1964 The Pro DINNER

SHAREABLES

AGED CHEDDAR BISCUITS $12
b & b pickles ~ honey scallion butter

PRETZEL STICKS [3EA] $15
MADE DAILY BY OUR TALENTED BAKER ELISEO
pub cheese ~ honey mustard

CHIPS & DIP $15
yuca chips ~ sour cream & onion dip ~ pickled chilies

CRISPY PORK RIBS [4PC / 8PC] $20 / $36
teriyaki ~ red chili ~ pickled pepper slaw

LOCAL ROCKFISH CEVICHE $16
roma tomato ~ serrano ~ lime ~ red onion ~ cilantro ~
avocado ~ corn tortilla chips

TO SHARE



TAVERN STYLE FLATBREADS

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
broccolini ~ maitake ~ shiitake ~ caramelized onions ~
mozzarella ~ parmesan ~ black truffle crema

B.B.B. SMOKED CHICKEN $24
hobbs bacon ~ grilled corn ~ pickled red onion ~ green onion ~
mozzarella ~ parmesan ~ kansas city bbq sauce

GAME ON

ADD ONS OFF THE WOOD FIRE GRILL // CHICKEN BREAST: $8 //
HANGER STEAK: $14 // SHRIMP: $12 // GROUND WAGYU TACO BEEF $6

NACHOS $22
pickled sweet & spicy peppers ~ black beans ~ avocado ~
cheddar jack cheese ~ cheese sauce ~ cilantro crema ~
pico de gallo ~ corn tortilla chips

LOADED CALIFORNIA FRIES $22
pickled sweet & spicy peppers ~ black beans ~ avocado ~
cheddar jack cheese ~ cheese sauce ~ cilantro crema ~
pico de gallo ~ battered fries

MUSHROOM SONORAN QUESADILLA $18
flour tortilla ~ mushrooms ~ roasted poblano peppers ~
4 cheese blend ~ pico de gallo ~ cilantro crema ~

FRIED CHICKEN

STEP 1– CHOOSE YOUR QUANTITY
1. (6) pieces $16
2. (12) pieces $30

STEP 2– CHOOSE YOUR STYLE
1. fried crispy wings
2. fried masa-crusted tenders

STEP 3– CHOOSE YOUR SAUCE
1. house-made buffalo
2. cali-gold bbq
3. kansas city bbq
4. smoked with a bbq seasoning dry-rub (no sauce)
5. plain (no sauce)

STEP 4– CHOOSE YOUR DIP
1. blue cheese
2. buttermilk ranch
3. vietnamese nouc mam
4. no dip

ALL PROS no CONS

~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 i nformed 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% livable wage fee will be added to all parties. a 20% service charge will be added to all tabs left open.

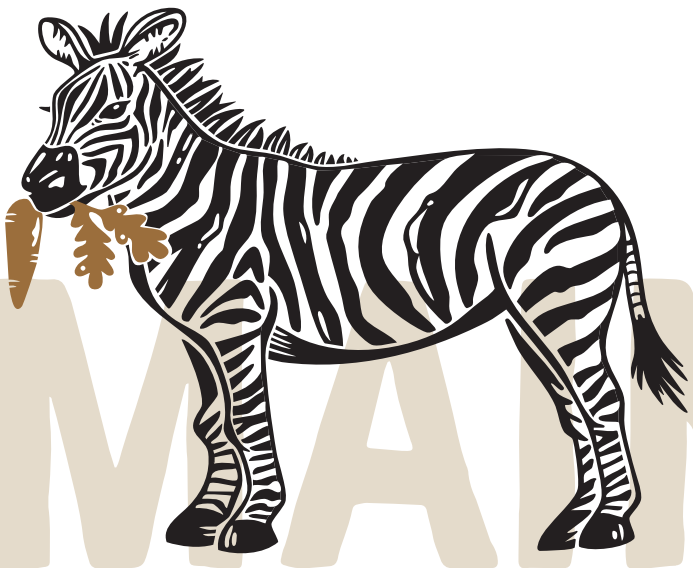
SALADS

ADD ONS OFF THE WOOD FIRE GRILL // CHICKEN BREAST: $8 //
HANGER STEAK: $14 // SHRIMP: $12 // ATLANTIC SALMON $12 //

CAESAR SALAD — $18
little gems ~ herb brioche croutons ~ parmesan ~
caesar dressing
ADD // BOQUERONES: $5

COBB SALAD — $19
little gems ~ iceberg ~marinated cherry tomatoes ~
candied hobbs bacon ~ hard boiled egg ~ avocado ~
gorgonzola ~ green onion ~ red wine vinaigrette

