



SOME RANDOM EATS...

KITCHEN CLOSSES AT 10:00PM ON WED AND THURS, 11:00PM ON FRI AND SAT.

90 MINUTE TABLE LIMIT

please be courteous to the staff and other guests.
we are at 50% occupancy and most likely there are people
outside waiting for a table.

TONIGHT'S SPECIALS...

GRILLED PEACH & BUTTER LETTUCE SALAD

feta cheese, bacon, tomatoes, cucumbers, onions,
white balsamic

12

add grilled shrimp \$8

add seared tuna \$8

add hangar steak \$10

AHI TUNA POKE TWO WAYS*

tartare with macadamia nuts and wontons;
seared with arugula and yuzu citrus vinaigrette

17

PORK BELLY BANH MI TACOS

carrots, cucumber, jalapeno, cilantro, sriracha mayo,
honey-apple cider vinegar glaze

17

FRIED CHICKEN DINNER

mashed potatoes, warm roasted corn salsa

19

10 OZ. HANGAR STEAK*

grilled salsa, yukon gold potatoes,
chipotle butter, parmesan

28

SOMETHING SWEET...

STRAWBERRY SHORTCAKE

sugar dipped biscuit, fresh strawberries, vanilla ice cream

8

NOT GOING ANYWHERE...

WARM GARLIC PULL-APART

burrata mozzarella, layered with roasted garlic butter,
olive oil & sea salt

10

FREE RANGE CHICKEN WINGS

sweet & spicy glazed with hot peppers, cucumber,
crispy garlic & shallots

15

CRAB NACHOS

loaded with white cheddar cheese, grilled onion, avocado,
lime sour cream, cilantro pesto & aleppo pepper

24

substitute BBQ BRISKET

roasted corn and black bean salsa, lime sour cream

19

GRILLED SHRIMP CLUB

bacon, lettuce, tomato, house made guacamole,
roasted chipotle aioli, hand cut fries

17

SLOW-ROASTED BRISKET SANDWICH

smoked cheddar, jalapeno marmalade, crispy onions,
sweet potato fries

16

PAINTED HILLS BEEF BURGER*

toasted potato bun, burrata cheese, basil aioli, arugula,
pickled onions, hand cut fries

16

substitute BBQ, bacon, smoked cheddar, crispy onions

16

THE IMPOSSIBLE BURGER

vegan plant based patty, burrata cheese, basil aioli, arugula,
pickled onions, hand cut fries

17

consuming raw or undercooked meat, seafood, or eggs may increase the risk of food borne illness

SOME RANDOM COCKTAILS...

\$3 off during Happy Hour, Wed-Sat 5-6pm

IT'S FUCKING SUMMER \$10

a white peach sangria served with strawberries
(made with ketel one peach and orange blossom,
sauvignon blanc, and other shit)

PIÑA COLADA \$9

last name ever, first name greatest

WATERMELON MOJITO \$11

perfectly refreshing

WHILE I WAS AWAY \$11

empress 1908 gin, fever tree tonic, grapefruit

GIN & JAM \$10

uncle val's gin, blackberry-blueberry jam, dolin blanc

YOU DOWN WITH O.P.P.? \$10

our perfect paloma made with sauza hornitos,
grapefruit juice, lime juice, and agave

THE DEVIL'S MARGARITA \$10

our scratch margarita topped with carmenere red wine

#CANCUNCRUZ \$10

a spicy mango margarita that will make your cheeks red,
pairs well with hatred for ted cruz

GARDEN OF EDEN \$10

tito's vodka, st. germain, cucumber, basil

TEXAS MULE \$9

made with tito's vodka and served on draft

NOTORIOUS R.B.G. \$11

ketel one Rose, Botanicals, Grapefruit, rose lemonade

BACKPORCH LEMONADE \$10

buffalo trace bourbon, organic lemonade, macerated berries

COFFEE OLD FASHIONED \$10

bulleit bourbon, cold pressed espresso, chocolate bitters

SOME RANDOM WINE...

\$3 off during Happy Hour, Wed-Sat 5-6pm

prosecco, la marca, veneto, italy 9
champagne, gh mumm, grand brut, fr 65/btl only
champagne, gh mumm, rosé brut, fr 85/btl only
champagne, veuve clicquot yellow label, fr 75/btl only
champagne, veuve clicquot rosé, fr 95/btl only

rosé, flowerhead by mark ryan, wa 11
pinot gris, joel gott, willamette valley, or 11
sauvignon blanc, villa maria, marlborough, nz 9
chardonnay, mer soleil, santa barbara, ca 40/btl only
viognier, mark ryan, yakima valley, wa 50/btl only

pinot noir, meiom, monterey, ca 12
carmenere, casillero del diablo, chile 9
red blend, north x northwest, or and wa 9
syrah blend, the shift by mark ryan, wa 13
cabernet, the chief by mark ryan, wa 14
cabernet, pure paso by j.lohr, ca 48/btl only
cabernet, silver oak, napa 160/btl only
cabernet, caymus special selection, napa 225/btl only

NO CRAP ON TAP...

\$2 off during Happy Hour, Wed-Sat 5-6pm

REUBEN'S gorilla juice ipa 7.00
STOUP robust porter 7.00
HOLY MOUNTAIN demonteller saison 7.00
CLOUDBURST here for it ipa 7.00
SEAPINE candle fly kolsch 7.00
URBAN FAMILY raspberry mango SOUR 7.00
HELLBENT german hefeweizen 7.00
GEORGETOWN bodhizafa ipa 6.00
GEORGETOWN manny's pale ale 6.00
GEORGETOWN roger's pilsner 6.00

AVAILABLE IN BOTTLES AND CANS...

miller high life 4.00
rainier tall boys 4.00
corona 5.00
incline cider (passionfruit guava) 6.00
white claw (mango) 6.00

**DRINK SERVICE ENDS AT 10:30PM ON WEDNESDAY AND THURSDAY.
DRINK SERVICE ENDS AT 11:30PM ON FRIDAY AND SATURDAY**