

Big Red Tap & Grill

Small Plates

Catalonian Flat Bread 12

Escalivada, Labneh Yogurt, Fine Herbs

Buffalo Wings 14

Franks Red Hot, Crudité, Bleu Cheese

Bamboo Steamed or Fried Dumplings 10

Pork-Kimchi, Chicken Lemongrass, Ponzu

Charcuterie & Cheese Board 19

Imported Cured and Air Dried Meats

Cheeses and Olives

Shrimp Cocktail 16

Cocktail Sauce, Remoulade, Lemon Wedge

Roasted Organic Chicken Quesadilla 16

Pepperjack-Manchego Cheese Blend

Caramelized Onions, Pico de Gallo, Guacamole

Chipotle-Lime Mayo

Soup – Cup or Bowl \$6/\$8

Vegetable Minestrone/Soup of the Day

Tap & Grill Specialties

Fajitas 28/32/26

Choice of: Ancho Spiced Top Sirloin, Grilled Gulf Shrimp

Mojo Lime Marinated Organic Chicken

Caramelized Onions, Charred Poblano Peppers, Chorizo, Cotija Cheese

Warm Flour Tortillas, Sour Cream and Guacamole

Baja Style Fish Tacos 28

Red Cabbage Slaw, Avocado-Lime Crema, Blue Corn Tortilla

Grilled Flat Iron Steak “Churrasco” 30

Charred Elote Corn Salad, Heirloom Tomatoes, Avocado Relish, Salsa Verde

Grilled Mediterranean Bronzini 30

Creamy Polenta and Fire Roasted Puttanesca

Burgers & Sandwiches

Ivy League Artisanal Burger 23

Blend of Dry Aged Angus Beef, Five Spoke Cheddar

Bacon Jam, Skin on Fries and Plum Ketchup

The Impossible™ Double Stack 22

Two Plant Based Patties, Special Sauce

Farmhouse Cheddar, House-made Pickles on a Sesame Seed Bun with Skin on Fries

Blackened Salmon Burger 20

Avocado-Lime Mayo, Red Cabbage Slaw on a Potato Bun

Warm Rosemary-Sea Salt Chips

The “KFC” Sandwich 18

Korean Double Fried Chicken, Gochujang Glaze, B&B Pickles

Red Cabbage Slaw, Skin on Fries and Korean Ketchup

Flank Steak Torta 25

Refried Pinto Beans, Cotija Cheese, Pickled Onions

Guacamole, Chipotle Crema

House-made Tortilla Chips and Fire Roasted Salsa

Long Island Lobster and Gulf Shrimp Roll 32

Poached Lobster, Shaved Celery, Lemon-Tarragon Aioli

Dinner Menu

Salads

Superfood Bowl 18

Indian Harvest Whole Grains, Quinoa, Lentils, Red Cabbage, Lacinato Kale
Baby Spinach, Heirloom Carrots, Sweet Potatoes, Beet Hummus
Lemon-Ginger and Turmeric Dressing

Asian Chicken and Spiced Cashew Salad 18

Napa Cabbage, Watercress, Red Cabbage, Orange Segments
Wonton Crisps and Orange-Toasted Sesame Vinaigrette

Lacinato Kale Salad 15

Country Croutons, Parmesan Tuile, Garlic Anchovy Dressing
Add Grilled Organic Chicken (\$8 Surcharge) or Ora King Salmon (\$15 Surcharge)

Chilled Octopus and White Bean Salad 16

Crispy Potatoes, Shaved Pecorino, Lemon-Caper Vinaigrette

Dessert

Il Laboratorio del Gelato 10

Seasonal Gelato and Sorbet

Earl Grey Crème Brulee 12

Pistachio Shortbread, Whipped Cream and Seasonal Berries

Warm Peach and Blueberry Cobbler 12

Vanilla Gelato

Seasonal Berries 12

Chantilly Cream

Strawberry and Rhubarb Shortcake 12

New York Style Cheesecake 10

Graham Cracker Crust and Raspberry Coulis

Blueberry-Lavender Panna Cotta 12

Lemon Curd, Blueberry-Chambord Compote, Almond Praline, Honey Almond Chantilly

Freshly Baked Cookies 8

illy Coffee and Harney & Sons Teas 6

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.