

# Features Card

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## Chef Entrees

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### **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

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### **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!*

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# HAZELWOOD

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ESTD ∴ *food + drink* ∴ 2004

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