

Small Plates & Starters

QUESO DIP DUO & CHIPS warm cheese dip, chile & guacamole pico de gallo, lemon pepper tortillas	11.5
CRISPY FRIED CALAMARI seasoned squid, aged balsamic reduction, spicy tomato chipotle sauce	12.5
SIGNATURE DRAFT ONION RINGS served with creamy chipotle ketchup	9
WING TRIO (choice of 3 sauces) creamy wasabi, chipotle BBQ, creamy buffalo, sweet bourbon, shiracha honey garlic, thai chile, classic buffalo. served with your choice of ranch or bleu cheese dressing	12
WASABI TUNA SPRING ROLLS saku tuna, sesame, soy, spring vegetables, wasabi cream, pickled red onions	12
SOFT PRETZEL STICKS warm lager cheese & delicatessen mustard	9
LAGER BATTERED SHRIMP chile citrus, tomato & cucumber relish, guacamole, arugula	11

Flatbreads

BBQ CHICKEN grilled chicken, mozzarella & cheddar cheese, scallions, roasted corn, pico de gallo & ranch drizzle	10.5
BROCCOLINI & CHEVRE GOAT CHEESE trio of wild mushrooms & roasted garlic oil	9.5
WUJU CHORIZO & SHRIMP shredded mozzarella, sautéed chorizo & shrimp, grilled pineapple, scallions & WUJU original hot sauce	11

Petite Starter Salads

ROMAN CAESAR SALAD romaine, brioche croutons, parmesan, grape tomatoes, creamy caesar dressing	7
SALAD OF LOCAL APPLES mesclun greens, prosciutto wrapped apples, sliced brie, candied walnuts, maple vinaigrette	7.5
ARCADIAN MIXED GREENS SALAD grape tomatoes, cucumbers, kalamata olives, brioche croutons, aged balsamic vinaigrette	6
BOSC PEAR & ARUGULA SALAD sweet & salty pecans, endive, goat cheese, honey white balsamic	8

Angus Sirloin Burgers

10 ounces of angus ground sirloin on a brioche roll with a side of creamy chipotle ketchup & garnished with two of our signature hand cut red onion rings

CLAREMONT BURGER black marble cheddar, applewood smoked bacon, lettuce, tomato, frizzled red onion	12.5
PORTOBELLO GOAT CHEESE BURGER chèvre goat cheese, portobello mushrooms, crispy pancetta, sweet thai chile suce	13
BBQ SWISS BURGER swiss cheese, golden BBQ, sweet onions, applewood smoked bacon, beer battered jalapeño strings	13
BLUES BURGER maytag bleu cheese, seared mushrooms, caramelized red onion, lettuce, tomato	12
EL NUMERO CINCO BURGER blackened, monteray jack, pickled jalapenos, guacamole, pico de gallo	12.5
CLASSIC AMERICAN BURGER lettuce, tomato, red onion, choice of one cheese & two toppings	12

CUSTOMIZE YOUR BURGER

roasted red peppers	ny sharp cheddar
seared red onion	fresh mozzarella
prosciutto (\$0.50)	monterey jack
pickled jalapeños	yellow american
applewood smoked bacon	chèvre goat (\$1)
seared mushrooms	asiago
hot cherry peppers	maytag bleu
frizzled onions	marble cheddar (\$1)

Non-Burger 'Burgers'

CRAB BURGER lettuce, tomato, red onion, spicy beer mustard	13.5
CHIPOTLE TURKEY BURGER fresh guacamole, pico de gallo, monterey jack cheese, creamy chipotle ketchup	12
GRILLED PORTOBELLO BURGER arugula, tomato, roasted red peppers, fresh mozzarella, red pepper aioli	11.5

Short Sides

*short sides are available to add to any burger or non-burger, see our list of signature sides for individual purchase

HAND CUT TAVERN FRIES	3
ASIAGO STEAK FRIES	4
SWEET POTATO FRIES	4
ALL NATURAL YUCCA FRIES	4.5
FRIED GREEN BEANS	4.5
MIXED GREEN SALAD	4.5

Dinner Salads

CURRY FLANK STEAK THAI SALAD

spinach, napa cabbage, edamame, cucumbers, red & yellow peppers, green onions, peanuts, spicy chile dressing 17

