



• FAMILY MADE •

SALADS

BRUSSELS SPROUT SALAD ♦ 23

Roasted Chicken Breast, Granny Smith Apple, Dried Cranberries, Almonds, Red Onion, Crispy Pancetta, Herb Goat Cheese, Smoked Honey Vinaigrette

GRILLED CHICKEN CAESAR SALAD* ♦ 23

Parmesan, Garlic Croutons

PANZANELLA SALAD ♦ 17

Shredded Kale, Red Onion, Roasted Sweet Potatoes, Golden Raisins, Pomegranate Seeds, Feta Cheese, Crouton, Maple-Balsamic Vinaigrette Dressing

APPETIZERS

IPA POACHED JUMBO SHRIMP COCKTAIL ♦ 36

Smokey Cocktail Sauce, Fresh Grated Horseradish, Lemon

SPICY TUNA NACHO* ♦ 25

Ahi Tuna, Fresh Jalapeno, Avocado, Cilantro, Scallion, Wonton Chips, Sesame-Soy Vinaigrette

CRISPY CALAMARI ♦ 24

Shishito Peppers, Togarashi-Lime Aioli

BUFFALO WINGS ♦ 21

Blue Cheese, Celery, Carrot Sticks

SMOKED BRISKET NACHOS ♦ 21

Smoked Brisket, Cheese Sauce, Sliced Jalapeños, Pico de Gallo, Sour Cream

SPICY BEEF MEATBALLS ♦ 17

Tomato Sauce, Charred Scallion and Calabrian Chili Relish, Grated Parmesan, Grilled Sourdough

SOUP OF THE DAY ♦ 10

BETWEEN THE BUN

MAINE LOBSTER ROLL ♦ 35

Lobster Salad with Tarragon Aioli, Old Bay, Lemon, Sea Salt & Black Pepper House Chips

HONEY PEPPER PIMENTO CHICKEN SANDWICH ♦ 25

Buttermilk Fried Chicken Breat, Hot Honey Glaze, Pimento Cheese Spread, Dill Pickle, Butter Lettuce

BRAISED SHORT RIB FRENCH DIP ♦ 35

Braised Short Rib, Caramelized Onions, Gruyere Cheese, Toasted Baguette

KETEL ONE BURGER* ♦ 28

Signature Steakhouse Patty, Medium Cheddar, Nueske's Spiced Bacon, Butter Lettuce, Sliced Tomato, Sesame Bun

STEAK SLIDERS* ♦ 32

Black Pepper Crusted, Caramelized Onion, Horseradish Cream, Brioche Bun

TURKEY MUSHROOM BURGER ♦ 28

Grilled Mushrooms & Onions, Swiss Cheese, Toasted Wheat Grain Bun

ENTREES

GRILLED FILET MIGNON* ♦ 52

Roasted Sweet Potatoes, Spicy Charred Corn Salad, Chimichurri

PAN-SEARED ORA KING SALMON* ♦ 45

Cauliflower Puree, Roasted Carrots, Chickpeas, Lemon-Herb Vinaigrette

SEARED DIVER SCALLOPS* ♦ 40

Jumbo Lump Crab, Saffron Orzo, Peas, Asparagus, Blistered Tomato, Citrus Gastrique

STEAK FRITES* ♦ 54

Grilled Skirt Steak, French Fries, Red Wine Vinaigrette

ROASTED HALF CHICKEN ♦ 36

Parsnip Puree, Roasted Chayote Squash, Pickled Chilies, Pumpkin Seed Chili Crunch

DESSERTS

APPLE PIE ♦ 16

Honeycrisp Apple Confit, Brown Butter Custard, Vanilla Bean Ice Cream

CARROT CAKE ♦ 16

Cream Cheese Buttercream, Warm Caramel

SKILLET COOKIE ♦ 13

Warm Chocolate Chip Skillet Cookie, Vanilla Bean Ice Cream

K1C SUNDAE ♦ 8

Vanilla Bean Ice Cream, Chocolate and Caramel Sauces

*These items are cooked to order or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. Please alert your server of any dietary restrictions or allergies.

