



## TABLE SHARES

VEGAN (V)    VEGETARIAN (VEG)    GLUTEN-FREE (GF)

### FRENCH ONION SOUP - 12

Sweet Onion Broth | Gruyère  
Maletti Balsamic | 460° Baguette

### CLASSIC CAESAR - 13

Baby Romaine | Lemon | White Anchovy  
Parmigiano | 460° Croutons

### PLAIN JANE - 11

Roasted Tomatoes | Cucumbers  
Red Onion | Red Wine Vinaigrette (GF/V/VEG)

### BURRATA & HEIRLOOM TOMATO SALAD - 13

Trampetti Olive Oil | Maletti Balsamic  
Italian Herbs (GF/VEG)

## LIGHTER FARE

### NOT YOUR GRANDMA'S MEATBALL - GIGANTIC PRIME MEATBALL - 13

Burrata | San Marzano Tomatoes | Basil | 460° Baguette

### THE LOADED GUN - BAKE POTATO NACHOS - 14

Spiced Cherry Peppers | Grilled Cactus  
Ground Buffalo | Cheesy Béchamel

### NEXT PIG THING - 3/4 LB CRISPY PORK WINGS - 17

Calabrese Hot Sauce | Vegetable Crudité  
Pt. Reyes Blue Cheese Dressing

### \*SHRIMP TACOS - BUTTERED SHRIMP - 14

Cabbage Slaw | Seaweed Salad | Spanish Herb  
Balsamic Ponzu

### \*WILD GAME BOARD - CHEF'S SELECTION OF SAUSAGES - 19

Cured Meat | Pickled Vegetables | Dried Nuts & Fruits

## FLOUR & WATER

### PAULIE'S FAMOUS LASAGNA - 22

San Marzano Tomatoes | Herb Ricotta | Esposito Provolone Sausage  
House-pulled Mozzarella | Basil

### WILD GAME BOLOGNESE - 28

Pappardelle | Stewed Elk & Buffalo | Baby Heirloom Tomatoes  
Pecorino Locatelli | Basil

### MAC & CHEESE - 38

Sea Shells | Buttered Poached Lobster | Calabrese Peppers  
Aged Cheddar | Avocado Toast

## SICILIAN PIZZA

FOCACCIA STYLE BREAD  
(8 slices per pie, limited 20 per night)

CHEESE \$26 • SPICED PEPPERONI \$30

VEGGIE \$32 - Spinach & Roasted Peppers | Grilled Red Onions  
Wild Mushrooms | Ricotta | Mascarpone

PORKY PIG \$40 (All Pig Products) Wild Mushrooms  
Caramelized Onions | Burrata | Basil

## FROM THE STOVE

### \*JAMAICAN JERK CHICKEN MEATBALLS - 29

Red Beans & Rice | Maque Choux | Mango Salsa | Fried Plantains

### HERBED STUFFED PEPPERS - 27

Tri-Color Quinoa | Roasted Cauliflower, Broccolini,  
Wild Mushrooms & Eggplant (V/GF)

### 'SRF' KUROBUTA PORK SHANK - 34

Creamy Polenta | Eggplant Caponata | Trampetti Olive Oil

### \*JOE PESCE - 34

Fish of the Day | Roasted Fingerling Potatoes | English Pea Salsa  
Coconut-Tomato Gazpacho

### \*COWBOY BURGER - 24

10 oz Elk, Buffalo or Prime Beef Patty | Pretzel Bun | Aged Cheddar  
Grilled Red Onions | Creole Mayo | Candied Bacon  
Lard Fried French Fries

20% SERVICE CHARGE MAY BE ADDED  
TO THE BILL .

\$4 SPLIT PLATE CHARGE

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

## FROM THE PASTURE

All of our BEEF is humanly raised from Allen Brothers. All beef steaks are hand selected & USDA Prime Grade. All steaks come with seasoned vegetables & your choice of smashed, baked potato or lard fried French fries

### \* 8 OZ BEEF TENDERLOIN - 55

Low Fat Content, Extremely Tender, Chef Suggests Medium Rare/Rare

### \*14 OZ BONELESS BEEF RIBEYE - 69

Very Buttery, High Fat Content, Chef Suggests Medium Rare

### \*12 OZ NEW YORK STRIP - 56

Moderate Fat Content, Moderately Tender, Chef Suggests Medium Rare

### \*6 OZ BUFFALO TENDERLOIN - 49

Ultra Tender, Very Lean Meat, Chef Suggests Medium & Under

### \*DENVER ELK T-BONE - 41

Very Lean Meat, Chef Suggest Medium Rare & Under

**\* JOHN WAYNE & FRIENDS - LET THE FEAST COMMENCE**  
**(BUTCHER CUT OF THE NIGHT - MARKET PRICE)**

Family Style Dinner | Simple Salad | Creamed Spinach | Smashed Potatoes | Bordelaise

## ACCESSORIES

### POINT REYES BLUE CHEESE - 6

Classic Topping for Steak

### BRANDY & PEPPERCORN SAUCE - 6

Demi Glace | Lemon Juice

### NORTHWEST MUSHROOMS & ONIONS - 10

Roasted Garlic | Herbed Pearl &  
Cippolini Onions (GF/VEG/VG)

### ROASTED BONE MARROW - 10

Citrus Gremolata

### BORDELAISE - 6

Bone Marrow  
Red Wine Demi Glace (GF)

### LARD FRIED FRENCH FRIES - 6

American Classic

### CREAMED SPINACH - 6

Cajun Cheddar Béchamel (VEG)

### KUNG PAO BRUSSELS SPROUTS - 8

Hot Pepper Sauce | Roasted Peanuts

OWNER/EXECUTIVE CHEF - PAULIE O'CONNOR  
GENERAL MANAGER - AARON MOSBEY / ASSISTANT MANAGER - JACKIE RIEDLE