

Features Card

Ready, Set, Go!

HAZELWOOD HUMMUS / 11.95

feta cheese, cucumbers, roma tomatoes, olive tapenade, naan, chives

Chef Entrees

CHICKEN POBLANO PASTA / 22.95

linguini, sweet peas, asparagus, broccoli, shallots, grape tomato, queso fresco, cilantro

TOP SIRLOIN / 35.95

12 oz. black angus, smoked gouda hash browns, au jus, garlic butter

BRICK CHICKEN / 27.95

skin-on airline breast, herb marinade, spinach, sweet corn, tomato, chicken demi glace

Sweet Finish

CLASSIC CHEESECAKE / 10.95

walnut-almond graham cracker crust, house whipped cream, chefs choice toppings
(please ask your server)

From the Bar

WATERMELON MARGARITA / 14

corazon blanco tequila, triple sec, lime juice, sugar rim

(want to spice things up a bit? just ask!!)

BOURBON PEACH SOUR / 14

four roses bourbon, vikre herbal liqueur, peach puree, lemon juice, non egg white foam

FERRARI CARANO FUME BLANC 11/42

Sonoma County, California

neutral french oak barrels subtle oak, light complexity, fresh, stainless steel fermentation

HAZELWOOD

ESTD : *food + drink* : 2004