



The GOODNIGHT

BOWLING • DINING • REVELRY

SHAREABLES

QUESO ASADERO OR QUESO GRINGO ^{GF}

fresh pico de gallo/white corn tortilla chips
chile chorizo \$1/fresh avocado \$1

QUAIL WINGS ^{GF}

garlic butter hot sauce/house-made blue cheese dressing

GRILLED BRIE

roasted plums/saba reduction/roasted garlic/
toasted baguette/white truffle honey

CHICKEN FRIED PORK RIBS

hard apple cider bbq sauce/cilantro lime broccoli slaw

GRILLED CHEESE

bite size fontina and smoked gouda cheese sandwiches/
fire roasted tomato basil



HONEY TRUFFLE DUCK POMME FRITES ^{GF}

house cut russet potatoes crisped in duck fat/
white truffle honey/oven roasted shallot aioli

CHICKEN N' WAFFLES

fried chicken/homemade mini waffles/vt maple butter

AHI TUNA ^{GF}

pan seared yellow fin tuna/
wasabi cream/honey ginger soy

SKILLET SMOKED LOBSTER MAC N' CHEESE

maine lobster/smoked cheddar/fontina/parmigiana

TRUFFLED DIABLOS ^{GF}

truffle sriracha deviled eggs/
brown sugar glazed chipotle maple bacon



SALADS

avocado \$2/chicken \$4
tuna* salmon* tenderloin* \$6

TURNIP THE BEET

local golden ball turnips/purple
& christmas beets/micro green
arugula/pink peppercorn thyme
vinaigrette

THE HARVEST

baby romaine/mirco spinach/red
delicious apples/honey roasted
pecans/dried cranberries/orange
supreme/aged balsamic marjoram
vinaigrette

MEZZALUNA

tri color grape tomato's/english
cucumber/red onion/hand torn
basil/ciliequine mozzarella/evo
saba vinaigrette/chipati flatbread

THE WONTON

napa cabbage/julienne carrots/
scallions/cilantro/soy roasted
peanuts/cripsy wontons/sesame
ginger soy vinaigrette

IN YOUR FACE CAESAR

romaine hearts/garlic caesar
dressing/shaved parmigiano-
reggiano/herbed croutons

HANDHELDS

served with fries or duck fries for \$1.50



CHEF'S CLASSIC

toasted marble rye/house made
corned beef/edelweiss swiss
cheese/russian dressing

BLACK BEAN CHIA

free from harm bacon/spinach/
triple cream brie/grilled red
onion/l.t.

POLPETTA PANINI

pan seared meatballs/telera roll/
provolone/marinara diablo/fresh
basil

SERRANO MISSION FIG PANINI

triple cream brie/prosciutto san
danielle/mirco green arugula/
white truffle honey

CHEF INSPIRED PLATES

CHIMICHURRI GRILLED BEEF TENDERLOIN* ^{GF}

adobo spanish rice/fire roasted sweet corn/
grilled beef tenderloin/comino veal stock reduction



KATSU GLAZED GRILLED SALMON* ^{GF}

ginger sauteed mexican papaya/
sprouts/garlic bok choy/miso broth



FLAT BREADS

fried egg \$2/chicken \$4

TRUFFLE SAN MAZANO

sliced black truffle/seasonal
mushrooms/hand-torn basil/
oregano/pancetta/fresh
mozzarella

THE GREEK

gyro style lamb/artichoke hearts/
kalamata olives/feta/tomatoes/
pepperoncinis/tzatziki/mint

GOAT CHEESE MARGHERITA

paper thin tomatoes/roasted
garlic/basil/chevre/fresh
mozzarella

ITALIAN

pepperoni/prosciutto/spicy italian
sausage/smoked bacon/taleggio/
provolone/shaved parmigiano-
reggiano

SPECIALTY BURGERS

served with fries or duck fries \$1.50
avocado \$2/fried egg \$2



CHEF'S CLASSIC

8oz grilled angus/toasted house
made bun/tillamook cheddar/
applewood smoked bacon/l.t.o.

STEAKHOUSE

8oz grilled angus/tobacco onions/
smoked cheddar/steak sauce/
l.t.o.p.

FRITO PIE

8oz grilled angus/toasted house
made bun/smoked cheddar/chile
con carne/fritos/grilled onions &
jalapenos

SLIDERS

1 per order, mix and match

BROWN BUTTER LOBSTER ROLL

maine lobster/chives/
roasted shallot aioli/lemon wedge

PRIME RIB

horseradish cream/caramelized onions/micro arugula



BUFFALO CHICKEN

danish blue cheese/chipotle cilantro ranch

SPICEY ITALIAN

grilled italian sausage/
roasted tomato vodka cream

* Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

^{GF} gluten free

18% gratuity applied to all parties of 6 or more