



APPETIZERS

BLUE WINGS \$17
Mary's Free Range chicken wings, house-brined, roasted, then crisped to order. Tossed in your choice of Buffalo heat or sweet-spicy Asian glaze. Served with cooling ranch or sesame scallions.

FRIED GREEN BEANS \$13
Herb breaded green beans served with chipotle ranch dipping sauce

GARLIC BREAD \$8
Toasted focaccia brushed with roasted garlic butter, finished with aged Parmesan and fresh parsley. Served with warm house-made San Marzano marinara

CALAMARI \$16
Sustainable, wild-caught California calamari, lightly fried and dusted with Cajun spice. Served with lemon-garlic

SALADS

CAESAR SALAD \$10 | \$15
(Small | Large)
Crisp Romaine, Shaved Parmesan, and House-Made Croutons in our Signature Caesar Dressing.

THREE BEAN SALAD \$16
Kidney, garbanzo & black beans with cherry tomatoes tossed with spinach in a Dijon oregano vinaigrette. Topped with crumbles feta cheese (GF)

RED BEET & JACKFRUIT SALAD \$17
Roasted red beets, cherry tomatoes and dried jackfruit over tender greens, with whipped herb goat cheese, candied pistachios, and blood orange vinaigrette (GF)

WARM SPINACH & MUSHROOM SALAD \$15
Warm spinach, & shitake mushrooms, lightly tossed in balsamic vinaigrette with roasted sweet potato & topped with slivered almonds (GF)

ENTREES

CHICKEN TANDOORI TACOS \$17
Two large chicken tacos on paratha bread. Marinated free-range chicken, coleslaw, cherry tomatoes with red pickled onions & siracha cream sauce.

BLUE WING CHEESEBURGER \$22
Griddled beef patty with melted cheddar, lettuce, tomato, and red onion on a toasted telera roll with fries.

VEGGIE BURGER \$19
House-made beet and black rice patty with whipped feta, garbanzo bean, pickled red onion, arugula, and roasted pepper aioli on a toasted pretzel bun with side salad.

FISH & CHIPS \$19
Beer-battered Mendocino rock cod fried crisp and served with fries, creamy slaw, lemon, and house tartar.

DYNAMITE BEAST BURGER \$26
Bison, wild boar, elk and wagyu beef with lettuce & tomato, bacon topped with spicy chipotle cream sauce, sauteed mushrooms & house smoked cheddar cheese on a toasted pretzel bun alongside onion rings

HERB CRUSTED RACK OF LAMB \$40
Four 2oz lamb chops rolled in fresh herbs & bread-crumbs. Served pan seared & drizzled with pomegranate brandy reduction. Plated with cheesy gratin potatoes & sauteed broccolini

SALMON RISOTTO \$28
6oz Pan seared salmon filet on a bed of forbidden rice risotto with mushrooms, green onions & sundried Tomatoes (GF)

JAMBALAYA FETTUCCHINI \$22 | \$30
(Small | Large)
Slow-simmered chicken, shrimp, andouille sausage bell peppers and onions in a spiced tomato-cream sauce, served over fettuccini pasta

STEAK KOREAN BEEF BOWL \$28
Strips of New York steak marinated in soy sweet chili sauce over white rice. Served with shaved pickled cucum-ber, sauteed carrots & snap peas with a siracha cream drizzle (GF)

CHICKEN TIKKA MASALA \$22
Chicken marinated in Greek yogurt & Indian spices, simmered in rich creamy tomato sauce with onions & bell peppers served with white rice & naan bread

BUILD YOUR OWN PASTA \$16
Linguine or fettuccini
Spinach & marinara sauce or house-made creamy pesto
Side of garlic bread
Add chicken (+\$6), prawns (+\$8), salmon (+\$11)

VEGAN CHICKPEA PASTA \$18 | \$24
(Small | Large)
Vegan chickpea penne pasta with mushroom oat cream sauce. Mixed with wild mushrooms, spinach, sundried Tomatoes. Topped with vegan mozzarella (V, GF)

GRILLED PORK CHOP \$32
12oz grilled bone-in pork chop glazed with honey Dijon sauce. Served with cheesy gratin potatoes & sauteed Vegetables (GF)

Please inform us of any food allergies. \$15 corkage. No checks please.
Maximum 2 credit cards per group. 20% gratuity added for parties of 8 or more.