



BAR & GRILL

LATE NIGHT MENU

Starters

AHI TUNA GYOZA TACOS 16
cucumber, mango, sweet thai aioli,
wasabi, sesame, nori

PORK BELLY BAO BUNS 17
cucumber, slaw, unagi sauce,
kimchi, cilantro

Dippers

served with your choice of 2 sauces

HAND-BREADED CHEESE CURDS 14
yellow & white cheddar

FRIES 12
parmigiano reggiano

BAVARIAN SOFT PRETZEL BITES 11
garlic butter, sea salt

ranch
blue cheese
cilantro garlic aioli
chili aioli
beer cheddar fondue
san marzano marinara

Handhelds

FISH TACOS 21
beer battered & breaded cod,
garlic cilantro slaw, chili dressing,
avocado pico de gallo

MAPLE BOURBON PORK BELLY 16
crispy pork belly, wi gouda, pickled
jalapeño, maple bourbon bbq, house
ranch slaw, grilled texas toast, fries

BISON BURGER* 23
caramelized onions, cornichon relish,
melted brie, three-peppercorn aioli,
brioche bun, fries
vegetarian impossible burger available \$3.50

SALMON SESAME TERIYAKI* 23
salmon fillet, avocado, chili aioli,
jicama & cucumber cilantro slaw,
lemon soy vinaigrette, sesame seeds,
brioche bun, fries

PALETTE BURGER* 17
brioche bun, house beef patty,
wi cheddar, bacon, cilantro garlic aioli,
baby arugula, beefsteak tomato,
grilled onions, fries
vegetarian impossible burger available \$3.50

* Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
