

## STARTERS

<b>TEMPURA FRIED AVOCADO</b>	6
<i>sweet chili-lime salt &amp; jalapeno aioli</i>	
<b>ROASTED BRUSSEL SPROUTS</b>	8
<i>bacon, butternut, hazelnut brown butter</i>	
<b>CRAB &amp; CORN FRITTERS</b>	9
<i>creamy creole mustard dipping sauce</i>	
<b>FLATBREAD</b>	9
<i>bacon, beer cooked onions &amp; crème fraîche</i>	
<b>BAKED MEATBALLS</b>	8
<i>provolone &amp; shaved pecorino fresh basil &amp; toasted baguette</i>	
<b>IRONSIDE HOT WINGS</b>	9
<i>housemade habanero sauce creamy dill cucumber dip</i>	

## SOUPS & SALADS

<b>BLUE HUBBARD SQUASH SOUP</b>	CUP/BOWL	4/7
<i>maple crème fraîche &amp; hen of the woods mushrooms</i>		
<b>CLAM CHOWDER</b>	CUP/BOWL	5/8
<i>smoky bacon &amp; tabasco butter</i>		
<b>ARUGULA &amp; CRISPY PROSCIUTTO SALAD</b>		11
<i>persimmon, shaved fennel &amp; spiced pecans apple cider vinaigrette</i>		
<b>ORGANIC BABY GREENS</b>		7
<i>fresh herbs, house vinaigrette</i>		
<b>CAESAR SALAD</b>		10
<i>parmesan polenta croutons add white anchovy</i>		3
<b>CUKES &amp; QUINOA SALAD</b>		8
<i>citrus marinated cucumbers &amp; onions, feta &amp; mint</i>		
<b>ADD TO ANY SALAD:</b>		
<i>grilled Petaluma chicken</i>		6
<i>filet of salmon</i>		8



# IRONSIDE DINNER

5:00 PM – CLOSE | TUESDAY – SATURDAY

PIZZAS		9" OR 14"
<b>THE IRONSIDE</b>		8 / 14
<i>tomato sauce, fresh mozzarella &amp; basil custom toppings, each:</i>		
<i>baby arugula</i>	<i>cured olives</i>	2 / 3 EA
<i>broccoli rabe</i>	<i>caramelized onion</i>	
<i>garlic</i>		
<i>mushrooms</i>	<i>prosciutto</i>	3 / 5 EA
<i>white anchovy</i>	<i>spicy sausage</i>	
<i>pepperoni</i>	<i>meatball</i>	
<i>bacon</i>	<i>heirloom tomato</i>	
<b>HOUSEMADE SPICY SAUSAGE</b>		14 / 24
<i>broccoli rabe, roasted tomato fresh mozzarella &amp; pecorino</i>		
<b>ROASTED MUSHROOM</b>		13 / 22
<i>béchamel &amp; parmesan, kale thyme &amp; roasted garlic</i>		
<b>ROASTED PEAR AND PROSCIUTTO</b>		14 / 24
<i>goat cheese, balsamic onions &amp; baby arugula</i>		
<b>BRAISED BEEF SHORT RIB</b>		14 / 24
<i>roasted onion, farm fresh egg, granna padano &amp; fresh herbs</i>		
<b>GUANCIALE</b>		14 / 24
<i>shaved pork cheek, garlic-chili crema, provolone &amp; dandelion greens</i>		
SIDES		
<b>FRIES</b>		5
<b>ONION RINGS</b>		4
<b>SAUTÉED GREENS WITH GARLIC</b>		6
<b>CRISPY PLANTAINS &amp; HOUSE SALSA</b>		5

## PLATES

<b>FISH TACOS</b>	17
<i>avocado crema, roasted green chili sauce &amp; chayote with black beans</i>	
<b>FISH &amp; CHIPS</b>	16
<i>beer battered Alaskan cod remoulade and sweet &amp; sour malt sauce</i>	
<b>PETALUMA CHICKEN CUTLET</b>	18
<i>prosciutto &amp; warm burrata with garlic spinach</i>	
<b>CHILI BRAISED DUROC PORK SHOULDER</b>	18
<i>roasted cipolini, savoy cabbage pumpkin &amp; queso fresco panecito</i>	
<b>FLATIRON STEAK</b>	23
<i>fried onions, upland cress &amp; red wine sauce</i>	
<b>BAKED MAC &amp; CHEESE</b>	9
<i>smoked cheddar &amp; gruyere</i>	
<i>add bacon or broccoli</i>	2
<i>add both</i>	4
SANDWICHES	
<b>PRESSED CUBANO</b>	15
<i>slow roasted pork, ham, gruyere &amp; pickles with crispy plantains and house salsa</i>	
<b>PRESSED VEGGIE CUBANO</b>	13
<i>seasonal vegetables, gruyere &amp; pickles with crispy plantains and house salsa</i>	
<b>FRENCH DIP</b>	15
<i>herb roasted beef au jus on a soft roll with fries add cheese and onions</i>	3
<b>RED LODGE RANCH BEEF BURGER</b>	13
<i>jack cheese, shredded lettuce &amp; house ranch with fries</i>	
<b>GREAT NORTHERN BISON BURGER</b>	A/Q
<i>white cheddar &amp; smoked onion jam with fries add bacon</i>	2