

Feature's Card

Chef's Features

CRISPY BRUSSELS SPROUTS / 12.95

ginger-wasabi dressing, crunchy slaw,
lime vinaigrette, togarashi

FRENCH ONION & SHORT RIB PIZZA / 15.95

garlic cream, gruyère swiss, mozzarella-
provolone, thyme, crushed croutons, chives

TATER TOT HOTDISH / 19.95

carrots, celery, onions, corn, ground beef, garlic,
mushroom casserole sauce, potato chips, chives

CHICKEN RIGATONI À LA VODKA / 22.95

mother sauce, broccoli, fresh mozzarella,
pecorino, crushed red chiles, garlic butter,
basil

PORK CHOPS / 29.95

two 8 oz chops, fennel & maple brined,
smoked gouda hash browns, fire roasted
fuji apples, au jus

From The Bar

RASPBERRY BOURBON SMASH / 14

2xo french oak bourbon, raspberry puree,
lemon juice, agave

WHALE HELLO THERE / 14

gray whale gin, lemon & lime juice, agave,
filthy black cherry juice, fee foam

HAZELWOOD

ESTD : *food + drink* : 2004

*consuming raw or undercooked meats, poultry, seafood, fish,
shellfish or eggs may increase risk of foodborne illness.