, Herbed Tomato Sauce, Fontina, Grilled Corn, Chopped Arugula	16.95
Pulled Pork Nachos Salsa Roja, Cheddar, Pickled Jalapeño, Sour Cream	16.95

Vegetable Soup, Shredded Parmesan	6.95
PEI Mussels, Garlic Herb Broth, Fries	8.95 / 16.95
Tillamook Cheddar “Mac n’ Cheese”	8.95
Fully Loaded 5 Dot Ranch Beef Chili Cheddar, Sour Cream, Tortillas & Onion	9.95 / 16.95

Field Greens Pt. Reyes Blue Cheese, Dried Cranberries & Red-Wine Vinaigrette	10.95
Warm Spinach, Hard-Boiled Egg, Hobb’s Bacon, Skyhill Goat Cheese, Bacon-Dijon Vinaigrette	14.95
Chopped Grilled Chicken, Arugula, Grilled Corn Cherry Tomatoes, Avocado, Jalapeno-Lime Vinaigrette	17.95
Green Goddess Little Gems, Carrots, Radish & Pumpkin Seeds	12.95

5 Dot Ranch CheeseBurger	14.95
All-Natural with Swiss, Pepper Jack, Cheddar or Bleu	
Grilled Onions or Mushrooms	2.00
Smoked Bacon or Fried Local Egg	2.75
Sliced Avocado or Avocado Relish	3.00
Lamb Burger	16.50
Garlic Spinach & Herbed Goat Cheese	
Pan Roasted Fish Sandwich	15.95
Pickled Onion, Arugula & Caper Mayo	
Rancho Gordo Midnight Bean & Barley Burger	12.95
Pepper Jack, Avocado & Red Chile Mayo	
5 Dot Ranch “Street Cart” Hot Dog	12.95
Bacon, Pico de Gallo, Mayo, ABC Potato Bun	
Fried Organic Egg Sandwich	12.95
Bacon, Little Gems, Swiss & Mayo, Model Sourdough	
Buttermilk Fried Chicken Sandwich	14.95
Watercress, Red Onion & Peppercorn Dressing	
Tavern Reuben Sandwich Model Rye, Hobb’s Pastrami, Sauerkraut, Swiss, 1000 Island	14.95

“Natural”, Sea Salt & Black Pepper	4.50
BBQ	4.95
“Disco”, Sausage Gravy & Cheddar Cheese	9.95
Add Fried Taramasso Ranch Egg	2.50
Truffle & Parmesan	7.95
All Beef Chili & Cheddar	9.95

Grilled 5 Dot Ranch Flatiron Steak	27.95
Fries, NRT Steak Sauce, Living Watercress	
Beer Battered Fish & Chips	20.95
Tartar Sauce	
Pan Roasted Half Chicken, Corn-Zucchini Succotash, Cherry Tomato Salsa	23.95
Grilled Pork Porterhouse Chop, Mashed Potatoes, Sweet & Sour Cabbage, Cider-Dijon Sauce	24.95
NRT 3-Meat Loaf	22.95
Red Skinned Mashed Potatoes, Coffee BBQ Glaze	
Red Skinned Mashed Potatoes	4.95
Add “Disco”	4.00
Garlic Spinach, Preserved Lemon	4.95
Summer Succotash, Corn, Zucchini, Cream	6.95
Cornbread Pudding, Pepper Jack, Scallions	5.95
Crock of House-Made Pickled Vegetables	4.95

20% gratuity may be added to parties of 6 or more
 \$15 Corkage Fee per Bottle
 Consuming raw or undercooked food may increase your risk of food-borne illness