



APPETIZERS

D13 FRIES \$4 (1 dipping sauce)

BUTTERMILK RANCH	TZATZIKI YOGURT SAUCE	WASABI MAYO
BLEU CHEESE AND BACON	PARMESEAN PEPPERCORN	CHIPOTLE KETCHUP
SUN DRIED TOMATO MAYO	AIOLI PESTO MAYO	

CRISPY RHODE ISLAND CALAMARI \$9.00

NACHO PLATTER \$8.00

cheddar cheese, guacamole and salsa

PIZZETTES (thin crust pizza) \$9.00 (each)

mediteranean - tomatoes, emmenthal cheese and herbs.

country - sour cream, red onions, bacon and emmenthal cheese.

pesto - basil spread, tomatoes, parmesan and baby arugula.

TO BE FRANK

THE DANGER DOG \$7.00 - a hot dog wrapped in bacon, served with grilled onions and peppers.

BUILD YOUR OWN

PICK A WIENER

TRADITIONAL \$7.50

1. VEGAN MEXICAN CHIPOTLE
2. VEGAN SMOKED APPLE SAGE
3. 100% BEEF - KOSHER
4. ANDOUILLE
5. BOCKWURST
6. BRATWURST
7. SPICY CHICKEN ITALIAN
8. SWEET ITAIAN
9. CHICKEN APPLE

TRADITIONAL PLATTER \$17

Any 3 sliced sausages / 3 toppings / bread on the side

EXOTIC \$9.00

1. DUCK FOIE GRAS w/ sauterne wine
2. LAMB MERQUEZ
3. PHEASANT w/ cognac
4. RABBIT w/ white wine
5. ELK w/ apples, pears, and port wine
6. VENISON w/ merlot wine and blueberries
7. WILD BOAR w/ roasted garlic and marsala wine
8. SMOKED BUFFALO w/ apple brandy
9. ALLIGATOR ANDOUILLE

EXOTIC PLATTER \$20

Any 3 sliced sausages / 3 toppings / bread on the side

DRESS YOUR WEINER (pick 2)

YELLOW MUSTARD	SPICY BROWN MUSTARD	DIJON
SRIRACHA	HEINZ KETCHUP	MAYO

ACCESSORIZE YOUR WIENER (pick 2)

CARMELISED ONIONS	SAUERKRAUT	SWEET PEPPERS
JALAPENO	CHEDDAR CHEESE	BACON
AVACADO	CILANTRO	MUSHROOMS
RAW ONIONS	GRILLED ONIONS	

SALADS

THE MAN SALAD \$14

beef skirt steak, baby frisee, watercress, warm potato salad, bacon and carmelized onions. soy vinaigrette.

CALIFORNIA COBB SALAD \$10

romaine lettuce, grilled chicken, egg, avocado, asparagus, bacon, tomatooes. blue cheese dressing.

ROASTED CHICKEN SALAD \$12

wild arugula, sun-dried tomatoes, cured black olives, avocado, extra virgin olive oil and parmesan cheese.

FARMERS MARKET SALAD \$9

heirloom tomatoes, feta cheese, red onions, peppers, herbs, grilled asparagus, haricot vert. house dressing.

HOUSE FAVORITES

IPA BATTERED FISH AND CHIPS \$12

malt vinegar, tartar sauce.

FISH TACOS \$12

grilled local catches, salsa, avocado, cilantro.

HANGER STEAK \$18

grilled hanger steak, heirloom tomatoes, wild arugula, manchego cheese, chimichuri sauce.

BURGERS

THE BACKYARD \$10

brie cheese, grilled portobello mushroom, arugula, roasted tomato, piquillo peppers. served on a brioche bun

D13 \$10

aged gouda, mustard aioli, caramelized onion, bacon & micro greens. served on a brioche bun

VEGGIE BURGER \$10

garden patty, portabello mushroom, aged gouda, mustard aioli, caramelized onion

SANDWICHES

CLUB \$9

white bread, turkey, ham, bacon, swiss cheese, avocado.

MUFFELLATA \$9

herb focaccia bread, cured coppa, salami, ham, provolone, olive tomanade.

DESSERTS

PEANUT BUTTER PIE \$8