

## SHARED PLATES

- HOUSEMADE POTATO CHIPS** *G*  
poblano onion dip
- EGGPLANT FRIES** *VG*  
Fresno honey | jalapeño mustard | parmesan
- CRUSHED AVOCADO TOASTS** *V*  
toasted pecans | cilantro pesto | pico de gallo  
balsamic reduction
- BLUE CRAB HUSHPUPIES**  
fresh crab | chipotle remoulade
- MAC N CHEESE** *VG*  
gemeli pasta | smoked gouda | chives
- SEASONAL HUMMUS** *V*  
warm flatbread | olives

## SOUPS / SALADS

add chicken 4 | add shrimp 6

- SOUP OF THE DAY** 4 / 6
- SHAVED BRUSSEL SPROUT SALAD** *VG, G* 7 / 11  
candied pecan | honeycrisp apples | goat cheese  
honey lemon vinaigrette
- GEM WEDGE** *VG* 6 / 10  
red radish | grape tomatoes | bacon | toasted panko  
blue cheese dressing | pickled shallots
- HOUSE SALAD** *V* 4 / 7  
baby greens | sprouts | heirloom cherry tomatoes  
shaved red onions | English cucumber | crouton  
candied pecans | lemon thyme vinaigrette
- BABY SPINACH SALAD** *G, VG* 6 / 10  
baby spinach | shaved red onion | fresh strawberries  
feta | lemon thyme vinaigrette

## TACOS

- AGAVE PORK TACOS** *G* 10  
shredded pork | cabbage slaw | queso fresco
- SPICED CHICKEN TACOS** *G* 9  
cabbage slaw | queso fresco
- SEASONAL FISH TACO** 10

## DINNER

### SANDWICHES

*all sandwiches are served with chips  
substitute fries, soup or salad for \$1*

- 7
- 9 **SLOW ROASTED AGAVE PORK SANDWICH** 11  
shredded pork | peach habanero BBQ | fried jalapeños  
shaved red onion | red cabbage slaw | brioche bun
- 8 **SHORT RIB GRILLED CHEESE** 12  
housemade mozzarella | farmhouse cheddar | short rib  
caramelized onion | egg | country sourdough
- 12 **CAPRESE SANDWICH** *VG* 10  
housemade mozzarella | hot house tomatoes  
pistachio pesto | arugula | torpedo roll
- 11 **FRIED CHICKEN SANDWICH** 11  
buttermilk fried chicken breast | lettuce  
bacon jalapeño dill | hot house tomatoes | pickle  
brioche bun
- 10

- 940 BURGER** 14  
arugula | blue cheese | caramelized onion  
bacon | roasted garlic aioli
- CLASSIC BURGER** 12  
LTO | American cheese | mustard  
add bacon or egg 2

## MAIN

- SHRIMP AND GRITS** *G* 18  
poblano cheddar grits | spanish style cured sausage  
tomatoes | chipotle
- FRIED CHICKEN** 18  
mashed potatoes | swiss chard | chipotle gravy  
cornbread
- GLAZED SHORT RIBS** *G* 21  
mashed potatoes | pasilla glaze | charred broccolini
- SEASONAL VEGAN ENTRÉE** *V* 16  
**SEASONAL FISH ENTREE** market

## PIZZAS

- SAUSAGE** 13  
pomodoro | Italian sausage | housemade mozzarella  
parmesan
- 4 CHEESE** *VG* 11  
pomodoro | goat cheese | housemade mozzarella  
farmhouse cheddar | parmesan

# 940's

## HAPPY HOUR

Monday - Friday 4:00 - 6:00 pm

### BITES

- HOUSEMADE POTATO CHIPS** *G* 4  
poblano onion dip
- EGGPLANT FRIES** *VG* 7  
Fresno honey | jalapeño mustard | parmesan
- TACOS (2)** chicken or pork 7

### PIZZAS

- SAUSAGE** 10  
pomodoro | Italian sausage  
housemade mozzarella | parmesan
- 4 CHEESE** 8  
pomodoro | goat cheese | housemade mozzarella  
farmhouse cheddar | parmesan

## 940'S SIGNATURE COCKTAILS

- SANGRIA 940** 5  
Malbec | peach schnapps | sparkling apple cider
- THE OLD OVERHOLT FASHIONED** 5  
Old Overholt rye | Old Granddad bourbon  
orange bitters
- BLACK CHERRY VODKA BASIL MULE** 5  
Zodiac black cherry vodka | fresh basil | lime  
ginger beer
- CLASSIC MARTINI** 5  
New Amsterdam gin or New Amsterdam vodka
- DRAUGHT BEER AND HOUSE WINE** 5

*\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of food-borne illness,  
especially if you have a medical condition.*

*VG* - vegetarian | *G* - gluten free | *V* - vegan (upon request)

**SEASONAL DESSERTS** ask server for details