

Liquid Provisions

Breakfast *served until 10am*

All-American*

Choice of bacon or sausage, two eggs any style and choice of multi-grain or sourdough toast, served with breakfast potatoes

Noshed Chicken & Biscuits

Crispy chicken breast, bacon, fried egg and cheddar on a buttermilk biscuit, topped with sausage gravy, served with breakfast potatoes

Brekki Burger*

Premium beef patty, American, bacon, fried egg, lettuce and Sriracha ketchup, served with a side of breakfast potatoes

Açai Bowl

Blended açai topped with sliced bananas, strawberries, blueberries and granola

Breakfast Burrito*

Bacon, sausage, eggs, cheese and tots wrapped in a warm flour tortilla, served with breakfast potatoes and side of salsa

Starters

Sweet & Spicy Wings

Crispy chicken wings tossed in sriracha, honey, soy and lime, topped with cilantro and served with a fresh lime wedge

Wipe Out Wings

Crispy chicken wings, tossed in Buffalo sauce or naked, served with carrots, celery and house-made ranch or blue cheese

Avalanche Nachos

Pork carnitas, cheese, guacamole, sour cream, pico de gallo, jalapeños and cilantro on house-fried tortilla chips

Korean Cauliflower

Battered cauliflower and kimchi tossed in Korean BBQ sauce and garnished with scallions

Ahi Tuna & Avocado Stack

Marinated tuna, fresh avocado, spicy chili aioli and wonton chips

Pizzas

Hot Honey Pepperoni

Mozzarella, pepperoni and hot honey

Margherita

Fresh mozzarella, Parmesan and fresh basil

Salads

Sesame Chop Chop Salad

Hand-breaded chicken breast, carrots, cucumbers, shredded cabbage, kale, green onions, cilantro, toasted nori and wonton crisps tossed in an Asian sesame vinaigrette

Green Goddess Salad

Avocado, broccoli, cucumbers, scallions, pistachios, kale, romaine and arugula tossed with a Green Goddess dressing

Spicy Poké Bowl

Marinated tuna, avocado, kimchi, edamame, warm mixed grains, wonton crisps and a spicy chili aioli

Handhelds

Served with choice of fries, slaw or salad

Substitute Onion Rings | Extra Beef Patty | Avocado | Bacon | Cheese

Mean Street Burger*

Premium beef patty, bacon, American, lettuce, tomato, onions, pickles and garlic aioli on toasted brioche

Hot Honey Chicken Sandwich

Hand-breaded chicken breast, lettuce, tomato, pickles and chili crisp maple hot honey on toasted brioche

Urban Classic Tacos

Three corn tortillas topped with seasoned pork, queso fresco, diced onion and cilantro

Brekki Burger*

Premium beef patty, American, bacon, fried egg, lettuce and Sriracha ketchup on toasted brioche

Smøshup Grilled Cheese

Cheese curds, pepper jack, American and tomato on Parmesan-crusting brioche

Spicy Kimchi Burger*

Furikake-seasoned beef patty, kimchi, Asian pickled veggies and Thai sweet chili aioli on toasted brioche

Dessert

Key Lime Pie

A surcharge of 10% will be added to the pre-tax sale of each transaction for staff retention and benefits. The surcharge is not a tip or gratuity.

*Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.

Please inform your server if you have a food allergy and speak to a manager. Our dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree-nuts, peanuts, soybeans, sesame, mustard and sulphites are also prepared. We cannot guarantee that menu items are allergen free and we encourage our customers with food allergies to make safe and informed choices. 4.14.26

Red Wines



Sycamore Lane

11.50 19 46

Merlot | California

Soft and ripe with blackberry, vanilla and baking spices

Cline Seven Ranchlands

14 23 56

Pinot Noir | Sonoma County, CA

Wonderful body and deep color with the varietal signature notes of crushed raspberry, cranberry and lilacs with subtle hints of vanilla and toasted oak

William Hill

12.50 20 50

Cabernet Sauvignon | North Coast, CA

Plum, cherry compote, fig and cranberry with layers of spice including cinnamon, nutmeg and clove

White Wines

Canyon Road

11.50 19 46

Pinot Grigio | California

Hints of green apple, citrus, white peach and floral blossom

Giesen

14 23 56

Sauvignon Blanc | Marlborough, NZ

Lemon, grapefruit and passion fruit with hints of grassy, dried herb aromas

Franciscan

12.50 20 50

Chardonnay | California

Melon, mandarin orange, peach and tropical fruit, with notes of slight spicy quality

Sparkling

Mionetto

12.50 20 50

Prosecco | Treviso, Italy

Intense fruity bouquet with a hint of golden apples. It is very dry, fresh, light in body and well-balanced

