

shareables

SALT & LEMON PEPPER EDAMAME • 8 (gf)

FRESH HOUSE POTATO CHIPS & DIP • 7

BRUSSELS SPROUTS & CAULIFLOWER • 12
Served Crispy with Sweet Thai Chili Sauce (gf)

AWESOME FRIES • 12
Parsley, Garlic, Parmesan, Lemon Zest, Chili Flakes • Add Creamy Brie + 4

BIG ASS BAVARIAN PRETZEL • 14
Variety of Mustards • Add Creamy Brie + 4

THAI CHICKEN LETTUCE CUPS • 15
Roasted Chicken, Sweet Chili Glaze, Butter Lettuce (gf)

MEAT & CHEESE BOARD • 20
Prosciutto, Genoa Salami, White Cheddar, Brie, Gouda, Olives,
Roasted Peppers, Roasted Almonds, Toasted Ciabatta

SPINACH ARTICHOKE DIP • 14
Reggiano, Pico De Gallo, Tortilla Chips

BANG BANG SHRIMP* • 17
Crispy Golden Shrimp, Sweet Spicy Aioli

RED PEPPER HUMMUS • 14
Seasonal Vegetables, Pita Bread

BRUSCHETTA

CAPRESE 12 (2)
Grape Tomatoes, Burrata,
Basil, Balsamic

MEXICAN STREET 19 (4)
Grilled Corn, Crema,
Cotija, Cilantro

FIG + PROSCIUTTO
Mascarpone, Lemon,
Fig Jam, Parsley

CHEESE STEAK*
Prime Ribeye, Peppers,
Onions, Cheese Blend

SOUP & SALAD

Add: Chicken + 7 • Salmon* + 13 • Steak* + 9

TOMATO BASIL (gf) or BUTTERNUT SQUASH • 6 Cup / 9 Bowl

MOM'S COMFORT DIP • 15
Grilled Cheese and Tomato Basil Soup

SESAME SHOYU GRILLED AHI TUNA SALAD • 20
Arizona Organic Greens, Bean Sprouts, Shredded Carrot, Baby Radish,
Cucumber, Avocado, Cilantro Honey Vinaigrette (gf)

SUPER FOOD SALAD • 18
Kale, Romaine, Dried Cranberries, Avocado, Watermelon Radish,
Almonds, Quinoa, Flax Seeds, Herb Yogurt (gf)

THE CHOP SALAD • 17
Roasted Turkey, Salami, Tomatoes, Provolone, Pepperoncini,
Red Onion, Red Wine Vinaigrette (gf)

STRAWBERRY GORGONZOLA • 16
Field Greens, Candied Pecans, Balsamic Vinaigrette (gf)

desserts

INJECTABLE DONUT HOLES • 14
With Chocolate, Sweet Berry and Bavarian Cream Flavors

WARM PIZZA COOKIE • 11
Two Scoops of Vanilla Ice Cream, Chocolate and Caramel Sauce

FROM THE GRILL

SHOYU CHARRED WAGYU FLANK STEAK* • 29
Ginger Carrots, Spring Onion, Wild Mushroom, Demi Glace

CEDAR PLANK NORWEGIAN SALMON* • 32
LR Woodford Reserve Glaze, Grilled Asparagus, Roasted Potatoes

WAGYU CHUCK BURGER* • 17
Brioche Bread, Garlic Aioli, Arugula, Caramelized Onion,
Aged Cheddar, Choice of Side

flatbreads

Gluten Free 10" Cauliflower Crust + 6

MARGHERITA • 11
House Mozzarella,
Tomato Sauce, Fresh Basil

CHICKEN PESTO • 11
House Mozzarella, Oven
Roasted Tomatoes, Olive Oil

PROSCIUTTO & FIG • 15
Mascarpone, Lemon, Fig Jam, Arugula

PEPPERONI • 11
Pavone Pepperoni,
Mozzarella, Tomato Sauce

CAPRESE • 11
Burrata, Pesto, Grape Tomatoes,
Balsamic Reduction

Sushi Rolls

K.I.G* • 16
Spicy Crab, Cream Cheese,
Shrimp Tempura, Spicy Tuna,
Jalapeño, Sriracha Aioli, Eel Sauce

POPPIN* • 17
Tempura Shrimp, Spicy Crab,
Avocado, Sweet & Spicy Sauce

WICKED* • 15
Spicy Crab, Cilantro, Avocado,
Crunchies, Thai Chili Sauce

VEGAS* • 15
Salmon, Crab, Jalapeño,
Cream Cheese, Eel Sauce,
Avocado, Sesame

SPICY TUNA* • 13
Tuna Mix, Cucumber (gf)

CALIFORNIA* • 12
Crab Mix, Avocado, Cucumber

WOOD FIRED PIZZA

MARGHERITA • 15
Housemade Tomato Sauce, Mozzarella, Fresh Basil (12")

MEAT LOVERS* • 18
Housemade Tomato Sauce, Pepperoni, Sausage,
Bacon, Black Forest Ham, Mozzarella (12")

PEPPERONI* • 17
Housemade Tomato Sauce, Pavone Pepperoni, Mozzarella (12")

SIGNATURE SAUSAGE • 17
Housemade Tomato Sauce, Italian Sausage Blend,
Roasted Fennel, Mozzarella (12")

BBQ CHICKEN PIZZA* • 17
Wood Grilled BBQ Glazed Chicken Breast, Red Onion,
Cilantro, Bacon, Gouda (12")

MUSHROOM • 16
Extra Virgin Olive Oil, Roasted Mushroom Blend, Bacon,
Green Onion, Fresh Thyme, Mozzarella (12")

