



MENUS

DINNER MENU

GREAT STARTERS

BLUE CHEESE POTATO CHIPS

\$13.29

“a Cap City original,” blue cheese, chives and Alfredo sauce

WARM PRETZEL & CHEESE

\$12.99

beer cheese fondue, honey mustard

OLD BAY SHRIMP COCKTAIL

\$15.99

with house made cocktail and louie sauces

HOT AND SOUR CALAMARI

\$16.49

crispy fried, tossed with red peppers, carrots, broccoli, scallions, and sesame seeds

TAMARIND GLAZED CHICKEN WINGS

\$16.29

one pound, celery sticks, blue cheese

MADE FROM SCRATCH BOWLS

SOUP OF THE DAY

Cup for \$8.49 | Bowl for \$9.49

ROASTED CREOLE TOMATO

Cup for \$8.49 | Bowl for \$9.49

FRESH SALADS

MIXED GREENS

\$9.99

with grape tomatoes, carrots, red onion, garlic croutons and cheddar cheese tossed in our house vinaigrette

WEDGE OF ICEBERG

\$9.99

crisp bacon, grape tomatoes, red onion and blue cheese dressing

LEMON CAESAR

\$10.79

our classic caesar with parmesan cheese and garlic croutons

BLUE CHEESE SALAD

\$10.49

crisp greens tossed with blue cheese dressing, grape tomatoes, bacon, red onion, croutons and more blue cheese crumbles

TWO APPLE SPINACH SALAD

\$11.79

crisp bacon, cheddar cheese, candied pecans, red onion, grape tomatoes and sherry mustard vinaigrette

BBQ CHOPPED SALAD

\$17.49

crisp tortillas, BBQ chicken, pepper jack cheese, tomatoes, corn, red onions and creamy cilantro ranch dressing

CHICKEN MILANESE CAESAR

\$17.49

crispy chicken served with our classic caesar, parmesan cheese and garlic croutons

BLACK AND BLUE SALMON SALAD

\$20.99

blackened salmon, mixed greens tossed with blue cheese dressing, grape tomatoes, bacon, red onion, croutons and more blue cheese crumbles

FAMOUS LARGE PLATES

CAP CITY DINER MEATLOAF

\$24.99

buttermilk-chive mashed potatoes, mushrooms, broccoli, chili onion rings and BBQ
gravy

SPICY SHRIMP PASTA

\$22.99

Chorizo, twisted noodles, caramelized onion, spinach, red pepper cream sauce

CRISPY FISH AND CHIPS

\$23.99

beer battered fish served with diner slaw, sweet pickle remoulade, French fries

BEEF STROGANOFF

\$24.99

braised beef, forest mushrooms, caramelized onions, spinach, sour cream, fresh egg
noodles, cracked pepper

BALSAMIC CHICKEN

\$25.99

pan-roasted, chicken breast, buttermilk-chive mashed potatoes, sautéed spinach,
roasted red peppers, caramelized mushrooms and onions, lemon chicken jus

PONZU GLAZED SALMON

\$29.99

Sticky rice, stir-fried vegetables, pineapple ginger sauce

ROMANO CRUSTED CHICKEN

\$24.49

crispy fried chicken, garlic buttered noodles, roasted tomato cream sauce

PECAN CRUSTED PORK CHOPS

\$30.99

cheddar chipotle mashed potatoes, succotash, green beans, bacon, roasted tomatoes,
lima beans, apple cider glaze

CITY KABOBS*

\$28.99

beef tenderloin, peppers, onions, mushrooms, chimichurri, rice pilaf

VEGGIE PLATE

\$19.99

vegetable kabob, loaded rice pilaf, roasted pepper hummus, pita, romano crusted
tomato

CLASSIC SANDWICHES

served with choice of French fries, diner slaw, or fresh fruit.

