

NAKED BURGER

SMASH HOUR

12-3 PM

STARTERS

CHILI CON CARNE NACHOS15

Tortilla, Avocado Crema, Queso, Chili Ground Beef, Morita Salsa, Cilantro, Pickled Red Onion, Jalapeño

KOREAN FRIED CHICKEN BITES14

Double Fried Crispy Chicken w/ Spicy Cucumber Salad
(Korean BBQ or Bang Bang Sauce)

SHISHITO ROULETTE🌶️ VG9

1/10 Peppers Are Spicy, Tajin, Chili Lime Crema

BRUSSELS SPROUTS GF13

Bacon-Onion Jam, Sheep’s Milk Feta, Balsamic Glaze

TIK TOK VIRAL

HAND BATTERED MOZZ STICKS VG12

Beer Batter, Housemade Marinara, Parmesan

ELOTE CORN RIBS VG GF9

Chili Lime Crema, Cotija Cheese, Cilantro, Pickled Red Onion, Tajin

BANG BANG SHRIMP15

Crispy Fried Wild Caught Shrimp, Bang Bang Sauce, Citrus Slaw, Chives

GREENS

CHICKEN + 6 / BURGER PATTY + 6

SHOPIKA VG14

Feta, Cucumber, Cherry Tomato, Green Onion, Cubanelle, EVOO

CAESAR VG13

Romaine, Parmesan, Sourdough Croutons, Radish, Caesar Dressing With A Kick

GREEK VG14

Romaine, Beets, Feta, Onion, Kalamata Olives, Cherry Tomato, Cucumber, Pepperoncini, Greek Dressing

MILKSHAKES

VANILLA6

CHOCOLATE6

STRAWBERRY6

COOKIES ‘N’ CREME6

PISTACHIO OLIVE OIL9

BOOZY

ESPRESSO MARTINI12

CHOCOLATE RUM CAKE12

STRAWBERRY CORDIAL12

BURGERS

GRASS-FED DRY-AGED PIEDMONTSESE + SOURDOUGH SESAME BUN

SERVED WITH NAKED FRIES OR HOUSEMADE CHIPS

NAKED BURGER11/15

Butter Lettuce, Tomato, Shallots, Chipotle Gruyere, Naked Sauce

AWARD WINNING TRUFFLE BURGER19/23

Fresh Truffle, Caramelized Onions, Arugula, Parmesan Crisp, Truffle Aioli

KIMCHI SMASH12/16

2 Smashed Patties, Kimchi, Pickles, New School American Cheese, Sriracha Aioli

HANGOVER16/20

Candied Bacon, Sunny Egg, Avocado Crema, Caramelized Onions, Tomato Jam, Garlic Aioli, Aged White Cheddar

BIG TEXAS14/18

Crispy Onions, Coleslaw, Bacon, Smoked Gouda, Pickled Jalapeño, BBQ Sauce

DIABLO🌶️13/17

Cilantro, Tomato, Jalapeño, Avocado Crema, Tortilla, Pickled Red Onion, Ghost Pepper Jack, Habanero Aioli

LATE NIGHT SMASH11/15

2 Smashed Patties, White Onion, Pickles, New School American Cheese, Naked Sauce

MAD MUSHROOM🍄13/17

Cremini Mushrooms, Grilled Onion, Pickled Jalapeño, Chipotle Gruyere, Sriracha Aioli

BACON ME CRAZY13/17

Grilled White Onion, Pickles, Candied Bacon, Aged White Cheddar, Whole Grain Mustard Aioli

SANDWICHES

SOURDOUGH SESAME BUN

SERVED WITH NAKED FRIES OR HOUSEMADE CHIPS

CRAZY CHICK16

Buttermilk Fried Chicken, Butter Lettuce, Pickled Red Onion, New School American Cheese, Chipotle Lime Aioli

CHICK MAC-NET18

Buttermilk Fried Chicken, NB Mac & Cheese, Slaw, Garlic Aioli

CHICK FLICK15

Grilled Marinated Chicken, Butter Lettuce, Tomato, Coleslaw, Garlic Aioli

FISH O’LAY16

Beer Battered Atlantic Cod, Butter Lettuce, New School American Cheese, Tartar Sauce, Sriracha Aioli

FALAFEL SMASH VG15

Housemade Falafel, Pickles, White Onion, New School American Cheese, Naked Sauce

GO VEGGIE! SWAP ANY PROTEIN WITH FALAFEL SMASH PATTIES

GLUTEN FREE BUN + 3 / ADDITIONAL PATTY + 6

FRIES & SIDES

TRUFFLE PARMESAN9

Fresh Seasonal Truffle, Parmesan, Truffle Aioli

ROSEMARY GARLIC5

Parmesan, Garlic Aioli

DIRTY FRIES8

Whipped Feta, Bacon-Onion Jam, Chives

SWEET POTATO5

Honey Mustard

BEER BATTERED ONION RINGS6

Parmesan, Chipotle Ketchup

NAKED FRIES4

Chipotle Ketchup

MAC & CHEESE8

ALL FRIED ITEMS ARE COOKED IN BEEF TALLOW

- A 20% GRATUITY WILL BE APPLIED TO PARTIES OF SIX OR MORE.

