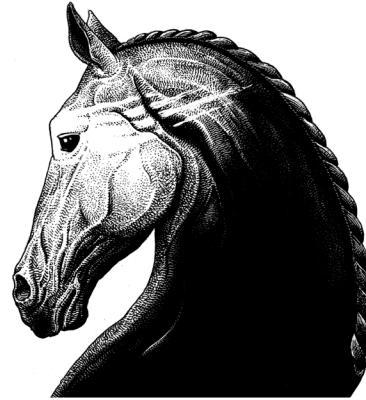


SMALL PLATES	
CLASSIC BREAKFAST two eggs, american fries, toast	9
WITH PROTEIN	12
WINGS » <b>S</b> <b>G</b> dry-rub ghost pepper jerk (hot-hot-hot) » <b>S</b> <b>G</b> honey-chipotle bbq » <b>S</b> buffalo » <b>S</b> <b>G</b> dill pickle dry rub » <b>S</b> <b>G</b> ranch dry rub	14
HALF & HALF ORDERS	+2
CHICKEN TINGA TACOS <b>G</b> smoky tomato sauce, red onion, cilantro, avocado purée, queso fresco	13
FISH TACOS <b>S</b> <b>G</b> beer battered cod, cabbage slaw, queso fresco, sriracha aioli, pico de gallo	13
STEAK TACOS <b>S</b> <b>G</b> hanger steak, serrano pepper, pickled red onion, cilantro sour cream	13
BACON ONION MARMALADE <b>S</b> <b>G</b> chicharones, roasted red pepper	13
HUMMUS <b>V</b> <b>GF</b> <b>G</b> housemade hummus, greek olives, veggie sticks, pita	12
SANDWICHES & DOGS	
CLASSIC BURGER <b>S</b> cheddar, lettuce, tomato, onion, herb aioli	13
DARK HORSE BURGER <b>S</b> brisket blend patty, smoked gouda, bacon, thousand island, pickle, onion	15
IMPOSSIBLE BURGER <b>S</b> <b>V</b> arugula, tomato, pickled jalapeño, vegan avocado ranch	16.5
CUBANO <b>S</b> ancho braised pork, cottage bacon, muenster, sautéed onion, pickle	13
BLACKENED CHICKEN SANDWICH <b>S</b> <b>G</b> cabbage slaw, cheddar, tomato, avocado gochujang aioli	14
CHICAGO DOG tomato, sports peppers, red onion, neon relish, spicy brown mustard, poppy seed	12
NAKED DOG	8

## LUNCH

EVERY DAY 11AM-3PM



**DARK HORSE**  
BAR & EATERY

ENTREES	
FISH & CHIPS <b>S</b> <b>G</b> alaskan fresh beer battered cod, french fries, malt vinegar	14
LOBSTER ROLL <b>SH</b> <b>G</b> <b>S</b> roasted lemon aioli, celery, tarragon, chive	25
COCONUT LIME RICE <b>GF</b> <b>V</b> <b>SH</b> <b>G</b> smoky arbol sauce, cilantro sour cream, avocado salsa	13
GOLDEN CURRY <b>V</b> <b>SH</b> <b>G</b> gochujang, pickled mushroom, broccoli, garbanzo beans, chili threads	15
AGAVE GLAZED MOCK DUCK <b>S</b> <b>V</b> <b>SH</b> <b>G</b> kimchi, seasonal veggies, udon noodles	13
ADD SHRIMP, PORK OR MOCK DUCK TO ANY BOWL	+5

PIZZA	
THE TRIPLE CROWN <b>G</b> italian sausage, roasted wild mushroom, giardiniera, fresh herbs	20
THE EDEN <b>S</b> <b>G</b> apple, smoked gouda, arugula, balsamic reduction	18
THE STALLION <b>G</b> housemade meatballs, fresh mozzarella, grilled onions, fresh herbs	23
MARGHERITA <b>G</b> baby heirloom tomato, fresh mozzarella, basil, balsamic reduction	16
PEPPERONI <b>G</b>	16
CHEESE <b>G</b>	14
GF CRUST <b>G</b>	+4
SALADS	
WEDGE <b>S</b> <b>GF</b> <b>G</b> bacon, tomato, cucumber, bleu cheese	12
SPINACH SUMMER SALAD <b>GF</b> <b>N</b> strawberry, blueberry, raspberry, red onion, goat cheese, raspberry red wine vinaigrette, candied walnuts	11
HOUSE <b>GF</b> <b>V</b>	7
SOUP	6/9
SIDES	
FRENCH FRIES <b>S</b> <b>G</b> dark horse ranch	6
DARK HORSE FRIES <b>S</b> <b>G</b> giardiniera cheese sauce	10
WITH PORK	13
BRUSSELS SPROUTS <b>GF</b> <b>G</b> cream of mushroom, red wine, crispy bacon	8

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

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.\*