substitute sweet potato fries for an additional \$2.49

TRIPLE DECKER GRILLED CHEESE

\$15.49

4 cheese blend, oven roasted tomato, lettuce, crispy bacon, two fried eggs*, and
dijonnaise on Texas toast

DINER MEATLOAF MELT

\$16.99

muenster cheese, lettuce, tomato, mayo, BBQ, and chili onion straws on Texas toast

DELUXE BUFFALO CHICKEN SANDWICH

\$15.99

Crispy fried chicken, blue cheese crumbles, muenster cheese, and celery salad on a toasted sesame seed bun

PHILLY CHEESESTEAK

\$17.49

shaved prime rib, melted mozzarella and provolone, sautéed mushrooms, onions, red and green bell peppers on a fresh hoagie

FRIED FISH SANDWICH

\$16.99

beer battered fish, cheddar, pickle, LTO with a sweet pickle tartar

CALIFORNIA CLUB

\$16.49

turkey, honey ham, and bacon on whole grain bread with lettuce, tomato, mayo, guacamole, and cheddar cheese

DINER BURGERS

served with choice of French fries, diner slaw, or fresh fruit.

substitute sweet potato fries for an additional \$2.49

ALL AMERICAN CHEESEBURGER

\$16.99

our old-fashioned griddled cheeseburger* with LTO, pickles, mayo on a sesame seed bun. Choice of cheddar, swiss, blue cheese or no cheese if you please

BACON CHEESEBURGER*

\$18.49

bacon jam, sharp cheddar, crispy bacon, LTO, mayo

BLACK BEAN VEGGIE BURGER

\$15.99

muenster cheese, guacamole, roasted tomato, celery & onion slaw

GREEN CHILI CHEESEBURGER*

\$17.99

house-made poblano chili relish, pepperjack cheese, chipotle mayo, chili onion straws

JUICY LUCY*

\$16.99

double smashed patties, American cheese, dill pickles, dijonnaise

LUNCH MENU

GREAT STARTERS

BLUE CHEESE POTATO CHIPS

\$13.29

“a Cap City original,” blue cheese, chives and Alfredo sauce

WARM PRETZEL & CHEESE

\$12.99

beer cheese fondue, honey mustard

OLD BAY SHRIMP COCKTAIL

\$15.99

with house made cocktail and louisiana sauces

HOT AND SOUR CALAMARI

\$16.49

crispy fried, tossed with red peppers, carrots, broccoli, scallions, and sesame seeds

TAMARIND GLAZED CHICKEN WINGS

\$16.29

one pound, celery sticks, blue cheese

MADE FROM SCRATCH BOWLS

SOUP OF THE DAY

Cup for \$8.49 | Bowl for \$9.49

ROASTED CREOLE TOMATO

Cup for \$8.49 | Bowl for \$9.49

LUNCH COMBOS

SOUP AND SALAD

\$13.79

choose your diner salad and add a cup of soup

CAP CITY TRIO

\$15.99

half of a house made chicken salad sandwich, your choice of a cup of soup and a diner salad

DINER SALADS

Mixed Greens, Blue Cheese Salad, Lemon Caesar, Two Apple Spinach Salad, or Wedge of Iceberg

SOUPS

Soup of the Day or Roasted Creole Tomato

FRESH SALADS

MIXED GREENS

\$9.99

with grape tomatoes, carrots, red onion, garlic croutons and cheddar cheese tossed in our house vinaigrette

WEDGE OF ICEBERG

\$9.99

crisp bacon, grape tomatoes, red onion and blue cheese dressing

LEMON CAESAR

\$10.79

our classic caesar with parmesan cheese and garlic croutons

BLUE CHEESE SALAD

\$10.49

crisp greens tossed with blue cheese dressing, grape tomatoes, bacon, red onion, croutons and more blue cheese crumbles

TWO APPLE SPINACH SALAD

\$11.79

crisp bacon, cheddar cheese, candied pecans, red onion, grape tomatoes and sherry mustard vinaigrette

