



|| SHARING

Baked Crab & Caramelized Onion Dip (GF)	16
jumbo lump crab, cream cheese, jalapeño pepper jack, crumbled bacon, roasted garlic, house tortilla chips	
Beer Cheese (V)	17
druthers cheese sauce, golden rule blonde, cherry peppers, bavarian-style pretzels	
Crispy Cheese Curds (V)	15
cheddar, sweet pepper jelly, melba sauce	
Braised Short Rib Dumplings	17
8-hour braised short rib, shredded carrots, caramelized onions, horseradish crema, maple pomegranate apple slaw	
Spinach, Artichoke & Feta Hummus (V)	16
tri-color roasted carrots, toasted soft pretzel slices, roasted beets, marinated tomatoes, pepitas, pistachios	
Ahi Tuna Nachos	25
marinated ahi tuna, pico de gallo, jalapeños, avocado crema, spicy mayo, sweet soy glaze, scallions, pickled onions, fried wonton chips, sesame seeds	
House Fries (V)	12
hand-cut fries, sea salt, special sauce & chili aioli dipping sauces	
Meatballs Al Diavolo	16
rustic italian meatballs, fra diavolo sauce, basil-citrus ricotta, crispy garlic, toasted bread	
Bang Bang Shrimp	18
tempura-battered shrimp, house bang bang sauce, sesame ginger slaw	
Wings	18
boneless or bone-in SAUCES: buffalo, gochujang ginger, hot honey, carolina bbq, mango habanero	
 PIZZA	
Gluten-free crust available upon request	
Classic Cheese (V)	21
tomato, shredded mozzarella, sicilian oregano, pecorino ADD: Pepperoni – 2	
Buffalo Chicken	24
creamy buffalo sauce, shredded mozzarella, crispy chicken, green onions, blue cheese drizzle	
Meatball	24
red sauce, house meatballs, shredded mozzarella	
Mushroom & Onion (V)	23
house mozzarella, pickled onions, roasted mushrooms, black pepper, parsley	
Spicy Chili Honey	24
fra diavolo sauce, house mozzarella, candied jalapeños, soppressata, basil, honey	

Build Your Own:
start with a cheese pizza and add up to 4 of the following:

PROTEINS	2 each
pepperoni, house sausage, meatball, soppressata	
VEGGIES	1 each
roasted red peppers, sweet onions, roasted mushrooms, pickled shallots	

(V) Vegetarian (GF) Gluten-Friendly
Please notify your server of any food allergies
20% service charge will be added to the bill for parties of 10 or more

|| SIGNATURE DISHES ||

Lobster Roll
brown butter, toasted bun, sea salt, house coleslaw, fries
39
Ahi Tuna Poke Bowl
sushi rice, avocado, julienned carrots & cucumber, scallions, sesame seeds, garlic-sweet chili-lime dressing, chili aioli, fried wonton chips
24
Street Market Bulgogi Bowl
shaved ribeye, sushi rice, kimchi, julienned carrots & cucumber, scallions, sesame seeds, chili aioli, soy-sesame glaze
25
Fish & Chips
beer-battered haddock, hand-cut fries, house tartar sauce, calabrian chili cocktail sauce, coleslaw, lemon, green onions
21
Steak Frites (GF)
eight-ounce beef tenderloin medallions, house-cut fries, chimichurri, garlic herb butter
37
Bacon & Onion Mac
cavatappi, cheddar-ale cheese sauce, slow-cooked caramelized onions, pork belly burnt ends, beer-mustard cream drizzle
24

Too often we underestimate the power of a touch, a smile, a kind word, a listening ear, an honest compliment, or the smallest act of caring, all of which, have the potential to turn a life around.
– LEO BUSCAGLI

|| SOUPS & GREENS

ADD: Grilled Chicken (GF) – 8, Blackened Shrimp (GF) – 10, Pan Seared Salmon (GF) – 12	
Lobster Bisque	15
fresh lobster meat, roasted fennel, basil oil, aged sherry vinegar, gruyère-focaccia crouton, chives	
Smoked Bacon & Corn Chowder	11
sweet corn, applewood bacon, thyme, potatoes	
Apple Gorgonzola (V/GF)	14
mixed greens, sliced apples, dried cranberries, gorgonzola, candied walnuts, maple-pomegranate vinaigrette	
Caesar (V)	14
torn tuscan kale, focaccia croutons, shaved parmesan, red grapes, caesar dressing	
Wedge (GF)	16
roma crunch, pork belly burnt ends, pickled red onions, blistered cherry tomatoes, house blue cheese	
Burrata & Roasted Beet (V/GF)	16
arugula, roasted beets, pistachios, pepitas, aged sherry vinegar, maple-pomegranate vinaigrette	
 ON A BUN	
Served with a choice of fries or balsamic greens. Gluten-free preparation available on all burgers. ADD: Chopped Bacon – 3, Extra Patty – 4, Candied Jalapeños – 3	
Lago Smash Burger	21
wagyu blend, double patties, pancetta & onion jam, fontina, pesto mayo	
Druthers Burger	21
wagyu blend, double patties, double american cheese, pickles, crispy onions, burger sauce	
Veggie Burger (V)	16
house-made black bean & quinoa patty, fontina, lettuce, tomato, onion, special sauce	
Drutherbird Fried Chicken Sandwich	18
buttermilk fried chicken, fontina, dill pickle rounds, coleslaw, jalapeño ranch	
Soppressata Grilled Chicken	18
fontina, arugula, candied jalapeños, hot honey dijon mayo	
Grilled Chicken Caesar	16
chopped romaine, shaved parmesan, parmesan crisp, house caesar dressing	
 TACOS (3)	
Gluten-free tortillas available upon request	
Fiesta Del Mar	21
pan-seared shrimp, slaw, apple-pineapple pico, jalapeño ranch, cotija	
Birria-Braised Chicken	19
grilled & braised chicken thighs, cabbage, pico de gallo, cotija, avocado crema, flour tortillas	
Blackened Blade	20
blackened swordfish, cabbage, pico de gallo, jalapeño ranch	
K-BBQ	20
bulgogi beef, shredded cabbage, apple-pineapple pico, chili aioli	

