



# FOR THE BELLY

## START + SHARE

- CAVIAR BUMP** 15  
2g ostra caviar, crème fraiche, chive
- CHICKEN WINGS** 17  
48hr pickle brined wings. Choice of: buffalo, black garlic, smokey bbq  
Side of slaw
- SPICY TUNA TOSTADAS** 18  
Ahi tuna, avocado, cucumber, bang bang sauce, chili garlic,  
soy sauce, pickled red onions, sesame seed, micro cilantro
- JALAPENO POPPER EGGROLL** 15  
Light and delicious, bang bang sauce
- TAVERN NACHOS** 18  
Poblano queso, refried black beans, pico de gallo, salsa  
verde, salsa ranchero, guacamole, sour cream, cilantro  
add chorizo verde 5, adobo chicken 6, short rib 7, pulled pork 7
- BAVARIAN PRETZEL** 16  
Baked to order with poblano queso and stone ground  
mustard
- BEET CAPRESE** 18  
Pickled beets, fresh mozzarella, orange, grape tomato,  
balsamic, micro basil
- SHOTGUN SHRIMP TAQUITOS** 17  
Blackened shrimp taquitos, topped with bang bang sauce,  
pico de gallo, guacamole
- SPINACH ARTICHOKE DIP** 18  
Artichoke heart, jalapeno, mozzarella, parmesan, cherry  
tomato, pangrattato, with yellow corn chips
- EDAMAME** 13  
Chili garlic soy sauce, sesame, crispy garlic, togarashi
- BRUSSEL SPROUTS** 15  
65-degree egg, jalapeno crema, parmesan, bacon bits
- BLISTERED SHISHITO PEPPERS** 16  
Elote style crema, charred corn, queso fresco, parmesan,  
cilantro, tajin
- KOREAN BBQ BAO BUNS** 16  
Steam bao bun, KBBQ short rib, cucumber, pickled carrot,  
kimchi, sesame, chive

## LEAFY THINGS

Salad Add on: grilled chicken 7, grilled shrimp 9, salmon 12

- CAESAR SALAD** 16  
Shredded Romaine, pangrattato, 18-month aged parmesan,  
toasted fennel, anchovy, kefir Caesar dressing  
wrap it up + 2, served with fries
- CHARRED WEDGE SALAD** 17  
Split romaine, cherry tomato, red onion, applewood smoke bacon,  
dill, house made croutons, blue cheese dressing
- CHINESE CHICKEN SALAD (CV)** 21  
romaine, napa and red cabbage, grilled chicken,  
shredded carrot, scallions, cilantro, mandarin orange,  
toasted sesame, salted cashew with sesame ginger dressing

(CV) - Can be made vegan

## TACOS

All tacos are made with yellow masa and pressed in house.  
Served with chips and salsa

- FISH TACOS** 19  
Blackened or achiotte beer-battered cod, jalapeno crema,  
cabbage slaw, pico de gallo, fresh corn
- ADOBO CHICKEN TACOS** 18  
Adobo chicken, jalapeno crema, cabbage slaw, pickled  
red onion, queso fresco
- GRINGO TACOS** 18  
seasoned ground beef chuck, romaine, shredded cheddar  
jack, pico de gallo

## SIDES

- SKIN-ON FRIES** 8  
Ketchup
- GARLIC CILANTRO FRIES** 9  
Ketchup
- TRUFFLE PARMESAN FRIES** 12  
Ketchup
- ASPARAGUS** 11  
Citrus sauteed asparagus, creme blanc

## HANDHELDS

Our burgers are a 1/3 lb premium blend of Snake River Farms  
wagyu and Double R Ranch chuck beef. Served with fries or side  
salad. Upgrade fries to truffle parm 3, garlic cilantro 2  
Sub Impossible Patty 2  
Add on: Fried Egg 3, Avocado 4, Bacon 5, Cheese 2

