**STARTERS**

- **Smokehouse Nachos** $10
  Tricolor tortilla chips topped with our house-smoked pulled chicken, house-made queso, shredded lettuce and pico de gallo.

- **Buffalo Chicken Dip** $8
  House-made dip served with tricolor tortilla chips and celery sticks.

- **Beer Battered Pickle Fries** $8
  Thinly-sliced beer-battered dill pickle spears. Deep fried until golden brown and served with a ranch dipping sauce.

- **Glazed Meatballs** $8
  Three jumbo meatballs made with local RL Valley Ranch beef, covered in bourbon brown sugar glaze and baked in a cast-iron skillet.

- **Tortilla Trio** $8
  A large serving of our seasoned french fries topped with white Cheddar cheese sauce, applewood smoked bacon, scallions and shredded cheese and baked in a cast-iron skillet.

**SALADS**

- **Warm Goat Cheese Salad** $10
  Panko-and-herb-crusted fried goat cheese over mixed greens topped with seasonal radishes, cherry tomatoes, red onions, pine nuts and roasted tomato vinaigrette.

- **Spinach Caesar Salad** $8
  Fresh baby spinach, applewood smoked bacon, shaved Parmesan, cherry tomatoes, Caesar dressing and house-made rosemary sourdough croutons.

- **Mango Salad** $10
  Fresh diced mango, red onion, tomatoes, bell peppers and mixed greens topped with honey lemon mango vinaigrette.

- **Asian Noodle Salad** $9
  Yakisoba noodles tossed with snow peas, local Cowdery Farms bell peppers, napa cabbage, water chestnuts, broccoli florets, scallions and soy ginger vinaigrette.

- **Fresh Strawberry and Spinach Salad** $9
  Fresh strawberries, crumbled blue cheese, candied sunflower seeds, red onions, grape tomatoes and fresh spinach. Served with a poppy seed dressing.

  **Additions to any salad above:**
  - Grilled Chicken $3 • Grilled Salmon $5

**SMOKEHOUSE NACHOS**

**Asking your server about one-hour parking validation at Baker University Center**

**SOUP**

- **Classic French Onion Soup** $3 cup/5 bowl
  Caramelized onions in a rich beef broth, topped with melted Swiss and a rosemary crostini.

**BURGERS**

- **L39 Classic Burger** $11
  6-ounce ground beef patty with white cheddar, applewood smoked bacon, romaine, tomato, red onion and roasted garlic mayo on a freshly toasted bun.

- **Southwest Black Bean Burger** $11
  House-made black bean burger with pepper jack cheese, fresh pico de gallo, mixed greens, red onion and chipotle-lime aioli on a freshly toasted bun.

- **Blended Mushroom Burger** $11
  Ground beef blended with seasoned ground mushrooms. Served with Swiss cheese, sautéed mushrooms, mixed greens, red onion and tomato on a freshly toasted bun.

- **BBQ Cheddar Burger** $11
  6-ounce ground beef patty with melted cheddar, caramelized onions and our house-made java BBQ sauce on a freshly toasted bun.

- **Asian Pork Burger** $10
  Fresh, local ground pork mixed with ginger, garlic and scallions and hoisin-glaze. Topped with napa slaw and served on a freshly toasted bun.

**Ask your server about one-hour parking validation at Baker University Center**
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CHICKEN BACON RANCH GRINDER... $10
Grilled marinated local chicken, Applewood smoked bacon and white cheese on a hoagie roll and topped with house-made ranch, lettuce and tomato.

CAESAR CHICKEN WRAP............. $10
Marinated grilled chicken breast with house-made Caesar, Parmesan, and tomatoes wrapped in a fresh wheat tortilla. Make it gluten-friendly with a lettuce wrap.

GRILLED CHICKEN MAMARINA MELT... $11
Grilled chicken breast smothered in marinara sauce and topped with Asiago and mozzarella cheese on ciabatta garlic bread.

SHRIMP CAJUN ROLL... $12
Two large shrimp served on a hoagie roll with remoulade sauce and served with mixed greens, pico de gallo and avocado dip.

HOUSE-MADE MUFFULETTA... $12
Two large muffuletta sandwiches with presliced cured meats, mortadella, Genoa salami, spicy salami, Italian sweet capicola, Genoa salami, along with fresh cheese, provolone, smoked provolone, and provola, served on a baguette.

SHREDDED CHICKEN PIZZA... $12
Our house-smoked pulled chicken, black beans, peppers, onions, and shredded cheddar cheese on a thin crust pizza. Served with a side of mixed greens, pico de gallo and sour cream.

SPICY KISS... $12
Roasted chicken breast served on a hoagie roll with fresh jalapeños, cilantro, and chipotle aioli. Served with a side of seasoned french fries.

SANDWICHES
Served with a side of seasoned french fries.

SKIRT STEAK SANDWICH.............. $12
Marinated local RL Valley Ranch skirt steak, grilled onions and peppers. Topped with white cheddar and served on a grilled hoagie roll.

BLAT WRAP................................ $10
Five slices of our applewood smoked bacon, lettuce, avocado and tomato with chipotle mayo wrapped in a whole wheat tortilla. Make it gluten-friendly with a lettuce wrap.

BEER-BATTERED COD SANDWICH....... $12
Fresh Pacific cod battered in Devil's Kettle Spider Silk Ale and served on a toasted hoagie roll with tartar sauce, lettuce, tomato and house-made coleslaw.