SPECIALTY COCKTAILS

WEST SIDER ♦ 17
Ketel One Family Vodka,
Passionfruit, Ripe Lime and
Pineapple Juices

BLACKBERRY SHAKE UP ♦ 17
Bulleit Bourbon,
Bird Dog Blackberry Whiskey,
Ripe Lemon Juice, Blackberry

INFANTE ♦ 17
Don Julio Blanco, Giffard Orgeat,
Ripe Lime Juice, Angostura Bitters

ESPRESSO MARTINI ♦ 17
Ketel One Family Vodka,
Borghetti Liqueur,
Mr. Black Coffee Liqueur, Demerara,
Espresso

SPICED MARGARITA ♦ 17
21 Seed Cucumber Jalapeño Tequila,
21 Seeds Valencia Orange Tequila,
Select Aperitivo,
Ripe Pineapple and Lime Juices

FIVE O'CLOCK SOMEWHERE ♦ 17
Ketel One Family Vodka,
Ripe Lime Juice, Ginger

CLUB OLD FASHIONED ♦ 17
George Dickel Rye,
Giffard Orgeat, Orange Bitters

DOWNTOWN DIABLO ♦ 17
Don Julio Blanco, Creme de Cassis,
Ginger Beer,
Ripe Lime Juice

WINE

SPARKLING & ROSÉ

Chateau D'eclans Whispering Angel Rosé 15 ♦ 60
Côtes de Provence, France

La Marco Prosecco 13 ♦ 52
Veneto, Italy

Moet & Chandon Brut Imperial ♦ 125
Epernay, France

WHITE

Sonoma-Cutrer Chardonnay 17 ♦ 68
Sonoma County, California

St. Clair Sauvignon Blanc 16 ♦ 64
Marlborough, New Zealand

Castello Banfi San Angelo Pinot Grigio 14 ♦ 56
Toscana, Italy

Hahn Chardonnay 12 ♦ 48
Sonoma Valley, California

Sequoia Grove Chardonnay ♦ 90
Veneto, Italy

Rombauer Sauvignon Blanc ♦ 82
Sonoma/Napa Valley

RED

Quilt Cabernet Sauvignon 18 ♦ 72
Napa Valley, California

Smith & Hook Cabernet Sauvignon 16 ♦ 64
Central Coast, California

Pessimist by Daou Red Blend 15 ♦ 60
Paso Robles, California

Elouan Pinot Noir 13 ♦ 52
Oregon

Mullan Road Cellars by Cakebread ♦ 105
Columbia Valley, Washington

Domaine Carneros Estate Pinot Noir ♦ 87
California

Belle Glos Clark & Telephone Pinot Noir ♦ 85
Santa Barbara County, California

Orin Swift 8 Years in the Desert
Zinfandel Blend ♦ 82
Napa Valley, California

Van Duzer Pinot Noir ♦ 80
Willamette Valley, Oregon

BEERS, ALES & ALTERNATIVES

16oz serving unless noted

PACKAGED

3 Floyd's Zombie Dust ♦ 12.50

Half Ace Daisy Cutter ♦ 12.50

Goose Island Bulls ♦ 12.50

Goose Island Blackhawks ♦ 12.50

Blue Moon Belgian Wheat ♦ 12.50

Corona Extra ♦ 12

Corona Premier ♦ 12

Labatt Blue ♦ 12

Guinness ♦ 12

Miller Lite ♦ 11

Michelob ULTRA ♦ 11

Bud Light ♦ 11

Budweiser ♦ 11

Bud Zero
Non-Alcoholic (12oz) ♦ 11

ON TAP

3 Floyd's Alpha King ♦ 12.50

Goose Island
Hazy Beer Hug ♦ 12.50

Goose Island 312 ♦ 12.50

Golden Road Mango Cart ♦ 12.50

RevolutionAnti-Hero IPA ♦ 12.50

Funkytown Hip-Hops
and R & Brew ♦ 12.50

Stella Artois ♦ 12

Modelo Especial ♦ 12

READY-TO-DRINK COCKTAILS

Crown Royal Whisky
Lemonade ♦ 11.50

Kettle One Botanical Vodka Spritz:

- Peach & Orange Blossom ♦ 11.50
- Cucumber & Mint ♦ 11.50
- Grapefruit & Rose ♦ 11.50

HARD SELTZER/CIDER

Bud Light Black Cherry ♦ 11

Angry Orchard Cider ♦ 11