Bottles & Cans

Michelob Ultra 16oz

12

St. Louis, MO | 4.1% ABV | 10 IBU

Coois Light 16oz

10

Golden, CO | 4.2% ABV | 10 IBU

Budweiser 16oz

10

St. Louis | 5% ABV | 12 IBU

Corona Extra 12oz

10

Mexico | 4.6% ABV | 19.3 IBU

Heineken 16oz

12

Netherlands | 5% ABV | 23 IBU

Stella Artois 16oz

11

Belgium | 5% ABV | 25 IBU

Firestone 805 Blonde 12oz

10

Paso Robles, CA | 4.7% ABV | 15 IBU

Sierra Nevada Pale Ale 16oz

12

Chico, CA | 5.6% ABV | 38 IBU

New Belgium Voodoo Ranger Imperial IPA 19.2oz

14

Fort Collins, CO | 9% ABV | IBU 70

Truly Wild Berry Hard Seltzer 12oz

10

Boston, MA | 5% ABV

Sierra Nevada Trail Pass Non-Alcoholic IPA 12oz

10

Chico, CA | <0.5% ABV | 35 IBU

Draft Beer

16oz 20oz

Coois Light

9.50 11.50

Golden, CO | 4.2% ABV | 10 IBU

Modelo Especial

10.50 12.50

Mexico | 4.4% ABV | 18 IBU

Sierra Nevada Hazy Little Thing IPA 10.50 12.50

10.50 12.50

Chico, CA | 6.7% ABV | 40 IBU

Liquid Provisions

Breakfast served until 10:30am

All-American* 19.50

Choice of bacon or sausage, two eggs any style and choice of multi-grain or sourdough toast, served with breakfast potatoes

Noshed Chicken & Biscuits 21

Crispy chicken breast, bacon, fried egg and cheddar on a buttermilk biscuit, topped with sausage gravy, served with breakfast potatoes

Brekki Burger* 20

Premium beef batty, American, bacon, fried egg, lettuce and Sriracha ketchup, served with a side of breakfast potatoes

Acai Bowl 14.75

Blended açai topped with sliced bananas, strawberries, blueberries and granola

Breakfast Burrito* 20

Bacon, sausage, eggs, cheese and tots wrapped in a warm flour tortilla, served with breakfast potatoes and side of salsa

Starters

Sweet & Spicy Wings 24.50

Crispy chicken wings tossed in sriracha, honey, soy and lime, topped with cilantro and served with a fresh lime wedge

Wipe Out Wings 24.50

Crispy chicken wings, tossed in Buffalo sauce or naked, served with carrots, celery and house-made ranch or blue cheese

Avalanche Nachos 21

Pork carnitas, cheese, guacamole, sour cream, pico de gallo, jalapeños and cilantro on house-fried tortilla chips

Korean Cauliflower 14.75

Battered cauliflower and kimchi tossed in Korean BBQ sauce and garnished with scallions

Ahi Tuna & Avocado Stack 19.25

Marinated tuna, fresh avocado, spicy chili aioli and wonton chips

Dessert

Key Lime Pie 9.50

Salads

Sesame Chop Chop Salad 24

Hand-breaded chicken breast, carrots, cucumbers, shredded cabbage, kale, green onions, cilantro, toasted nori and wonton crisps tossed in an Asian sesame vinaigrette

Green Goddess Salad 20

Avocado, broccoli, cucumbers, scallions, pistachios, kale, romaine and arugula tossed with a Green Goddess dressing

Spicy Poke Bowl 22

Marinated tuna, avocado, kimchi, edamame, warm mixed grains, wonton crisps and a spicy chili aioli

Handhelds

Served with choice of fries, slaw or salad

Substitute Onion Rings 3.50 | Extra Beef Patty 5.50 | Avocado 3.25

Bacon 3.25 | Cheese 1.50

Mean Street Burger* 22.50

Premium beef patty, bacon, American, lettuce, tomato, onions, pickles and garlic aioli on toasted brioche

Hot Honey Chicken Sandwich 21

Hand-breaded chicken breast, lettuce, tomato, pickles and chili crisp maple hot honey on toasted brioche

Urban Classic Tacos 19

Three corn tortillas topped with seasoned pork, queso fresco, diced onion and cilantro

Brekki Burger* 20

Premium beef patty, American, bacon, fried egg, lettuce and Sriracha ketchup on toasted brioche

Smashup Grilled Cheese 14.50

Cheese curds, pepper jack, American and tomato on Parmesan-crusting brioche

Spicy Kimchi Burger* 21.50

Furikake-seasoned beef patty, kimchi, Asian pickled veggies and Thai sweet chili aioli on toasted brioche

Pizzas

Hot Honey Pepperoni 23

Mozzarella, pepperoni and hot honey

Margherita 21.50

Fresh mozzarella, Parmesan and fresh basil

Specialty Cocktails

House Bloody Mary 22

Wheatley vodka, Demitri's® Classic Mary mix, celery, lime, olive and salt rim

Pineapple Mint Mimosa 15

Sparkling wine and pineapple juice and mint

Rum-Way Delay 23

Appleton Estate 8yr rum, Captain Morgan Original Spiced rum, triple sec, lime juice and orgeat syrup

Blackberry Bramble 23

Aviation gin, blackberry purée, lemon juice, mint leaves and soda water

Buffalo Trace Old Fashioned 23

Buffalo Trace bourbon, simple syrup and Angostura bitters

Prickly Pear Margarita 23

Espolòn Blanco tequila, orange liqueur, prickly pear syrup and lime & cranberry juices

909 Mule 22

Ketel One vodka, triple sec, ginger purée, jalapeño and lime, topped with soda water and Angostura bitters

Zero Proof

Route 66 Cooler 15

Seedlip Notas De Agave, ginger purée, pineapple juice and soda water

Ube Coco Refresher 7.99

Coconut water, Ube simple syrup and lime juice

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