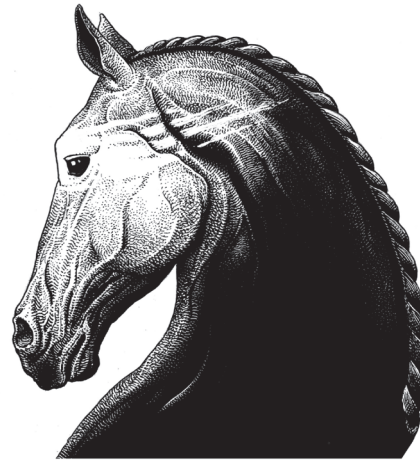


SMALL PLATES	
EDAMAME HUMMUS PLATE ^{GF V S} sesame oil, tahini, lemon juice	12
WONTONS (PORK OR MOCK DUCK) seasonal vegetables, mushroom, cream cheese, teriyaki sauce	12
WINGS ^{GF} – dry-rub ghost pepper jerk (hot-hot-hot) – honey-chipotle bbq	12
FRY BREAD TACO pulled pork, guajillo, queso fresco, chimichurri, pico, avocado purée	10
CLASSIC BREAKFAST two eggs, american fries, toast WITH PROTEIN	9 11
SANDWICHES	
CLASSIC BURGER	12
DARK HORSE BURGER brisket blend patty, smoked gouda, bacon, thousand island, pickle, onion	14
CUBANO ancho braised pork, cottage bacon, muenster, sautéed onion, pickle	10
CAPRESE PANINI green tomato, mozzarella, basil, balsamic aioli, roasted red pepper aioli	11
^V = IS/CAN BE PREPARED VEGAN ^{GF} = IS/CAN BE PREPARED GLUTEN FREE ^N = CONTAINS NUTS ^S = CONTAINS SOY ^{SH} = CONTAINS SHELLFISH	

LUNCH

WEEKDAYS 11AM-3PM



DARK HORSE

BAR & EATERY

BOWLS	
COCONUT LIME RICE ^{GF V} smoky arbol sauce, cilantro sour cream, avocado salsa	12
GREEN CURRY RICE ^{SH N GF} seasonal vegetables, mushroom	12
HONEY GLAZED MOCK DUCK ^{V S} jasmine rice, pickled vegetables	12
CAVATAPPI PRIMAVERA pepita pesto cream sauce, kale, broccolini, tomato, mushroom	14
ADD SHRIMP, PORK OR MOCK DUCK TO ANY BOWL	+5

PIZZA	
THE TRIPLE CROWN italian sausage, roasted wild mushroom, giardiniera, fresh herbs	19
THE EDEN apple, smoked gouda, arugula, balsamic reduction	16
THE LAZZARONE cherry tomato, basil, grilled onion, chèvre	16
PEPPERONI	13
CHEESE	12
GF CRUST	+4
SALADS	
WEDGE bacon, tomato, cucumber, bleu cheese	10
ARUGULA ^{GF V} dried cranberry, pepita, watermelon radish, feta, lemon dill dressing	10
HOUSE ^{GF V}	6
SIDES	
FRENCH FRIES ^{GF V} dark horse ranch	6
ROASTED BRUSSELS SPROUTS queso fresco, guajillo aioli	6
CAULIFLOWER MUSHROOM RISOTTO	6

MOST DISHES CAN BE PREPARED GLUTEN FREE, BUT WE ARE NOT A GLUTEN FREE KITCHEN AND OUR GLUTEN FREE FOOD IS NOT RECOMMENDED FOR PEOPLE WITH CELIAC