

Lunch Menu

Available Mon. – Fri. 11 AM – 2 PM

9 FOR \$9 LUNCH SPECIALS

All 9 for \$9 Lunch Specials are delicious Rapid Region items that are perfect for a quick lunch.
Comes with your choice any fountain soft drink or coffee

SANDWICHES:

*All Sandwiches Are Served with Choice of Side Fruit, Mac N' Cheese, and Side Salad are an extra \$1
(GF) Gluten-Free Buns Available for \$1*

Region's Finest Burger 9

Lettuce, Tomato, Onion

Add Cheese, Avocado or Bacon for \$1

Chicken Salad Sandwich 9

Chicken, Cranberry, Walnuts

(V) Black Bean Burger 9

Avocado, Arugula, and Corn Relish

Braised Pulled Pork 9

*Hard Cider Pulled Pork,
House-Made BBQ, Cole Slaw*

(GF) Gluten Free (V) Vegetarian

California Club 9

*Turkey, Applewood Smoked Bacon, Lettuce,
Swiss Cheese, Avocado Aioli, Tomato*

Fish Sandwich 9

Atlantic Cod, House Remoulade, Lettuce, Tomato

Buffalo Chicken Wrap 9

Seared Chicken, Buffalo, Tomato, Lettuce, Cheddar

FLATBREADS:

Hawaiian Flatbread 9

Pineapple, Green Pepper, Bacon, Provolone, Onion

Sweet & Spicy Flatbread 9

Chicken, Spinach, Cherry Tomato, Chili Glaze, Feta

SOUPS & SALADS

Craft-Beer Chili

Cup 4 Bowl 7

Cheese, Green Onion,

Featuring A Premium Partners Coffee Stout!

(V) Beer Broccoli Cheddar

Cup 4 Bowl 7

Crostini, Cheddar Jack

Hearty Beef Stew

Cup 4 Bowl 7

Potato, Carrot, Onion, Celery, Rich Beef Jus

(V,GF) Garden Salad 7

Mixed Greens, Tomatoes,

Cucumbers, Red Onion, Choice of Dressing

(V,GF) Beet Salad 8

*Red and Gold Beets, Goat Cheese,
Apple, Arugula, Citrus Vinaigrette*

(V, GF) Greek Salad 8

*Cherry Tomato, Feta Cheese, Cucumber,
Bell Pepper, Onion, Capers, Mixed Greens*

Add Chicken \$4, Shrimp \$5, Or Steak \$6

SIDES \$4:

Mashed Potato	Seasonal Vegetables
French Fries	Sweet Potato Fries
Seasoned Lavash	Fresh Fruit
Roasted Potato	Mac N Cheese
Raw Veggies/Dip	Side Salad
Brown Rice	Cole Slaw



SHARABLE

(GF) Wings 10

Traditional Jumbo Wings

Ghost, Hot, BBQ, Asian,

Garlic Parmesan, Lemon Pepper

Make them boneless for \$1 More

Charcuterie

Assorted Local Cheeses and Meats

Personal - 9 To Share - 15

(V) IPA Cheese Fondue 6

Pretzel Sticks, Featuring Wildrose IPA

(V) Bruschetta Trio 7

Traditional, Peperonata, and Eggplant

on Garlic Crostini's

(GF) Yellowfin Tuna 9

Cucumber, Sriracha Mayo, Ponzu, Avocado, Sesame

(V) Fried Gouda Bites 9

IPA Ranch

(V) Caprese Flatbread 8

Tomato, Provolone, Garlic Butter, Basil

Down South Flatbread 14

*Cider-Braised BBQ Pulled Pork, Smoked Brisket, and
Chicken with Smoked Mozzarella Cheese*

SANDWICHES/WRAPPS:

*All Sandwiches/Wraps Are Served with Choice of Side
Fruit, Mac N' Cheese, and Side Salads are an extra \$1*

(GF) Gluten-Free Buns Available for \$1

(GF) Wheat Wraps are available for \$1

Smoked Brisket Sandwich 14

Smoked Brisket with BBQ

Wagyu Beef Burger 14

Half-Pound Wagyu Beef Patty,

Swiss Cheese, Fried Shallots

Breaded Pork Tenderloin 11

Fried Pork Tenderloin, Mayo, Lettuce, Tomato, Pickle

Steak Wrap 12

New York Strip, Avocado, Bleu Cheese,

Lettuce, Tomato, Red Onion

**Parties of 8 or more will have 20% gratuity
added on to their checks**

ENTREES:

(V) Craft Your Own Mac N Cheese 14

*Pick 2 Non-Meat Ingredients from below, or 1 Meat and
1 Non-Meat from Below:*

Non-Meat: *Tomatoes, Bell Pepper, Spinach, Onion,
Cajun Spice, Broccoli, Celery, Corn Relish, Basil*

Meat: *Chorizo, Chicken, Steak, Bacon, BBQ Pulled
Pork, Shrimp, Andouille Sausage, Short Rib*

**Additional Non-Meat Ingredients for 1.5
Additional Meats for 3**

Jambalaya 16

Chorizo, Shrimp, Celery, Tomato, Onion,

Andouille Sausage, Bell Pepper, Brown Rice (V)

DESSERTS:

(GF) Death By Chocolate Cake 7

Chocolate Sauce

Macaroons 8

Chantilly Cream

(GF) Gluten Free

(V) Vegetarian

**BEFORE PLACING YOUR ORDER
PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS
A FOOD ALLERGY**

**Our products may contain wheat, egg, dairy, soy, or fish
allergens. In addition, our products may be processed in
facilities that process tree nuts and peanuts.**

**Please be advised consuming raw, cooked to order or
undercooked meat, poultry, seafood, shellfish or eggs may
increase your risk of food borne illnesses, especially if you have
certain medical conditions.**

**Naturally, thoroughly cooking meats, poultry, seafood, shellfish
or eggs reduces the risk of food borne illnesses.**