- Sg/Db
- CIRCLE CITY BURGER** 22/27  
SRF wagyu patty, white cheddar, red onion jam,  
garlic rosemary aioli, tomato, baby rocket,  
on brioche
- TAVERN BURGER** 20/26  
SRF wagyu patty, cheddar cheese, burger sauce,  
grilled white onion, tomato, pickle, shredded lettuce,  
on brioche
- BACKYARD BBQ BURGER** 21/27  
SRF wagyu patty, applewood smoked bacon,  
cheddar, fried onions, smokey BBQ sauce,  
comeback slaw, on brioche
- LAMB BURGER** 23/28  
Grass fed lamb patty, roasted piquillo pepper  
tzatziki, feta cheese, baby rocket, tomato, cucumber,  
on brioche
- THE JACK SPARROW** 23  
Pulled pork, pepperjack cheese, pineapple relish,  
comeback slaw, rum sauce, on brioche
- CRISPY CHICKEN SANDWICH** 22  
Pickled brined fried chicken, provolone, calabrian chili slaw,  
pickles, pesto, on brioche
- CHICKEN PESTO SANDWICH** 22  
Shredded chicken, provolone, walnut pesto, baby rocket,  
tomato, garlic and rosemary aioli, on ciabatta
- ARGENTINIAN STEAK SANDWICH** 29  
Grilled hanger steak, provolone, baby rocket, cherry tomato,  
pickled red onion, garlic and rosemary aioli,  
traditional chimichurri, on ciabatta
- MISO BUTTER GRILLED CHEESE** 20  
Miso compound butter with basil and cilantro, cheddar,  
aged provolone and hot honey drizzle, on sourdough  
add chorizo verde 5, adobo chicken 6, short rib 7, pulled pork 7

## FLATBREADS

- BBQ CHICKEN** 22  
Chicken, smokey bbq sauce, mozzarella, red onion, cilantro
  - FENNEL SAUSAGE** 22  
Fennel sausage, garlic and rosemary white sauce,  
fresh jalapeno
  - PESTO CAPRESE** 21  
Walnut pesto, mozzarella, shaved parmesan, roasted  
tomato bruschetta, fresh arugula, aged balsamic
  - MARGHERITA** 19  
Mozzarella, pecorino, basil, olive oil
  - LOADED PEPPERONI** 21  
Simple and stacked
  - SWEET PIG** 22  
Roasted pulled pork, bbq sauce, mozzarella, caramelized  
pineapple, pickled red onion, pineapple rum sauce, cilantro
- Flatbread Add on: bacon 5, pickled fresno chilis 3, calabrian  
chili 4, prosciutto 7, fennel sausage 6

## YOUNG GUESTS

10 or younger  
Fries or fresh fruit

- RIGATONI WITH MARINARA OR BUTTER SAUCE** 14
- PLAIN CHEESE BURGER** 14
- GRILLED CHEESE** 14
- CHEESE FLAT BREAD** 14
- PEPPERONI FLAT BREAD** 16
- CHICKEN TENDERS** 14

## \$17 LUNCH SPECIALS

Available Mon-Thurs 11am-2pm  
Served with Fries or Side Salad

- 1/2 CHICKEN PESTO SANDWICH**
- 1/2 MISO BUTTER GRILLED CHEESE**
- ADOBO CHICKEN TACOS (as listed)**
- 1/2 MARGARITA FLATBREAD**
- 1/2 PEPPERONI FLATBREAD**
- RIGATONI ALLA VODKA (as listed)**

## HOUSE SPECIALTIES

- DRY-AGED RIBEYE** MP  
28 day dry-aged ribeye and option of:  
1. duck fat fries with parisian style mushroom  
au poivre sauce  
2. farmers greens, mashed potatoes, mushroom au poivre
- BUTTERFLIED BRANZINO** 39  
Branzino alla plancha, red pepper tzatziki,  
mediterranean salad
- PORK RIBEYE** 35  
All natural bone-in pork ribeye, pineapple chutney,  
mashed potatoes, farmers greens
- BRAISED SHORT RIB** 29  
Slow braised short rib, veloute sauce, farmers greens,  
country mashed potatoes
- PAN SEARED NORWEGIAN SALMON** 29  
Caperberry creme blanc, farmers greens,  
country mashed potatoes
- PAPPARDELLE BOLOGNESE** 27  
Beef and pork bolognese, parmesan, rustic garlic toast
- FISH N' CHIPS** 26  
Achiote beer battered cod, homemade pickles,  
and citrus tartar with hand cut fries and comeback slaw
- WILD MUSHROOM RISOTTO** 23  
Creamy and decadent, maitake mushroom,  
summer truffle zest
- SPICY RIGATONI ALA VODKA** 22  
Topped with fresh parmesan and garlic basil olive oil with  
rustic garlic toast "until we're out"  
Add burrata ball 6, chorizo verde 5, short rib 7, fennel sausage 6

