

Sidecar Menu

Snacks

Marinated Olives 6

Tajin Roasted Peanuts 3 | N |

Ciabatta Bread 5 | D, G |

Sweet butter.

Brie Baked In Puff Pastry 20 | D, E, G | (15 - 20 mins to cook)

Orange marmalade & crackers.

Fuego Grilled Cheese 9 | G, D |

Recreational cheese & chiles toasted in brioche bread.

Chile Lemon Shrimp 16 | S, D, G |

Crispy garlic, herbs & ciabatta bread.

Madame Texas 25 | G, D |

Steak gravy smothered fuego grilled cheese with smoked ham and a fried egg.

Loaded Wedges 14 | D |

Steak gravy, pepper relish & green onion.

Charcuterie Board 30 | D, N, E, R, G |

Chef choice accompaniments with different cured meats & cheese.

Spicy Ahi Tuna Nachos 16 | D, N, E, R |

Wonton chips, avocado creme, chipotle aioli, hoisin sauce, pickled jalapeno & onions.

Local Hickok Hamburger Sliders 14 | R, D, G |

Aioli, american cheese, lettuce & spicy pickles.

[D - Dairy, E - Eggs, S - Shellfish, G - Gluten, N - Nuts, seeds, legumes, R - Raw/undercooked meat or seafood]

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions.

Many dishes include ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.