

Starters

House Cut French Fries \$6.50

ADD BEER CHEESE +\$3

Castelvetroano Olives

house marinated with olive oils, lemon zest, and herbs \$7

Goat Cheese Dip

topped with romesco sauce, served with crostini \$12

Beer Battered Fish Taco

corn tortilla, cheese, cabbage & chipotle crema \$6

Giant Bavarian Pretzel

baked and salted, served with house-made beer cheese and spicy brown mustard \$13

Poutine Style French Fries

shredded short rib, house beer cheese and adobo sauce and chives over house french fries \$16

Ceviche Tostadas

3 small tostadas with white fish, tomato, onion and avocado \$15

Crispy Chicken Wings

1/2 dozen, served with spicy buffalo sauce and ranch \$13.50

OG40 Homemade Chili

homemade chili topped with cotija cheese and poblano corn crema bowl \$12 | cup \$8

Greens

Patou's Summer Salad

romaine, sweet corn, avocado, scallions, grape tomato, hearts of palm, cucumber, dried mint, lemon vinaigrette \$14

ADD CHICKEN BREAST +\$5

Roasted Beet & Goat Cheese Salad

goat cheese purée topped with roasted beets, arugula, and toasted pistachios \$14

*(contains cow and goat cheeses)

Caesar Salad

romaine, parmesan, garlic croutons, and housemade Caesar dressing \$13

ADD CHICKEN +\$5

Boards

Cheese & Charcuterie \$21

CHEESE ONLY \$15

Grilled Vegetable Board

grilled seasonal vegetables with house sauces \$13

Sandwiches

Buttermilk Fried Spicy Chicken Sandwich

loaded with coleslaw, pickles, and signature sauce, served on amish bun, comes with house cut fries \$17

Grilled Chicken Breast Sandwich

grilled chicken, labneh, tomato, romaine lettuce, cucumber, za'atar seasoning, lemon dressing, served on amish bun, comes with house cut fries \$16

Grilled Bratwurst & Fries

beer broiled & grilled brats with grilled sauerkraut and peppers, with house cut French fries \$11

Grilled Cheese & Fries

sharp white cheddar & American cheese on artisanal bread with house cut fries \$12

Flatbreads

Pepperoni

tomato sauce with mozzarella and pepperoni \$17

Cheese

tomato sauce and mozzarella \$16

Goat Cheese, Roasted Beets, & Arugula

whipped goat cheese, roasted beets, arugula, toasted pistachios \$17

Korean BBQ Flatbread

house bbq sauce, short rib, cilantro sriracha coleslaw and house pickled cucumbers, green onion garnish \$19

FLATBREAD OF THE MONTH

Spicy Italian Sausage

spicy italian sausage, bell peppers, mushrooms, red onion, fontina, smoked gouda, parmesan \$19

Entrées

Short Rib Street Tacos (3)

poblano crema, serrano peppers, cotija cheese and sauteed onions \$15

Grilled Pork Chop

served with scalloped japanese murasaki potatoes \$21

Steak Frites

bistro filet with chimichurri sauce. choice of house cut fries or scalloped japanese murasaki potatoes \$28
SUB GRILLED VEGETABLES +\$3

Mussels & Frites

mussels, onion, garlic, serrano chili, white wine, house cut fries \$16

Baby Back Adobo Ribs

adobo braised and grilled baby back ribs, crispy garlic, green onion, served with scalloped Japanese Murasaki potatoes \$19

Braised Short Rib Pasta

braised Short rib, red wine soffrito vegetable ragu, parmesan, tossed in Pappardelle pasta \$17

Burgers

SUB BEYOND PATTY +\$3

All American Classic

American cheese, dill pickle, lettuce, tomato, onion and house sauce, with house cut fries \$16.50

ADD BACON +\$3

OG Burger

lettuce, red onion, tomato, white cheddar cheese, garlic aioli, with house cut fries \$17

BURGER OF THE MONTH

Garlic Truffle Burger

garlic truffle aioli, pickles, grilled onions, white cheddar cheese \$18

Dessert

Chocolate Chip Cookie Dough Wontons

with whipped cream and powdered sugar \$10

DESSERT OF THE MONTH

Strawberry & Sage Wontons

with lemon zest, whipped cream and powdered sugar \$10