## SOMETHING SWEET

- FRESH BEIGNETS** 16  
Powdered sugar, chocolate ganache
- 4 LAYER CHOCOLATE CAKE** 16  
Milk + dark chocolate, ganache, powdered sugar,  
sea salt caramel

## COFFEE & TEA

- DARKSIDE OF THE MOONGOAT** 7  
Served by the cup with 2 complimentary refills
- TEA ASSORTMENT** 7  
Early Grey, Blueberry Merlot, Chamomile Citron,  
English Breakfast

## N/A BEVERAGES

- SODAS** 4.5  
Coke, Diet Coke, Coke Zero, Sprite, Root Beer, Lemonade,  
Ginger Ale, Cranberry Juice, Iced Tea
- FRESH SQUEEZED ORANGE JUICE** 7
- MONSTER AND ZERO SUGAR MONSTER** 7
- SARATOGA FLAT OR SPARKLING WATER 750ML** 7

Consuming raw or undercooked foods may increase your risk of foodborne illness. Food allergy warning:  
our food may contain known allergens such as; peanut, dairy, egg and shellfish products. Please ask your server if you have any concerns.  
A 20% gratuity is added for parties of 6 or more. Large parties may split the bill a maximum of 2 credit cards.

General Manager: Hitesh Ambalal, Bar Director: John Rowland, Executive Chef: Angel Garcia



# FOR THE SOUL

## CIRCLE CITY SIGNATURES

<b>THE 1847 – SERVED WITH A TAKE HOME FLASK</b>	<b>22</b>
Courvoisier VS, Ron Zacapa Rum, Oleo Saccharum, hickory smoke	
<b>SPICY MARGARITA</b>	<b>17</b>
Fresno chili infused tequila, pineapple citrus, Grand Marnier, agave, spiced rim	
<b>JALAPENO BASIL MARGARITA</b>	<b>17</b>
Union mezcal, fresh basil, jalapeno, lime, agave, spiced rim	
<b>HUGO</b>	<b>16</b>
Empress gin, elderflower, lime, mint simple, prosecco	
<b>HONEY BEE</b>	<b>18</b>
Volcan blanco, lemon, honey-ginger simple, bitters	
<b>MONKEYPOD MAI TAI</b>	<b>17</b>
Light rum, whalers black rum, orgeat, lime, bitters, toasted liliko'i foam	
<b>IT'S A MULE</b>	<b>16</b>
Titos vodka, lime, rosemary simple, ginger beer	
<b>TOASTED SOUR</b>	<b>18</b>
Basil Hayden toast, lemon, brown sugar, egg foam	
<b>CHELSEA NEGRONI</b>	<b>18</b>
Fords gin, Campari, martini rubino, tempus fugit, sour cherry	
<b>THE MARBLE QUEEN</b>	<b>18</b>
El Tesoro blanco, coconut, lime, agave	
<b>CALI PEARADISE</b>	<b>17</b>
Ketel One vodka, prickly pear, lemon, fizzy water	
<b>CUCUMBER ELIXIR</b>	<b>17</b>
Grey Goose vodka, cucumber citrus, mint simple	
<b>APPLE CRISP</b>	<b>17</b>
Crown apple, lemon, brown sugar, apple cider	

## ZERO-PROOF COCKTAILS

<b>PINK PONY CLUB</b>	<b>16</b>
Ritual zero-proof Tequila, watermelon, lime, agave, soda water, Tajin rim	
<b>BOTANICAL BLOOM</b>	<b>15</b>
Elderflower, lemon juice, green tea, orange blossom, cucumber, soda water	