CAST IRON
House-made, three-cheese sauce (Gruyere, cheddar and Parmesan) tossed with campanelle pasta. Topped with herb breadcrumbs and baked until golden brown.

GRILLED CHICKEN BACON MAC........ $9
Meatless MAC............................. $7

NEW YORK STRIP.......................... $23
10 ounces of house-seasoned grilled-to-order steak with sautéed green beans and Parmesan red potatoes.

HOISIN-GLAZED SALMON WITH MANGO RELISH............... $17
8 ounces of roasted fresh-cut Scottish salmon with hoisin-glaze, topped with fresh mango relish and served with sautéed Yakisoba noodles, snow peas and broccoli.

SMOKED CHICKEN BURRITO............. $12
Our house-smoked pulled chicken, black beans, peppers, onions and shredded pepper jack cheese, rolled in a large wheat tortilla, covered in our house-made queso and topped with more pepper jack cheese. Served with a side of mixed greens, pico de gallo, sour cream and avocado dip.

FISH AND CHIPS........... $13 2-PC / $16 3-PC
Fresh Pacific cod battered in Devils Kettle Spider Silk Ale, served with tartar sauce, coleslaw and seasoned french fries.

SPIRAL VEGETABLE PASTA............. $13
Spiral zucchini and carrots sautéed with white beans, pearl onions and burst tomatoes tossed in a white wine garlic sauce. Vegan. Substitute vegetarian Alfredo sauce for white wine garlic sauce.

ALFREDO CAMANELLE WITH BROCCOLI........................ $12
Campanelle pasta and sautéed fresh broccoli topped with house-made Alfredo sauce made with heavy cream, butter and a three-cheese blend of grated Parmesan, Asiago and Romano. Served with toasted garlic ciabatta bread.

FISH TACOS................................ $11
Two soft shell fish tacos with fresh pico de gallo, cilantro, and chipotle aioli. Served with a side of seasoned french fries.

TOASTED RANCH PARMELLA... $12
Our house-made ranch dressing tossed with romaine lettuce, red onion, tomatoes, and cheddar cheese. Served with a side of seasoned french fries.

SIDES

TOSSED GARDEN SIDE SALAD - CREAMY COLESLAW - SAUTÉED GREEN BEANS - SAUTÉED FRESH BROCCOLI - SAUTÉED SPIRAL CARROTS AND ZUCCHINI - NAPA SLAW - PARMESAN RED POTATOES - SEASONED FRENCH FRIES

BEVERAGES

PEPSI - DIET PEPSI - MOUNTAIN DEW - SIERRA MIST - DR. PEPPER - MUG ROOT BEER - ICED TEA - HOUSE LEMONADE - COFFEE

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness. Please inform your server of any food allergies.
DESSERTS

**CHEF’S SPECIAL CHEESECAKE....$6**
Cheesecake du jour from our bakery. Ask your server for today’s feature.

**BROWNIE SUNDAE...................$5**
Velvety vanilla Häagen-Dazs® ice cream over a warm fudge brownie with salted caramel and whipped cream.

**FLOURLESS CHOCOLATE CAKE...$5**
Topped with ganache and served with fresh berries and whipped cream.

**STRAWBERRY SHORTCAKE.......$6**
Cubed angel food cake topped with macerated strawberries, whipped cream, yogurt and turbinado sugar.
LOCAL ON TAP

DRAFT BEER PINT ........................................ 5.50
FLIGHT OF FOUR ....................................... 7.50
Four ounces of four local beers on tap
Seasonal choices from the following local breweries:
Devil's Kettle Brewing, Athens
Jackie O's, Athens
Little Fish Brewing Co., Athens

CAN & BOTTLE BEERS

Jackie O's - Local
Chomolungma Nut Brown Ale $5
Firefly Amber Ale $5
Domestics $3
Budweiser / Bud Light / Coors Light / Michelob Ultra / Yuengling
Imports $4
Blue Moon / Corona / Guinness Draught

WINES

Choice of Gin or Vodka $7/glass
Classic / Dirty / Appletini / Chocolatini / Lemon Drop

CRAFFT COCKTAILS

LATITUDE ADJUSTMENT ........................................... 6
Bacardi Silver Rum, Campari, pineapple juice, lime juice and simple syrup.

MAPLE BOURBON LEMONADE ................................ 6
Ohio maple syrup, Bulleit Bourbon and house lemonade.

MOSCOW MULE OR KENTUCKY MULE .................... 6
Tito's Handmade Vodka or Bulleit Bourbon, ginger beer and lime in a copper mug.

SPICED AND STORMY ............................................. 6
Captain Morgan, ginger beer and lime in a copper mug.

MARGARITA ...................................................... 6
Cabo Wabo Tequila, Cointreau and fresh lime juice shaken with ice.

THE HAT TRICK .................................................. 6
Bacardi Gold and Bacardi Silver Rum with sweet vermouth.

APPLE MANHATTAN ............................................. 6
Maker's Mark Bourbon and E&J Apple Brandy.

CICERO SIDE CAR ............................................... 6
Crown Royal, Triple Sec and Sweet and Sour mix

NEGRONI ......................................................... 6
Gin, sweet vermouth and Campari.

CREAMY KENTUCKY COFFEE ............................. 6
Bulleit Bourbon, espresso, simple syrup and one fresh egg.

SMITH & KEARNS ............................................. 6
Kahlúa, cream and club soda.

Add $1 for a shot of vodka to enjoy a Smith & Wesson