

THE BAR ROOM

FOOD MENU

SMALL PLATES

STEAMED PORK BUNS

HERITAGE PORK BELLY, HOISIN, SESAME SEEDS,
KIMCHI CUCUMBERS

15

BUFFALO CAULIFLOWER (V)

CELERY, CARROTS, BUTTERMILK BLUE CHEESE

15

SHRIMP TACOS (3)

SAMBAL CHILI GLAZE, ZUCCHINI SLAW,
SRIRACHA AIOLI ON FLOUR TORTILLA

16

CHICKEN NACHOS

JALAPENO, PICKLED ONION, SOUR CREAM,
CHEDDAR 25

CRISPY BRUSSEL SPROUTS (GF, V)

SWEET CHILI, LIME, TOASTED PEANUTS

16

BAR ROOM FRIES (GV, V)

WHITE TRUFFLE OIL, PARMESAN CHEESE

16

LARGE PLATES

ROASTED TURKEY CLUB

SMOKED BACON, TOMATOES, RED ONION,
LEMON-PEPPER AIOLI

18

CHICKEN TACO SALAD

ROMAINE, CHERRY TOMATOES, RED ONION,
JALAPENO, SHREDDED CHEESE, CRUMBLLED
TORTILLA, TOMATILLO-LIME VINAIGRETTE

17

ADD: CHICKEN 4 SALMON 9 SHRIMP 7

CHICKEN PAILLARD (GF)

CHILI OIL, PARMESAN, FENNEL,
BALSAMIC GLAZE, WILD ARUGULA SALAD

21

KOREAN BBQ SALMON

BULGOGI GLAZE, BABY BOK CHOY, CHILI PASTE,
JASMINE RICE

27

BAR ROOM BURGER

CHEDDAR, TRUFFLE AIOLI, PICKLES, MELTED
ONIONS, FRIES

22

ADD: SLAB BACON 4