

Features Card

Chef Entrees

TRUFFLE MUSHROOM PIZZA / 14.25

Cambozola cheese, caramelized onions, wild mushrooms, roasted garlic, chevre, arugula, truffle oil, garlic oil

CHIPOTLE CREAM LINGUINI / 27.95

Grilled Cajun shrimp, andouille sausage, red pepper, garlic, pecorino

FRESH SWORDFISH / 28.95

Togarashi, baby zucchini and squash, roasted red pepper and chive mashed potatoes, sweet Thai chili beurre blanc, basil, cilantro oil

PORK CHOPS / 26.95

Two 7oz chops, maple syrup & toasted fennel brined, garlic mashed potatoes, parmesan broccoli, creamy mustard sauce

From the Bar

MR. ALEXANDER / 12

cognac, godiva chocolate liqueur, almond orgeat, nutmeg

EL BOURBON SOBRANTE/ 12

bourbon, pear nectar, lemon juice, almond orgeat, black cherry juice

MURPHY GOODE CABERNET 13 / 50

Somona, CA

charming deep wine with a long finish and lovely balance. juicy plum and blackberry fruit with notes of coffee and spiced cedar

FEATURED TAP BEER / 7

ask your server for details!

HAZELWOOD

ESTD ∴ *food + drink* ∴ 2004

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