BBQ CHOPPED SALAD

\$17.49

crisp tortillas, BBQ chicken, pepper jack cheese, tomatoes, corn, red onions and creamy cilantro ranch dressing

CHICKEN MILANESE CAESAR

\$17.49

crispy chicken served with our classic caesar, parmesan cheese and garlic croutons

BLACK AND BLUE SALMON SALAD

\$20.99

blackened salmon, mixed greens tossed with blue cheese dressing, grape tomatoes, bacon, red onion, croutons and more blue cheese crumbles

FAVORITE LUNCH PLATES

CAP CITY DINER MEATLOAF

\$18.99

buttermilk-chive mashed potatoes, mushrooms, broccoli, chili onion rings and BBQ gravy

PECAN CRUSTED PORK CHOP

\$18.99

cheddar chipotle mashed potatoes, succotash, green beans, bacon, roasted tomatoes, lima beans, apple cider glaze

ROMANO CRUSTED CHICKEN

\$18.99

crispy fried chicken, garlic buttered noodles, roasted tomato cream sauce

BALSAMIC CHICKEN

\$19.99

pan-roasted, chicken breast, chive mashed potatoes, sautéed spinach, roasted red peppers, caramelized mushrooms and onions, lemon chicken jus

CLASSIC SANDWICHES

served with choice of French fries, diner slaw, or fresh fruit

substitute sweet potato fries for an additional \$2.49

TRIPLE DECKER GRILLED CHEESE

\$15.49

4 cheese blend, oven roasted tomato, lettuce, crispy bacon, two fried eggs*, and
dijonnaise on Texas toast

DINER MEATLOAF MELT

\$16.99

muenster cheese, lettuce, tomato, mayo, BBQ, and chili onion straws on Texas toast

DELUXE BUFFALO CHICKEN SANDWICH

\$15.99

Crispy fried chicken, blue cheese crumbles, muenster cheese, and celery salad on a
toasted sesame seed bun

PHILLY CHEESESTEAK

\$17.49

shaved prime rib, melted mozzarella and provolone, sautéed mushrooms, onions, red
and green bell peppers on a fresh hoagie

FRIED FISH SANDWICH

\$16.99

beer battered fish, cheddar, pickle, LTO with a sweet pickle tartar

CALIFORNIA CLUB

\$16.49

Turkey, honey ham, and bacon on whole grain bread with lettuce, tomato, mayo, guacamole, and cheddar cheese

DINER BURGERS

served with choice of French fries, diner slaw, or fresh fruit
substitute sweet potato fries for an additional \$2.49

ALL AMERICAN CHEESEBURGER

\$16.99

our old-fashioned griddled cheeseburger* with LTO, pickles, mayo on a sesame seed bun. Choice of cheddar, swiss, blue cheese or no cheese if you please

BACON CHEESEBURGER*

\$18.49

bacon jam, sharp cheddar, crispy bacon, LTO, mayo

BLACK BEAN VEGGIE BURGER

\$15.99

muenster cheese, guacamole, roasted tomato, celery & onion slaw

GREEN CHILI CHEESEBURGER*

\$17.99

House-made poblano chili relish, pepperjack cheese, chipotle mayo, chili onion straws

JUICY LUCY*

\$16.99

double smashed patties, American cheese, dill pickles, dijonnaise

FAMOUS LARGE PLATES

SPICY SHRIMP PASTA

\$22.99

Chorizo, twisted noodles, caramelized onion, spinach, red pepper cream sauce

CRISPY FISH AND CHIPS

\$23.99

beer battered fish served with diner slaw, sweet pickle remoulade, French fries

PONZU GLAZED SALMON

\$29.99

sticky rice, stir-fried vegetables, pineapple ginger sauce

BEEF STROGANOFF

\$24.99

braised beef, forest mushrooms, caramelized onions, spinach, sour cream, fresh egg
noodles, cracked pepper

