

Feature's Card

Chef's Features

CRISPY BRUSSELS SPROUTS / 12.95

ginger-wasabi dressing, crunchy rice, asian 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 A 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.