SHARE

SHAKEDOWN STREET TACOS three count: 16

(choice of preparation)

blackened mahi mahi, avocado crema, shredded cabbage, pico de gallo, fresh lime, flour tortilla

MR PIBB braised short rib. chipotle aioli, pickled red onion. fresh cilantro. fresh lime, flour tortilla

SMOKED TROUT BRUSCHETTA

flaked smoked trout, baby arugula, caper, bagna caudo, spicy aioli, shaved parmigiano reggiano, SIXTEEN BRICKS bruschetta 15

PRETZEL NUGS

house-made beer cheese, roasted garlic caramel 10

CRISPY CONFIT CHICKEN WINGS

six count: 12 ten count: 18

(choice of preparation)

cowboy hot, asian bbq, lime togarashi dry rub, creamy garlic parmesan, smoky bbq

MUSSELS* GF

served with toasted SIXTEEN BRICKS baguette 18

(choice of preparation)

drunken - seafood broth, chardonnay, shallot, garlic

diablo-seafood broth, tomato, crushed red pepper, shallot, garlic

GARDEN

(add chicken 6, shrimp 9, salmon 12)

STRAWBERRY FIELDS (V) (NA)

artisan lettuce blend, fresh berries, pistachio gremolata, shaved parmigiano reggiano. strawberry balsamic vinaigrette 14

THE WEDGE

iceberg lettuce, crispy pork belly lardon, sweet pickled tomato, crispy shallot, crumbled blue cheese, house-made blue cheese dressing 11

JARDIN GF

artisan lettuce blend. heirloom grape tomato, cucumber, shaved red onion, caper, crumbled feta, red wine vinaigrette 12

HAIL CAESAR

grilled roma crunch lettuce, heirloom grape tomato, shaved red onion, house-made crouton. grated parmigiano reggiano, house-made caesar dressing 13

PANZANELLA

SIXTEEN BRICKS house-made crouton, fresh mozzarella, heirloom grape tomato, shaved red onion, cucumber, banana pepper, caper, red wine vinegar + olive oil 14

BREAD&BUNS

(served with house-cut fries) substitute gluten-free bun 2

DIXIE CHICKEN*

house-made chicken salad served

open faced, baby arugula,

roasted tomato, toasted

SIXTEEN BRICKS focaccia 14

BLACK HOLE SUN

black pepper crusted

ANGUS RESERVE beef patty, chive

cream cheese, bibb lettuce,

roasted tomato, sautéed

jalapeño, sautéed onion,

black garlic sauce.

SIXTEEN BRICKS bun 16

CEMITA*

breaded buttermilk fried

chicken cutlet. oaxaca

cheese, shaved red onion,

fresh cilantro, avocado

crema, chipotle aioli,

SIXTEEN BRICKS bun 16

ROYALE W/ CHEESE*

ANGUS RESERVE beef patty, sharp cheddar cheese, bibb lettuce, roasted tomato, shaved red onion, house-made dill pickle, beer mustard aioli, SIXTEEN BRICKS bun 15 ADD BACON 2

RIVER'S RISING^{*}

grilled salmon fillet, baby arugula, roasted tomato, shaved red onion, lemon caper dill aioli, SIXTEEN BRICKS salted rve 20

SEOUL OF A REUBEN

thinly sliced house-made corned beef, swiss cheese. FAB FERMENTS kimchi, 2001 island dressing, SIXTEEN BRICKS salted rye 20

THE MULTIBEAST*

ANGUS RESERVE beef patty, house-made chorizo patty, bacon jam, chive cream cheese, bibb lettuce, roasted tomato, caramelized onion, SIXTEEN BRICKS bun 22

BEVERAGES

Coke, Diet Coke, Coke Zero Sugar, Sprite, Mr. Pibb, Mello Yello 3

San Pellegrino, Sprecher Root Beer Sprecher Cherry Cola 3.50

Sweet Tea 3.50 Iced Tea, Hot Tea 3 Tela House Blend Coffee

Lemonade, Arnold Palmer,

by LA TERZA 3 LA TERZA cold brew 5

Please let your server know of any allergies or dietary concerns you may have when ordering

(GF) Can be prepared gluten-free (V) Can be prepared vegan (NA) Contains nuts

SHORT RIB MAC + CHEESE

cheese sauce, MR. PIBB braised pulled beef short rib, crispy fried shallots 18

ANGUS RESERVE prime sirloin, house-made chimichurri, frijoles charros, pickled red onion, sliced avocado 38

GROOVY GOODNESS BOWL GF (V) (NA)

white quinoa, cannellini bean, broccoli, roasted red pepper, avocado, crispy fried chickpea, chimichurri sauce 20 (add chicken 6, shrimp 9, salmon 12)*

PHEATURES

WRAP IT UP

bibb lettuce, roasted tomato, roasted red pepper, pickled red onion, cucumber, white quinoa, cannellini bean, avocado crema, flour tortilla, dressed artisan lettuce blend 14

PENDERY'S POUTINE

house-cut fries, URBAN STEAD cheddar cheese curds, house-smoked pulled pork, house-made beer mustard, house-made gravy, cage-free egg 16

SIDES

SOUPE DU JOUR cup 6 bowl 8 6

18% gratuity added to parties of 8 or more. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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HOUSE-CUT FRIES

VEGETABLE DU JOUR

GUYUTE grilled BEELER FARM

SAVOR

bone-in duroc pork chop, pancetta potato hash, cherry demi-glace 28

SHRIMP + GRITS* GF

SHAGBARK SEED + MILL stone ground yellow corn grits, house-made ground chorizo, gulf shrimp, tomato + beer sauce 19

smoked gouda and cheddar

STEAK CHIMICHURRI*