

HEAT

APPETIZERS

CRAB CAKES **GF**

pan-seared blue crab cakes, red pepper aioli 15

BAVARIAN PRETZELS

soft-baked pretzels, queso, whole grain mustard 8

LOADED POTATO SKINS **GF**

cheddar jack, bacon, scallion, chipotle crema 10

PHILLY CHEESESTEAK EGGROLLS

shaved beef, caramelized onions, provolone, peppercorn dip 10

CHEESE CURDS

beer-battered cheese curds, smokehouse dip 10

GREENS

COBB CHOP

chopped romaine, turkey, bleu cheese, hard-boiled egg, tomato, avocado, bacon, Derby Dressing 12

CRANBERRY BLEU

mixed greens, grilled chicken, bleu cheese, red onion, dried cranberries, candied nuts, tomato, balsamic vinaigrette 13

HARVEST BALSAMIC **GF**

mixed greens, grilled chicken, roasted sweet potato, marinated beet, sunflower seeds, queso cotija, balsamic vinaigrette 13

FIESTA SHRIMP

mixed greens, fried shrimp, corn, pico de gallo, smoked cheddar, crispy tortilla strips, creamy salsa 14

SANDOS

PHILLY

chopped steak, green pepper, mushroom, caramelized onion, jalapeño, queso, hoagie 14

CHICKEN SALAD CROISSANT

creamy chicken salad, lettuce, tomato, croissant 12

THE BISESI

pepperoni, Italian sausage, marinara, mozzarella, mixed greens, banana pepper, tomato, red onion, flatbread 13

SOUPS

CREAMY CHICKEN WILD RICE

cup 5 bowl 7
sourdough bread bowl 8

HEAT WINGS **GF**

buffalo - honey bbq - teriyaki bleu cheese or ranch 13

TORTILLA TRIO **GF**

house-fried tortilla chips, guacamole, queso, salsa verde 12

CUCUMBER ROLLS **GF**

smoked salmon, marinated cucumber, avocado mousse, pickled onion, fried garlic, sourdough 16

BURNT END NACHOS **GF**

tortilla chips, burnt ends, queso, cheddar jack, pico de gallo, jalapeño, sour cream, salsa verde 15

CRUDITE **GF**

fresh cucumber, carrots, cauliflower, seasonal pickled vegetable, toasted focaccia, gluten free crackers, whipped feta and hummus 12

ASIAN SALMON **GF**

grilled salmon, romaine, pickled cabbage, carrot, edamame, toasted almond, marinated cucumber, sesame vinaigrette 20

SOUTHWEST TUNA **GF**

mixed greens, seared ahi tuna, corn, pico de gallo, avocado, crunchy tortilla strips, honey lime vinaigrette 16

STEAKHOUSE

mixed greens, ribeye, fried potato, pickled onion, marinated tomato, queso cotija, Dijon vinaigrette 16

WEDGE **GF**

iceberg, bacon, tomato, bleu cheese crumble, creamy parmesan dressing 6 | 9

HOUSE **GF**

mixed greens, tomato, cucumber, red onion, crouton, sunflower seeds, poppy dressing 5 | 8

PESTO CHICKEN

chicken, pesto aioli, mozzarella, tomato, red onion, mixed greens, sourdough 14

CUBAN

mojo-marinated pork, ham, Swiss cheese, pickle, mustard, pan cubano 13

TURKEY FOCACCIA

turkey, spring mix, smoked gouda, tomato, red onion, banana pepper, red pepper aioli, focaccia 12

BRISKET MELT

shredded brisket, smoked gouda, fried onion straws, spicy bbq aioli, sourdough 13

BROCCOLI CHEDDAR

cup 5 bowl 7
sourdough bread bowl 8

FRENCH ONION **GF**

crock 7

ENTREES

FISH AND CHIPS

beer-battered Atlantic cod, French fries, coleslaw, tartar sauce 15

CHICKEN TACOS **GF**

marinated chicken, guacamole, queso cotija, pico de gallo, salsa verde, slaw, corn tortillas 12

GRILLED RIBEYE **GF**

10oz Choice Delmonico steak, bacon cheddar smashed red potatoes, asparagus, Firethorn steak sauce 27

ZA'S

9 inch stone-fired crust

GF cauliflower crust available +2

VG mozzarella substitute +2

MARGHERITA

red sauce, tomato, pesto, mozzarella 10

BLONDIE

white sauce, chicken, green pepper, black olive, mozzarella 11

PESTO

pesto, chicken, black olive, green pepper, mushroom, mozzarella 11

BRIOCHE BURGERS

GF buns available +1
any brioche burger may be ordered as a veggie burger

CLASSIC

American cheese, lettuce, tomato, onion, pickle, mayo 12

SMOKEHOUSE

smoked cheddar, bacon, fried onion straws, barbecue sauce 13

PB&J

smoked cheddar, bacon, peanut butter, blueberry jalapeño jelly 13

SWEETS

FRIED COOKIE DOUGH

battered chocolate chip cookie dough, vanilla bean ice cream, chocolate sauce, whipped cream 8

BREAD PUDDING

New Orleans style, vanilla bean ice cream, Bourbon caramel sauce 8

SIDES

French Fries

Truffle Garlic Parmesan Fries

Chips & French Onion Dip **GF**

Fresh Fruit **GF**

Cottage Cheese **GF**

POWER BOWL **GF**

brown rice, quinoa, butternut squash, sweet potato, beets, broccoli, avocado, sunflower seeds, cucumber tahini 17
grilled chicken 20 | grilled salmon 24

BULGOGI BOWL

seared Korean-style beef, rice noodles, carrots, mushroom, broccoli, pickled cabbage, teriyaki sauce, peanuts 17

PESTO PASTA

grilled chicken, penne pasta, mushrooms, marinated tomato, creamy pesto sauce, parmesan cheese 17

SOHO

red sauce, pepperoni, Italian sausage, banana pepper, mozzarella 11

CAPRESE

red sauce, pesto, marinated tomato, arugula, balsamic glaze, mozzarella 11

JALAPEÑO

white sauce, chicken, bacon, jalapeño, cream cheese 11

MEDI

olive oil, steak, pickled onion, olive, feta, mozzarella 11

BLACK & BLEU

blackened, bleu cheese, bacon, caramelized onion, steak sauce 13

VEGGIE

house vegetarian patty, tomato, spring mix, red pepper aioli, cucumber tahini 11

AVOCADO

pepper jack, guacamole, lettuce, tomato, onion, mayo 13

FLAMETHROWER

pepper jack, bacon, jalapeños, chipotle sauce 13

APPLE CRISP

cast iron crisp, vanilla bean ice cream, Bourbon caramel sauce 8

S'MORE SKILLET

chocolate cake, graham cracker, chocolate bar, toasted marshmallow fluff 8

CHOCOLATE MOUSSE **GF**

chocolate mousse, whipped cream, chocolate crumble, chocolate syrup 8

ICE CREAM

vanilla bean | double chocolate | brown sugar cinnamon 5

Cole Slaw **GF**

Baked Beans **GF**

Mexican Street Corn **GF**

Fried Brussels Sprouts **GF**

Bacon Cheddar Smashed Potatoes **GF**

DIRECTOR OF FOOD & BEVERAGE BRYCE ROWELL

CHEF DE CUISINE MARCO RAMIREZ

GF ITEMS ARE OR CAN BE PREPARED GLUTEN FREE. PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS AS ALTERATIONS MAY NEED TO BE MADE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS