

menu



small plates

BIG TOASTED PRETZEL	11	BRUSSEL SPROUTS	11
served w/ cheese sauce		tamari glaze (gf, veg)	
CHARCUTERIE BOARD	22	SPINACH ARTICHOKE DIP	10
artisan meats, cheese, fruit, bread, other goodies		crostinis, tortilla chips (vge)	
TRUFFLE FRIES	9	LOADED FRIES	13
parmesan, truffle oil, house aioli (gf)		shredded beef, queso, pickled jalapenos, cilantro	
SOFT CHICKEN TACOS (3)	10	CHIPS & QUESO	11
butter chicken, onions, smashed avo, cheddar, cilantro aioli		pico de gallo, tortilla chips (gf, veg)	4
CRISPY CALIFLOWER	12	add beef or shrimp	
asian bbq, creamy cilantro, sesame seeds (veg)			

large plates

COBB	15	EASTSIDE BURGER	15
crispy chicken, house greens, white cheddar, cucumber, bacon tomato, red onion, croutons, ranch		Bacon-wrapped pork with spinach and peach sauce	
AVO CHICKEN CEASER*	15	BBQ BACON BURGER	16
romanie, avocado, parmesan, grilled chicken, ceaser dressing		gouda, brown sugar glazed bacon, saute'd onions, pickled jalapenos, lettuce, tomato, bbq sauce, brioche, fries	
HOUSE SALAD	12	GRILLED CHICKEN SANDO	15
mixed greens, onions, tomato, feta, balsamic vinaigrette (gf, veg)		provalone, pesto, caramelized onions, tomato, arugula, chipotle aioli, brioche, fries	
DAD PIZZA	17	HANGOVER PIZZA	18
red sauce, mozzarella, pepperoni, sausage, ham		red sauce, mozzarella, grilled chicken, cheddar, bacon, ranch, franks	
MARGHERITA PIZZA	15	CHICKEN TENDER BASKET	15
pesto, mozzarella, tomato, basil, truffle oil		crispy tenders, texas toast, fries, cream gravy	
REALLY GOOD WINGS	11, 14, 16		
buffalo, sticky asian, lemon pepper, bbq			

Wednesday
all day happy hour

\$2 off
Shareables
Wine Glasses
Draft Beer
Signature Cocktails

Thursday
STEAK NIGHT

\$25
Steak Plate
w/ Side Salad
& Au Gratin Potatoes
\$20 Bottled Wines

FRIDAY
House Party
Happy Hour

12-8pm
\$8 Specialty Cocktails
\$5 Casamigos Shots All Night

cocktails



BLOOD ORANGE MARGARITA

TEQUILA REPOSADO | BLOOD ORANGE | LIME | AGAVE

MANGO MERCY MEZCAL MARGARITA

REPOSADO TEQUILA | MEZCAL | MANGO | LIME | AGAVE | CHILI SALT

SUMMER SALT PATIO PALOMA

TEQUILA BLANCO | WATERMELON | GRAPEFRUIT | LIME | SQUIRT | SALT

ATC SEASONAL MOJITO

SEASONAL FRUIT INFUSED LIGHT RUM | MINT OLEO | LIME

STONE FRUIT OLD FASHIONED

BOURBON | APRICOT BRANDY | PEACH BITTERS | ORANGE DEMERARA

24K GOLD RUSH

BOURBON | HONEY | SEASONAL LEMON



SUMMERTIME FINE SIDECAR

COGNAC | ORANGE BRANDY | STRAWBERRY OLEO | LEMON | FLOWER

FROZEN BLUEBERRY LAVENDER LEMONADE

VODKA | LEMON | LAVENDER

FROZEN STAYCATION

SEASONAL AND ROTATING FROZEN COCKTAIL

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