



BREAKFAST . DINNER . BAKERY

LUNCH . BRUNCH . CATERING

DINNER

HOUSE COCKTAILS

ALL 11 EACH

LEO'S OLD FASHIONED
WHISKEY, CITRUS, BITTERS

APPLE CINNAMON MULE
VODKA, CITRUS, GINGER

MARGARITA
TEQUILA, CITRUS, COINTREAU

BRAMBLE
GIN, BLACKBERRY LIQUOR
CITRUS, SUGAR

STARTERS

BUFFALO CHICKEN EGG ROLLS
RANCH DIPPING SAUCE 11

BW'S CHICKEN & SAUSAGE GUMBO
ALWAYS HOMEMADE BOWL 7 CUP 5

HUMMUS AND PITAS
HERB OIL, CHERRY TOMATO 7

SPINACH AND ARTICHOKE DIP
PARMESAN, TORTILLA CHIPS 11

COOKIE'S SHRIMP+PORK BELLY DUMPLINGS
HONEY SOY, SESAME 11

FLATBREADS

BRAISED PORK
CARMELIZED ONION, BBQ, SHARP CHEDDAR, BUTTERMILK RANCH 10

VEGETARIAN
CREAMY SPINACH AND ARTICHOKE, MUSHROOM, BLISTERED TOMATO, FRESH PARMESAN CHEESE 10

MARGHERITA
SAN MARZANO TOMATO, BASIL, FRESH MOZZARELLA CHEESE 10

MAINS

AFTER 5

SHRIMP LINGUINI
SAN MARZANO TOMATO, CRISPY BACON, LEMON BUTTER, ZUCCHINI 17

BEEMAN RANCH AKAUSHI CHICKEN FRIED STEAK
MASHED POTATOES, JALAPEÑO CREAM GRAVY, JALAPEÑO JAM 17

HOUSE MEATLOAF
AKAUSHI BEEF AND PORK GRIND, GREEN CHILE MAC + CHEESE, HOUSE BBQ 17

BEEMAN RANCH AKAUSHI FLAT IRON STEAK FRITES
SALT AND PEPPER FRENCH FRIES WITH HOUSE STEAK SAUCE 24

BUTTERMILK PANFRIED CHICKEN BREAST
CREAM GRAVY, MASHED POTATOES 16

BABY BELLA ENCHILADAS
CARMELIZED ONION, JALAPEÑO CREAM, SRIRACHA, PICO DE GALLO
SERVED WITH BLACK BEANS AND DRESSED GREENS 14

SIDES

ALL 5 EACH

GARDEN SALAD . CAESAR SALAD . TUNA SALAD . ROASTED ASPARAGUS
SALT AND PEPPER FRENCH FRIES . GRISTMILL STONE GROUND SHARP CHEDDAR GRITS
GREEN CHILE MAC AND CHEESE . SWEET POTATO FRIES WITH CHIPOTLE AIOLI
BBQ SPICED POTATO CHIPS . MASHED POTATOES

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DINNER

SALADS

ROTISSERIE CHICKEN & GRILLED AVOCADO

CHERRY TOMATO, COTIJA VINAIGRETTE 13.5

GREEK CHICKEN

FIELD GREENS, CUCUMBER, TOMATO, ARTICHOKE HEARTS, KALAMATA OLIVES
RED ONION, FETA, TOASTED PITA, CREAMY CUCUMBER DRESSING 14

TRADITIONAL CAESAR

ROMAINE, CROUTONS, CHERRY TOMATO, SHAVED PARMESAN 12
ADD GRILLED CHICKEN 3

HONEY GLAZED SALMON

FIELD GREENS, CHERRY TOMATO, ASPARAGUS, ONION
MANDARIN ORANGES, LEMON SHALLOT VINAIGRETTE 15.5

SAN FRANCISCO COBB

FIELD GREENS, BACON, GRILLED CHICKEN, HARD BOILED EGG
TOMATO, AVOCADO, BLEU CHEESE DRESSING 14.5

ARTICHOKE CAPRESE SALAD

GREENS, FRESH MOZZARELLA, CHERRY TOMATOES
HERB CROUTONS, BALASAMIC PARMESAN DRESSING 13 ADD CHICKEN +3

SANDWICHES

CHOICE OF SIDE, SUB GF BUN +1

BW CUBANO

BRAISED PORK, HAM, SWISS, GRAINY MUSTARD, MAYO, PICKLES, HOT SAUCE
ON PRESSED CIABATTA 14

RASPBERRY CHIPOTLE CHICKEN

BACON, JACK CHEESE, MAYO ON CIABATTA BUN 13.5

CALIFORNIA TORTILLA ROLLUP

GRILLED CHICKEN, BACON, AVOCADO, RANCH, JACK, LETTUCE, TOMATO 13

UPTOWN TUNA MELT

ALBACORE TUNA SALAD, TOMATO, JACK AND CHEDDAR ON NINE GRAIN BREAD 14

GRILLED VEGETABLE MELT

PORTABELLA MUSHROOM, SWEET RED PEPPER, ZUCCHINI
RED ONION, PESTO, MAYO, MOZZARELLA ON GRILLED CIABATTA 12

BURGERS

BEEMAN RANCH AKAUSHI

WITH CHOICE OF FRENCH FRIES OR HOMEMADE BBQ SPICED POTATO CHIPS
SUB SWEET POTATO FRIES OR FRESH FRUIT ADD 1 SUB GF BUN ADD 1
ADD SUNNY SIDE UP EGG, REGULAR OR JALAPEÑO BACON, CARAMELIZED ONION OR
SAUTEED MUSHROOMS 1 EACH

GREEN CHILE JALAPEÑO BACON BURGER*

PEPPER JACK CHEESE, LETTUCE, TOMATO, MAYO 14

THE ROYALE*

CARAMELIZED ONION, SMOKED GOUDA, SPECIAL SAUCE, LETTUCE, TOMATO 14

AKAUSHI BEEF PATTY MELT*

CARAMELIZED ONION, SWISS, SRIRACHA MAYO
AND PORTABELLA MUSHROOMS ON GRILLED SOURDOUGH 14

BREAKFAST FOR DINNER

BEEMAN RANCH AKAUSHI FLAT IRON STEAK AND EGGS

8 OUNCES WITH BRUNCH POTATOES AND TOAST OR BUTTERMILK BISCUIT 22

FRIED CHICKEN AND WAFFLES

JALAPEÑO BACON CHEDDAR WAFFLES, CRISPY CHICKEN
CREAM GRAVY, HOT SAUCE, MAPLE SYRUP 19

CROQUE MADAME

GRILLED SOURDOUGH BREAD WITH HAM, SWISS, JALAPEÑO CREAM GRAVY
SUNNY SIDE UP EGG 17

THE FINE PRINT – THERE IS A RISK ASSOCIATED WITH RAW SHELLFISH & UNDERCOOKED PROTEINS. OUR KITCHEN
USES NUTS, DAIRY, EGGS AND GLUTEN PRODUCTS. PLEASE MAKE YOUR SERVER AWARE OF ANY AND ALL FOOD
ALLERGIES AT THE TABLE. NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES.

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