SANDWICHES

Choice of: French Fries, Sweet Potato Fries, House Chips or Small Salad

THE LIVING ROOM CLUB • 16
Turkey, Ham, Bacon, Provolone, Lettuce, Tomato, Dijon Aioli

TUNA MELT* • 16
Provolone Cheese, Olives, Red Onion, Garlic Aioli, Sourdough

PRIME RIB SLIDERS* • 18
Gorgonzola Crumbles, Au Jus

PRIME RIB FRENCH DIP* • 18
Swiss Cheese, Au Jus, Hoagie Roll

SZECHUAN BBQ PORK RIBS* • 34
Mongolian BBQ Sauce, House Apple Coleslaw, Sweet Potato Waffle Fries

GRILLED TACO PLATTER* • 18
Choice of: Wagyu Flank Steak 'Carne Asada', Tequila Grilled Shrimp
or Marinated Chicken Breast with Street Corn Salad and Dirty Rice

TK'S PATTY MELT* • 16
Swiss, Caramelized Onions, 1000 Island, Grilled Sourdough, Choice of Side

BUBBLY	<i>6oz 10oz</i>
Ruffino Prosecco · <i>Italy</i>	10 15
Poema Cava Rosé · <i>Spain</i>	10 15
Moët ‘Imperial’ Champagne · <i>France</i> (187ml)	24

SAUVIGNON BLANC	
Drylands · <i>Marlborough, New Zealand</i>	10 15
Craggy Range · <i>Matinborough, New Zealand</i>	12 18

CHARDONNAY	
TK’s House White	10 15
La Crema · <i>Monterey</i>	12 18
Sonoma Cutrer · <i>Russian River</i>	14 20
Far Niente’s ‘Post & Beam’ · <i>Napa</i>	16 24

INTERESTING WHITES	
Benvolio Pinot Grigio · <i>Delle Venezie, Italy</i>	10 15
Placido Moscato d’ Asti · <i>Piedmont Italy</i>	10 15
Erioca Riesling · <i>Columbia Valley, Washington</i>	12 18

ROSÉ	
Scarpetta Rosé · <i>Italy</i>	10 15

PINOT NOIR	
Mark West ‘Black Label’ · <i>Central Coast</i>	12 18
Elouan · <i>Willamette, Oregon</i>	13 20
Meiomi · <i>California</i>	13 20
Belle Glos ‘Clark & Telephone’ · <i>Santa Maria</i>	15 22

CABERNET	
TK’s House Red	10 15
Juggernaut · <i>California</i>	12 18
Austin Hope · <i>Paso Robles</i>	18 27

INTERESTING REDS	
Catena Malbec · <i>Mendoza</i>	10 15
Brancia ‘Tre’ Sangiovese / Merlot / Cab · <i>Tuscany</i>	12 18

HALF BOTTLES	
Saracco Moscato · <i>Spain</i> (1/2 Bottle)	21
Kim Crawford Sauvignon Blanc · <i>New Zealand</i>	20

SANGRIA	
Red or White · <i>Housemade</i>	9

FLIGHTS	<i>Three 3oz Glasses</i>
Chardonnay	21
<i>La Crema + Sonoma Cutrer + Post & Beam</i>	
Pinot Noir	21
<i>Elouan + Meiomi + Belle Glos</i>	
Cabernet	21
<i>Drumheller + Juggernaut + Austin Hope</i>	
Dry Whites	17
<i>Benvolio + Drylands + Craggy Range</i>	

SIGNATURE COCKTAILS	
Sparkling Lavender Lemonade	12
<i>Lavender Vodka, Lemon Juice, Simple Syrup, Jasmine Flower Water</i>	
Mango Tamarind Mule	12
<i>Mango Vodka, Lime Juice, Tamarindo</i>	
Espresso Martini	14
<i>Platinum 7X Vodka, Espresso, Mr. Black Coffee Liquor, Frangelico, Splash of cream</i>	
The Penguin	12
<i>Deep Eddy Ruby Grapefruit Vodka, Agave Nectar, Grapefruit Shandy, Sweet & Sour</i>	
James Brown	12
<i>Old Forester Bourbon, Montenegro Amaro, Brown Sugar, Simple Syrup, Orange Essence</i>	
Blackberry Skinny Margarita	12
<i>Corazon Tequila, Blackberry, Agave, Lime Juice, On the Rocks</i>	

BOTTLES		DRAFTS	
Lagunitas IPA	6	Stella Artois	7
Corona	6	Union Jack IPA	7
Dos XX Lager	6	Church Music IPA	7
Kilt Lifter	6	805 Blonde Ale	7
Blue Moon	6	Modelo Especial	7
Miller Lite	5	Coors Light	6
Bud Light	5		
Michelob Ultra	5		
Guinness (16oz can)	8		
Angry Orchard Cider ...	6		

AFTER DINNER	
Fonseca Bin 27 · <i>Portugal</i>	10
Taylor 10 Year Tawny · <i>Portugal</i>	14
Creamy “43”	12
<i>Licor 43 and Cream</i>	

SELTZER & WATER	
High Noon Hard Seltzer	7
<i>Assorted Flavors</i>	
Purely Sedona	6
<i>Still or Sparkling (750ml)</i>	

HAPPY HOUR

Weekdays · 3pm - 6-pm

\$2 OFF

Wines by the Glass · Signature Cocktails

Well Cocktails · Draft Beers

Awesome Fries · Spinach Artichoke Dip

Bruschetta · Flatbreads

Spicy Tuna Roll · California Roll

\$10 Margherita or Cheese Pizza (9")