CITY KABOBS*

\$28.99

Beef Tenderloin, peppers, onions, mushrooms, chimichurri, rice pilaf

VEGGIE PLATE

\$19.99

vegetable kabob, loaded rice pilaf, roasted pepper hummus, pita, romano crusted
tomato

BRUNCH MENU

BRUNCH COCKTAILS

BLOOD ORANGE BELLINI

\$9.49

Absolut peach, blood orange puree, fresh lime juice, Poema Cava

MIMOSA

\$9.79

Cava sparkling wine, hand squeezed fresh orange juice

CHIPOTLE BLOODY MARY

\$10.99

Absolut Peppar vodka, spiced tomato juice, peppered rim

GREAT STARTERS

BLUE CHEESE POTATO CHIPS

\$13.29

“a Cap City original,” blue cheese, chives and Alfredo sauce

WARM PRETZEL & CHEESE

\$12.99

beer cheese fondue, honey mustard

OLD BAY SHRIMP COCKTAIL

\$15.99

with house made cocktail and louie sauces

HOT AND SOUR CALAMARI

\$16.49

crispy fried, tossed with red peppers, carrots, broccoli, scallions, and sesame seeds

TAMARIND GLAZED CHICKEN WINGS

\$16.29

one pound, celery sticks, blue cheese

MADE FROM SCRATCH BOWLS

SOUP OF THE DAY

Cup for \$8.49 | Bowl for \$9.49

ROASTED CREOLE TOMATO

Cup for \$8.49 | Bowl for \$9.49

LUNCH COMBOS

SOUP AND SALAD

\$13.79

choose your diner salad and add a cup of soup

CAP CITY TRIO

\$15.99

half of a house made chicken salad sandwich, your choice of a cup of soup and a diner salad

DINER SALADS

Mixed Greens • Blue Cheese Salad • Lemon Caesar • Two Apple Spinach Salad • Wedge of Iceberg

SOUPS

Soup of the Day • Roasted Creole Tomato

FRESH SALADS

MIXED GREENS

\$9.99

with grape tomatoes, carrots, red onion, garlic croutons and cheddar cheese tossed in our house vinaigrette

WEDGE OF ICEBERG

\$9.99

crisp bacon, grape tomatoes, red onion and blue cheese dressing

LEMON CAESAR

\$10.79

our classic caesar with parmesan cheese and garlic croutons

BLUE CHEESE SALAD

\$10.49

crisp greens tossed with blue cheese dressing, grape tomatoes, bacon, red onion,
croutons and more blue cheese crumbles

TWO APPLE SPINACH SALAD

\$11.79

crisp bacon, cheddar cheese, candied pecans, red onion, grape tomatoes and sherry
mustard vinaigrette

BBQ CHOPPED SALAD

\$17.49

crisp tortillas, BBQ chicken, pepper jack cheese, tomatoes, corn, red onions and
creamy cilantro ranch dressing

CHICKEN MILANESE CAESAR

\$17.49

crispy chicken served with our classic caesar, parmesan cheese and garlic croutons

BLACK AND BLUE SALMON SALAD

\$20.99

blackened salmon, mixed greens tossed with blue cheese dressing, grape tomatoes,
bacon, red onion, croutons and more blue cheese crumbles

FAVORITE BRUNCH PLATES

BLUEBERRY PANCAKE FRITTERS

\$8.99

rolled in sugar with maple syrup

EGGS ON HASH

\$14.49

two fried eggs on braised beef hash with poblano pepper, caramelized onion, and Vermont white cheddar

BANANAS FOSTER FRENCH TOAST

\$14.79

fresh sliced bananas, candied pecan streusel, whipped cream, bacon

QUICHE

\$13.99

asiago, farm fresh eggs, spinach, served with fresh fruit and mixed greens, parmesan, balsamic vinaigrette

SMOKED SALMON & BAGEL

\$15.49

smoked salmon rilette, everything bagel, whipped cream cheese

FOUR EGG OMELET

\$14.29

rosemary ham, cheddar cheese, tomato, with breakfast potatoes and fresh fruit

CLASSIC EGGS BENEDICT

\$14.99

poached eggs* over thick-cut Canadian bacon, toasted English muffin, scallion hollandaise, breakfast potatoes

BREAKFAST BURRITO

\$14.79

flour tortilla filled with scrambled eggs, chorizo, poblano peppers and cheddar cheese.

Topped with ranchero sauce, cotija, and cilantro

CHICKEN & BISCUITS

\$14.29

fried chicken tenders, house made sausage gravy, honey-drizzle

Add an egg* your way each \$3.00

CLASSIC SANDWICHES

served with choice of French fries, diner slaw, or fresh fruit

substitute sweet potato fries for an additional \$2.49

TRIPLE DECKER GRILLED CHEESE

\$15.49

4 cheese blend, oven roasted tomato, lettuce, crispy bacon, two fried eggs*, and

dijonnaise on Texas toast

DINER MEATLOAF MELT

\$16.99

muenster cheese, lettuce, tomato, mayo, BBQ, and chili onion straws on Texas toast

DELUXE BUFFALO CHICKEN SANDWICH

\$15.99

Crispy fried chicken, blue cheese crumbles, muenster cheese, and celery salad on a

toasted sesame seed bun

PHILLY CHEESESTEAK

\$17.49

shaved prime rib, melted mozzarella and provolone, sautéed mushrooms, onions, red and green bell peppers on a fresh hoagie

FRIED FISH SANDWICH

\$16.99

beer battered fish, cheddar, pickle, LTO with a sweet pickle tartar

CALIFORNIA CLUB

\$16.49

Turkey, honey ham, and bacon on whole grain bread with lettuce, tomato, mayo, guacamole, and cheddar cheese

DINER BURGERS

served with choice of French fries, diner slaw, or fresh fruit
substitute sweet potato fries for an additional \$2.49

ALL AMERICAN CHEESEBURGER

\$16.99

our old-fashioned griddled cheeseburger* with LTO, pickles, mayo on a sesame seed bun. Choice of cheddar, swiss, blue cheese or no cheese if you please

BACON CHEESEBURGER*

\$18.49

bacon jam, sharp cheddar, crispy bacon, LTO, mayo

BLACK BEAN VEGGIE BURGER

\$15.99

muenster cheese, guacamole, roasted tomato, celery & onion slaw

GREEN CHILI CHEESEBURGER*

\$17.99

House-made poblano chili relish, pepperjack cheese, chipotle mayo, chili onion straws

JUICY LUCY*

\$16.99

double smashed patties, American cheese, dill pickles, dijonaise

FAMOUS LARGE PLATES

CAP CITY DINER MEATLOAF

\$24.99

buttermilk-chive mashed potatoes, mushrooms, broccoli, chili onion rings and BBQ
gravy

PECAN CRUSTED PORK CHOP

\$18.99

cheddar chipotle mashed potatoes, succotash, green beans, bacon, roasted tomatoes,
lima beans, apple cider glaze

BALSAMIC CHICKEN

\$19.99

pan-roasted, chicken breast, chive mashed potatoes, sautéed spinach, roasted red
peppers, caramelized mushrooms and onions, lemon chicken jus

PONZU GLAZED SALMON

\$29.99

sticky rice, stir-fried vegetables, pineapple ginger sauce

CRISPY FISH AND CHIPS

\$23.99

beer battered fish served with diner slaw, sweet pickle remoulade, French fries

ROMANO CRUSTED CHICKEN

\$24.49

crispy fried chicken, garlic buttered noodles, roasted tomato cream sauce

BEEF STROGANOFF

\$24.99

braised beef, forest mushrooms, caramelized onions, spinach, sour cream, fresh egg
noodles, cracked pepper

