

DINNER

Served From 5:00 pm to 10:00 pm

– SMALL PLATES –

CAJUN SWEET POTATO FRIES | 10

Sriracha Aioli

HOUSE MADE FOCCACIA | 7

Warmed Focaccia, Herbs, Olive Oil,
Hummus, Balsamic Vinegar

MEAT LOVERS CALABRESE | 15

Sausage, Ham, Calabrese, Cheese,
Caramelized Onion, Sundried
Tomato Spread

SPINACH ARTICHOKE FLATBREAD | 15

Spinach & Artichoke Spread,
Cheese, Roasted Peppers, Sundried
Tomatoes, Lemon, Arugula

SESAME TUNA BOWL | 14

Albacore Tuna, Tempura Yam,
Avocado, Spinach Gomaes,
Sake Sesame Dressing

CAULIFLOWER POPCORN | 13

Arugula, Hummus, Warm Olives

CHICKEN WINGS | 14.5

Lightly Breaded Free Run Chicken
Wings, Crudit , Buttermilk Ranch
Choice of: Hot, Chipotle BBQ,
Honey Garlic, Salt & Pepper,
Thai Chili Lime, Hot Honey, or
Lemon Pepper

LOUNGE NACHOS | 15.5

House Cut Corn Tortillas, Peppers,
Olives, Tomatoes, Jalape os, Green
Onion, Jack Cheese, Sour Cream &
Salsa Verde Drizzle, Fresh Cilantro

Add Half a Chunked Avocado | 4.5

Add Cajun Chicken | 6

Add Blackened Beef | 6

– SOUP & SALADS –

WHISKEY FRENCH ONION | 10

Baked French Onion, Red Wine Infused Cheese, House Focaccia,

BUFFALO COBB SALAD | 19

Buttermilk Fried Chicken Thigh, Egg, Roasted Corn, Bacon, Sundried Tomatoes,
Blue Cheese, Cucumbers, Candied Almonds, Creamy Parmesan Dressing

GRILLED CHICKEN KALE CAESAR | 17

Kale, Romaine, Crispy Capers, Rye Croutons, Bacon, Avocado,
Parmesan Dressing, Cajun Chicken Breast

QUINOA | 14

Mixed Greens, Quinoa, Cucumbers, Smashed Avocado,
Roasted Corn, Roasted Yams, Candied Almonds, Pumpkin Seeds,
Dried Cranberries, Goat Cheese, Soy Ginger Dressing

RAINFOREST GREENS | 9

Mixed Greens, Pumpkins Seeds, Roasted Yams, Cucumber,
Heirloom Tomatoes, Dried Cranberries, Honey Balsamic

– COMFORT –

TOFINO GREEK BOWL | 18

Warm Quinoa, Hummus, Chopped Greek
Salad, Spiced Chickpeas, Lemon Dressed
Arugula, Avocado, Olives, Feta,
Warm Focaccia

BUTTERNUT SQUASH RAVIOLI | 19

Rose Sauce, Kale, Parmesan,
Spiced Almonds, Warm Focaccia

CHICKEN & SAUSAGE PENNE | 23

Chicken, Chorizo Sausage, Grape Tomato,
Sundried Tomato Pesto, Parmesan,
Warm Focaccia

TOFINO BRAISED BEEF | 28

Tofino Kelp Stout, Pan Yorkie,
Compound Herb Butter, Garlic Potato,
Saut ed Kale & Carrots

LEMON CHICKEN PARM | 25

Pan Seared, Marinara, Lemon Dressing,
Mozzarella, Parmesan, Fettuccini Alfredo

– BURGERS –

ANGUS BEEF | 16*

Angus Beef, Brioche Bun,
Grainy Mustard Mayonnaise, Black
Pepper Ketchup, Lettuce, Tomato,
Red Onion, Pickle

SRIRACHA CHICKEN | 16*

Buttermilk Fried Buffalo Chicken Thigh,
Brioche Bun, Sriracha Mayonnaise,
Lettuce, Tomato, Red Onion, Pickle

SEARED TUNA | 17*

Pacific Albacore Tuna, Brioche Bun,
Tempura Yam, Asian Slaw, Avocado,
Pickled Ginger Mayonnaise

CHUPACABRA | 18*

Cajun Spiced Angus Beef, Brioche Bun,
Havarti, Bacon, Onion Rings, Jalape os,
Lettuce, Tomato, Sriracha Mayonnaise

VEGGIE ENCHILADAS | 15*

Corn Tortillas, Stuffed with Peppers,
Onions, Roasted Corn, Black Beans.
Topped with Salsa Verde, Cheese, Spicy
Tomato Sauce, Sour Cream, Cilantro

Parties of 6 or more will be subject to
an automatic 18% gratuity

Menu Items and Prices Subject to Change Without Notice

*Served with Fries or Mixed Greens Salad