

The OFFICE Beer Bar & Grill

APPETIZERS

SPINACH & ARTICHOKE DIP \$8⁵⁰

Combined with Asiago, Parmesan and Provolone Cheese, Baked and Served with Tortilla Chips

STACKED QUESADILLA \$9

Grilled Tortillas, Chipotle Chicken, Cheddar and Jack Cheese, Fire-Roasted Corn Salsa and Pico de Gallo

FRIED MOZZARELLA \$7

Whole Milk Mozzarella, Seasoned Bread Crumbs with Homemade Vodka Sauce

TUNA TOWER \$12

Ahi Tuna, Balsamic-Dressed Baby Arugula, Avocado with Crispy Wonton Chips

ASIAN LETTUCE WRAPS

Shrimp \$10 Chicken \$9

Avocado and Fresh Vegetables, Served with Sweet Chili Sauce

SOFT PRETZEL STICKS \$5⁵⁰

Served with The OFFICE Amber Lager Cheddar Bacon Cheese Dip

CHICKEN FLAUTAS \$7⁵⁰

Crispy Tortillas, Grilled Chicken, Corn Salsa, Monterey Jack Cheese and Fresh Cilantro

CHIPOTLE NACHOS \$10

Roasted Chicken or Beef, Tortilla Chips, Roasted Corn Salsa, Onions, Jalapeños, Olives, Cheddar, Fresh Pico de Gallo and Salsa Verde

COMBO PLATTER \$13

Chicken Fingers, Fried Mozzarella, Wings and Flautas, Served with Dipping Sauce

WINGS \$9

ONE DOZEN WINGS

Buffalo | Fireball | Southwest Sweet Heat Ginger Teriyaki | Spicy Blue Cheese

Served with Blue Cheese

SALADS

STEAK SALAD \$11

Peppercorn Seared Skirt Steak, Baby Spinach, Bacon, Egg, Red Onions, Peppers, Crumbled Blue Cheese and Balsamic Vinaigrette

THAI SESAME \$10

Grilled Chicken, Almonds, Snow Peas, Mandarin Oranges and Garden Vegetables Served with Sesame Dressing

HARVEST \$9

Baby Spinach and Mixed Greens, Dried Cranberries, Candied Walnuts, Granny Smith Apples, Crumbled Blue Cheese with Warm Apple Cider Vinaigrette

CHOPPED TOSTADA \$9⁵⁰

Iceberg Lettuce with Cilantro Lime Vinaigrette, Chipotle Chicken, Black Bean Corn Salsa, Jack Cheese, Avocado and Pico de Gallo Finished with Tortilla Strips and Sour Cream

CLASSIC CAESAR \$7

GRILLED CHICKEN \$9/ PARMESAN CRUSTED CHICKEN \$9⁵⁰

SALMON FILLET \$10/ SHRIMP \$11

Romaine, Aged Parmesan Cheese and Croutons

SOUPS

SOUP OF THE DAY TOMATO BISQUE CROCK OF ONION

\$4

\$4

\$4⁵⁰

GRILLED PIZZAS

CARNE \$11

Ham, Italian Meatballs, Pepperoni, Sweet Sausage and Mozzarella with Basil and San Marzano Tomato Sauce

TOSCANO \$10⁵⁰

Roasted Tomatoes, Sautéed Spinach, Caramelized Onions and Eggplant with Ricotta Cheese and Extra Virgin Olive Oil

MARGHERITA \$10

Fresh Mozzarella, San Marzano Tomatoes and Fresh Basil

BURGERS

Served with Shoestring Fries or add Sweet Potato Fries for \$1

THE NAKED BURGER \$8⁵⁰

It's all about the beef! Lettuce, Tomato and Onion on a Toasted Brioche Roll
Your Choice of: Jack, Swiss, American, Cheddar or Blue
Want to Make it a Birdie? Ask for a Turkey Burger

CHILI VERDE \$9

Pepper Jack Cheese, Green Chiles, Avocado, Lettuce, Tomato, Onion and Chipotle Mayo on a Toasted 7 Grain Roll

MUSHROOM BURGER \$9

Gruyere Cheese, Sautéed Wild Mushrooms and Garlic Aioli on a Toasted Brioche Roll

I.S.O. BURGER \$9⁵⁰

Cheddar Cheese on the inside... that's right! With Lettuce, Tomato and Onion,
Served on a Toasted Brioche Roll

BBQ BACON \$9

Cheddar Cheese, Applewood Bacon, Frizzled Onions, Barbeque Sauce,
Served on a Toasted Brioche Roll

PARMESAN PEPPERCORN \$9

Cracked Black Pepper, Shredded Parmesan Cheese with Mayo,
Served on a Toasted Brioche Roll

