



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 \$14

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 \$15

CHEESEBURGER SLIDERS Two patties, American cheese, pickles, sautéed onions and Joe's mustard \$11
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 \$10

DEEP-FRIED MUSHROOMS Served with chipotle ranch dipping sauce \$10

CHEESE CURDS Served with jalapeño bacon jam \$9

CHICKEN BACON RANCH SLIDERS (2) With Swiss \$12

LOADED POTATO WEDGES With Seasoned sour cream \$11

GF WINGS Choice of Smoky Tonka or Dry Rub, served with ranch dip or blue cheese \$13

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

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

GF ARTICHOKE DIP Toasted herb focaccia \$12
(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.