

## SHARED PLATES

SAUSAGE AND CHEESE PLATE 24.00  
chef's selection of artisan cheese, sausage, and dijon mayo

FLATBREAD PIZZA 15.50  
gluten free crust available 2.25

BREADS AND SPREADS (V) 15.50  
black olive tapenade, rosemary feta, seasonal hummus, pita, baguette, and water crackers

PESTO AND TOMATO BRUSCHETTA (V) 14.50  
cheese blend, pesto, and tomatoes on baguette

TRIO OF CHEESES (V) 17.50  
chef's selection served with olives and sliced baguette

## SMALL PLATES

STEAK BITES 15.00  
seared sirloin steak bites with three dipping sauces:  
horseradish cream, Worcestershire, tamarind

WARMED OLIVES (GF) (V) 7.25  
blend of five select artisan olives

KETTLE CHIPS AND HORSERADISH DIP (GF) (V) 7.25

BASKET OF BREAD 8.25

SIDE OF BREAD 3.25

## SALADS

ADD PROTEIN | CHICKEN 5.00 | SHRIMP 6.00 | STEAK 7.00

WARM SPINACH SALAD (GF) 15.50  
spinach, seasonal dried and fresh fruit, squash, bacon,  
goat cheese, and pumpkin seeds with white balsamic vinaigrette

STEAK SALAD (GF) 18.75  
mixed greens, sirloin steak, tomatoes, cucumbers,  
and blue cheese dressing

HOUSE CHOP SALAD (GF) (V) 15.50  
mixed greens, beets, cucumbers, red onions, walnuts  
and bleu cheese with a white balsamic vinaigrette

SMALL GREENS SALAD (GF) (V) 8.50  
fresh tossed greens in a white balsamic vinaigrette with  
cucumber garnish

## SOUP

SEASONAL SOUPS  
made from scratch using our house-made stocks and fresh ingredients  
CUP 5.50 | BOWL 8.00

## HOUSE SPECIALTIES

KUNG PAO CHICKEN TACOS (1) 6.00 / (2) 11.50  
kung pao chicken with scallions, green beans and peanuts  
on soft corn tortillas

PAN FRIED COD SANDWICH 17.50  
panko, whole grain hoagie, green chile ginger aioli, and lettuce,  
served with chips

PAN FRIED COD ENTREE 18.50  
panko, green chile ginger aioli, seasonal vegetables and potatoes

GRILLED SHRIMP WITH SPICY TAMARIND SAUCE 17.50  
grilled shrimp, roasted brussels sprouts, pickled daikon-carrot,  
house tamarind sauce, served over rice noodles

PETIT SIRLOIN 16.00  
5 oz. choice sirloin steak with red wine - herb butter, seasoned  
green beans and roasted fingerling potatoes

ROASTED SALMON 17.50  
6 oz. salmon fillet with pomegranate sauce, seasoned  
green beans and roasted fingerling potatoes

BANH MI 14.75  
caramelized pork tenderloin with pickled daikon-carrot,  
jalapenos, cucumbers, mayo, and cilantro on ciabatta,  
served with chips (Gluten free? Try it as a salad)

HOT HAM AND CHEESE SANDWICH 14.25  
cured ham, swiss-fontina cheese and dijon mayo on a baguette

GYROS 13.75  
beef and lamb strips, red onions, tomatoes, romaine, cucumbers,  
tzatziki and fresh herbs, served on pita  
(Also available as a salad)

BEAUJO'S BURGER 7.75  
quarter pound burger served with house-made worcestershire  
sauce and chips

**NEW!**

## HAPPY HOUR

SUNDAY - THURSDAY  
4 p.m. - 6 p.m.

FRIDAY - SATURDAY  
11 a.m. - 2 p.m.

HOUSE WINE  
5.00 glass

TAP PROSECCO  
6.50 glass

TAP BEER  
4.00 glass

BEAUJO'S BURGER  
5.00

BRUSCHETTA  
10.50



## BEER ON TAP

SURLY FURIOUS IPA 6.50  
amber colored ale with a citrus hoppy flavor and a bitter finish

STELLA ARTOIS 6.50  
a classic Belgian lager, golden in color with exceptional clarity and spicy hop character

WOODEN HILL BREWING SEASONAL 6.50

SUMMIT SEASONAL 6.50

## TEA AND OTHER BEVERAGES

CHAI LATTE 4.50  
HOT TEA 3.25  
ICED TEA 2.75  
LEMONADE 2.75  
ARNOLD PALMER 2.75  
SODA 2.75  
MINERAL WATER 3.25  
MILK 2.75

## HOURS OF OPERATION



Monday	4 pm - 9 pm
Tuesday	4 pm - 10 pm
Wednesday	4 pm - 10 pm
Thursday	4 pm - 10 pm
Friday	11am - 11 pm
Saturday	11am - 11 pm
Sunday	4 pm - 9 pm

## COFFEE DRINKS

ESPRESSO	single	2.00
	double	4.00
AMERICANO		3.00
CAPPUCCINO		3.75
LATTE		4.00
FLAVORED LATTE		4.25