SPICY SHRIMP PASTA

\$22.99

Chorizo, twisted noodles, caramelized onion, spinach, red pepper cream sauce

VEGGIE PLATE

\$19.99

vegetable kabob, loaded rice pilaf, roasted pepper hummus, pita, romano crusted
tomato

DESSERT MENU

HOUSEMADE CAKES & PIES

SERIOUSLY BIG CHOCOLATE CAKE

\$9.99

our famous three-layer cake

NEW YORK CHEESECAKE

\$9.99

lemon cookie crust, topped with sour cherry sauce

DINER PIES

\$9.49

our baker's daily creation

Make it a la mode for \$2.99

24K CARROT CAKE

\$9.99

a diner favorite, with pineapple, golden raisins and walnuts with white chocolate cream
cheese icing

CHOCOLATE COVERED PEANUT BUTTER PIE

\$9.49

Oreo Crust, peanut butter mousse and chocolate ganache

BIG CUP O' CHOCOLATE

\$9.99

Mug of warm, double chocolate lava cake topped with Johnson's Triple Vanilla Bean ice cream

FLOATS & MILKSHAKES

CLASSIC MILKSHAKES & MALTS

\$6.79

Johnson's ice cream, chocolate, strawberry or vanilla

BUCKEYE MILKSHAKE

\$6.99

peanut butter, chocolate, Oreo crumbs, toasted peanuts, whipped cream, cherry

BANANA-RAMA MILKSHAKE

\$6.99

Johnson's Triple Vanilla Bean ice cream, fresh banana, caramel, cinnamon graham cracker, whipped cream, cherry

ROOT BEER FLOAT

\$5.99

BLUE PLATE FEATURES MENU

MONDAY

SOUTHERN FRIED CHICKEN

\$23.49

Skillet beans, pecans, buttermilk mashed potatoes, pan gravy

TUESDAY

CHICKEN POT PIE

\$21.49

puff pastry, buttermilk-chive mashed potatoes, roasted chicken, mushrooms,
caramelized onions, peas and carrots

WEDNESDAY

LIVER AND ONIONS

\$21.99

sautéed with bacon and caramelized onions served with broccoli, carrots, buttermilk
chive mashed potatoes and balsamic veal jus

THURSDAY

FLAT IRON POT ROAST

\$22.99

pearl onions, carrots, brussels sprouts, cabbage horseradish potatoes smothered in
mushroom gravy

FRIDAY

CAMERON'S WALLEYE

\$33.99

cracker crusted Lake Erie Walleye, asparagus, crab, buttermilk chive mashed potatoes,
sherry shallot cream

SATURDAY

CRAB CAKES

\$28.99

succotash, roasted tomatoes, green beans, bacon, lima beans, remoulade, and sweet corn cream

SUNDAY

RIGATONI BOLOGNESE

\$22.99

fresh rigatoni, roasted tomato cream sauce, beef bolognese, romano cheese, garlic cheese bread

GLUTEN-FREE FRIENDLY MENU

Please inform your server that you want to order gluten-free.

GREAT STARTERS

CHEDDAR COVERED POTATO CHIPS

\$13.29

thick-cut potato chips with Alfredo sauce and chives

OLD BAY SHRIMP COCKTAIL

\$15.99

with house-made cocktail and louie sauces

HOT AND SOUR CALAMARI

\$16.49

tossed with red peppers, carrots, broccoli, scallions, and sesame seeds

TAMARIND GLAZED CHICKEN WINGS

\$16.29

one pound, celery sticks, ranch

MADE FROM SCRATCH

SOUP OF THE DAY

Cup for \$8.49 | Bowl for \$9.49

check availability with server

FRESH SALADS

MIXED GREENS

\$9.99

with grape tomatoes, carrots, red onion and cheddar cheese tossed in our house
vinaigrette

