

# LUNCH

WED-SUN 11-4PM

## BISTRO NACHOS

Housemade tortilla chips, shredded jack and cheddar cheese, housemade cheese sauce, pinto beans, tomatillo salsa, habanero aioli, and pico de gallo Choice of Grilled Chicken or Bistro Fillet \$19

## BONE-IN WINGS

Original Buffalo, Bourbon BBQ, Mango Habanero, Sweet Teriyaki, Garlic Parmesan, Lemon Pepper Half \$16, Full dozen \$25

## BACON BALSAMIC BURGER

Roasted garlic aioli, spinach, tomato, grilled onions, swiss cheese, bacon, and balsamic glaze on oil top bun, served with fries or side salad \$18

## FORK N KNIFE BURGER

Housemade blue cheese, lettuce, grilled onions, bacon, housemade bourbon bbq sauce, on an oil top bun, served with fries or side salad \$18

## GRILLED CHICKEN WRAP

Grilled chicken, shredded jack and cheddar cheese, chipotle aioli, spinach, pickled red onions, housemade guacamole, bacon, spinach tortilla, served with fries or side salad \$18

## STEAK MELT

Sliced bistro fillet, swiss cheese, grilled onions, housemade onion jam, on toasted garlic sourdough, served with fries or side salad \$19

## BISTRO TACOS

(3) bistro fillet, habanero aioli, roasted avocado salsa, cucumber onion slaw, and micro greens on corn tortillas \$19

## PASTRAMI SANDWICH

Toasted sourdough, thinly sliced pastrami, pepperjack cheese, *Volcano Johnny's Mustard Slather*, topped with yellow peppers and a pickle, served with fries or side salad \$18

## FISH N CHIPS

Beer Battered Cod Fish served with fries or side salad \$18

## NECTARINE SALAD

Romaine, Arugula, Feta Cheese, Toasted Almonds, Proscuitto, Nectarines, tossed in a Raspberry Vinaigrette \$16

# DINNER

WED/THURS 5-9 FRI/SAT 5-10 SUN 5-8

## SHAREABLE STARTERS

### BISTRO NACHOS

Housemade tortilla chips, shredded jack and cheddar cheese, housemade cheese sauce, pinto beans, tomatillo salsa, habanero aioli, and pico de gallo Choice of Grilled Chicken or Bistro Fillet \$19

### TEMPURA SPROUTS

Brussel Sprouts in tempura batter, served with a spiced soy sauce \$12

### LOADED LOBSTER FRIES

Fries topped with gruyere cheese, grilled onions, bacon, fresh maine lobster, chipotle aioli, and cilantro aioli \$22

### AHI TUNA CEVICHE

Diced marinated Ahi in an asian inspired vinaigrette, mixed with cilantro, red onions, and green thai chilis, served with housemade tortilla chips \$18

### ASIAN MEATBALLS

Housemade meatballs panko fried, marinated in asian spices, served on a cucumber watermelon radish slaw, topped with siracha mayo, green onions, and toasted sesame seeds \$16

### YUCA FRIES

*Yuca is a starchy root often used in Latin American and Caribbean cuisines. It is a crispy fry with a slightly sweet and nutty flavor.*

Served with roasted avocado salsa \$7

## SALADS

Add a Protein: **Cajun Shrimp \$6, Grilled Chicken \$7, Bistro Fillet \$8**

### GREEN SALAD

Romaine lettuce, Roma Tomatoes, English Cucumbers, Watermelon Radish, Red Onions, Shredded Carrots, Gruyère Cheese, Avocado \$14

### QUINOA SALAD

Arugula, Quinoa, Roasted Corn, Feta Cheese, Red Onions, Bell Pepper, Black Beans, Mango, Avocado, Lemon Garlic Vinaigrette \$16

### NECTARINE SALAD

Romaine, Arugula, Feta Cheese, Toasted Almonds, Proscuitto, Nectarines, tossed in a Raspberry Vinaigrette \$16

## SOMETHING SWEET

Housemade Bread Pudding topped with a warm praline sauce and whipped cream \$10

## KIDS

12 years and Under  
**Kids Cheeseburger**  
**Kids Chicken Strips**  
**Cheese Raviolis**

Served with Fries or Fruit \$8

## SIDES

\$5 House Fries  
\$7 Garlic Fries  
\$6 Side Salad  
\$6 Seasonal Fruit  
\$1 Extra sauce/Aioli

## SIGNATURES

### FORK N KNIFE BURGER

Housemade blue cheese, lettuce, grilled onions, bacon, housemade bourbon bbq sauce, on an oil top bun, served with fries or side salad \$18

### BACON BALSAMIC BURGER

Roasted garlic aioli, spinach, tomato, grilled onions, swiss cheese, bacon, and balsamic glaze, on oil top bun, served with fries or side salad \$18

### STEAK MELT

Sliced bistro fillet, swiss cheese, grilled onions, housemade onion jam, on toasted garlic sourdough, served with fries or side salad \$19

### BISTRO TACOS

(3) bistro fillet, habanero aioli, roasted avocado salsa, cucumber onion slaw, and micro greens on corn tortillas \$19

### FISH N CHIPS

Our Signature Beer Battered Cod Fish served with fries or side salad \$18

### BLUE CHICKEN SANDWICH

Breaded and fried chicken breast, swiss cheese, bacon, mayo, and *Volcano Johnny's blueberry sauce*, served with fries or side salad \$19

## CRAFT COCKTAILS

### Painkiller

Bumbu Rum, Coconut, Pineapple, OJ, Lemon, Nutmeg \$14

### Paloma

Lalo Tequila, Aperol, Agave, Lime, Grapefruit soda, Tajin \$18

### House Margarita

Fortaleza Tequila, Agave, Lime, Salt \$17

### Rosemary Smoked Old Fashioned

Mitcher's Single Barrel Rye Whisky, Aromatic Bitters, Demerara, Rosemary-smoked Glass, Orange, Rosemary

## NON-ALCOHOLIC

*Jarritos sodas- Guava, Mandarin, Grapefruit*  
*Liquid Death Sparkling Waters*

Ask Server for Draft List

## WEEKEND SPECIALS FRIDAYS AND SATURDAYS ONLY

*All Entrees come with a side salad starter, seasonal vegetables, garlic bread, and choice of garlic fries or skin-on Gruyère mashed potatoes*

### Pork Chop

Topped with roasted corn and mango salsa served on a bed of *Volcano Johnny's blueberry sauce* \$28

### 16oz Porterhouse

Certified angus beef black peppered steak, served with a mushroom cabernet jus \$45

### Crispy Chicken Breast

Breaded and fried chicken breast topped with a creamy lemon butter sauce \$24