

Small Plates

Pan Seared Yellowfin Tuna	13.00
Wasabi-soy glaze, seaweed & yuzu vinaigrette	
Stella Artois Steamed Mussels	12.00
Pecan wood smoked bacon, shallots, lemon and a touch of cream	
Lisa's Artichoke Dip	9.00
Toasted pita	
Steamed Edamame	8.00
Chili spiked sea salt & lime	
Hot Crab Dip	10.00
Crispy tortilla chips	
Flash-fried Artichoke Hearts	9.00
Lemon-garlic aioli & balsamic glaze	
Tequila-Lime Hummus	8.00
Toasted pita	
Jumbo Chicken Wings	10.00
Sauced and tossed in spicy buffalo or teriyaki glaze	
Soup of the Day	
Always made from scratch, just ask your server	

Border Bites

Black Beans & Rice	4.50
Made from scratch	
Pepperjack Queso Dip	6.50
Tortilla chips	
House Guacamole	8.00
Tortilla chips	
Cheese Quesadilla	7.25
Add black beans, mushrooms, spinach, rice, peppers, onions or jalapenos [.75 ea]	
Add grilled chicken or sirloin, bacon, Canadian bacon or guacamole [\$2. ea]	
Shrimp Quesadilla	10.00
Salsa guajillo, peppers, onions & tomatoes	
Nachos del Toro	13.00
Chicken, shredded cabbage, black beans, queso dip, jalapenos and tomatoes	
Super Nachos	9.95
Black beans, tomatoes, shredded cheese, jalapenos, scallions, black olives, salsa sour cream & guacamole add grilled chicken or ground beef [\$2. ea]	
Fresh Fish Taco	3.00
Slaw and pickled jalapenos	
Carnita Taco	3.00
Salsa Morita & diced onions	
Crispy Chicken Taco	3.00
Shredded cabbage & chipotle ranch	

8" Pizzas

(Hand-stretched)

Treehouse Pizza	8.50
Garlic, onions, oregano & provolone	
Buffalo Chicken Pizza	9.50
Chicken, bleu cheese & wing sauce	
Caprese Pizza	9.50
Basil, tomatoes, mozzarella & balsamic glaze	
Pepperoni Pizza	8.50
Veggie Pizza	8.50
Peppers, onions & tomatoes	



Salads

Homemade Salad Dressings: house, bleu cheese, balsamic vinaigrette, ranch, sesame ginger, honey mustard, poppy seed, ponzu citrus, raspberry vinaigrette, cilantro-lime vinaigrette & Greek

Cowboy Cobb Salad	14.95	The Greek	9.50	Classic Caesar Salad	8.95
Grilled steak, avocado, tomato, cucumber, bacon, egg, carrots & bleu cheese crumbles		Roasted red peppers, feta, olives, red onion, pepperoncini, carrots, cucumber, tomato, oregano & Greek dressing		The Wedge 6.95	
Cobb Salad & Grilled Chicken	12.95	Ensalata Especial	9.50	Iceberg lettuce, bacon, tomatoes with Bleu cheese	
Asian Salmon Salad	13.95	Baby greens, Mandarin oranges, feta, avocado, toasted pecans & Ponzu-citrus dressing		Free "House" Salad	5. sm/8. lg
Organic spring mix, cucumber, Mandarin oranges, scallions, sesame ginger dressing, topped w/ grilled salmon and wasabi-soy glaze		Spinach Salad	9.25	Romaine lettuce, carrots, cucumbers, tomatoes & croutons	
Monterey Salad	9.50	Toasted almonds, red onion, strawberries & bleu cheese crumbles		Add Steak 6.	
Mixed greens, roasted red peppers, sweet dried corn, fresh salsa, avocado, queso & tortilla strips		Add Shrimp 5.			
		Add Salmon 5.			
		Add Chicken 4.			

Burgers & Sandwiches

Half-Pound Black Angus Burgers 8.95	*Grilled Chicken Sandwiches 9.95*	Blackened Grouper Rueben	13.95
The Basic	Basic Chicken	Coleslaw & white American on Texas toast	
Grilled to order on a bun	Grilled to order on a bun	Grilled Bison Sliders	13.95
Blues Burger	All-American	Manchego cheese & smoked onion aioli	
Bleu cheese crumbles and bacon	Bacon & cheddar	Grilled Salmon	9.95
English Club	Smokeyhouse	Avocado & wasabi mayo	
Bacon, cheddar on an English muffin	BBQ Sauce, cheddar & fried onions	B.L.T.	7.95
Special Delivery	Special Delivery	Black Bean Burger	8.95
Sautéed mushrooms, onion & white American cheese	Sautéed mushrooms, onions & white American cheese	Grilled Cheese	6.00
Patty Melt	Teriyaki	Add bacon, Canadian bacon or tomato [\$1. ea]	
Sautéed onions & Swiss on toasted rye bread	Pineapple, teriyaki sauce & Swiss		
Wicked Burger	Buffalo Style		
Topped with locally made "Wicked Pimina" cheese	Batter-fried with Buffalo sauce		
	Jerk Chicken		
	Jerked with white American cheese		
	California		
	Guacamole, jalapenos, tomatoes & American cheese		
	Wicked Chicken		
	Topped with locally made "Wicked Pimina" Cheese		

Sides

Grilled Asparagus	5.00
Sweet Potato Hash	5.00
Sauteed Squash & Zucchini	4.00
Steamed Broccoli with lemon	4.00
Homemade Mac & Cheese	5.00
Plantains	4.00
Edamame Succotash	4.00

Entrees

Add a small house salad to any entrée for \$3.

