

FALLEY ALLEN

kitchen & bar

STARTERS

French Onion Soup.....	8
Short Rib Dumplings / Gruyere Toast / Thyme	
“Billy Ogden’s” Stuffed Banana Peppers.....	11
Rustic Toast / Garlic Oil / Parsley	
Crispy Bao Buns.....	10
Kimchi / Sriracha Mayo / Pickled Jalapeño / Cilantro Choice of: Pickled Vegetables / Short Rib (+3) / Salt & Pepper Shrimp (+3)	
Poké.....	13
Hawaiian Style Tuna / Ginger / Soy / Scallion / Macadamia Nuts / Water Chestnuts	
Salt & Pepper Shrimp.....	12
Fried Rice / Ginger / Scallion / Thai Chili / Rice Wine Vinaigrette	
Maple & Mustard Glazed Pork Belly.....	14
Cajun Sweet Potato Hash / Red Pepper / Smoked Onion Puree	
Artichoke Dip.....	9
Asiago Cheese / Naan Bread	
Poutine.....	10
Braised Short Rib / Beef Gravy / Gruyere Cheese / Truffle Oil	
Nachos.....	13
Choice of Carne Asada, Smoked Pork, or Chicken / Cheddar / Queso Pickled Jalapeños / Red Onion / Tomato / Black Olives / Avocado Crema	
Crab Cake.....	12
Coleslaw / Red Pepper Sauce	
Smoked Wings.....	13
Choice of Sriracha Bleu Cheese, Cajun, or BBQ	

GARDEN

Roasted Beet Salad (GF).....	11
Pistachio / Grapefruit / Honey Yogurt / Bleu Cheese	
House Made Fresh Mozzarella.....	11
Warm Golden Tomato / Buttery Baguette / Maché	
Baby Kale & Goat Cheese (GF).....	11
Red Delicious Apples / Quinoa / Apple Cider Vinaigrette / Walnuts	
Warm Pear & Arugula (GF).....	11
Dried Bing Cherries / Ricotta / Pepper / Honey / Hazelnuts / Pickled Shallots	
Chopped Salad.....	9
Iceberg / Bleu Cheese / Olives / Tomato / Cucumber / Red Pepper / Chickpeas Deviled Egg / White Balsamic Vinaigrette	
Add Chicken To Any Salad.....	3

FLATBREADS

Cheese & Pepperoni.....	13
Fresh Mozzarella / Pepperoni / Basil	
Wild Mushroom.....	14
Goat Cheese / Melted Leeks / Truffle Oil	
Banana Pepper.....	14
Sausage / Roasted Garlic	
Pear & Gorgonzola.....	13
Arugula / Truffle Honey	
Buffalo Chicken Finger.....	14
Frank’s Hot Sauce / Bleu Cheese / Celery	

PUB FARE

ALL SANDWICHES COME WITH YOUR CHOICE OF AN ADDITION

Falley Burger.....	13
Chip Dip / Salt & Pepper Chips / Pickles	
All-American Burger.....	13
Velveeta / Lettuce / Tomato / Onion	
Braised Short Rib Beef on Weck.....	14
Horseradish / Gravy / Pickles	
Steak Sandwich.....	15
Banana Pepper / Provolone / Garlic Toast	
Ramen Fried Chicken Fingers.....	12
Sweet Chili / Kimchi / Bleu Cheese	
“Banh-Mi”.....	13
Marinated Beef / Pickled Vegetables / Peppadews / Spicy Mayo	
Grilled Chicken Sandwich.....	12
Avocado / Buttermilk Ranch / Bacon	
Kimchi Fried Rice.....	14
Choose: Organic Fried Chicken (+4) / Salt & Pepper Shrimp (+4) / Short Rib (+5)	
Crispy Chicken Sandwich.....	12
Sriracha Bleu Cheese / Coleslaw / B & B Pickles	
Fish Sandwich.....	13
Tartar Sauce / Coleslaw	
BBQ Pulled Pork Sandwich.....	13
Fried Egg / Avocado / Smoked Gouda / Cole Slaw	
Street Taco Trio.....	12
Carne Asada / Tuna & Avocado / Chicken & Cheddar	

ADDITIONS

Skillet Mac-N-Cheese.....	7
Panko / Velveeta	
Farro Risotto.....	8
Pecorino Romano / Wild Mushrooms	
Cheesy Hasselback Potato.....	7
Gruyere Bechamel	
Brussel Sprouts (GF).....	7
Bacon / Maple Syrup	
Grilled Cauliflower (GF).....	7
Cajun / Romano Cheese	
Sweet Potato Fries.....	7
Honey / Parsley	
French Fries.....	6
Add Truffle Oil / Parmesan Cheese (+1)	
Onion Rings.....	7
House Salad.....	5



We can accommodate allergic, vegan, and gluten free requests.

