SNACKS
all sauces served on the side

QUEESO & CHIPS  |  11
zesty cheese sauce
with warm tortilla chips
 add: chili $2 sour cream $2

GUAC & CHIPS  |  11
smashed avocado, pico de gallo,
cilantro, scallion with salsa verde

FRIED MOZZARELLA  |  14
with smoky chipotle tomato sauce

CRISPY BRUSSELS SPROUTS  |  14
with sesame-tahini

CHILI CON CARNE & CHIPS  |  12
pico de gallo, crema
with warm tortilla chips add: queso $2

FRIED PICKLES  |  11
with house buttermilk-dill

BUTTERMILK FRIED CHICKEN TENDERS  |  15
with house buttermilk-dill, korean bbq & lime honey mustard

CHILI CHEESE BURGER  |  25
prime burger, chili con carne, american cheese,
frizzled onions, zesty cheese sauce

TURBULENT BURGER  |  24
all natural turkey burger, smashed avocado,
swiss cheese, truffle mayo

THE LAMB BURGER  |  24
grass-fed lamb burger, pickles, pickled onions,
swiss cheese, house buttermilk-dill

THE GREG NORMAN  |  27
220 grams wagyu beef burger,
house buttermilk-dill, blue cheese, arugula

3X PEOPLE’S CHOICE AWARD WINNER
NYC WINE & FOOD FESTIVAL’S “BURGER BASH”

ADD-ONS FOR BURGERS, SALADS AND CHICKEN SANDWICHES

fried egg $2  bacon $3  avocado $3  cheese $2  house sauce $2  raw onion $2  beef patty $8
turkey patty $6  crispy chicken $6  wagyu patty $13  grilled chicken $6  lamb patty $8  falafel patty $6  impossible patty $13  pulled pork $4

CRAFT BURGERS

THE ALL-AMERICAN BURGER  |  23
prime burger, american cheese, special sauce

THE CAROLINA BURGER  |  26
prime burger, american cheese, smoked pulled pork,
buttermilk slaw, special sauce & carolina bbq

THE MEXICO CITY  |  25
prime burger, pepper jack cheese, crispy onion ring,
pickled jalapenos, chipotle mayo

THE PIZZA BURGER  |  24
prime burger, marinara sauce, fried mozzarella,
shaved parmesan

THE OLD FASHIONED  |  24
prime burger, shiitake mushrooms, swiss cheese,
caramelized onion, horseradish sauce

THE TEXAN BURGER  |  26
prime burger, aged cheddar, crispy onion ring,
bacon, sweet baby rays bbq, mayo

THE IMPOSSIBLE ALL-AMERICAN  |  29
impossible burger, american cheese, special sauce

THE FALAFEL BURGER  |  21
falafel patty, tahini, pickled onions,
greek feta, hummus

BLACK TAP BURGER SALAD  |  23
prime burger, american cheese, bacon, lettuce, tomato,
cucumbers, pickles, scallions, pickled onion, special sauce

TURKEY BURGER SALAD  |  24
all natural turkey burger, kale, apple, crumbled blue cheese, avocado,
dried cranberries, house buttermilk-dill dressing

GREEK LAMB BURGER SALAD  |  24
grilled lamb burger, greek feta, tomato, cucumbers, olives, pickled onions,
lemon dressing

VEGAN SPINACH SALAD  |  21
baby spinach, quinoa, pomegranate, avocado, apples, scallions, cilantro, spiced glazed pecans, lemon mizo vinagrette add: impossible patty $8

WAGYU WEDGE SALAD  |  27
wagyu beef, butter lettuce, tomato, cucumbers, bacon, crumbled blue cheese,
scallions, house buttermilk-dill dressing

CRISPY CHICKEN CAESAR SALAD  |  23
crispy chicken, lettuce, roasted tomato, moroccan spice, shaved parmesan,
croutons, caesar dressing

HOUSE-MADE FAHAFEL BURGER SALAD  |  21
falafel patty, lettuce, cucumber, tomato, olives, hummus, greek feta, pickled onions,
tahini dressing

HOUSE COBB SALAD  |  18
lettuce, avocado, tomato, pickled onions, hard boiled egg, olives, cucumber, bacon,
crumbled blue cheese, scallion, house buttermilk-dill add: crispy chicken $6 prime burger $8 turkey $6 wagyu $13

CHICKEN & SANDWICHES

CRISPY CHICKEN SANDWICH  |  23
crispy chicken, buttermilk coleslaw, cilantro, lemon lime, spicy mayo, korean bbq

BAZA GRILLED CHICKEN SANDWICH  |  23
cajun grilled chicken breast, avocado, salsa verde, bacon,
pepper jack cheese, cilantro, fresh lime, pico de gallo, chipotle mayo

PBR BATTERED HOKI SANDWICH  |  23
PBR battered hoki, lemon pepper aioli, buttermilk coleslaw, parsley, fresh lemon

THE VEGAN NASHVILLE HOT  |  21
breaded portobello, nashville hot sauce, coleslaw, pickles, on a vegan bun

FRIES & RINGS

Served with a house sauce of your choice

IDAHO FRIES  |  11
SWEET POTATO FRIES  |  12
HOMEMADE ONION RINGS  |  12

HOUSE SAUCES  |  2
SPECIAL SAUCE CHIPOTLE MAYO
TEXAS BBQ CREAMY HORSE RADISH SALSA VERDE TRUFFLE MAYO
BUTTERMILK DILL KOREAN BBQ BLUE CHEESE