STEAK & BLEU

cajun seasoned steak tips, mixed greens, grape tomatoes, cucumbers, frizzled onions, maytag bleu cheese crumbles, aged balsamic vinaigrette 18.5

ROMAN CAESAR SALAD

romaine, garlic croutons, shredded parmesan, grape tomatoes, parmesan tuille, creamy caesar dressing
with grilled chicken 16 with filet mignon tips 18
with cajun shrimp 18 with grilled vegetables 15.5

CHICKEN & PORTOBELLO CAPRESE

arugula, vine-ripened tomatoes, fresh mozzarella, roasted red peppers, kalamata olives, aged balsamic vinaigrette 16

Thin Crust Brick Oven Pizza

*gluten free crust available upon request

PROSCIUTTO & FIG

balsamic reduction, thinly sliced prosciutto, dried figs, gorgonzola crumbles & shredded mozzarella 15

DRUNKEN GRANDMA

pan-style pizza, absolut vodka & tomato cream sauce, fresh mozzarella, chiffonade of basil 14

BUFFALO GRILLED CHICKEN & BACON

grilled chicken, applewood smoked bacon, crumbled blue cheese, shredded mozzarella, creamy buffalo sauce 16

CLAREMONT MARGHERITA

roasted garlic, thinly sliced tomatoes, fresh mozzarella, basil pesto 14

PHILLY CHEESESTEAK

filet mignon, caramelized onions, seared mushrooms, long hot peppers, american & shredded mozzarella 16

CLASSIC PIZZA

basil plum tomato sauce, shredded mozzarella 12

CUSTOMIZE YOUR PIZZA (\$2)

sliced pepperoni	seared shrimp (\$5)
roasted red peppers	chorizo
seared red onion	kalamata olives
prosciutto	portobello mushrooms
jalapeños	grilled chicken (\$4)
grilled vegetables (\$4)	seared mushrooms
applewood bacon	hot cherry peppers
italian sausage	italian long hot peppers
sliced tomatoes	dried figs

Entrées

RICOTTA GNOCCHI BOLOGNESE

traditional ground Angus beef bolognese sauce, carrots, onions, cremini mushrooms, asiago cheese 20

TWIN 10oz DRY RUBBED PORK CHOPS

baby bella mushrooms, port wine jus, potato pancakes, roasted asparagus 21

48 HOUR PINOT BRAISED SHORT RIB

boneless beef short ribs, mirepoix, crushed tomatoes, asiago cheese, angel hair, grilled vegetables 23

MAHI MAHI FISH TACOS

cilantro sour cream, spring lettuces, pice de gallo, ny sharp cheddar, spicy pepper aioli, tavern fries, firecracker slaw 21

FILET MIGNONETTES

roasted asparagus, roasted garlic mashed potatoes, pinot noir demi glaze, frizzled red onions 22

SEASONAL CHICKEN POT PIE

roasted chicken, root vegetables, puff pastry, roasted broccolini 20

GRILLED SALMON CORN HUSK

wild salmon, light chipotle butter rub, fire roasted corn, roasted asparagus gratin 21

DRAFT BATTERED FISH & CHIPS

fillet of atlantic cod, roasted garlic asiago steak fries, onion rings, tarter sauce 19

CRAB 'BOIL' CRAB CAKES

roasted corn, frizzled onions, spicy beer mustard, pickled tarter sauce 22

Signature Sides

ASIAGO STEAK FRIES

roasted garlic olive oil 5

HAND CUT TAVERN FRIES

natural sea salt 3.5

FRIED GREEN BEANS

herb buttermilk ranch 5

SWEET POTATO FRIES

honey dijon sauce 4.5

ALL NATURAL YUCCA FRIES

cajun remoulade 5

BEER MACARONI & CHEESE

three cheese beer sauce 5

ROASTED ASPARAGUS GRATIN

three cheese mornay 5

FIRE ROASTED CORN & PEPPERS

chipotle butter 4

ROASTED BROCCOLINI & RED PEPPERS

garlic & olive oil 5.5

ROASTED GARLIC MASHED POTATOES

pinot noir gravy 5

GRILLED VEGETABLES

garlic & olive oil 5

POTATO PANCAKES

sour cream & scallions 4.5

please alert your server of any allergies you may have

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses