



Breakfast

AVOCADO TOAST \$19.79

Beet Hummus, Fried Eggs, Avocado, Cherry Tomatoes, Feta Cheese, Pistachio Dust, Radish, on Toasted Sourdough with Balsamic Drizzle

A WARRIOR'S BREAKFAST \$18.79

Sunny Side-up Eggs, Baked Beans, Breakfast Sausage, Bacon, Pancake, Mushrooms, served with a Pancake

FRENCH TOAST \$18.79

Sliced White Bread, Scrambled Egg, Fruits, Maple Syrup

KID'S BREAKFAST \$10.79

Eggs and Choice of Bacon or Sausage served with Toast

SIDES

Fresh Fruit Cup 6.79

Egg Any Style 4.00

House Fries 6.79

Bacon or Sausage 6.00

SOFT BEVERAGES

Hot Chocolate 6

Orange or Apple Juice 4

Drip Coffee 6

Latte 7

Espresso Shot 4

COCKTAILS

Mimosa 13

Famous Bacon Bloody 27

Black Diamon Espresso Martini 18

Irish Coffee 12

Freedom Toddy 16



LUNCH

SHARED PLATES

FRIED CALAMARI 19.79

Served with Banana Peppers, Cocktail Sauce and Roasted Red Pepper Coulis

RIBS & FRIES 22.79

Pork Baby Back Ribs with BBQ Sauce served with Fries

BURNT ENDS 25.79

Brisket with Honey-Que, Feta Cheese, Scallions and Pickled Onions

JUMBO PRETZEL 18.79

Served with Dijon Mustard and Beer Cheese

CHIPS & DIP 14.79

Tortilla Chips served with Artichoke Dip and Salsa

GARDEN SALADS

Add Grilled Chicken Breast +11.79

Grilled Blackened Shrimp +8.79

Blackened Salmon +9.79

CLASSIC WEDGE 19.79

Iceberg Lettuce, Bacon, Cherry Tomatoes, Chives, Cured Egg Yolk and Red Onions with Bleu Cheese Dressing

BURRATA 19.79

Burrata Cheese, Basil, Cherry Tomatoes and Toasted Sourdough with Balsamic Glaze and Strawberry Reduction

PANZANELLA 19.79

Grilled Asparagus, Grilled Peaches, Kalamata Olives, Cherry Tomatoes, Mozzarella Cheese and Toasted Sourdough with Maple Balsamic Vinaigrette

FARRO AND FETA 20.79

Fried Chickpeas, Cherry Tomatoes, Cucumbers, Red Onions and Roasted Red Peppers with Red Wine Vinaigrette

SIDES

HOUSE SALAD 9.79**HOUSE FRIES 6.79****SOUP DU JOUR 9.79**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Food allergens are available upon request.

A 22% GRATUITY ADDED TO PARTIES OF 6 OR MORE.

NO SPLIT CHECKS FOR PARTIES OF 6 OR MORE.

NO CASH, CARD PAYMENT ONLY. NO EMR DISCOUNT.

SANDWICHES & MORE

UNDER THE SEA 29.79

6oz Salmon with Bacon Jam, Kalera Lettuce, Tomatoes and Onions served with Fries

MUENSTER MAJESTY BURGER 31.79

6oz Ground Angus Patty with Muenster Cheese, Caramelized Onions, Kalera Lettuce, Tomatoes and Secret Sauce on a Brioche Bun served with Fries
Impossible Burger +\$5, Gluten-Free Bun +\$3

CHIMICHURRI SMASHER 29.79

6oz Ground Angus Patty and Braised Pork Belly with Arugula, Tomatoes, Onions and Garlic Aioli on a Brioche Bun served with Fries

ALPINE CIABATTA 28.79

Chimichurri-Marinated Chicken Thighs with Arugula, Avocado, Roasted Red Peppers, Onions and Provolone Cheese on a Ciabatta Roll served with Fries

TURKEY PESTO 29.79

Roasted Turkey and Bacon, Pesto, Pepper Jack Cheese, Garlic Aioli, Kalera Lettuce, Tomato and Onions on Toasted Sourdough served with Fries

PEPPER & PEPPER 19.79

Sourdough Grilled Cheese and Tomato Red Pepper Soup

GRILLED CHICKEN ALFREDO 32.79

Fettuccine Pasta with Parmesan Cheese, Alfredo Sauce, Parsley and Grilled Chicken Breast

SHORT RIB PASTA 33.79

Braised Short Rib, Rigatoni, Red Sauce, Goat Cheese, Carrots and Parsley

FLATBREADS

HARVEST 24.79

Grilled Chicken, 5 Cheese Blend, Roasted Tomatoes, Red Peppers, Kalamata Olives, Artichoke Hearts and Pesto

SALTY FIG 24.79

Prosciutto, Fig Jam, Brie Cheese, Goat Cheese, Arugula, Red Onions and Balsamic Glaze

GARDEN 24.79

5 Cheese Blend, Pesto, Mushrooms, Roasted Bell Peppers and Roasted Tomatoes

D-LUX 24.79

Andouille Sausage, Mushrooms, Truffles, Fontina Cheese and Crushed Tomato Base

MARGHERITA 24.79

Mozzarella Cheese, Basil and Crushed Tomato Base

BEVERAGES

ORIGINAL COCKTAILS

STRAWBERRY FIELDS 16

Grey Goose Essences Strawberry & Lemongrass,
Pama Pomegranate Liqueur and House-Made Sour

BLACK DIAMOND 18

Tito's Handmade Vodka, Absolut Vanilia Vodka, Kahlúa Coffee
Liqueur, Half & Half and Espresso

GRAND EMPRESS 18

Empress 1908 Gin, Honey, Lemon Juice and Lavender Liqueur

SUGAR COOKIE 18

RumChata, Baileys Irish Cream Liqueur and Absolut Vanilia Vodka
ADD A SHOT OF ESPRESSO +2

I'M ON FIRE 16

Jalapeño-Infused Tequila, Grapefruit Juice and
Fever-Tree Sparkling Pink Grapefruit

BLUEBERRY PIE 18

Choice of Vodka or Whiskey, Cinnamon Simple Syrup,
Lemon Juice and Fresh Blueberry Purée

WATERMELON BASIL COOLER 18

Grey Goose Essences Watermelon & Basil and
Cucumber-Lemon Simple Syrup

SEVENS MULE 17

Absolut Elyx Vodka, Pama Pomegranate Liqueur, Lime Juice
and Ginger Beer

FAMOUS BACON BLOODY 27

Bacon-Infused Tito's Handmade Vodka, Bacon with a
Signature Spiced Rim and Seasonal Garnish

PEAK 7 MANHATTAN 17

Angel's Envy Bourbon, Martini & Rossi Sweet Vermouth and Bitters

SEVENS OLD FASHIONED 18

Peach-Infused Breckenridge Bourbon, Simple Syrup and Bitters

PASSION FRUIT MARGARITA 20

Casamigos Blanco Tequila, Grand Marnier, Passion Fruit Purée,
Cinnamon Simple Syrup and House-Made Sour

WINTER WARMERS

ALMOND JOY 15

Malibu Coconut Rum, Disaronno Amaretto,
Hot Cocoa and Whipped Cream

SPICED CHOCOLATE 16

Spiced Chocolate Espolón Blanco Tequila, Kahlúa Coffee Liqueur,
Hot Cocoa, Whipped Cream and Cayenne

SPIKED CIDER 16

Vanilla and Cinnamon-Infused Breckenridge Bourbon,
Hot Apple Cider and Whipped Cream

FREEDOM TODDY 16

Breckenridge Bourbon, Domaine de Canton Ginger Liqueur,
Lemon Juice and Honey

BEYOND BEER 10.75

NÜTRL VODKA SELTZER 12OZ

Assorted Flavors

TRULY HARD SELTZER 16OZ

Assorted Flavors

CUTWATER CANNED COCKTAILS 12OZ

Assorted Flavors

ANGRY ORCHARD HARD CIDER 12OZ

TWISTED TEA HARD ICED TEA 16OZ

HIGH NOON VODKA SELTZER 12OZ

Assorted Flavors

BUD LIGHT SELTZER 12OZ

Assorted Flavors

WINES GLASS | BOTTLE

SPARKLING & ROSÉ

MIONETTO BRUT PROSECCO, ITALY 13 | 52

MUMM SPARKLING BRUT PRESTIGE,
CALIFORNIA 20 | 80

RUFFINO MOSCATO D'ASTI, ITALY 15 | 54

LA MARCA PROSECCO, ITALY 12 | 46

GERARD BERTRAND "COTE DE ROSES"
ROSÉ, FRANCE 13 | 60

WHITES

CHATEAU STE. MICHELLE RIESLING,
WASHINGTON 10 | 38

LOVEBLOCK SAUVIGNON BLANC,
NEW ZEALAND 17 | 68

KIM CRAWFORD SAUVIGNON BLANC,
NEW ZEALAND 13 | 60

WOODBIDGE PINOT GRIGIO,
CALIFORNIA 10 | 38

FERRARI-CARANO CHARDONNAY,
CALIFORNIA 13 | 60

NEYERS CARNEROS CHARDONNAY,
CALIFORNIA 25 | 72

REDS

WOODBIDGE PINOT NOIR,
CALIFORNIA 10 | 38

MEIOMI PINOT NOIR, CALIFORNIA 18 | 60

CLOUDY BAY PINOT NOIR,
NEW ZEALAND 139

NEWTON "THE PUZZLE" RED BLEND,
CALIFORNIA 220

MEIOMI CABERNET SAUVIGNON,
CALIFORNIA 17 | 68

J. LOHR CABERNET SAUVIGNON,
CALIFORNIA 17 | 68

CAYMUS CABERNET SAUVIGNON,
CALIFORNIA 330

ASK ABOUT OUR ROTATING WINE SELECTIONS

DRAFT BEER

16OZ | 10.75

COORS LIGHT

GUINNESS DRAUGHT

GORE CREEK IPA

SIERRA NEVADA HAZY LITTLE THING IPA

ODELL SIPPIN' PRETTY SOUR

KONA BIG WAVE GOLDEN ALE

BRECKENRIDGE PALISADE PEACH

BRECKENRIDGE AVALANCHE AMBER ALE

*ASK ABOUT OUR ROTATING DRAFT &
CANNED BEER SELECTIONS*



HAPPY HOUR

GARDEN SALADS

CLASSIC WEDGE 19.79

Iceberg Lettuce, Bacon, Cherry Tomatoes, Chives, Cured Egg Yolk and Red Onions with Bleu Cheese Dressing

PANZANELLA 19.79

Grilled Asparagus, Grilled Peaches, Kalamata Olives, Cherry Tomatoes, Mozzarella and Toasted Sourdough with Maple Balsamic Vinaigrette

FRIES & MORE

CHICKEN WINGS 18.79

Balsamic, Honey and Garlic, served with Fries
Chili Garlic, Soy Sauce, Honey, Garlic and Ginger, served with Fries

CHEESE CURDS 17.79

Wisconsin Cheese, Chili Oil, Butter, Green Onions, Banana Peppers and Chopped Bacon

YUM YUM STICKS 15.79

French Fries, Beer Cheese, Chopped Bacon, Green Onions and Jalapeños

PRETZEL 18.79

Beer Cheese, Butter and Salt

FLATBREADS

MARGHERITA 19.79

Mozzarella Cheese, Basil and Crushed Tomato Base

SALTY FIG 19.79

Prosciutto, Fig Jam, Brie Cheese, Goat Cheese, Arugula, Red Onions and Balsamic Glaze

TACO OF THE DAY 18.79

ASK YOUR SERVER

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HAPPY HOUR

DRAFT BEER 8

COORS LIGHT

MICHELOB ULTRA

KONA BIG WAVE GOLDEN ALE

PACÍFICO CLARA

STELLA ARTOIS

SIERRA NEVADA

HAZY LITTLE THING IPA

GOLDEN ROAD MANGO CART

WHEAT ALE

GUINNESS DRAUGHT

ELYSIAN SPACE DUST IPA

VOODOO RANGER IPA

SAMUEL ADAMS WINTER LAGER

1-MIXER COCKTAILS 10

Choice of Mixer & Spirit

ABSOLUT VODKA

TITO'S HANDMADE VODKA

GREY GOOSE ESSENCES

HENDRICK'S GIN

BACARDÍ SUPERIOR RUM

CASAMIGOS BLANCO TEQUILA

ESPOLON BLANCO TEQUILA

ANGEL'S ENVY BOURBON

GRAND MARNIER

KAHLÚA

BAILEYS IRISH CREAM

RUMCHATA

DISARONNO AMARETTO

BEYOND BEER 8

NÜTRL VODKA SELTZER 12OZ

Assorted Flavors

TRULY HARD SELTZER 16OZ

Assorted Flavors

HIGH NOON VODKA SELTZER 12OZ

Assorted Flavors

BUD LIGHT SELTZER 12OZ

Assorted Flavors

CUTWATER CANNED COCKTAILS 12OZ

Assorted Flavors

ANGRY ORCHARD HARD CIDER 12OZ

TWISTED TEA HARD ICED TEA 16OZ



Dinner

SHARED PLATES

BURNT ENDS|25.79

Brisket, Honey Que, Feta Cheese, Scallions and Pickled Onions

FRIED CALAMARI|19.79

served with Banana Peppers, Red Pepper Coulis and Cocktail Sauce

SEARED AHI TUNA|21.79

seasoned with Togarashi, Sriracha Mayo, Ginger Soy, Seaweed Salad, Wasabi and Lavash

FLATBREADS

HARVEST|24.79

Grilled Chicken, Cheese Blend, Roasted Tomatoes, Red Peppers, Kalamata Olives, Artichoke Hearts and Pesto

SALTY FIG|24.79

Fig Jam, Prosciutto, Brie, Goat Cheese, Arugula, Red Onion and Balsamic Glaze

MARGHERITA|24.79

Mozzarella, Basil with a Crushed Tomato Base

SIDES

Market Vegetables 13.79

Mashed Potatoes 13.79

Mac & Cheese 14.79

CHEF'S GARDEN

CLASSIC WEDGE|19.79

Iceberg Lettuce, Bacon, Cherry Tomatoes, Chives, Cured Egg Yolk, Red Onions and Bleu Cheese Dressing

PANZANELLA|19.79

Sourdough, Grilled Asparagus, Grilled Peaches, Kalamata Olives, Cherry Tomatoes, Mozzarella and Maple Balsamic Vinaigrette

BEST IN LINE

MARKET STEAK OF THE DAY

served with Mashed Potatoes, Market Vegetables and Bernaise Sauce

SWEET CHILI SALMON|31.79

8 oz. Salmon Filet, Garlic Cauliflower Rice, Sweet Chili Sauce and Asparagus

SHORT RIB PASTA|33.79

Rigatoni Pasta, Braised Short Rib, Asparagus, Goat Cheese and Parsley

CHIMICHURRI SMASHER|29.79

6 oz. Ground Angus Patty, Braised Pork Belly, Garlic Aioli, Arugula, Tomato and Onion on a Brioche Bun

DESSERTS

Cheesecake 12.79

Tiramisu 12.79

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WE ARE A CASHLESS FACILITY, CARD PAYMENT ONLY. NO EMR DISCOUNT.

Beverages

ORIGINAL COCKTAILS

STRAWBERRY FIELDS | 16

Grey Goose Essences Strawberry & Lemongrass, Pama Pomegranate Liqueur and House-Made Sour

BLACK DIAMOND | 18

Tito's Handmade Vodka, Absolut Vanilia Vodka, Kahlua Coffee Liqueur, Half & Half and Espresso

GRAND EMPRESS | 18

Empress 1908 Gin, Honey, Lemon Juice and Lavender Liqueur

SUGAR COOKIE | 18

RumChata, Baileys Irish Cream Liqueur and Absolut Vanilia Vodka
ADD A SHOT OF ESPRESSO +2

I'M ON FIRE | 16

Jalapeño-Infused Tequila, Grapefruit Juice and Fever-Tree Sparkling Pink Grapefruit

BLUEBERRY PIE | 18

Choice of Vodka or Whiskey, Cinnamon Simple Syrap Lemon Juice and Fresh Blueberry Purée