CALI CRUNCH SALAD — $19
spring mix ~ napa cabbage ~ carrots ~ daikon ~ smashed
cucumber ~ fried wonton ~ soy cured egg ~
creamy sesame ginger dressing



MAINS

BUILD YOUR STEAK BOARD

14 OZ BONE–IN NEW YORK STRIP — $68
28 DAYS DRY AGED FROM FLANNERY
tomato & cucumber salad ~ pickled peppers ~ bearnaise aioli

ENTREES

ENTREES COME WITH A SIDE OF POTATO CHIPS

SUBSTITUTE // BATTERED FRIES ADD $4 // SIDE SALAD ADD $5 //
CAESAR SALAD ADD $6 // COLE SLAW ADD $4

THE PRO BURGER — $20
6 oz wagyu chuck patty ~ aged cheddar ~ crispy onions ~
bourbon bacon & onion jam ~ bearnaise aioli ~
house-made parker house bun

THE OG BURGER — $18
6 oz chuck patty ~ new school american cheese ~
shaved iceberg lettuce ~ vidalia onion ~ b & b pickles ~
pro sauce ~ house-made parker house bun

SOUTHWEST BURGER — $18
6 oz chuck patty ~ pepper jack cheese ~ fried b & b pickles ~
grilled vidalia onions ~ cali-gold bbq ~
house-made parker house bun

M.L.T — $18
roasted maitake mushroom ~ shaved iceberg lettuce ~
roma tomatoes ~ honey mustard ~ herb aioli ~
house-made parker house bun

CHICAGO DOG — $14
hot dog ~ mustard ~ chicago-style relish ~ celery salt ~
martin's poppy seed potato bun

CHICKEN TINGA TACOS [2EA] — $16
salsa roja ~ pickled red onion & pepper slaw ~ cotija ~
cilantro crema ~ @toitilleria_el_nixtamal fresh corn tortillas

ADD ONS

PICKLES — $5

PICKLED PEPPER SLAW — $13
sweet & spicy peppers ~ red & green cabbage ~ green onion

HOUSE SALAD — $12
spring mix ~ carrot ~ cucumber ~ cherry tomato ~
red wine vinaigrette

CAVATELLI MAC & CHEESE — $15
cheddar & smoked gouda ~ garlic parmesan bread crumbs ~
chives

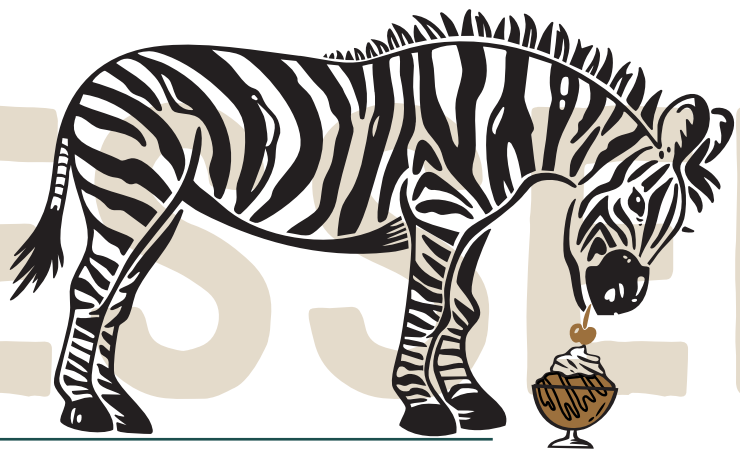
CHARRED BROCCOLINI — $13
lemon garlic vinaigrette ~ parmesan

POTATO CHIPS — $8
chili spice ~ sour cream & onion dip

BATTERED FRIES — $12
crispy & thick cut ~ buttermilk ranch

A SINGLE AGED CHEDDAR BISCUIT — $4
honey scallion butter

COME FOR THE FOOD • STAY FOR THE GAME



DESSERTS

SOFT SERVE

JUST A CUP — $8
vanilla ~ chocolate ~ swirl

MAKE IT A SUNDAE — $12
PICK UP TO 3 TOPPINGS:
guittard chocolate sauce // chantilly // marshmallow //
rainbow sprinkles // chocolate crumble //
candied peanuts // candied bacon // cherries //

DESSERT

WARM BROWNIE SUNDAE — $14
vanilla soft serve ~ marshmallow ~ candied peanuts ~
guittard chocolate sauce

BOURBON BANANA BACON BREAD PUDDING — $14
brûléed banana ~ candied bacon ~ chantilly ~
salted caramel sauce ~ vanilla creme anglaise