

BOWLS

MOJO PORK BOWL | 16.5

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 maduros, Caribbean black beans 'n rice, cotija cheese, cucumbers, radish and tomatoes in a cilantro-lime vinaigrette

BANG BANG | 16.5

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 sautéed kale, avocado, pickled carrots, radish and scallions topped with toasted sesame seeds
SUB SPICY TOFU +0

THAI POWER CHICKEN | 16.5

tender roasted chicken in a tahini yogurt marinade over brown rice, with sesame soy kale, red cabbage, pickled carrots, cucumbers, fresh cilantro and peanuts finished with a tahini drizzle
SUB GRILLED STEAK OR PRAWNS +4

BUDDHA | 14.5

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 | 18.5

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

HARVEST SALMON | 17.25

maple sage glazed Alaskan salmon over a bed of fresh arugula and kale tossed in a white balsamic vinaigrette, with herb infused crispy red quinoa, warm brown rice allspice roasted local squash, sweet potatoes, fresh avocado, toasted pepitas, goat cheese and served with grilled Italian bread

PIZZA

GLUTEN FREE CRUST +3

CHEESE | 16

marinara, mozzarella **PEPPERONI +2**

THE BUTCHER | 19

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

FLORENTINE CHICKEN | 18

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

TUSCAN MARGARITA | 17.5

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 | 7

BUTTER PARM | 7.5

MAC+CHEESE | 8

GROWLERS/PINTS | WINE | COCKTAILS

BEER

GEORGETOWN
STOUP
REUBEN'S
CLOUDBURST

WINE

KENDALL JACKSON
MURPHY GOODE
ROBERT MONDAVI
BENVOLIO

COCKTAILS

BRL AGED MANHATTAN
HOT PALOMA
SAGE BERRY SMASH
RYE 'MUSTACHE' OLD FASHIONED