

LOUNGE MENU

Bread & Butter \$8

Warm sourdough, roasted garlic

olive oil butter

House Cut Fries \$12

Cauliflower Agrodolce \$14

Cauliflower, Italian agrodolce sauce with sweet & sour red onion sauce & pickled fresno

Brussel Sprouts with Lemon Balsamic \$14

Crispy brussels, lemon balsamic reduction, Parmigiano Reggiano, herbs

Plantains with Salsa de Calabacita \$14

Fried sweet plantains, jalapeno & zucchini green sauce

Seasonal Soup \$10

Ask server for details

Strato Salad \$8/\$14

Romaine & arugula, cucumber, Campari

tomato, lemon & oregano vinaigrette

Caesar \$8/\$14

Romaine & arugula, parmigiano Reggiano, roasted garlic dressing, sourdough breadcrumbs

Classic Wedge \$9/\$14

Blue cheese crumbles, egg, bacon,

pickled red onions, Campari tomato,

herb buttermilk dressing

Ribeye & Brisket (8oz.)*Burger \$22

*House ground 8oz patty, mustard & garlic aioli, applewood bacon, fontina, house made pickles,
house cut fries, challah bun*