KICK - OFF

CRISPY CAULIFLOWER VG — 12
Spiced Pepitas, Black Garlic Purée, Carrot Nest

WINGS — 13 (6) / 21 (12)
Jumbo House-Cut Chicken Wings, Buffalo or Lemon Pepper, Crudité

FRENCH ONION DIP V — 8
Caramelized Onions, Crispy Fennel, Ritz Crackers

PORK BELLY NACHOS — 16
Gochujang Crispy Pork Belly, Pico de Gallo, Black Beans, Green Onion, Lime Crema

FIELD GOALS

"WHAT'S THE SOUP DU JOUR?" — 10
It's the Soup of The Day! Ask Your Server

LITTLE GEM CAESAR — 12
House-Made Croutons, Parmesan, White Boquerones

ARUGULA SALAD VG — 11
Apples, Fennel, Candied Walnuts, Apple Cider Vinaigrette

THE POCKET

CRISPY PORK BELLY TACOS — 12
Gochujang Pork Belly, Radish Chili Relish

BAJA FISH TACOS — 12
Cabbage, Pickled Red Onion, Lime Crema

SEÑORA BURRITO — 14
Grilled Steak, Jalapeños, Melted Cheese, Crispy Tortilla Wrapped in Bacon

STARTING LINE UP

SOMA SMASH BURGER — 15
Brioche Bun, Special Sauce, House-Made Pickles, Melted Onion, Muenster Cheese MAKE IT A DOUBLE +3

CAULIFLOWER BURGER VG — 12
Cabbage Slaw, Cashew Chipotle Sauce, House-Made Pickles

COOL RANCH CRUNCHWRAP — 15
Ranch-Seasoned Crispy Chicken, Lettuce, Jalapeño, Tomato, Black Beans, Corn Tostada, Cheese

MAIN EVENT

STEAK FRITES — 30
Grilled Hanger Steak, Fries, Chimmichurri

ROASTED HALF CHICKEN — 26
Buttery Mash, Pan Jus, Roasted Carrots and Cauliflower

GRILLED EGGPLANT VG — 24
Roasted Cauliflower and Carrots, Red Pepper Coulis, Crispy Fennel

SIDE HUSTLE

HAND-CUT TRUFFLE FRIES V — 11
Imported Parmesan Cheese

HAND-CUT FRIES VG — 6

CRISPY BRUSSELS SPROUTS GF — 10
Sherry Honey Vinaigrette

MAC N CHEESE — 12
Seasoned Breadcrumbs

OVERTIME

CINNAMON CHURROS V — 9
with Chocolate Fondue

BASQUE CHEESECAKE V — 12
Berry Dust

ICE CREAM SUNDAE V — 8
Chocolate, Nuts, Sprinkles

V: VEGETARIAN VG: VEGAN GF: GLUTEN FREE

20% Service Charge will be added To Parties of 6 or More
Executive Chef **Dan Talton**

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, Especially if You Have Certain Medical Conditions

NON-ALCOHOLIC BEVERAGES

6
JARRITOS MEXICAN SODA
Mineragua, Pineapple, Watermelon, Lime, Guava, Tamarind

6
FOUNTAIN SODAS
Pepsi, Diet Pepsi, Pepsi Zero, Starry, Ginger Ale, Crush Orange Soda,
Mug Root Beer, Dr. Pepper, Gatorade Lime, Lemonade, Arnold Palmer

6
ADDITIONAL BEVERAGES
Red Bull, Sugar Free Red Bull, Red Bull White Peach, Ginger Beer

6
JUICES
Orange, Pineapple, Apple, Cranberry

6
WATER SELECTION
Liquid Death Still Water, Jarritos Mineragua Sparkling Water

COFFEE & TEA

REGULAR OR DECAF 5
Freshly Brewed Illy Coffee

HOT TEA 5

AMERICANO 6

ESPRESSO 5
Double Shot 8

CAPPUCCINO 6

LATTE 6

VANILLA LATTE 7

MATCHA LATTE 7

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