SIDES

HOUSE SALAD  |  8
lettuce, tomato, cucumber, pickled onions, house vinaigrette

TERIYAKI BROCCOLI  |  13
ginger, garlic, scallion

BUTTERMILK COLESLAW  |  8
with a kosher dill pickle

CAESAR SALAD  |  10
lettuce, shaved parmesan, croutons, caesar dressing

GREEK SALAD  |  10
tomato, cucumber, pickled onions, olives, feta, lemon dressing

TAKE AWAY AVAILABLE

PRICES DISPLAYED ARE SUBJECT TO PREVAILING GST AND 10% SERVICE CHARGE
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY
CONSUMING RAW AND UNDERCOOKED MEATS, POULTRY, SEAFOOD & SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF A FOODBORNE ILLNESS

MAKE ANY BURGER IMPOSSIBLE FOR AN ADDITIONAL $8 / ALL OF OUR BURGERS ARE COOKED TO A MEDIUM TEMPERATURE / GLUTEN-FREE BUN AVAILABLE $1 / VEGAN BUN AVAILABLE $3
### CRAFT BEER ON TAP | 17

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Origin</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td>BROOKLYN LAGER</td>
<td>BROOKLYN, USA</td>
<td>5.2</td>
</tr>
<tr>
<td>KONA LONGBOARD LAGER</td>
<td>HAWAI, USA</td>
<td>4.6</td>
</tr>
<tr>
<td>LOST COAST REVENANT IPA</td>
<td>CALIFORNIA, USA</td>
<td>7.0</td>
</tr>
<tr>
<td>SIERRA NEVADA PALE ALE</td>
<td>CALIFORNIA, USA</td>
<td>5.6</td>
</tr>
<tr>
<td>SINGAPORE BLONDE ALE</td>
<td>SINGAPORE</td>
<td>4.5</td>
</tr>
<tr>
<td>LOAST COAST PEANUT BUTTER CHOCOLATE MILK STOUT</td>
<td>CALIFORNIA, USA</td>
<td>5.6</td>
</tr>
<tr>
<td>SWEETWATER 420 PALE ALE</td>
<td>GEORGIA, USA</td>
<td>5.7</td>
</tr>
<tr>
<td>4 PINES PACIFIC ALE</td>
<td>AUSTRALIA</td>
<td>3.5</td>
</tr>
<tr>
<td>SWEETWATER HOP HASH SESSION IPA</td>
<td>GEORGIA, USA</td>
<td>4.2</td>
</tr>
<tr>
<td>KONA BIG WAVE GOLDEN ALE</td>
<td>HAWAI, USA</td>
<td>4.4</td>
</tr>
<tr>
<td>LOST COAST SHARKINATOR WHEAT</td>
<td>CALIFORNIA, USA</td>
<td>4.8</td>
</tr>
<tr>
<td>NORTH COAST OLD RASPUTIN STOUT</td>
<td>CALIFORNIA, USA</td>
<td>9.0</td>
</tr>
</tbody>
</table>

### CRAFT BOTTLES | 14

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Origin</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td>NORTH COAST SCRIMSHAW PILSNER</td>
<td>CALIFORNIA, USA</td>
<td>4.7</td>
</tr>
<tr>
<td>STONE AND WOOD PACIFIC ALE</td>
<td>AUSTRALIA</td>
<td>4.4</td>
</tr>
<tr>
<td>PARROTDOG RIFLEMAN XPA</td>
<td>WELLINGTON, NZ</td>
<td>4.5</td>
</tr>
<tr>
<td>BRIDGE ROAD BEECHY SUMMER ALE</td>
<td>AUSTRALIA</td>
<td>4.4</td>
</tr>
<tr>
<td>LOST COAST 8 BALL STOUT</td>
<td>CALIFORNIA, USA</td>
<td>5.8</td>
</tr>
<tr>
<td>LA CHOUETTE CIDER</td>
<td>FRANCE</td>
<td>4.5</td>
</tr>
<tr>
<td>DRAKES HEEF</td>
<td>CALIFORNIA, USA</td>
<td>4.9</td>
</tr>
</tbody>
</table>

### OLD SCHOOL & MEXICAN BEERS | 12

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>BUDWEISER</td>
<td></td>
</tr>
<tr>
<td>CORONA</td>
<td></td>
</tr>
<tr>
<td>HEINEKEN</td>
<td></td>
</tr>
<tr>
<td>PABST BLUE RIBBON</td>
<td></td>
</tr>
</tbody>
</table>

### HOUSE WINE

<table>
<thead>
<tr>
<th>Type</th>
<th>White</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>SANTA HELENA CHARDONNAY</td>
<td>CHILE</td>
<td></td>
</tr>
<tr>
<td>ERRAZURIZ, SAUVIGNON BLANC</td>
<td>CHILE</td>
<td></td>
</tr>
<tr>
<td>TRAPICHE MALBEC</td>
<td>ARGENTINA</td>
<td></td>
</tr>
<tr>
<td>RAWSON’S RETREAT, SHIRAZ CABERNET</td>
<td>AUSTRALIA</td>
<td></td>
</tr>
<tr>
<td>JAS DES VIGNES ROSE 2018</td>
<td>FRANCE</td>
<td></td>
</tr>
<tr>
<td>SORI DEI FIORI CUVEE MOSCATO D’ASTI</td>
<td>ITALY</td>
<td></td>
</tr>
</tbody>
</table>