





# Lets Get Started

## Edamame Hummus Dip

we put an Asian twist on this classic Mediterranean dip and serve it with warm pita

5.95

## Sweet Potato Fries

with avocado ranch dippin' sauce

4.95

## Pancho Fried Artichoke Hearts

with roasted garlic dippin' sauce

7.25

## Gouda - Bacon Fries

Sweet potato fries with melted cheese bacon, green onions served with avocado ranch

7.95

## Homemade Soups



Tomato and Fresh Basil

Black Bean Tortilla

Spinach Gorgonzola

Crawfish Bisque

French Onion



Cup = 3.50

Bowl = 4.75

# Dogs

## Amigo Dog

Locally made Chorizo sausage with poblano relish, avocado, guajillo pepper ketchup, and Queso Fresco on a scali roll

7.95

## Aloha Dog

Smoked Mozzarella and chicken sausage with grilled pineapple, jalapeños, teriyaki sauce and Pepper Jack on a scali roll

7.95

## Cali Dog

Chicken asiago and spinach sausage with fresh cherry tomatoes, avocado, lime cilantro sauce and Monterey Jack on a scali roll

7.95

## Beer Dog

Beer Soaked Bratwurst sauerkraut, beer onions and brown mustard

7.25

## Apple Dog

Chicken and apple sausage with caramelized onions, grilled apples, pomegranate mustard and melted Brie on a scali roll

7.95

## Chicago Dog

Quarter pound all beef frank soaked in Old Style beer, grilled and topped with mustard tomatoes, relish, onions, pickle spear on a poppy seed bun

7.95

Make it a veggie dog - no charge

## Shroom Dog

Smoked Mozzarella and chicken sausage topped with shiitake mushrooms, truffle mustard, bacon, and Gruyere on a scali roll

7.95



vegan cheese available



# Grilled Cheeses

## Caprese Melt

Fresh Mozzarella, pesto, tomato bruschetta, fresh basil leaf, and our House Cheese blend on sourdough

7.95

## Parmageddon

Parmigiano-Reggiano, prosciutto ham, sautéed mushrooms and Ricotta on Parmesan crusted sourdough with burgundy sauce for dipping

8.25

## The Honkey

White Cheddar, Asiago, Jack Cheese, artichoke hearts peppered bacon and smoked mayo on sourdough

8.25

## Brie's Company

Grilled apple, Brie, Gouda, caramelized onions and fig jam on sourdough – if you like Baked Brie, this one's for you!

8.25

## The Ragin' Cajun

Grilled Andouille sausage, poblano peppers Three Alarm Colby Jack, House Cheese and sauce piquant on jalapeño corn bread

7.95

## Ozark Monte Cristo

Pit Smoked Ham, Baby Swiss and Havarti, grilled 'French Toast' style on thick cut jalapeño cornbread

7.95

## The Beatnik (vegan)

Grilled zucchini, caramelized onions, artichoke hearts and vegan cheese with garlic aioli on sourdough grilled in olive oil

8.50

## Where The Wild Things Are

Wild Mushroom Goat Cheese, Asiago, sautéed mushrooms and sun-dried tomato spread on European multi-grain

7.95

## El Chupacabra

Pulled pork, Queso Fresco, Manchego, poblano peppers and green molè sauce on sourdough

7.95

## The Italian Stallion

Provolone, House Cheese, cotto salami, pit smoked ham tomato bruschetta and olive tapenade on sourdough

8.25

## The White Buffalo

Thinly sliced chicken breast tossed in buffalo sauce with melted Bleu Cheese, grilled onions and House Cheese on sourdough

7.95

## Pig Soovie

BBQ pulled pork, caramelized onions House Cheese, smoked bacon, jalapenos and Sharp Cheddar on jalapeno cornbread

8.50

## Jack To The Future

Monterey Jack, Colby Jack, Pepper Jack, and tomato bruschetta on sourdough – this one's pretty cheesy

7.75

## Cheebacca

Sharp White Cheddar, House Cheese, bacon, pulled pork grilled onions and garlic cilantro sauce on sourdough

8.50

## East of Edam

Edam, Bleu Cheese, bacon, avocado, and fresh Organic baby spinach on sourdough

7.95

## The Scarlet Cheddar

New York Sharp Cheddar, 24 Month Vintage Cheddar, Seriously Sharp White Cheddar, smoked turkey and herb mayo on European multi-grain

7.95



# Classic Melts

## Hammontree's Ham-on-Cheese

House Cheese with pit  
smoked ham on marbled rye

6.95

## The Rookie

Our House Cheese blend on sourdough

5.75

## The Turkey Burkey

House Cheese and smoked  
turkey on sourdough

6.95

\*house cheese\* is our blend of asiago,  
sharp white cheddar and monterey jack

# Build-A-Melt

pick one item from each circle

7.95

*start with your favorite bread*

- Sourdough
- Wheat Berry
- Jalapeno Cornbread
- Marbled Rye

*all build-a-melts come with our house cheese blend plus one cheese of your choice*

- Fresh Mozzarella
- Parmesan, Baby Swiss
- Havarti, Brie, Gouda, Ricotta, Edam
- Three Alarm Colby-Jack, Bleu Cheese
- Wild Mushroom Goat Cheese, Manchego
- Queso Fresco, Monterey Jack, Colby-Jack
- New York Sharp Cheddar, Vegan Cheese
- Seriously Sharp White Cheddar
- or more House Cheese

*now for something savory*

- Pit Smoked Ham,
- Smoked Turkey, Prosciutto
- Genoa Salami, Chicken Breast
- Slow cooked Pulled Pork
- Andouille Sausage
- Bacon

*then you get your sauce on*

- Ranch
- Sauce Piquant
- Sun-dried Tomato Spread
- Garlic - Cilantro Sauce
- Herb Mayo, Green Mole
- Buffalo sauce

*don't forget the veggies!*

- Grilled Onions
- Jalapeños, Art Hearts
- Tomato Bruschetta, Basil
- Poblano Peppers, Avocado,
- Mushrooms

### WARNING

adding too many  
ingredients can  
ruin your sandwich  
and make it  
more expensive,  
but if you insist:  
extra meat - 2  
extra cheese - 1.5  
extra veggie - 1  
extra sauce - .50

# Salads

## Smoked Turkey

on Organic mixed greens, with our  
House Cheese blend, tomatoes  
and bacon bits

7.95

## The Gardener

Organic baby mixed greens, mushrooms  
red onions, cherub tomatoes, and cucumber

6.95

## California Cob

Organic mixed greens with avocado, tomatoes  
bacon, egg, red onion, smoked turkey  
and Bleu Cheese crumbles

8.75

## Kids' Menu

1/2 a Rookie - 2.75

1/2 a Turkey Burkey - 3.25

BIG dog - 3.25

comes with chips or a fruit cup

12 and under please

# Blueberry Grilled Cheese

Mascarpone, fresh blueberries and cream cheese  
grilled between two slices of pound cake, then drizzled with honey

4.25