

# TO GO MENU

DAILY 12PM – 6 PM

## starters

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### ARUGULA SALAD

White balsamic and olive oil dressing, seasonal fruit, shaved red onion, parmesan, candied pecans **\$14**

### CAESAR SALAD

Chopped romaine, double smoked bacon, Grana Padano Parmesan, fried capers, herb croutons, roasted garlic dressing **\$14**

## shareables

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### CRAZY FRIES

House cut potatoes tossed in roasted garlic butter, parsley, lemon, side garlic aioli **\$11**

### GRILLED ARTICHOKE DIP

Sautéed leek, grilled artichokes, white wine, asiago cheese, bread, crackers **\$21**

### GLAZED RIBS

11-hour sous vide pork ribs, dry spice rub, honey balsamic Dijon glaze, roasted garlic puree **\$18**

### CHICKEN WINGS

Salt and pepper wings, roasted garlic puree, grilled lemon, Calabrian chili peppers **\$17**

### OLIVES & FLATBREAD

House blend with rosemary and lemon, fresh baked flatbread **\$11**

## burgers and sandwiches

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### BEEF AND CHEDDAR BURGER

7oz burger, lettuce, vine ripe tomato, pickled onion, pickle, aged white cheddar, chipotle aioli, sesame brioche bun, house cut fries **\$19**

Add to your burger:

Bacon **\$2** Caramelized onions **\$2** Mushrooms **\$2**

### LAMB BURGER

Dijon mayo, goat feta, pickled onion, tomato, baby kale, onion bun **\$22**

### CRISPY CHICKEN SANDWICH

House breaded chicken, coleslaw, ripe tomato, pickled onion, avocado cream, chipotle aioli, artisan focaccia bun, house cut fries **\$19**

### STEAK SANDWICH

6oz striploin, fresh focaccia, arugula & tomato salad, garlic butter, caramelized onion, house cut fries, garlic aioli **\$26**

### FORNO ROASTED VEGETARIAN SANDWICH

Olive tapenade, roasted peppers & onions, arugula, raclette cheese, house cut fries **\$18**

### CHILI PRAWN TACOS

Avocado sour cream, shaved cabbage, pickled onion, Valentina hot sauce, chipotle aioli, cilantro, soft flour tortillas **\$18**

**Alcoholic Beverages To-Go also available**  
**Please ask for details**

**smack**  
CRAZY GOOD FOOD  
**DAB**

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## plant life

### FORNO ROASTED VEGETABLE SALAD

Mixed greens, quinoa, sunflower seeds, radish, cashew poppy seed dressing \$16

### YAM TACO

Garlic aioli, roasted corn salsa, pickled carrot, jalapeno, cilantro, flour tortilla \$16

### VEGAN FARRO BOWL

BC mushrooms, kale chickpea, tomato jam, pumpkin seeds, tofu \$26

## pizza's

### FUNGI

Truffle cream, ground bacon, red onion, oyster and crimini mushroom, fresh herbs

**Starter \$15 / Full \$18**

### CREAMY CHICKEN CLUB

Chicken breast, forno roasted corn, bacon, cherry tomato, green onion, chipotle aioli

**Starter \$18 / Full \$21**

### MARGHERITA

Basil and foir di latte cheese

**Starter \$13 / Full \$16**

### PROSCIUTTO

Prosciutto, cherry tomato, arugula, Grana Padano Parmesan

**Starter \$17 / Full \$20**

### PEPPERONI

Two rivers artisan pepperoni, crushed oregano

**Starter \$16 / Full \$19**

## entrees

### FETTUCINI BOLOGNESE

House blend of pork, beef and veal. Fresh pasta, Grana Padano Parmesan, basil

**Starter \$18 / Main \$26**

### TRUFFLE SPAGHETTI AND MEATBALLS

Fresh pasta, black truffle sauce, meatballs, whipped ricotta

**Starter \$19 / Main \$28**

### STEELHEAD

Celeriac nage, beluga lentil, roasted radish, grilled artichoke, arugula pistou \$33

## dessert

### VANILLA CHEESECAKE

With fresh seasonal fruit \$9

### GERMAN CHOCOLATE CAKE

Whisky caramel, fresh cream \$9

### VANILLA CREAM PUFFS

Hot fudge sauce, fresh berries \$9

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