## BRUNCH COCKTAILS

<b>ALL-DAY BLOODY MARY</b>	<b>17</b>
Grey Goose vodka, john's secret mary mix, seasonal dressing	
<b>SEASONAL BELLINI</b>	<b>14</b>
White peach, prosecco, Rosewater,	
<b>PALOMA</b>	<b>16</b>
El Charro Reposado, melogold grapefruit, fresh lime, hot honey	
<b>APEROL SPRITZ</b>	<b>16</b>
Prosecco, Aperol, soda ... light and refreshing.	
<b>ESPRESSO MARTINI 2.0</b>	<b>18</b>
Meili Vodka, fresh pressed espresso, Cantera coffee liqueur, Licor 43, smoked sea salt, shaved chocolate	
<b>FRENCH 75</b>	<b>16</b>
Empress Gin, lemon juice, simple syrup, prosecco	
<b>CLASSIC MIMOSA</b>	<b>14</b>
Choice of fresh pressed orange juice, watermelon, strawberry, peach, mango, hibiscus, raspberry	

## THE OLD FASHIONED

<b>THE PERFECT OLD FASHIONED</b>	<b>18</b>
Buffalo Trace bourbon, triple bitters, simple, luxardo, pinch of ocean	
<b>SMOKING GUN</b>	<b>18</b>
Bulliet Rye, rosemary and brown sugar simple, walnut bitters, torched rosemary and orange, smoked	
<b>BLUE EYED DOE</b>	<b>18</b>
Balcones Baby Blue Bourbon, simple, aromatic and peach bitters	
<b>BANANAS FOSTER OLD FASHIONED</b>	<b>18</b>
basil hayden, bacardi, banana liqueur, brown sugar simple, walnut bitters, charred banana	
<b>HOGS HIGH OLD FASHIONED</b>	<b>18</b>
Whistlepig Piggybank rye, smoked maple, orange and walnut bitters	
<b>JAPANESE OLD FASHIONED</b>	<b>18</b>
Kikori Japanese bourbon, honey and ginger simple, orange and lemon bitters	

## THE MARTINI

<b>NOT YOUR AVERAGE COSMO</b>	<b>18</b>
Ketel One vodka, elderflower, white cranberry, lime	
<b>DIRTY BIHHH MARTINI</b>	<b>18</b>
Ketel One Vodka, lots of olive brine	
<b>PEACEFUL DREAM</b>	<b>17</b>
Weber Ranch vodka, elderflower, pomegranate, lemon, rosemary simple, bitters	
<b>ESPRESSO MARTINI</b>	<b>18</b>
Haku Vodka, cantera negra, vanilla, chilled pressed espresso	
<b>MAN-TINI (MANHATTAN)</b>	<b>17</b>
Bulliet bonded, carpano antica vermouth, ango bitters	

## ON TAP

<b>CIRCLE CITY BLONDE</b>	<b>8</b>
Blonde Ale - 5.2%	
<b>CIRCLE CITY RED ALE</b>	<b>8</b>
Irish Red Ale - 5.5%	
<b>LEFT COAST: TRESTLES IPA</b>	<b>9.5</b>
American India Pale Ale - 6.8%	
<b>GARAGE: BLOOD ORANGE HEF</b>	<b>9</b>
Wheat Ale - 5.5%	