LEMON CAESAR

\$10.79

our classic caesar with parmesan cheese

WEDGE OF ICEBERG

\$9.99

crisp bacon, grape tomatoes, red onion and choice of dressing

TWO APPLE SPINACH SALAD

\$11.79

crisp bacon, cheddar cheese, candied pecans, red onion, grape tomatoes and sherry
mustard vinaigrette

BBQ CHOPPED SALAD

\$18.49

crisp tortillas, BBQ chicken, pepperjack cheese, tomatoes, corn, red onions and creamy
cilantro ranch dressing

GRILLED CHICKEN CAESAR

\$18.49

grilled chicken served with our classic caesar dressing, parmesan cheese

FAMOUS LARGE PLATES

CRISPY FISH AND CHIPS

\$24.99

beer battered with Red Bridge Gluten Free Beer and served with diner slaw, sweet
pickle remoulade, French fries

PAN SEARED SALMON

\$30.99

Sticky rice, stir-fried vegetables, pineapple ginger sauce

PECAN CRUSTED PORK CHOPS

\$31.99

cheddar chipotle mashed potatoes, succotash, green beans, bacon, roasted tomatoes,
lima beans, apple cider glaze

BALSAMIC CHICKEN

\$26.99

pan-seared chicken breast, chive mashed potatoes, sautéed spinach, roasted red
peppers, caramelized mushrooms and onions

CITY KABOBS*

\$29.99

Beef Tenderloin, peppers, onions, mushrooms, chimichurri, rice pilaf

VEGGIE PLATE

\$20.99

vegetable kabob, loaded rice pilaf, roasted pepper hummus, pita, romano crusted
tomato

SANDWICHES AND BURGERS

all sandwiches served with a gluten-free bun and includes your choice of French fries,
diner slaw, or fresh fruit

Substitute sweet potato fries for an additional \$2.49

PHILLY CHEESESTEAK

\$18.49

shaved prime rib, melted mozzarella and provolone, sautéed mushrooms, onions, red
and green bell peppers

CAPPER BLT

\$13.99

bacon, lettuce and fresh tomato on gluten-free bun with mayo

add salmon for \$17.49

ALL AMERICAN CHEESEBURGER

\$17.99

our old-fashioned griddled cheeseburger* with LTO, pickles, mayo on a sesame seed bun. Choice of cheddar, swiss, or no cheese if you please

BACON CHEESEBURGER*

\$19.49

bacon jam, sharp cheddar, crispy bacon, LTO, mayo

BLACK BEAN VEGGIE BURGER

\$16.99

muenster cheese, guacamole, roasted tomato, celery & onion slaw

GREEN CHILI CHEESEBURGER*

\$18.99

House-made poblano chili relish, pepperjack cheese, chipotle mayo

JUICY LUCY*

\$17.99

double smashed patties, American cheese, dill pickles, dijonnaise

WEEKEND BRUNCH

FOUR EGG OMELET

\$15.29

rosemary ham, cheddar cheese, tomato, with breakfast potatoes and fresh fruit

DINER DESSERT

FEATURE DESSERT

\$10.49

our baker's gluten-free dessert of the day

COCKTAILS

COCKTAILS ON DRAFT

MARGARITA

\$11.79

El Jimador Tequila, fresh lime, Cointreau, Grand Marnier

RUM RUNNER

\$11.79

Bacardi Superior Rum, fresh pineapple, orange and grenadine

MODERNIZED MARTINIS

614 COSMO

\$11.29

Watershed vodka, house made cranberry cordial, orange

STRAWBERRY RHUBARB FIZZ

\$11.79

Watershed Four Peel gin, muddled strawberry, foam

CAFÉ MARTINI

\$11.29

Wheatly vodka, cold brew, hazelnut, chocolate, bitters

CAP CITY CLASSICS

BOURBON AND WATER

\$11.29

Old Forester Bourbon, grapefruit infusion, fresh lemon

MANHATTAN

\$12.79

George Dickel Rye, tart cherry-infused sweet vermouth, Angostura

COCONUT ALMOND MILKSHAKE

\$9.99

cocoa, vanilla, coconut, almond-infused vodka and ice cream

WINES

BY THE GLASS

SPARKLING & WHITE WINES

CAVA

Brut, Poema, Catalonia, Spain

6 oz. for \$8.95 | 9 oz. for \$12.95 | Bottle for \$36

ALCOHOL-REMOVED SPARKLING

Mionetto, Veneto, Italy

6 oz. for \$10.75 | 9 oz. for \$15.75 | Bottle for \$41

MOSCATO

Seven Daughters, Veneto, Italy

6 oz. for \$10.95 | 9 oz. for \$16.25 | Bottle for \$44

RIESLING

Chateau Ste. Michelle, Columbia Valley

6 oz. for \$9.25 | 9 oz. for \$13.85 | Bottle for \$37

PINOT GRIGIO

Benvolio, "Friuli," Italy

6 oz. for \$10.75 | 9 oz. for \$15.75 | Bottle for \$41

SAUVIGNON BLANC,

Hanna, Sonoma, California

6 oz. for \$14.95 | 9 oz. for \$22.25 | Bottle for \$59

SAUVIGNON BLANC

Shannon Ridge, "High Elevation Collection," North Coast, California

6 oz. for \$9.25 | 9 oz. for \$13.85 | Bottle for \$37

GRENACHE

Rosé, Notorious Pink, Domaine la Colombette, France

6 oz. for \$13.50 | 9 oz. for \$20.25 | Bottle for \$54

CHARDONNAY

Emergence, California

6 oz. for \$8.95 | 9 oz. for \$12.95 | Bottle for \$36

SAUVIGNON BLANC

Kim Crawford, Marlborough, New Zealand

6 oz. for \$12.95 | 9 oz. for \$19.25 | Bottle for \$52

CHARDONNAY

Twenty Acres, Certified Sustainable, Clarksburg, California

6 oz. for \$11.75 | 9 oz. for \$17.50 | Bottle for \$47

CHARDONNAY

Sonoma Cutrer, "Russian River Ranches," Sonoma, California

6 oz. for \$16.95 | 9 oz. for \$25.25 | Bottle for \$67

CHARDONNAY

Davis Bynum, Russian River Valley, California ...
6 oz. for \$15.95 | 9 oz. for \$23.90 | Bottle for \$63

RED WINES

PINOT NOIR

La Crema, Monterey, California
6 oz. for \$12.95 | 9 oz. for \$19.25 | Bottle for \$52

PINOT NOIR

Sea Sun, California
6 oz. for \$11.50 | 9 oz. for \$16.75 | Bottle for \$46

PINOT NOIR

Elouan, Oregon
6 oz. for \$13.50 | 9 oz. for \$20.25 | Bottle for \$54

MERLOT

Drumheller, Columbia Valley, Washington
6 oz. for \$12.95 | 9 oz. for \$19.25 | Bottle for \$52

CABERNET SAUVIGNON

Clay Shannon, Lake County, California
6 oz. for \$12.95 | 9 oz. for \$19.25 | Bottle for \$52

MALBEC

Tamarí, "AR," Mendoza, Argentina

6 oz. for \$11.95 | 9 oz. for \$17.90 | Bottle for \$47

RED BLEND

Michael David, "Freakshow," Lodi, California

6 oz. for \$13.50 | 9 oz. for \$20.25 | Bottle for \$54

CABERNET SAUVIGNON

Quilt, Napa Valley, California

6 oz. for \$16.95 | 9 oz. for \$25.25 | Bottle for \$67

CABERNET SAUVIGNON

Rodney Strong, Sustainably Grown, Sonoma, California

6 oz. for \$14.95 | 9 oz. for \$22.25 | Bottle for \$59

CABERNET SAUVIGNON

Silver Palm, California

6 oz. for \$15.95 | 9 oz. for \$23.95 | Bottle for \$63