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COCKTAILS

VOODKA

Melon Mule.....	10
Goose Melon / Ginger Beer / Bitters / Lime Juice / Garnish Mint	
White Cosmo.....	10
Stoli Citrus Vodka / OJ / Lime Juice / St. Germaine / Grapefruit Juice Shaken / Lime Garnish	
Mr. Mason.....	10
Cucumber Vodka / Lime Juice / Simple Syrup / Soda Water / Muddled Strawberry & Basil	

GIN

Gin Gin Mule.....	10
The Botanist Gin / Simple Syrup / Ginger Beer / Muddled Mint Leaves	
Falley Negroni.....	10
The Botanist Gin / Campari / Sweet Vermouth / Orange Liqueur Curacao Orange Twist	
The Intervention.....	11
Tanqueray / Simple Syrup / Lemon Juice / Muddled Cucumber & Mint	

TEQUILA

Tijuana Pharmacy.....	10
El Jimador / Cointreau / Blood Orange Purée / Lime Juice / Splash of Simple Syrup	
Jalapeño Hopper.....	10
El Jimador / Simple Syrup / Lime Juice / St. Germaine / Jalapeño Chilies	

BOURBON

Kentucky Maid.....	11
Woodford Reserve / Muddled Mint & Cucumber / Simple Syrup / Lime Juice	
Black Manhattan.....	11
Bulleit Bourbon / Amaro / Bitters	

WHISKEY

Maple Whiskey Smash.....	10
Jack Daniel's / Maple Syrup / Lemon Juice	
The Boulevardier.....	11
Old Forester / Campari / Sweet Vermouth	

WINE COCKTAIL

The Madam.....	11
Stellina Di Notte Prosecco / St. Germaine / Apple Juice / Soda	

CHAMPAGNE

Champagne Mojito.....	8
Simple Syrup / Light Rum / Lime Juice / Champagne / Mint (not muddled)	
French 75.....	10
Tanqueray / Simple Syrup / Lemon Juice / Champagne	

BY THE BOTTLE

Wycliff.....	50
Veuve Clicquot.....	125
Möet Rosé Imperial.....	125

WINE

RED

Cabernet, Sledgehammer.....	8 / 28
Pinot Noir, Woodwork.....	8 / 28
Shiraz Blend, 19 Crimes "The Banished".....	9 / 32
Super Tuscan, Gabbiano Dark Knight.....	9 / 32
Cabernet, Stags' Leap, Napa Valley, California.....	55
Pinot Noir, Austerity, California.....	32
Syrah, Robert Hall, Paso Robles, California.....	35
Red Blend, Exitus Barrel Aged, California.....	37

WHITE & ROSÉ

Chardonnay, Harken.....	8 / 28
Pinot Grigio, Stellina Di Notte.....	7 / 25
Riesling, Washington Hills.....	7 / 25
Sauvignon Blanc, Matua.....	9 / 32
Prosecco, Stellina Di Notte.....	11 / 37
Rosé, Maison De Grand Esprit.....	10 / 37
Chardonnay, Sonoma Cutrer, California.....	38
Riesling, Dr. Frank Semi Dry, New York.....	35
Sauvignon Blanc, Greg Norman, New Zealand.....	35
Rosé, M De Minuty Provence, France.....	36
Pinot Grigio, Santa Margherita, Italy.....	42

BEER

Labbatt's Blue / Blue Light / NA Bottle.....	4
Bud Light Bottle.....	4
Heineken Bottle.....	5
Mich Ultra Bottle.....	4
Corona Bottle.....	5
Miller Lite Bottle.....	4
Ballast Point Grapefruit Sculpin IPA Bottle.....	6
Blue Moon White Ale Bottle.....	5
Ellicottville Blueberry Bottle.....	5
Southern Tier IPA Bottle.....	5
Sierra Nevada Pale Ale Bottle.....	5
Empire Black Magic Stout Bottle.....	6
Fat Tire Amber Bottle.....	5
Amstel Light Bottle.....	5
Big Ditch Hayburner IPA Can.....	6
Pabst Blue Ribbon 16oz Can.....	5
Woodchuck Amber Cider Bottle (GF).....	5

KITCHEN HOURS: SUN-THURS 5-11, FRI-SAT 5-12 · BAR HOURS: MON-SUN, 4-4