WATERMELON BASIL COOLER | 18

Grey Goose Essences Watermelon & Basil and Cucumber-Lemon Simple Syrup

SEVENS MULE | 17

Absolut Elyx Vodka, Pama Pomegranate Liqueur, Lime Juice and Ginger Beer

FAMOUS BACON BLOODY | 27

Bacon-Infused Tito's Handmade Vodka, Bacon with a Signature Spiced Rim and Seasonal Garnish

PEAK 7 MANHATTAN | 17

Angel's Envy Bourbon, Martini & Rossi Sweet Vermouth and Bitters

SEVENS OLD FASHIONED | 18

Peach-Infused Breckenridge Bourbon, Simple Syrup and Bitters

PASSION FRUIT MARGARITA | 20

Casamigos Blanco Tequila, Grand Marnier, Passion Fruit Purée, Cinnamon Simple Syrup and House-Made Sour

WINTER WARMERS

ALMOND JOY | 15

Malibu Coconut Rum, Disaronno Amaretto, Hot Cocoa and Whipped Cream

SPICED CHOCOLATE | 16

Spiced Chocolate Espolòn Blanco Tequila, Kahlúa Coffee Liqueur, Hot Cocoa, Whipped Cream and Cayenne

SPIKED CIDER | 16

Vanilla and Cinnamon-Infused Breckenridge Bourbon, Hot Apple Cider and Whipped Cream

FREEDOM TODDY | 16

Breckenridge Bourbon, Domaine de Canton Ginger Liqueur, Lemon Juice and Honey

WINE

glass|bottle

SPARKLING & ROSÉ

MIONETTO BRUT PROSECCO, ITALY 13 | 52

MUMM SPARKLING BRUT PRESTIGE, CALIFORNIA 20 | 80

RUFFINO MOSCATO D'ASTI, ITALY 15 54

LA MARCA PROSECCO, ITALY 12 46

GERARD BERTRAND "COTE DE ROSES" ROSE, FRANCE 13 | 60

WHITES

CHATEAU STE. MICHELLE RIESLING, WASHINGTON 10 | 38

LOVEBLOCK SAUVIGNON BLANC, NEW ZEALAND 17 | 68

KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND 13 | 60

WOODBIDGE PINOT GRIGIO, CALIFORNIA 10 | 38

FERRARI-CARANO CHARDONNAY, CALIFORNIA 13 | 60

NEYERS CARNEROS CHARDONNAY, CALIFORNIA 25 | 72

REDS

WOODBIDGE PINOT NOIR, CALIFORNIA 10 | 38

MEIOMI PINOT NOIR, CALIFORNIA 18 | 60

CLOUDY BAY PINOT NOIR, NEW ZEALAND 139

NEWTON "THE PUZZLE" RED BLEND, CALIFORNIA 220

MEIOMI CABERNET SAUVIGNON, CALIFORNIA 17 | 68

J. LOHR CABERNET SAUVIGNON, CALIFORNIA 17 | 68

CAYMUS CABERNET SAUVIGNON, CALIFORNIA 330

ASK ABOUT OUR ROTATING WINE SELECTIONS

DRAFT BEER 16 oz. | 10.75

COORS LIGHT

GUINNESS DRAUGHT

GORE CREEK IPA

SIERRA NEVADA HAZY LITTLE THING IPA

ODELL SIPPIN' PRETTY SOUR

KONA BIG WAVE GOLDEN ALE

BRECKENRIDGE PALISADE PEACH

BRECKENRIDGE AVALANCHE AMBER ALE

ASK ABOUT OUR ROTATING DRAFT
AND CANNED BEER SELECTIONS

BEYOND BEER 10.75

NÜTRL VODKA SELTZER 120Z Assorted Flavors

TRULY HARD SELTZER 160Z Assorted Flavors

CUTWATER CANNED COCKTAILS 120Z Assorted Flavors

ANGRY ORCHARD HARD CIDER 120Z

TWISTED TEA HARD ICED TEA 160Z

HIGH NOON VODKA SELTZER 120Z Assorted Flavors

BUD LIGHT SELTZER 120Z Assorted Flavors