

DINNER



TO START

- BUFFALO CHICKEN DIP** 16
Shredded Chicken, Cream Cheese, Fresh Jalapeños Bleu Cheese, Tortilla Chips (GF)
- COCONUT SHRIMP** 24
Coconut Crusted Shrimp Served with Thai Chili Sauce
- CRISPY CHEESE CURDS** 17
Hot Honey Dipping Sauce
- SOFT BAVARIAN PRETZEL** 15
House Made Jalapeno Queso Sauce (V)
- STREET CORN** 16
Deep Fried, Rubbed in Spicy Mayo, Topped with Queso Fresco & Tajin (GF, V)
- GARLIC TRUFFLE FRIES** 16
Flash Fried Garlic, Truffle Aioli Parmesan Cheese
- CHICKEN WINGS** 24
Choose one - Lemon Pepper, Thai Chili, Buffalo Garlic Parmesan ~ Bleu Cheese or Ranch dressing
- CLAM CHOWDER**
Cup - 8 Bowl - 14 Macrina Bread Bowl - 16
- 3 BEAN CHILI**
Cup - 11 Bowl - 17 (GF) Macrina Bread Bowl - 19

ENTRÉES

- 12 OZ RIB EYE STEAK ***
Roasted Fingerling Potatoes, Haricot Vert, House-Made Chimichurri (GF)..... 52
PAIR WITH: HAHN CHARDONNAY | L'ECOLE 41 CABERNET SAUVIGNON
- GRILLED KING SALMON ***
Fresh Succotash with a Mint Pea Puree (GF) 40
PAIR WITH: LU & OLY CHARDONNAY | 216 PINOT NOIR
- GARDEN PASTA** *Cavatappi Pasta with Peas, Asparagus, Haricots Verts tossed in a House made Creamy Pesto..... 25*
topped with Roasted Bell Peppers & Queso Fresco (V) PAIR WITH: A-Z RIESLING | AMONG THE GIANTS MERLOT
- MEATBALL MARINARA**
House Made Pork & Beef Meatballs, Bucatini Pasta, Marinara Sauce, Fried Basil, Parmesan Cheese... 27
PAIR WITH: STUDIO MIRAVAL ROSE | SAN SIMEON CABERNET SAUVIGNON
- CAJUN CHICKEN PASTA**
Blackened Chicken, Bucatini Pasta, Sauteed Onions & Peppers, Cajun Spiced Cream Sauce..... 28
Blistered Tomato, Parmesan Cheese PAIR WITH: ARCHETYPE SAUVIGNON BLANC | PESSIMIST RED BLEND
- FISH N' CHIPS**
Pacifico Beer-Battered Rockfish, Slaw, Tartar, Fries (GF)..... 26
PAIR WITH: PACIFICO | MAC & JACK'S AFRICAN AMBER

SALADS

- ADD
SKIRT STEAK * +18 / SALMON * +18
MARINATED CHICKEN BREAST +8 / SHRIMP +10
- CAESAR SALAD** 12/ 18
Chopped Romaine Parmigiano Rosemary Croutons Parmesan-Anchovy Dressing
 - COBB SALAD** 19
Whole Romaine Leaves Marinated Tomato, Candied Bacon Hard Boiled Egg, Avocado Blue Cheese Dressing (GF)
 - GARDEN SALAD** 17
Spring Mix, Tomato, Radish, Cucumber, Caramelized Walnuts Parmesan Cheese, Citrus Vinaigrette (GF, V+)

SANDWICHES

- SERVED WITH FRENCH FRIES
SUB GF BUN +2
- 8 OZ LAMB BURGER *** 24
Champagne Dressing, Arugula, Feta Cream, Shaved Red Onion Tomato, Roasted Red Pepper, Macrina Brioche Bun
 - SHRIMP PO' BOY** 23
House-Seasoned Fried Shrimp, Lettuce, Tomato, Pickle Remoulade, Macrina Bui Bun
 - GRILLED CHICKEN SANDWICH** 21
Bacon, Havarti, Lettuce, Tomato, Mayo, Pickled Red Onions Macrina Kaiser Roll
 - GRILLED CHEESE** 21
Four Cheese, Garlic Butter, Macrina Sourdough Tomato Bisque Soup (V)
 - SMASH BURGER *** 23
1/4lb Patties, American Cheese, Pickles, Lettuce, Tomato, Onion Burger Sauce, Macrina Brioche Bun
 - THE ONE & ONLY REUBEN** 22
Corned Beef, Sauerkraut, Swiss Cheese, House 1000 Island Dressing, Macrina Rye Bread

- FRIES 5
- SWEET POTATO FRIES 8
- ONION RINGS 9
- SEASONAL VEG 4
- ADDITIONAL SAUCE 1

SIDES

- GARDEN SALAD 8
- CAESAR SALAD 8
- CUP TOMATO BISQUE 8
- PITA BREAD 3

GF - AVOIDS GLUTEN
V - VEGETARIAN V+ - VEGAN

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

WE ARE HAPPY TO SPLIT ANY ENTREE FOR A \$5 SPLIT PLATE FEE 20% GRATUITY IS ADDED TO PARTIES OF 6 OR MORE
IN ORDER TO BEST SERVE OUR GUESTS, WE ARE UNABLE TO SPLIT CHECKS ON SPECIAL EVENT DAYS

"AS PART OF OUR COMMITMENT TO SUPPORTING WAGES AND BENEFITS FOR OUR TEAM, A 4% SURCHARGE WILL BE ADDED TO ALL CHECKS. THIS SURCHARGE IS RETAINED BY THE RESTAURANT AND IS NOT A GRATUITY. WE APPRECIATE YOUR SUPPORT AND THANK YOU FOR DINING WITH US."