



RESTAURANT WEEK 2020

LUNCH - \$20

choice of one from each course

Appetizers

Choice of Salad

ROASTED BEET: arugula & watercress, red & gold beets, candied walnut, dried cranberry, goat cheese, maple vinaigrette

STRAWBERRY SUMMER CAPRESE: strawberries, avocado, fresh mozzarella, baby heirloom tomatoes, torn basil, & walnuts over dressed arugula & balsamic glaze

HOUSE or CAESAR SALAD

Waves of Gouda Soup

gouda, cheddar, & Pacific Waves beer cheese soup, pork belly lardons, fresh baked croutons

Fried Green Tomatoes

panko crusted, topped with homemade pimento cheese, seared pork belly, & tomato jam

Bitterballen

Dutch style meatballs. spiced beef with curry, nutmeg, minced vegis, panko crusted & fried w/creamy dijon ale mustard

Honey Fried Brussels

flash fried brussels, honey, touch of red pepper

Entrées

ANY PIZZA

Your choice of any of our new pizzas. See complete list on back of menu

Jambalaya Pasta

blackened chicken, shrimp, andouille, tomatoes, & bell pepper simmered in creole sauce. served over penne, topped with shredded parm & green onion

Fish & Chips

hand-cut atlantic cod fillet fried in kolsch ale batter, served with hand-cut fries, slaw, & house tartar

Vegetarian Lasagna

mushrooms, zuchinni, squash, red peppers, spinach, thick tomato sauce in our traditional lasagna. served with a small side salad

Key West Fish Sandwich

blackened & seared mahi mahi topped with our house remoulade sauce, coleslaw, red onion, lettuce, & tomato, served on toasted bun

Fried Green BLT

fried green tomatoes, thick cut bacon, & house-made pimento cheese, topped with an over easy egg & served on sourdough

Nashville Chicken Sandwich

chicken breast, breaded & fried, tossed in nashville hot sauce, with coleslaw, house pickles, lettuce, & chipotle mayo on brioche

Chorizo Burger *

chorizo & angus beef blend, charred poblano pepper, swiss cheese, lettuce, tomato, red onion, house pickles, & chipotle mayo

Desserts

4 Story Carrot Cake

Peanut Butter Cup Pie

Maple Butter Rum Bread Pudding

Pizza Choices

Classic Margherita

fresh sliced mozzarella | ribbons of fresh basil | sliced plum tomatoes | cracked black pepper

Napoli

fresh sliced mozzarella | shaved proscuitto | lightly dressed arugula | shaved parmesan | balsamic drizzle | garlic herb base

Porky Pie

pepperoni | bacon lardons | garlic slivers | fresh sliced mozzarella | shaved parmesan cheese

Smokey Bleu

bacon lardons | smoked bleu cheese | kolsch brined black mission figs | caramelized onions | balsamic glaze

Guadalajara

ground chorizo | chopped poblano peppers | caramelized onions | goat cheese | sliced plum tomato | Pacific Waves bbq base

Garlic Shrimp

marinated shrimp | goat cheese | artichoke | mozzarella | chili flake | garlic herb base

Shroomage

sliced jumbo portabello | shitake | crimini | roasted garlic | caramelized onion | mozzarella

Balboa

italian sausage | pepperoni | spicy capicola | bacon lardons | smoked ham | mozzarella

Big Island

smoked ham | fresh pineapple | jalapeno slivers | mozzarella | Pacific Waves bbq base

Spicy Chix

shredded buffalo chicken | smoked bleu cheese | chopped celery | red onion | mozzarella | sriracha aioli drizzle | Pacific Waves bbq base

Garden Balsamic

zucchini | squash | portobello mushroom | roasted red pepper | sundried tomato | mozzarella | balsamic glaze

All American

pepperoni | italian sausage | crimini mushroom | red onion | mozzarella