

— † HOUSE WINES † —

	GLASS	BOTTLE
SANGRIA		
HOUSE MADE WITH FRESH FRUIT AND CALIFORNIA PINOT NOIR		
-CLASSIC	14	
-SMALL	8	
HOUSE WHITE	7	21
HOUSE RED	7	21

HOURS OF SERVICE

HAPPY HOUR IS FROM 4-6 PM, 7 DAYS A WEEK

SUNDAY	4:00 – 10:00 PM
MONDAY	4:00 – 8:00 PM
TUESDAY	4:00 – 8:00 PM
WEDNESDAY	4:00 – 10:00 PM
THURSDAY	4:00 – 10:00 PM
FRIDAY	4:00 – MIDNIGHT
SATURDAY	4:00 – MIDNIGHT

*WE RESERVE THE RIGHT TO REFUSE SERVICE TO
ANY PERSON FOR ANY REASON*

— † APPETIZERS † —

BRUSCHETTA BITES	8
WITH HIERLOOM TOMATO, ROASTED PEPPER, AND PARMESAN	
WAFFLE FRIES	7
TOPPED WITH CHEESE	9
- <i>GARLIC PARMESAN</i>	
- <i>BLEU CHEESE FONDUE</i>	
- <i>BACON JALAPEÑO CHEDDAR</i>	
POPCORN CHICKEN	8
FRESH, HOUSE-MADE, SPICED BITE-SIZE BREAST <i>CHOOSE BARBECUE, RANCH, OR HONEY DIJON SAUCE</i>	
FRIED CALAMARI RINGS	11
WITH SPICY LEMON AIOLI AND OUR HOUSE COCKTAIL SAUCE	
COCONUT SHRIMP	11
SERVED WITH SWEET CHILI SAUCE	
TERIYAKI RIB EYE CROSTINI	11
SHREDDED RIB EYE ON SLICED BAGUETTE WITH TERIYAKI SAUCE	

— † CHEESE BOARDS † —

SPECIALTY CHEESE PLATES	6
<i>SELECT ONE OF THE FOLLOWING</i>	
BRILLAT SAVERIN <i>TRIPLE CREME BRIE</i>	
HUMBOLDT FOG <i>GOAT</i>	
EWENIQUE <i>AGED SHEEP</i>	
MARIN FRENCH <i>TRUFFLE BRIE</i>	
CALIFORNIA BOARD	15
OUR 3 CALIFORNIA CHEESES WITH CRACKERS & OLIVES	
- <i>ADD WINE PAIRINGS</i>	20 & 25
ARTISAN MEAT & CHEESE BOARD	
FRA'MANI COLD CUT MEATS, SEASONAL FRUIT, NUTS, AND CRACKERS	
- <i>ORGANIC JACKS, CHEDDARS, & BRIE</i>	18
- <i>UPGRADE TO OUR 4 SPECIALTY CHEESES</i>	24

— † ENTRÉES † —

CAESAR SALAD	9
WITH MAPLE BACON CROÛTONS AND PARMESAN CHEESE <i>-TOPPED WITH OUR HOUSE BREADED CHICKEN</i>	12
BEET & APPLE SALAD	9
WITH BLEU CHEESE AND TRUFFLE ALMONDS	
WALDORF SALAD	9
ROMAINE HEARTS, GRAPES, APPLES, WALNUTS, CELERY, AND OUR HOUSE SOUR CREAM DRESSING	
JALAPEÑO BACON MACARONI & CHEESE	10
WITH OUR HOUSE-MADE 8-CHEESE SAUCE	
CHICKEN & WAFFLE SLIDERS	15
HOUSE BREADED CHICKEN WITH WHISKEY MAPLE SYRUP	
RIB EYE WAFFLE SANDWICH	15
GRILLED STEAK, CHEDDAR, ARUGULA, HOUSE PICKLED ONIONS, TOMATOES, AND CREAMY HORSERADISH	
LOX-ON-A-WAFFLE	16
SMOKED SALMON, CUCUMBER, ARUGULA, AND DILL <i>-CHOICE OF HONEY DIJON OR CREAM CHEESE</i>	
V-L-T WAFFLE SANDWICH	12
AVOCADO, ARUGULA, AND TOMATO WITH HONEY DIJON <i>-ADD AN EGG COOKED TO ORDER</i>	13
<i>-ADD BACON</i>	13
PRETZEL CHEESEBURGER SLIDERS	15
SOFT SWEET BUN WITH CHEDDAR AND HONEY DIJON MUSTARD	
BAJA FISH TACOS	14
SEASONED COD, JALAPEÑO MANGO SALSA, AND SPICY SOUR CREAM	

A LIMITED OLE'S MENU IS AVAILABLE UPON REQUEST

— † DESSERTS † —

ZINFANDEL ICE CREAM	8
SERVED ON A MINI WAFFLE WITH CHOCOLATE SAUCE	
RED VELVET WAFFLE	10
CHOCOLATE ROUGE, WHIPPED CREAM CHEESE, RASPBERRIES, TOPPED WITH STRAWBERRY SYRUP	
DRUNKEN MONKEY	10
DARK CHOCOLATE WAFFLE, BANANAS, WHIPPED CREAM, WALNUTS, AND WHISKEY MAPLE SYRUP	
PEACHES & CRÈME WAFFLE	10
TOPPED WITH CHOPPED PECANS AND WHIPPED CREAM	
S'MORES WAFFLE SANDWICH	10
TOASTED MARSHMALLOWS WITH DARK CHOCOLATE ON A GRAHAM CRACKER SPECKLED WAFFLE AND VANILLA ICE CREAM	

*PLEASE FEEL FREE TO ASK YOUR WINE STEWARD FOR
RECOMMENDATIONS, PAIRINGS, OR FOR FLIGHTS
CUSTOM DESIGNED FOR YOUR PALATE.*