

LIGHTER FARE

CHILLED WHITE GAZPACHO - \$8

creamy soup with marcona almonds, garlic, extra virgin olive oil; finished with red grapes and a sherry reduction

GOAT CHEESE & ROASTED BEETS - \$11

“fossil creek farms” goat cheese paired with roasted beets, frisée, watercress and pomegranate drizzle

WARM PRETZELS - \$7

soft pretzels served warm with our cheddar beer dipping sauce and whole grain mustard

TUNA BITES* - \$11

citrus infused tuna with avocado, grapefruit, charred green onions served with tempura sesame nori chips

SHORT RIB LOADED YORKSHIRES - \$8 / 2 or \$15 / 4

slider-sized pop-over style puddings, stuffed with braised short ribs and stilton blue cheese

BAR SNACK ENSEMBLE - \$8

crispy pork tidbits in cherry glaze, warm pretzel with cheddar-beer dip, chef's savory popcorn creation of the day

SALADS AND SUCH

ICEBERG SLICE - \$8

cross-section of iceberg lettuce topped with stilton blue cheese, spiced walnuts and candied cherry tomatoes; tossed in a buttermilk dressing with pancetta crumbles

TOGARASHI-SEARED TUNA SALAD* - \$15

spice & citrus-crusting tuna loin, mixed organic greens pickled ginger, cucumber, watermelon, soy caramel vinaigrette

ORGANIC GREENS WITH CHICKEN* - \$13

salad of frisée, arugula and watercress, grilled baby pears and humboldt fog cheese tossed in a preserved lemon and herb dressing served with crispy chicken thighs

ROCK SHRIMP WITH GRAPEFRUIT & FENNEL* - \$14

crunchy shrimp, mixed organic greens, shaved fennel, ruby grapefruit avocado, toasted hazelnuts with boutique orange blossom vinaigrette

WHOLE LEAF CAESAR WITH CHICKEN - \$11

traditional whole leaf caesar, parmesan shards, soda bread croutons, topped with grilled herbed chicken

STEAK & EGG SALAD* - \$16

grilled skirt steak, mixed organic greens, pickled red onion, dressed in a warm basil pancetta dressing, completed with a soft poached egg and blue cheese

* Written information regarding the safety of this item is available upon request since it may be served raw or undercooked.

SANDWICHES & BURGERS

GRILLED CHICKEN SALAD - \$12

diced roasted chicken with walnuts, red grapes and tarragon yogurt dressing
on cranberry-walnut bread

“FULL SCOTTISH” BREAKFAST SANDWICH* - \$13

thick-cut bacon, shaved pork loin, fried egg, arugula, roasted tomato, portabella mushroom
surrounded by a scottish potato cake

BRITTLEBUSH BURGER - ANGUS OR BUFFALO* \$14

(choice of cheese + 1 additional topping)
fried egg, poblano peppers, avocado, mushrooms, pickled red onion, bacon — \$1 ea.

SLIDER SAMPLER* - \$14

try one of each of our burgers: buffalo with stilton & pickled red onion, angus with
sautéed mushroom & swiss cheese and lamb with roasted peppers & goat cheese

TANDOORI CHICKEN - \$14

red curry & yogurt glaze chicken breast, mango chutney, served on warm house-made flatbread
with belgian endive, sierra nevada goats milk cheddar cheese, cucumber mint salad

PORK & CHEESE - \$12

cherry-glazed pork, aged dry jack cheese and watercress on toasted cranberry-walnut bread

ENTRÉE OFFERINGS

“PIPER’S ALE” FISH AND CHIPS - \$13

beer-battered haddock fillet, served with caper and malt vinegar aioli

MAC & CHEESE WITH A TWIST - \$16

lobster claw, sharp scottish cheddar, roasted tomato, finished with goat cheese-panko crust
and crunchy rock shrimp

ORGANIC SCOTTISH SALMON* - \$15

grilled salmon fillet, mixed sweet peppers, olives, capers

SHORT RIB “TACOS” - \$14

slow-braised beef short rib, pickled red onion & jicama slaw, cheddar goat cheese
served with warm scottish potato cakes

PLOUGHMAN’S/GOLFERS LUNCH - \$14

shaved roasted pork loin, country pâté hard boiled egg, housemade chutney and
stilton blue cheese with crusty bread

SIDES

SWEET POTATO FRIES – FRENCH FRIES – \$5

ONION RINGS – POLENTA TOTS (served with custom aioli) – SEASONAL FRUIT – \$6

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