

## SHAREABLES

- AGED CHEDDAR BISCUITS** 🌱 \$12  
honey-scallion butter ~ smoked sea salt
- CHIPS & DIP** 🌱🌱 \$15  
yuca chips ~ sour cream & onion dip ~ pickled chilies
- BRAISED SHORT RIB POUTINE** \$18  
wisconsin cheddar cheese curds ~ green onion ~  
sidewinder fries ~ house gravy
- CRISPY PORK RIBS (4/8)** 🌱 \$20/\$36  
teriyaki ~ red chili ~ cilantro ~ toasted spiced peanut slaw
- BRAISED OXTAIL & SHRIMP POTSTICKERS** \$16  
shiitake ~ carrot ~ scallion ~ ponzu dipping sauce
- GAME DAY NACHOS** 🌱🌱🌱 \$22  
pickled sweet & spicy peppers ~ black beans ~ avocado ~  
cheddar jack cheese ~ cheese sauce ~ cilantro crema ~  
pico de gallo ~ tortilla chips  
OFF THE GRILL // CHICKEN: \$10 | HANGER STEAK: \$15 | SHRIMP: \$15
- MEXICAN PIZZA** 🌱🌱 \$18  
refried beans ~ cheddar jack cheese ~ flour tortilla ~  
josue's killer chili sauce ~ roma tomatoes ~  
pickled red onions ~ cilantro crema  
ADD // GROUND WAGYU BEEF \$6

## SALADS

- CAESAR SALAD** \$20  
little gems ~ herb brioche croutons ~  
parmesan ~ caesar dressing  
ADD // BOQUERONES: \$5
- LOADED WEDGE SALAD** 🌱 \$20  
iceberg ~ marinated roma tomatoes ~  
candied hobbs bacon ~ chives ~  
point reyes blue cheese dressing
- CALI CRUNCH SALAD** 🌱 \$22  
spring mix ~ napa cabbage ~ carrots ~  
daikon ~ smashed cucumber ~  
fried wonton ~ soy cured egg ~  
creamy sesame ginger dressing
- OFF THE GRILL // CHICKEN: \$10 | HANGER STEAK: \$15 |  
SHRIMP: \$15 | KING SALMON: \$15 |



## FLATBREAD

- 4 CHEESE** 🌱 \$18  
mozzarella ~ cheddar ~ parmesan ~  
monterey jack ~ san marzano tomato sauce
- HOUSE SAUSAGE** 🌱🌱 \$23  
italian sausage ~ vidalia onion ~  
pickled spicy & sweet peppers ~  
mike's hot honey ~ san marzano tomato sauce
- WHITE VEG** 🌱 \$20  
charred broccolini ~ shiitake ~ caramelized onions ~  
mozzarella ~ parmesan ~ black truffle crema

## PRO WINGS

- ALL WINGS: \$16 // 6 EACH \$30 // 12 EACH
- FRIED BUFFALO** 🌱🌱🌱  
house-made buffalo sauce ~ celery ~  
buttermilk ranch ~ blue cheese dressing
- GRILLED VIETNAMESE** 🌱🌱  
garlic ~ bird chili ~ green onion ~  
ginger ~ grilled lime ~ nouc mam
- ROASTED TANDOORI** 🌱  
tandoori spiced yogurt ~ lemon wedge ~  
cucumber raita

ALL  
PROS  
No  
CONS

## ENTREES

ALL SANDWICHES COME WITH BATTERED FRIES

- THE OG** \$18  
8 oz. chuck patty ~ new school american cheese ~  
shaved iceberg ~ vidalia onion ~ b & b pickles ~ pro sauce ~ brioche bun
- THE PRO** \$26  
8 oz. wagyu chuck patty ~ bearnaise aioli ~ smoked cheddar ~  
crispy onions ~ bourbon bacon & onion jam ~ bricohe bun
- BANH MI FRENCH DIP** \$29  
crispy pork belly ~ pickled daikon & carrots ~ cucumber ~  
jalapeno ~ cilantro ~ rau răm aioli ~ french roll ~ beef pho dipping broth
- CHICKEN PARMESAN** \$24  
herb crusted chicken breast ~ san marzano tomato sauce ~  
prosciutto ~ mozzarella ~ parmesan ~ french roll
- CHICAGO DOG** \$16  
snake river farms hot dog ~ yellow mustard ~ relish ~ white onion ~  
tomato ~ sport peppers ~ celery salt ~ martin's poppy seed potato bun
- HOUSE-MADE GARLIC NOODLES** \$22  
shiitake ~ garlic ~ parmesan ~ ginger ~ green onion ~ oyster sauce ~  
soy ~ shallot  
ADD // DUNGENESS CRAB \$20
- ROASTED DUROC PORK SHOULDER** 🌱 \$38  
creamy polenta ~ sautéed broccolini ~ roasted apple relish
- 10 oz PRIME NY** 🌱 \$65  
warm potato salad ~ pancetta ~ pickled red onion ~  
honey mustard vinaigrette ~ dill crema ~ sautéed greens

## SIDES

- PRO MAC** 🌱 \$15  
cavatelli ~ cheddar & smoked gouda ~  
garlic parmesan bread crumbs ~ chives
- CHARRED BROCCOLINI** 🌱🌱 \$13  
lemon garlic vinaigrette ~ parmesan
- WARM POTATO SALAD** 🌱 \$12  
pancetta ~ pickled red onion ~  
honey mustard vinaigrette ~  
dill crema
- CREAMY POLENTA** 🌱🌱 \$12  
parmesan ~ butter ~ chive
- HOUSE SALAD** 🌱🌱 \$12  
spring mix ~ carrot ~ cucumber ~  
cherry tomato ~ radish ~  
champagne vinaigrette
- BATTERED FRIES** 🌱 \$12  
crispy & thick cut ~ ketchup



🌱-gluten free   🌱-vegetarian   🌱-spice level

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions. please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish. guests must use their own discretion to make informed choices based on their individual dietary needs; however, please make us aware if you have any food allergies.

a 20% service charge will be added to all parties of 6 or more. the 5% healthy palo alto service charge will be added to all parties.