

BOWLS

MOJO PORK BOWL | 16

grilled slow roasted pulled pork in a Mojo marionette (herb-citrus marinade) with grilled pineapple and avocado on a bed of arugula with a mango-pineapple salsa, fried plantains, Caribbean black beans 'n rice, cotija cheese, cucumbers, radish and tomatoes in a cilantro-lime vinaigrette

BANG BANG | 16

thick cut chili hoisin glazed pork belly over a bed of fresh arugula tossed in a soy vinaigrette with toasted sesame soba noodles, Thai spiced green beans, avocado, pickled carrots, radish and scallions topped with toasted sesame seeds
SUB SPICY TOFU +0

ALOHA BOWL | 16.5

sesame encrusted Ahi with toasted coconut rice, grilled pineapple, mango-pineapple salsa, sliced radish, cucumbers, pickled onions and crispy wontons over arugula and spinach with a soy-cilantro vinaigrette

BUDDHA | 14

kale and spinach tossed in a white balsamic vinaigrette, with toasted quinoa and brown rice, garbanzo beans, roasted beets, cucumbers and radish, topped with fried tofu, finished with toasted pepitas and gorgonzola cheese, grilled pesto bread on the side
GRILLED SALMON +6.5 | GRILLED CHICKEN +3
AVOCADO +3 | +SAUTÉED GULF PRAWNS +5.5

SW STEAK BOWL | 17.5

chipotle dry rubbed 7+oz petite shoulder tenderloin topped with herb chimichurri and avocado over a bed of arugula and baby spinach, roasted corn and black bean salsa, cilantro rice, topped with spicy toasted pepitas, cotija cheese and tortilla chips in a cilantro-lime vinaigrette
CHICKEN -2 | SAUTEED PRAWNS +0

MISO SALMON | 17.5

pan seared Alaskan salmon topped with a miso glaze over a bed of miso braised kale and spiced soba noodles in a cilantro-soy vinaigrette with spicy green beans, finished with fresh avocado, pickled carrots, roasted beets and topped with toasted sesame seeds and fried wonton
GLAZED PORK BELLY +3 | FETA +1

PIZZA

GLUTEN FREE CRUST +3

CHEESE | 15.5

marinara, mozzarella **PEPPERONI +2**

THE BUTCHER | 18.5

marinara, pepperoni, fennel sausage, prosciutto, black olives & portobello mushrooms

FLORENTINE CHICKEN | 17.5

olive oil base, grilled chicken, black olives, sun dried tomatoes, artichoke hearts & fresh spinach

TUSCAN MARGARITA | 17

marinara, fresh mozzarella, tomatoes and fresh basil

CREATE YOUR OWN

SAUCE, CHEESE, 3 TOPPINGS | 18.5

SAUCE OPTIONS

marinara, pesto, olive oil or ranch

MEAT TOPPINGS

pepperoni, prosciutto, chicken, applewood bacon, fennel sausage, black forest ham, pork belly

VEGGIES

mushroom, diced tomato, grape tomato, onion (raw or grilled), fresh garlic, tofu, fresh or pickled jalapeno, black olive, arugula, spinach, fresh basil, pineapple, bell peppers, pickled onions

CHEESES

maytag bleu cheese crumbles, Thessalonika feta, buffalo mozzarella, 5-cheese blend, goat cheese

KIDS MENU

CHICKEN TENDERS | 8

PIZZA!

CHEESE | 7.5

PEPPERONI | 8.5

KIDS BURGER | 8.5

SALMON & RICE | 10.5

FISH N CHIPS | 8.5

EXTRA PIECE | +3

PASTA

MARINARA | 6.5

BUTTER PARM | 7

MAC+CHEESE | 7.5

GROWLERS/PINTS | WINE | COCKTAILS

BEER

GEORGETOWN
STOUP
REUBEN'S
CLOUDBURST

WINE

KENDALL JACKSON
MURPHY GOODE
ROBERT MONDAVI
BENVOLIO

COCKTAILS

BRL AGED MANHATTAN
HOT PALOMA
BASIL BERRY SMASH
WHITE SANGRIA