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| **Restaurant Menu** | | | |
| DRINKS SODA – 3  Cola, Lemon-Lime, Orange, Grape, Strawberry  LEMONADE – 3  Strawberry, Mint, Blueberry, Mango, Peach  TEA – 2  Chamomile, Black, Earl Grey, Matcha, Jasmine, Chai, Fruit blend |  |  | SALADS cobb - 14  Mixed greens, avocado, grilled chicken, tomato, hard-boiled egg, chives, blue cheese  CAESAR – 13  Romaine, grilled chicken, croutons, pine nuts, Parmesan cheese  greek - 12  Iceberg, grape tomatoes, cucumbers, feta cheese, olives, croutons |
| EST. Rooster with solid fill 2020 |  |  | ENTREES burger - 16  7oz custom ground beef patty, triple cream brie, alfalfa sprouts, caramelized onions  pasta - 15  Hand-made pasta, black truffle, olive oil, shaved Parmesan  gnocchi – 14  Potato dumplings, roasted mushrooms, spinach    grilled steak sandwich - 17  Caramelized onions, roasted tomatoes, horseradish |
| APPETIZERS potato cakes – 7  Fried potato, apple jelly, sour cream  spinach dip - 5  Spinach, cream cheese, spices, tortilla chips  oysters - 13  Freshly shucked oysters  cheese fries - 4  Hand-cut fries, cheese, bacon, chives, jalapeno, sour cream  onion rings - 7  Thick cut yellow onion, beer battered, panko coated |
|  |  | DESSERTS caramel cheesecake - 13  Caramelized banana, cream  apple cobbler - 12  Cinnamon crumble, vanilla ice cream, heirloom apples  brownie sundae - 9  Dark chocolate, nuts, vanilla ice cream  flan - 8  Vanilla custard with sweet caramel sauce |

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|  | **Restaurant Menu** | |  |
|  | Drinks  SODA – 3  Cola, Lemon-Lime, Orange, Grape, Strawberry  LEMONADE – 3  Strawberry, Mint, Blueberry, Mango, Peach  TEA – 2  Chamomile, Black, Earl Grey, Matcha, Jasmine, Chai, Fruit blend  COFFEE- 2  Dark roast, Blonde, Medium, French | Salads  ARUGULA – 11  Lemon, olive oil, garlic, Parmesan cheese  CAESAR – 13  Romaine, grilled chicken, croutons, pine nuts, Parmesan cheese  greek - 12  Iceberg, grape tomatoes, cucumbers, feta cheese, olives, croutons  cobb - 14  Mixed greens, avocado, grilled chicken, tomato, hard-boiled egg, chives, blue cheese | |
| Entrees  burger - 16  7oz custom ground beef patty, triple cream brie, alfalfa sprouts, caramelized onions  pasta - 15  Hand-made pasta, black truffle, olive oil, shaved Parmesan  gnocchi – 14  Potato dumplings, roasted mushrooms, spinach    grilled steak sandwich - 17  Caramelized onions, roasted tomatoes, horseradish | |
| Appetizers  potato cakes – 7  Fried potato, apple jelly, sour cream  spinach dip - 5  Spinach, cream cheese, spices, tortilla chips  oysters - 13  Freshly shucked oysters  cheese fries - 4  Hand-cut fries, cheese, bacon, chives, jalapeno, sour cream  onion rings - 7  Thick cut yellow onion, beer battered, panko coated  Fried Pickles - 5  Battered + lightly fried dill pickles |
| Desserts  caramel cheesecake - 13  Caramelized banana, cream  apple cobbler - 12  Cinnamon crumble, vanilla ice cream, heirloom apples  brownie sundae - 9  Dark chocolate, nuts, vanilla ice cream  flan - 8  Vanilla custard with sweet caramel sauce | |

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|  | **Restaurant Menu** | | | 2020 |
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| **Rooster with solid fill**  Appetizers  potato cakes – 7  Fried potato, apple jelly, sour cream  spinach dip - 5  Spinach, cream cheese, spices, tortilla chips  oysters - 13  Freshly shucked oysters  cheese fries - 4  Hand-cut fries, cheese, bacon, chives, jalapeno, sour cream  onion rings - 7  Thick cut yellow onion, beer battered, panko coated  Fried Pickles - 5  Battered + lightly fried dill pickles  poutine – 4  Gold potato fries, cheese curds, house-made veal gravy  house bread – 5  With balsamic and olive oil | | Salads  ARUGULA – 11  Lemon, olive oil, garlic, Parmesan cheese  CAESAR – 13  Romaine, grilled chicken, croutons, pine nuts, Parmesan cheese  greek - 12  Iceberg, grape tomatoes, cucumbers, feta cheese, olives, croutons | Drinks  SODA – 3  Cola, Lemon-Lime, Orange, Grape, Strawberry  LEMONADE – 3  Strawberry, Mint, Blueberry, Mango, Peach  JUICE – 2  Orange, Grapefruit, Apple, Grape  TEA – 2  Chamomile, Black, Earl Grey, Matcha, Jasmine, Chai, Fruit blend  COFFEE - 2  Dark roast, Blonde, Medium, French  CAPPUCCINO - 4  Dark, rich espresso with a layer of thick milk foam  Espresso - 3  Espresso roast with rich flavor and caramelly undertones  Flat white – 4  Espresso with the perfect amount of steamed whole milk | |
| Entrees  burger - 16  7oz custom ground beef patty, triple cream brie, alfalfa sprouts, caramelized onions  pasta - 15  Hand-made pasta, black truffle, olive oil, shaved Parmesan  gnocchi – 14  Potato dumplings, roasted mushrooms, spinach  grilled steak sandwich - 17  Caramelized onions, roasted tomatoes, horseradish |
| Desserts  caramel cheesecake - 13  Caramelized banana, cream  apple cobbler - 12  Cinnamon crumble, vanilla ice cream, heirloom apples  brownie sundae - 9  Dark chocolate, nuts, vanilla ice cream  flan - 8  Vanilla custard with sweet caramel sauce |
| Sheep with solid fill | |