

DINNER MENU

SHAREABLES

WINGS \$17

Your choice of classic buffalo, honey BBQ, dry rub, or naked with ranch or blue cheese + veggie sticks

MARGHERITA FLATBREAD \$15 V

Mozzarella, tomato sauce, basil pesto, evoo, parsley *Add: Pepperoni \$2*

SALT BAKED PRETZELS \$13 V

IPA cheese sauce, whole grain mustard

THE DIPPER \$14 V

3 dips: fire roasted salsa, queso, + hummus; veggie sticks, tortilla chips

HANDHELDS

Add: Honey BBQ Pulled Pork \$4 Served with kettle chips, side salad (house or Caesar), or seasonal fruit

ELEMENT 29 ANGUS BURGER \$16 ∞

Your choice of cheese: American, Swiss, or provolone; lettuce, tomato, pickle on a brioche bun · Substitute: Grilled Chicken or Plant-Based Patty \$2

MILE HIGH BURGER \$20 ∞

Angus burger patty, topped with pulled pork, honey BBQ, Swiss, lettuce, tomato, pickle on a brioche bun · Substitute: Grilled Chicken or Plant-Based Patty \$2

THREE CHEESE PANINI \$14

Melted American, Swiss, + provolone cheeses on panini toasted Italian bread

TURKEY AVOCADO SANDWICH \$14

Guacamole, tomatoes, lettuce, black pepper aioli on Italian bread

PICK 2 \$14

Half sandwich: three cheese panini or turkey avocado sandwich, and a cup of soup or chili

SOUPS & SALADS

TOMATO BISQUE

Cup \$8 | Bowl \$12 V

CHILI Cup \$8 | Bowl \$12

CAESAR SALAD \$10 V

Romaine lettuce, parmesan cheese, tomatoes, croutons, Caesar dressing · Add: Chicken \$5

HOUSE SALAD \$10 **V**

Romaine lettuce, shredded cheddar cheese, tomatoes, carrots, croutons *Add: Chicken \$5*

DESSERTS

'CAST IRON' COOKIE \$10 V

Vanilla ice cream, salted caramel sauce

ONE SCOOP, PLEASE! \$4 V GF

Your choice of vanilla or chocolate ice cream

Kids Menu

Includes a Kid's Drink

ENTRÉES

CRISPY CHICKEN FINGERS \$12

Choice of dipping sauce: ranch or BBQ + choice of kettle chips or veggie sticks with ranch

KRAFT™ MAC + CHEESE \$6 ♥

ANGUS BURGER \$9

American cheese, dill pickles + choice of kettle chips or veggie sticks with ranch

CHEESE FLATBREAD PIZZA \$11 ♥

Mozzarella cheese, tomato sauce, naan bread *Add: Pepperoni \$2*

DESSERTS

COOKIE \$4 V

Choice of chocolate chip or peanut butter

ONE SCOOP,

PLEASE! \$4 V GF

Choice of vanilla or chocolate ice cream

BAR MENU

Learn about Cambria wines



Socktails

MARGARITA \$12

Blanco tequila, lime, agave nectar

CLOVER CLUB \$12

Gin, raspberry, lemon, egg white

HOUSE + GARDEN \$12

Tito's handmade vodka, cucumber, mint, lime, club soda

APEROL SPRITZ \$12

Aperol, prosecco, club soda, orange

OLD FASHIONED \$12

Bourbon, vanilla, orange + aromatic bitters

ESPRESSO MARTINI \$12

Vodka, coffee liqueur, espresso, vanilla

300

CRAFT BEER

ROTATING DRAFT \$8

We proudly serve craft beer from local producers. Please ask our staff about the current offerings.

COPPER FLIGHT \$18

5 local beers from the tap

SELTZER \$6

GOOD COMPANY HARD SELTZER

DOMESTIC BEER \$5

BUD LIGHT BLUE MOON

COORS MICHELOB ULTRA

COORS LIGHT ATHLETIC BREWING (NA)

IMPORTED BEER \$6

STELLA ARTOIS GUINNESS MODELO ESPECIAL GRUVI (NA)

Alines

RED	6oz bottle	WHITE & SPARKLING	6oz bottle
DARK HORSE CABERNET	\$13 \$50	BEX RIESLING Germany	\$13 \$48
SAUVIGNON California		DARK HORSE PINOT GRIGIO	\$13 \$50
CHARLES SMITH VELVET DEVIL MERLOT Washington	\$14 \$52	California	
G	Φ4E ΦE0	DASHWOOD SAUVIGNON BLANC	\$14 \$52
BONANZA CABERNET SAUVIGNON California	\$15 \$56	New Zealand	
CAMBRIA ESTATE PINOT	\$16 \$60	CAMBRIA ESTATE CHARDONNAY Katherines Vineyard, California	\$15 \$56
NOIR Julia's Vineyard, California	T T	LA MARCA PROSECCO Italy	\$15 \$56



