



day menu
11:30am - 9:30pm

SUSHI /

Shiitake Mushroom Roll 12 (VG)
shiitake mushrooms, kinoko sauce,
toasted black sesame seeds

Spicy Tuna Roll 14
ahi tuna, scallion, cucumber

California Roll 14
blue crab, sesame seeds, avocado,
cucumber, tobiko, yuzu mayonnaise

Sushi Combo Plate 21
shrimp nigiri, salmon nigiri &
california roll

SHARED PLATES /

Trio 10
selection of olives, spiced almonds,
crackerjacks

Guacamole & Salsa (VG) 11
tortilla chips

Edamame Hummus (VG) 13
market vegetables, grilled pita bread

Chicken Wing Bar 14
baker's dozen / lucky 13
PICK / buffalo, korean bbq
ONE / lemon & pepper

**Cured Meat & Artisan
Cheese Board 21**
grainy mustard, pickled vegetables,
tomatoes & fig relish

FLATBREAD /

Margherita 11
roma tomatoes, fior di latte, basil

BC Back Country 13
chorizo sausage, pepperoni,

(GF)=GLUTEN FREE (VG)=VEGAN (CN)=CONTAINS NUTS

*consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.

SALAD /

Caesar 12
romaine, grana padano, croutons,
house dressing

Farmers Market Salad 13
goat cheese, granny smith apples,
radish, spiced almonds, cranberries,
champagne vinaigrette

Lemon Chicken 14
greens, hemp hearts, chickpeas,
avocado & lemon vinaigrette

PANINI PRESS /

Avocado Toast 15 (VG)
whole wheat, serrano chiles,
green salad & house chips

Grilled Cheese 15
gruyère, aged cheddar, cheesy truffle
bread, green salad & house chips

Roasted Turkey 16
horseradish cream, cranberry jam,
green salad & house chips

Pressed Charcuterie Sandwich 17
spiced soppressata, salami, aged
provolone, green salad & house chips

SWEETS /

Warm Vanilla Donuts 9
chocolate fudge sauce

Cookies And Hot Cocoa 6
chocolate chunk cookies,
dark chocolate brewed

