

Features Card

SHORT RIB LINGUINI / 28.95

wild mushrooms, oven dried tomatoes, veal demi sauce, pecorino

WATERMELON SPINACH SALAD / 15.95

red wine vinaigrette, cucumber, chives, basil, mint, balsamic reduction, shaved red onion

VEGETABLE & PESTO PIZZA / 13.95

oven dried tomatoes, wild mushrooms, asparagus, red onion, crispy garlic, mozzarella, provolone, spinach, kalamata olives, EVOO, garlic oil, pecorino

LOBSTER MAC & CHEESE / 28.95

cold water lobster, tillamook cheddar, mozzarella, provolone, lobster bisque, potato chips, chives

CHIPOTLE GOUDA BURGER / 16.95

shredded braised short rib, 7 oz black angus patty, chipotle puree, lettuce, smoked gouda, American cheese, pickle skewer

NEW YORK CHEESECAKE / 10.50

walnut-almond crust, macerated strawberries, whipped cream

**contains nuts*

From the Bar

BLACKBERRY THYME MARGARITA / 13

blackberry thyme syrup, tequila, lime juice, triple sec, soda water

SHORT PANTS LEMON SHANDY / 7

Bauhaus Brew Labs Minneapolis, MN

light, balanced, and refreshing with a natural lemon added for a smooth and slightly tart finish

LOCATIONS IT RED BLEND 14 / 54

cherry, hints of toasted oak and layered tannins.

HAZELWOOD

ESTD ∴ *food + drink* ∴ 2004

*consuming raw or undercooked meats, poultry, seafood, fish,