



SHAREABLES

KOREAN CHICKEN BITES Gochujang Glaze Sesame Seeds Green Onions Wonton Chips 15	BEEF NACHOS (GF) Pepper Jack Queso Pico Fresno Grilled Onions & Peppers Guacamole Sour Cream Cotija Cheese 17	PEPERONI & POTATO CROQUETTES Panko Crust Mozzarella Garlic Aioli 14
SMOKED CHICKEN WINGS (GF) Dry Rub Buffalo Dr. Pepper BBQ Garlic Parmesan Ranch Celery Carrots Horseradish Pickles 19	SALMON DIP HV Cream Cheese Capers Dill Ranch Chips Celery Carrots Everything Seasoning 17	CHICKEN LETTUCE WRAP (GF) HV Ginger Onions Celery Rice Noodles Spicy Dipping Sauce Romaine Pickled Fresno 15

FARMER’S MARKET

HARVEST FALL SALAD HV Artisan Green Kale Sweet Potato Pecans Cranberries Goat Cheese Sherry Vinaigrette 17 Add Salmon 9	LANTANA CRUSH BURGER Crush Patty Tomatoes Lettuce Caramelized Onions Pickles American Cheese Crush Sauce Brioche bun 19 Add Patty 5
CHICKEN CAESAR Romaine Pecorino Romano Garlic Croutons 18	CUBAN SANDWICH Pork Loin Country Ham Horseradish Pickles Dijon Mustard Swiss Sourdough Hoagie 17
BANG BANG SHRIMP SALAD HV Rice Noodles Cabbage Avocado Cucumbers Carrots Pickled Red Onions Sriracha Kimchi Dressing 20	THE BEAR 12 Hours Braised Chuck Roll Garlic Aioli Swiss Pepperoncini Pickled Onions Fresno Pepper Hoagie 20
WEDGE SALAD Iceberg Blue Cheese Tomatoes Bacon Red Onions Green Onions Buttermilk Ranch 16 Add Denver 18	TURKEY & BACON JAM MELT Roasted Turkey Bacon Onion Jam Pepper Jack Garlic Aioli 18

MAINS

REALLY GOOD CHICKEN TENDERS Hand Cut Fries Buttermilk Ranch Jalapeno Honey 21	STEAK FRITES 8oz Truffle Fries Garlic Herb Butter Roasted Garlic Aioli Arugula 45	GLAZED SALMON HV Quinoa & Sweet Potato Risotto Honey Chipotle Glaze 27
ORANGE CHICKEN Basmati Rice Fresno Sesame Seeds Green Onions 25	RICOTTA & POTATO GNOCCHI Spicy Pork Meatballs Kale Sundried Tomato San Marzano Cream Sauce 25	KIMCHI SHRIMP FRIED RICE Celery Onions Kimchi Cabbage Green Onions Chili Crisp 26

PIZZA

<i>Gluten Free Crust Available Upon Request</i> SPECIALTY PIZZA Weekly Rotation Ask Server for Details 19	3 PIG Spicy Marinara Pepperoni Prosciutto Caramelized Onions Mozzarella Truffle Oil Pecorino 18
MARGHERITA PIZZA Olive Oil Mozzarella Tomatoes Basil 17	SOMETHING SWEET <i>“MADE IN HOUSE”</i> BUTTER CAKE Whipped Cream Berries Salted Caramel 9
	ERICA’S AUTUMN AWAKENING Vanilla Vodka Maple Syrup Cold Brew 12
	RILEY’S MAPLE PECAN OLD FASHIONED Blackland Pecan Bourbon Maple Syrup Black Walnut Bitters 12

SIDES

ARTISAN GREEN 8	ROASTED BROCCOLI 6	TRUFFLE FRIES 12
FRESH FRUIT 5	SWEET POTATO FRIES 8	ROASTED SWEET POTATOES 8
KIMCHI FRIED RICE 12	QUINOA & SWEET POTATO RISOTTO 10	HAND CUT FRIES 10

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.



COCKTAILS		BREWS	
ADDITIVE-FREE MARGARITA Flecha Azul Reposado Tequila Lime Juice Orange Juice Orange Bitters 20		Miller Lite	4.50
BASIL HAYDEN BOULEVARDIER Basil Hayden Bourbon Aperol Sweet Vermouth 17		Coors Light	4.50
FRENCH BLONDE New Amsterdam Gin St. Germain Lillet Blanc Grapefruit Juice Lemon Bitters 10		Corona Light	5.25
BLACKBERRY JULEP Yellowstone Bourbon Simple Syrup Blackberries Mint 15		Corona Premier	5.25
TITO'S PALOMA Tito's Handmade Vodka Grapefruit Lime Juice Sparkling Water 8		Modelo Especial	5
JACK DANIEL'S MULE Jack Daniel's Whiskey Ginger Beer Lime 8		Voodoo Ranger Juicy Haze IPA	6.25
CLASSIC COSMO Citrus-Infused Svedka Cointreau Cranberry Juice Fresh Lime Juice 12		High Noon Tequila Seltzer	7.50
RASPBERRY LEMONADE Wheatley Vodka Fresh Raspberries Simple Syrup Lemon Juice 8		High Noon Vodka Seltzer	7.50
REPOSADO OLD FASHIONED Patrón Reposado Simple Syrup Bitters 15		White Claw Hard Seltzer	5.25
		Heineken 0.0	4.50
		Red Bull Energy Drink	4
		SMOKEY BLUE MOON SHANDY Blue Moon Belgian White Beer Jack Daniel's Whiskey Lemon Juice Simple Syrup 8	
		FEATURED BEER ON TAP	
		Modelo Especial	5.25
		Miller Lite	4.75
		Voodoo Ranger Juicy Haze IPA	6.25

WINE			
SPARKLING		RED	
La Marca Prosecco	11 40	Canyon Road Cabernet Sauvignon	8 22
		Meiomi Pinot Noir	12 47
WHITE		Frei Brothers Merlot	11 43
Canyon Road Chardonnay	8 22	Prati by Louis M. Martini Cabernet Sauvignon	13 50
Talbott Kali Hart Chardonnay	12 40	Poggio al Tesoro Mediterra Toscana Blend	15 55
Maso Canali Pinot Grigio	12 35	Poggio al Tesoro Solosole Vermentino	15 55
La Jolie Fleur Rosé	12 50	Hahn SLH Pinot Noir	12 42
Kim Crawford Sauvignon Blanc	12 42		
Matua Sauvignon Blanc	12 42		

The automatic 18% service charge collected for all food and beverage is not a tip or gratuity. This service charge may be distributed to certain food and beverage service employees.