

eat

brunch

small plates

dill pickled vegetables

grilled bread/ aged white cheddar/ house churned butter 8 v

stuffed jalapeños

white cheddar/ bacon/ 7

seasonal fruit plate

basil & toasted almonds 9 gf,v

sriracha soaked wings

buttermilk dressing & radish 8

grilled bok choy

marinated mushrooms/ cucumber/ soy vinaigrette 10 v

tuscan kale ceasar

sieved egg/ sourdough croutons/ asiago 9

deviled eggs

smoked paprika/ fried capers/ proscuitto & parsley salad 10 gf

chargrilled garlic toast "blt"

uncured housemade bacon/ braised heirloom tomato/ butter lettuce hearts/ roasted garlic aioli 13

entrees

baked eggs

baby heirloom tomatoes/ kale/ coriander/ parmesan/ breadcrumbs 13 v

thick cut french toast

candied walnuts/ maple caramel/ brown sugar whip cream 13 v

braised short rib on toast

white cheddar/ poached eggs/ tobasco aioli/ herbs 15

corner cobb salad

pork belly/ shrimp/ avocado/ white cheddar/ tomato/ balsamic blue cheese dressing 14

korean style bbq chicken

untraditional accoutrement 14 gf

baked meatball sub

garlic bread/ marinara/ mozzarella/ peppercini 9

big corner

two all beef paddies/ lettuce/ onion/ cheese/ secret sauce 12

block cut ny steak

twice baked stuffed potato or eggs & fries/ peppercorn sauce 4oz 14 / 8oz 19

corner classics

48hr fries

secret sauce & housemade ketchup 6 v,gf

bacon wrapped dates

blue cheese stuffed 7 gf

charcuterie

cured meats and cheeses/ balsamic mushrooms/ cornichons/ mustard/ grilled french roll 12

crispy short rib tacos

aged white cheddar/ pepperoncini/ salsa 8.5

mashed potato tacos

aged white cheddar/ sriracha/ onion/ cilantro 7.5 v,gf

tuna tar tar tostadas

avocado/ grilled jalapeño/ citrus/ prawn remoulade 12 gf

gnocchi "mac n cheese"

tomato confit/ basil/ garlic chips 10 v

mortadella "croque madame"

melted cheese/ mornay/ baked egg/ open faced on sourdough/ side of hot sauce 12

calamari steak piccata

bacon/ confit tomato/ fried bread 16 E

7oz hand formed burger

white cheddar and bacon stuffed jalapeños/ grilled onion/ tomato/ salsa mayo 12 E

accompaniments

grilled squash - lemon & basil 3

mushrooms - sherry & parmesan crust 3

bacon or chorizo 4

grilled sourdough 2

side salad 3

drinks

cocktails

bloodies

mary

traditional style/ housemade mix 9

maria

tequila/ lime/ salt rim 9

margret

gin/ pickled veggies/ olive 9

texas

titos vodka & skewered grilled jalapeño 10

shrimp cocktail

traditional w/ 3 shrimp & lemon 14

Michelada

tecate/ bloody mix/ lime/ salt rim 5

our classics

tangerine gimlet

vodka/ tangerine/ lime 9

old man and the sea

sipsmith gin/ house orgeat/ luxardo cherry/ grapefruit/ lime 10

clockwork orange fashioned

templeton rye/ china china/ bitters/ ginger twist 10

moonshine mojito

stillhouse moonshine/ mint/ red jalapeño/ lime 9

sangria

coconut rum/ peach schnapps/ pomegranate 8

bottomless mimosas

oj

12

grapefruit

12

st. germain

16

canton ginger

16

chambord

16

beer

draft

mama's yella pils/ stone ipa 6/ two rotating taps

bottles & cans

coors light/ budweiser/ bud light/ 5 heineken/ stella/ corona/
guinness/ 6 sam smith organic lager 6/ weistphaner heffeweizen 6/
great divide yeti stout 8/ lindeman's framboise raspberry ale 9
tecate w/ salt & lime 3/ oskar blues dale's pale ale 6, old
chubb porter 6, g'knight red ale tall boy 9

wines

sparkling wines

zonin

proseco/ doc 9 187ml

shramsberg

blanc de blanc 35 1/2
btl

piper sonoma

blanc de blanc 32

whites

riesling

blufeld/ mosel 8/28

pinot grigio

bird man/ napa 8/28

sauvignon blanc

ranga ranga/ australia
9/33

chardonnay

indaba/ south africa 7/23

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davis bynum/ russian

river 12/40

reds

pinot noir

gloria ferrer etesian/
sonoma 11/38

malbec

sottano/ mendoza 10/35

merlot

bellarina/ napa 8/28

cabernet sauvignon

hayman & hill/ napa 7/24

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buehler/ st. helena 14/46

zinfandel

brazin/ lodi 11/38

blends

flux/ california 65