HANDHELD

THE KID \$9

Gruyere, American, White and Yellow Cheddar Cheese on Brioche
with Roasted Tomatoes and Bacon, Served with Organic Tomato Bisque

TURKEY AVOCADO \$8

Applewood Bacon, Lettuce, Tomato and Memphis Barbeque Sauce
in a Flour Tortilla with Shoestring Fries

AHI TUNA SANDWICH \$13

Cajun Seared Ahi Tuna, Avocado, Frizzled Onion, Arugula, Tomato, Cucumber
and Wasabi Sauce on a Toasted Brioche Roll with Shoestring Fries

THAI SHRIMP WRAP \$9

Flour Tortilla, Lettuce, Carrots, Cucumbers, Sesame Noodles and Scallions
in a Sweet Chili Sauce with a Mixed Greens

CHICKEN MOZZARELLA \$9

Fresh Mozzarella, Tomato, Balsamic Glaze, Roasted Red Peppers and Basil
on a Toasted Garlic Butter Ciabatta with Shoestring Fries



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

SIGNATURES

A LA VODKA \$11

Penne Pasta in a Blush Cream Sauce
Add Grilled Chicken \$2⁵⁰

CHILI LIME CHICKEN \$12

Grilled with Lemon Jasmine Rice and Sautéed Garlic Spinach

CABO FISH TACOS \$11

3 Corn Tortillas, Grilled Haddock, Cabbage, Pico de Gallo and Cilantro Ranch Sauce

ASIAN SESAME NOODLES \$12

Tempura Chicken and Shrimp, Spicy Sweet Chili Sauce with
Vegetables and Cold Sesame Noodles

CHICKEN TENDERS \$10

Hand Breaded and Served with Honey Mustard, Coleslaw and Shoestring Fries

CREOLE PASTA \$13

Andouille Sausage, Shrimp, Sautéed Chicken, Vegetable Trinity in a Spiced Cream Sauce

FISH & CHIPS \$12

Fresh Cod with The OFFICE Amber Lager Beer Batter, Coleslaw and Shoestring Fries

TAVERN FAJITAS

CHICKEN \$12/ BEEF \$13

Tortillas, Poblano Peppers, Onions, Rice and Black Beans

THE OFFICE STANDARDS

10oz NY STRIP STEAK \$16

Grilled to Your Standard, Served with Choice of Two Sides

CATCH OF THE DAY MARKET PRICE

14oz RIB EYE STEAK \$18

Grilled to Your Standard, Served with Choice of Two Sides

GRILLED SALMON \$14

Garlic Herb Butter, Sautéed Spinach and Jasmine Rice

THE RACK \$12⁵⁰ HALF/ \$17 FULL

Smoked Ribs with Arrogant Bastard Ale Barbeque Sauce,
Coleslaw and Shoestring Fries

ADDITIONS \$4

SAUTÉED MUSHROOM SKILLET

BLACK & TAN ONION RINGS

THE OFFICE MAC & CHEESE

SAUTEED SPINACH

SEASONAL VEGETABLES

DESSERT

COOKIE DOUGH SKILLET \$5⁵⁰

CRISPY VANILLA BREAD PUDDING \$5

TRIPLE CHOCOLATE \$6

NEW YORK CHEESECAKE \$6

FRIED APPLE CHEESECAKE \$5⁵⁰

LET'S PARTY!

Your party planning just got easier! Choose from the variety of party platters below and make all your guests happy.

GREENS

VEGETABLE PLATTER \$18

A Cool and Colorful Medley of Fresh Garden Vegetables
(Serves 15-20)

HARVEST SALAD \$26

Granny Smith Apples, Dried Cranberries,
Candied Walnuts and Blue Cheese with
Warm Apple Cider Vinaigrette
(Serves 15-20)

CAESAR SALAD \$21

Add Chicken \$7

Aged Parmesan and Croutons
(Serves 15-20)

PLATTERS

COMBO PLATTER \$49

A Combination of Our Most Popular Appetizers:
Wings Any Style, Chicken Fingers, Flautas and
Fried Mozzarella Sticks
(Serves 15-20)

CHICKEN FINGERS \$40

A Platter of our Crispy Chicken Tenders,
Served with Honey Dijon and BBQ Sauce.
(Serves 15-20)

WINGS PLATTER \$40

Any Style Wings Served with Blue Cheese Dressing
and Celery Sticks
(Serves 15-20)

WRAP PLATTER \$49

Thai Chicken and Shrimp, Turkey Wraps
and Chicken Mozzarella
(Serves 15-20)

THE BBQ \$79

Arrogant Bastard Ale BBQ Ribs, Chicken Fingers,
Macaroni & Cheese and Cole Slaw
(Serves 15-20)

PIZZAS TO GO

Margherita, Carne or Toscano

Before placing your order, please inform your server if a person in your party has a food allergy.