



STARTERS

CHARCUTERIE BOARD..... MKT ^G
*assorted meats and cheese, bacon marmalade,
house jam*

WINGS { ^{SG} DRY-RUB GHOST PEPPER JERK (HOT-HOT-HOT)
^{SG} HONEY-CHIPOTLE BBQ
^{SG} DILL PICKLE DRY RUB
^{SG} RANCH DRY RUB 14
^S BUFFALO

HALF & HALF ORDERS +2

CHICKEN TINGA TACOS 13 ^G
*smoky tomato sauce, red onion, cilantro,
lettuce, avocado puree, queso fresco*

FISH TACOS 13 ^G
*beer battered cod, cabbage slaw, queso fresco,
sriracha aioli, pico de gallo*

STEAK TACOS 13 ^G
*hanger steak, serrano pepper,
pickled red onion, cilantro sour cream*

BACON ONION MARMALADE..... 13 ^G
chicharones, roasted red pepper

HUMMUS..... 12 ^G
*housemade hummus, greek olives,
veggie sticks, pita*

SALADS & SOUPS

WEDGE..... 12 ^G
bacon, tomato, cucumber, bleu cheese

SPINACH SUMMER SALAD 11 ^N
*strawberry, blueberry, raspberry, red onion,
goat cheese, raspberry red wine vinaigrette,
candied walnuts*

HOUSE 7 ^V

SOUP 6/9

SANDWICHES

CLASSIC BURGER..... 13 ^G
cheddar, lettuce, tomato, onion, garlic herb aioli

DARK HORSE BURGER 15 ^S
*brisket blend patty, smoked gouda, bacon,
thousand island, pickle, onion*

IMPOSSIBLE BURGER 16.5 ^S
*arugula, tomato, pickled jalapeño,
vegan avocado ranch*

CUBANO 13 ^S
*ancho braised pork, cottage bacon,
muenster, sautéed onion, pickle*

CHICAGO DOG 12
*tomato, sports peppers, red onion, neon relish,
spicy brown mustard, poppy seed*

NAKED DOG..... 8

BLACKENED CHICKEN SANDWICH..... 14 ^G
*dressed cabbage slaw, tomato, avocado,
cheddar, gochujang aioli*

PIZZA

THE TRIPLE CROWN 20 ^G
*italian sausage, roasted wild mushroom,
giardiniera, fresh herbs*

THE STALLION 23 ^G
*housemade meatballs, fresh mozzarella,
grilled onions, fresh herbs*

THE EDEN 18 ^S
apple, smoked gouda, arugula, balsamic reduction

MARGHERITA 16 ^G
*baby heirloom tomato, fresh mozzarella,
basil, balsamic reduction*

PEPPERONI 16 ^G

SAUSAGE 16 ^G

CHEESE 14 ^G

GF CRUST +4 ^G

ENTREES

SALMON 22 ^G
*roasted red pepper puree, kale, zucchini/squash
noodles, bourbon agave glaze*

HANGER STEAK..... 25 ^G
*garlic potato puree, pickled berry,
bordelaise, market vegetable*

FISH & CHIPS 14 ^G
*alaskan fresh beer battered cod,
french fries, malt vinegar*

COCONUT LIME RICE..... 13 ^G
*smoky arbol sauce, black bean,
cilantro sour cream, avocado salsa*

GOLDEN CURRY 15 ^G
*gochujang, broccoli, pickled mushroom,
garbanzo beans, chili threads*

AGAVE GLAZED MOCK DUCK 13 ^G
kimchi, seasonal vegetable, udon noodles

ADD SHRIMP, PORK, CHICKEN OR MOCK DUCK TO ANY BOWL +5

LOBSTER ROLL..... 25 ^G
roasted lemon aioli, celery, tarragon, chive

SIDES

BRUSSELS SPROUTS 8 ^G
cream of mushroom, red wine, crispy bacon, garlic

FRENCH FRIES 6 ^G
dark horse ranch

DARK HORSE FRIES 10 ^G
giardiniera cheese sauce

WITH PORK 13

^V = IS/CAN BE PREPARED VEGAN ^N = CONTAINS TREE NUTS/STONE FRUIT
^{GF} = IS/CAN BE PREPARED GLUTEN FREE ^G = CONTAINS GARLIC
^{SH} = CONTAINS SHELLFISH ^S = CONTAINS SOY

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

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