



**FOOD & COCKTAILS**

... ESTABLISHED 2012 ...

## HAPPY HOUR

*Mon-Sat from 3pm - 6pm*

### WOOD-FIRED FLATBREADS

PEPPERONI \$10

BBQ CHICKEN AND RED ONION \$10

MUSHROOM, FONTINA & ARUGULA \$10

MEDITERRANEAN Artichokes, Kalamata olives,  
sun-dried tomatoes, fresh basil, and feta \$10

MARGHERITA Wood-fire roasted Roma tomatoes,  
fresh mozzarella, balsamic reduction, and fresh basil \$10

### SMALL PLATES

**GF** BABY BACK SMOKED RIBS

Spicy house-smoked baby back ribs,  
served with barbecue sauce \$13

**GF** MAPLE-GLAZED BRUSSELS SPROUTS

Maple glaze, smoked aioli, served in  
a cast iron skillet \$6

**GF** HOUSE-MADE GUACAMOLE WITH  
JUST-FRIED CHIPS \$8

CHARLIE'S CAFÉ KITCHEN SANDWICHES

Two mini seared beef tenderloins, grilled onions  
and horseradish sauce on white buns \$14

CHEESEBURGER SLIDERS Two patties,  
topped with American cheese, pickles,  
sautéed onions and Joe's mustard \$10

*(No substitutions, toppings may be omitted.)*

*Available pink or no pink.*

BAJA SHRIMP TACOS (2) Blackened shrimp,  
pico de gallo, cabbage mix, homemade aioli, pickled  
peppers, cilantro micro greens, and lime wedges \$12

CALAMARI With house-made lemon aioli \$9

PICKLE FRIES With chipotle ranch dipping sauce \$8

CHEESE CURDS Served with jalapeño bacon jam \$9

**GF** WINGS Choice of Smoky Tonka or Dry Rub,  
served with ranch dip or blue cheese \$12

POTSTICKERS Steamed and griddled dumplings  
with a soy dipping sauce \$7

*Choice of Pork and Vegetable or Vegan Pho Mushroom*

TUNA POKE Sushi grade tuna, homemade  
guacamole, watermelon radish, diced cucumbers,  
wonton chips, sesame seeds, and  
topped with cilantro micro greens \$13

SOFT PRETZEL STICKS Salted pretzels,  
beer cheese dipping sauce \$5

**GF** ARTICHOKE DIP Toasted herb focaccia \$11  
*(Gluten-free option served with chips.)*

**GF** *Denotes Gluten-Free Items*

*Consuming raw or undercooked meat or fish can  
increase the risk of contracting a foodborne illness.*