PLEASE ASK YOUR SERVER WHICH ROTATING TAPS WE ARE CURRENTLY OFFERING

## BY THE CAN

<b>COORS LIGHT</b>	<b>6.5</b>
American-Style Light Lager - 4.2%	
<b>MICHELOB ULTRA</b>	<b>6.5</b>
American-Style Light Lager - 4.2%	
<b>FIRESTONE WALKER 805</b>	<b>7</b>
Blonde Ale - 4.7%	
<b>MODELO ESPECIAL</b>	<b>7</b>
Mexican Pilsner-Style Lager - 4.4%	
<b>BREWERY X HUCKLEBERRY SELTZER</b>	<b>8.5</b>
hard seltzer - real fruit - 5%	
<b>BREWERY X BAJA SIPPER SELTZER</b>	<b>8.5</b>
hard seltzer - pineapple, mango, lime - 5%	
<b>-196 LEMON SELTZER</b>	<b>8</b>
Vodka Seltzer - 5.5%	
<b>-196 PEACH SELTZER</b>	<b>8</b>
Vodka Seltzer - 5.5%	
<b>-196 STRAWBERRY SELTZER</b>	<b>8</b>
Vodka Seltzer - 5.5%	
<b>N/A ELYSIAN SPACE DUST</b>	<b>7</b>
non-alcoholic IPA	
<b>MICHELOB ULTRA ZERO</b>	<b>6.5</b>
non - alcoholic	

## BUBBLES

<b>CHANDON GARDEN SPRITZ 187ML</b>	<b>22</b>
<b>CHANDON BRUT ROSE 187ML</b>	<b>22</b>
<b>MOET IMPERIAL 375ML</b>	<b>75</b>
<b>MIONETTO, PROSECCO DOC</b>	<b>13/49</b>

## REDS

<b>2022 JOSEPH PHELPS</b>	<b>145</b>
Cabernet Sauvignon, Napa Valley	
<b>2022 JOSEPH PHELPS</b>	<b>115</b>
Pinot Noir, Napa Valley	
<b>2023 TERRAZAS</b>	<b>16/62</b>
Cabernet Sauvignon, Mendoza	
<b>2023 TERRAZAS</b>	<b>16/62</b>
Malbec Reserve, Argentina	
<b>2022 OPAQUE</b>	<b>20/78</b>
Malbec, Paso Robles	
<b>2020 OPAQUE</b>	<b>20/78</b>
Red Blend, Paso Robles	
<b>2022 CHOP SHOP</b>	<b>15/58</b>
Cabernet Sauvignon, California	
<b>2021 SERIAL</b>	<b>20/78</b>
Cabernet Sauvignon, Paso Robles	
<b>2022 FOLLY OF THE BEAST</b>	<b>16/62</b>
Pinot Noir, Central Coast	
<b>2022 LAGARDE</b>	<b>18/70</b>
Bordeaux AOC - Bordeaux, France	

## WHITES

<b>2023 MADDALENA</b>	<b>17/66</b>
Chardonnay, Monterey	
<b>2024 TERRAZAS</b>	<b>16/62</b>
Chardonnay Reserve, Argentina	
<b>2024 THE CHAMPION</b>	<b>16/62</b>
Sauvignon Blanc, Marlborough	
<b>2022 DOMENICA</b>	<b>16/62</b>
Pinot Grigio, North Italy	
<b>2024 SUMMER WATER</b>	<b>15/58</b>
Rose, Central Coast	

## UNBOTTLED WINES

<b>HALF-LITER HOUSE CABERNET OR CHARDONNAY, CALIFORNIA</b>	<b>19</b>
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## NIGHTLY SPECIALS

<b>MONDAY:</b>	
All Night Happy Hour from 3 pm - Close	
<b>TUESDAY (6PM - CLOSE):</b>	
Mini Tacos - Adobo Chicken or Gringo tacos	2 for 7
Street Taco Fish Taco	5
Chicken Taquitos	2 for 7
Margarita Flight - Spicy, Mango and Strawberry Paloma	16
Tres Generaciones Flight (3) 1oz	9
Mezcal Flight (3) 1oz	17
<b>WEDNESDAY (6PM - CLOSE):</b>	
COUNTRY MUSIC	
WINE AND WHISKEY NIGHT	
25% off select bottles of wine	
50% off select glasses of wine	
\$7 house Chardonnay or Cabernet	
Bulleit Flight - (3) 1oz	22
Fly Over Flight - (3) 1oz	24
Angel's Envy, Balcones, Jefferson's Reserve	
Basil Hayden Flight - (3) 1oz	27
\$2 off all bourbons	
<b>FRIDAY &amp; SATURDAY:</b>	
Late Night Happy Hour from 10 pm - Close	

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