New York Strip Au Poivre	21.95	Grilled Atlantic Salmon	19.95
Mac & cheese and seared brussels sprouts		Baby bok choy, coconut rice & ginger-hoisin glaze	
Latin Grilled Ribeye	20.95	Sauteed Mountain Trout	18.95
Sweet potato mash & green chile aioli		Mashed potatoes, green beans & peach brown butter	
Marinated Hanger Steak	17.95	Sauteed Chicken Cutlets	17.95
Manchego-truffled french fries		Sundried tomato orzo, capers & lemon butter sauce	
Treehouse Pasta	15.95	Stuffed Chicken Breast	16.95
Blackened chicken, vodka tomato cream, whole wheat penne		Roasted red peppers and goat cheese. Choose one side item.	
Blackened Gulf Grouper	20.95		
Grit cake & sautéed spinach			

Desserts

Hot Fudge Brownie Sundae	6.50
Vanilla ice cream	
Gluten-Free Chocolate Torte	4.95
Raspberry-chipotle puree	
Homemade Oreo Cheesecake	5.25
Tropical Mango Pie	4.95
Mom's Apple Pie	5.25
Cinnamon ice cream	

Wine List

Champagne & Sparkling

	Glass	Bottle
Cava, Freixenet, Spain	6	22
Prosecco, Bellafina, Italy	8	28
Rosé, (Dry) Lambrusco, Cleto Chiarli, Italy	7	24
Champagne Laurent-Perrier Brut (1/2 bottle)	-	40

Whites

	Glass	Bottle
Vinho Verde, Aveleda Casal Garcia, Portugal	6	22
Pinot Grigio, Bella Serra, Italy	6	22
Pinot Grigio, Villa Sorono, Italy	7	25
Pinot Gris, Elk Cove, Willamette Valley, Oregon	11	40
Sauvignon Blanc, Convento Viejo, Chile	6	22
Sauvignon Blanc, Groth, Napa Valley	12	44
Chardonnay, Canyon Road, California	6	22
Chardonnay, Grayson Cellars, California	7	25
Chardonnay, Bouchard Aisé et Fils, France	7	25
Chardonnay, La Crema, California	11	40
Chardonnay, Frank Family Vineyards, Napa Valley, California	-	60
Moscato, Lulu B, Spain	6	21

Reds

	Glass	Bottle
Pinot Noir, Louis Latour VDP, France	9	33
Pinot Noir, Block Nine, California	9	33
Pinot Noir, A to Z, Oregon	11	40
Pinot Noir, La Crema, California	12	45
Merlot, R Collection by Raymond, California	8	30
Bordeaux, Château La Rame, BDX, France	12	45
Malbec, Tilia, Argentina	6	22
Malbec, La Linda, Argentina	9	33
Cabernet Sauvignon, Bliss Family Vineyards, California	8	30
Cabernet Sauvignon, Educated Guess, Napa Valley	13	49
Cabernet Sauvignon, Slingshot, Napa Valley	15	55

Craft Brews

PranQster Belgian Style Golden Ale.....Fort Bragg, CA	Allagash White Ale.....Portland, ME
Old Rasputin Imperial Stout.....Fort Bragg, CA	Hoptical Illusion.....Long Island, NY
Founders Dirty Bastard.....Grand Rapids, MI	Dale's Pale Ale.....Lyons, CO
Founders Porter.....Grand Rapids, MI	G'Knight Imperial Red.....Lyons, CO
Dogfish Head 60 Min IPA.....Milton, DE	Highland Gaelic Ale.....Asheville, NC
Red Hare Lager.....Marietta, GA	

Domestic Beer

Abita Purple Haze
 Blue Moon
 Budweiser
 Bud Light
 Coors Light
 Michelob Ultra
 Miller Lite
 PBR Tall Boy
 Sam Adams Lager
 SweetWater Blue
 SweetWater IPA
 SweetWater Seasonal
 Terrapin Golden Ale
 Terrapin Rye Pale Ale

Import Beer

Becks NA
 Corona
 Corona Light
 Duvel
 Negra Modelo
 Pacifico
 Paulaner Hefe Weisen
 Red Stripe

Cider

Jack's Green
 Stella Artois Cidre

Draft Beer

Bell's Two Hearted
 Kentucky Bourbon Barrel Ale
 Stella Artois
 Hoegaarden
 SweetWater 420

Specialty Drafts

-- Ask Your Server --
 Seasonal Draft
 Staff Pick