- FOR PARTIES OF TEN OR MORE, WE KINDLY REQUEST PAYMENT VIA A SINGLE BILL OR EVENLY SPLIT PAYMENTS.

- A 3% SURCHARGE WILL BE APPLIED TO ALL CREDIT CARD CHARGES

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

BEER

DRAFT

BUD LIGHT	5
BELL’S TWO HEARTED	6
BLUE MOON	6
FRANKENMUTH AMBER ALE	8

ASK ABOUT OUR ROTATING DRAFT BEERS

BOTTLE / CAN

MILLER LITE	6
STELLA ARTOIS	6
MODELO	6
CORONA EXTRA	6
LABATT BLUE	6

NON ALCOHOLIC

MOCKTAILS

NOTANICAL GARDEN	12
Blueberries, Lemon, Lime, Mint, Agave, Soda	
VIRGIN ISLAND	12
Zero Proof Rum, Strawberry, Pineapple, Coconut, Orange	
FAE VALENTINE	12
Zero Proof Gin, Peach-Hibiscus, Lime, Tonic	

BEER

UNTITLED ART NA BEER	6
LABATT NA	6

BEVERAGES

FOUNTAIN DRINKS (COKE)	3
HOUSEMADE LEMONADE	5
ARNOLD PALMER	4
FRESH SQUEEZED ORANGE JUICE	6
COFFEE	3
ESPRESSO	3/4
ICED SHAKEN ESPRESSO	4
BLACK TEA	3
ICED TEA	3
RED BULL – CLASSIC/SUGAR FREE	5
FILETTE SPRING WATER	3/5
FILETTE SPARKLING WATER	3/5

COCKTAILS

PAINKILLER	tropical, sweet, creamy	12
Rum, Pineapple, Coconut, Orange, Nutmeg		
BLACK MANHATTAN	boozy, bold, robust	13
Rye Whiskey, Coffee Liqueur, Amaro, Bitters		
WINTER IS COMING	spiced, refreshing, tart	14
White Rum, Spiced Pear, B&B, Orgeat, Lime		
PASSION PARADISE	refreshing, sweet, fruity	12
Vodka, Guava, Passion Fruit, Lime		

LAVENDER BERRY MOJITO	fruity, minty, refreshing	12
Rum, Lavender, Blueberry, Mint, Lime		

OAXACAN OLD FASHIONED	smoky, boozy, bold	13
Reposado Tequila, Mezcal, Agave		

TARZAN	tiki, sweet, refreshing	12
Black Rum, Amaro, Pineapple, Lime, Maple		

FLORADORA	crisp, light, refreshing	12
Gin, Raspberry, Lime, Ginger, Soda		

PENICILLIN	smoky, bold, tart	14
Scotch, Ginger, Lemon, Honey		

BLOOD OF ADONIS	🔥fruity, tart, spicy	13
Gin, Spicy Reposado Tequila, Campari, Orange, Raspberry, Lemon, Lime, Habanero		

WINE

RED

HOUSE RED	10 38
SMUGGLER'S SON 2017 Cabernet Sauvignon California	13 53
STOBI 2023 Pinot Noir Macedonia	11 40
MAD BIRD 2019 Malbec Argentina	11 40
LES TERRES VIERGES 2019 Cotes Du Rhone France	40
MATSU EL RECIO 2020 Tempranillo Spain	50

WHITE

HOUSE WHITE		10 38
LA LOT	Pinot Grigio Italy	11 40
ZVONKO BOGDAN	Sauvignon Blanc Serbia	13 53
SINGLE POST	Riesling Germany	12 45

ROSÉ / BUBBLES

A LA VOLEÉ	Brut France	10 38
DELLA SCALA	Prosecco Rosé Italy	10 38
TERRE DI RAI	Prosecco DOC Italy	43

HAPPY HOUR

MON-FRI 4 PM – 6 PM
SUN ALL DAY

\$2 OFF

DRAFT BEER &
WINE BY THE GLASS

MILKSHAKE MONDAY

\$2 OFF
MILKSHAKES

WINE WEDNESDAY

50% OFF
WINE BOTTLES

TEQUILA TUESDAY

25% OFF
TEQUILAS & MARGARITAS

THIRSTY THURSDAY

\$3 OFF
COCKTAILS