



LATE NIGHT MENU

Mushroom and Goat Cheese ~19

caramelized onion, crispy sage, mozzarella, basil-pesto base

Smoked Meat Lover's ~22

Goose smoked back bacon, house sausage, smoked beef, mozzarella, tomato sauce

Margherita - 17

tomatoes, mozzarella, basil oil, tomato sauce

Pepperoni and Mushroom - 20

Green peppers, red onions, tomato sauce and mozzarella

Fresno Chicken - 21

smoked chicken, house hot sauce, corn, mozzarella, avocado ranch

Fried Corn Dog ~- 8

Nathan's all beef dog, house batter served with Goose mustard

Smoked Cream Cheese and Gouda Dip - 18

Baked with roasted garlic, caramelized onions, herbs served with house flat bread

Pork Rib Fingers - 16

Sliced pork back ribs, crisped and glazed with Thai honey garlic sauce

Potato Chips ~- 6

House fried Russet potatoes, malt vinegar-salt and caramelized onion-ranch dip

House Fries ~- 7 Fried Tots ~- 8.5

Served with roasted garlic aioli

Fish Tacos ~- 16

Two tortillas, beer battered local cod, Fresno aioli, pineapple salsa and coleslaw

Pulled Pork Tacos ~- 15

Two tortillas, house smoked pork, house BBQ sauce, coleslaw and pineapple salsa

Pulled Pork Sandwich ~- 17

smoked pulled pork, aioli, coleslaw, house BBQ sauce

Dirty Tots ~-16.5

Tatar tots, pickled jalapeños, red peppers, Cajun spices, green onion and aged cheddar, Fresno aioli and avocado ranch

Pound of Wings ~ - 18 Cornmeal Breaded ~ 19.5

The Works ~ House Fresno Hot Sauce ~ Fresno & Blue Cheese ~ Thai Honey Garlic ~ Salt & Pepper

Add: buttermilk ranch or blue cheese dip +1.5