

FIND US ON



GIVE US A CALL

559-472-3398

760 Pollasky Ave., Clovis, CA 93612

Starters

Braised Pork Belly & Blue Cheese Fries | 14

PORK BELLY, CHOPPED BACON, BLUE CHEESE CREAM SAUCE, GREEN ONIONS AND FRIED CRUNCHY JALAPEÑOS (Half Order \$8.00)

Surf & Turf Tots | 15

FILET MIGNON AND ARGENTINE RED SHRIMP WITH TEQUILA GHOST PEPPER CHEESE SAUCE OVER TOTS (Half Order \$9.00)

Poke Nachos | 12

YELLOWFIN TUNA, DEEP FRIED WON-TONS, POKE SAUCE, SESAME, AND SCALLIONS

Won Ton Poppers | 6

BITE SIZE - HOUSE FRIED WON TONS FILLED WITH OUR CREAMY JALAPEÑO, BACON, & CHEDDAR

Potato Wedges | 7

DEEP FRIED POTATO WEDGES FINISHED WITH SMOKED CHEDDAR BACON AND GREEN ONIONS AND CREMA

Hummus Charcuterie | 10

ON THE LIGHTER SIDE. HOUSE MADE JALAPEÑO HUMMUS SURROUNDED BY CELERY, CARROTS, CUCUMBERS, RED PEPPERS, AND PITA BREAD

Salads

New York Steak Salad | 18

ARTISAN GREENS, OVEN DRIED TOMATOES, SAUTÉED MUSHROOMS, BACON VINAIGRETTE, AND PARMESAN

The Venice Beach | 17

ARTISAN GREENS, MICRO GREENS, ARGENTINE RED SHRIMP, FILET MIGNON, SALMON AND CHICKEN, TOMATOES, CUCUMBERS, HOUSE VINAIGRETTE

Crab Cakes & Greens | 13

BLUE CRAB, A MIXTURE OF SEASONINGS, PANKO BREADED AND COOKED TO A GOLDEN BROWN, WITH ARTISAN GREENS AND A VINAIGRETTE DRESSING

Crusted Seared Ahi Salad Lunch 15 | Dinner 17

SESAME CRUSTED AND SEARED AHI, GREENS, SHAVED BRUSSELS SPROUTS, ASPARAGUS TIPS, AND DRIZZLE OF CITRUS, GINGER SOY DRESSING

Tacos

2 TACOS PER ORDER. SERVED WITH A GREEN SALAD W/ CHOICE OF HOUSE VINAIGRETTE, THOUSAND, RANCH, or BLUE CHEESE
SUB OUR HOUSE SEASONED FRIES .75

Vegan Tacos | 10

VEGAN ROSEMARY GARLIC AIOLI, FRESH SEARED VEGGIES, SWEET POTATO, ROASTED RED BELL PEPPER SAUCE, AVOCADO SALSA, FRESH PICO, ADD MEXICAN CREMA AND COTIJA IF YOU LIKE

Seared Salmon Tacos | 14

SRIRACHA AIOLI, GINGER & SWEET SOY SAUCE, PICKLED GINGER, FRIED CRUNCHY ONIONS, MEXICAN CREMA, TOASTED SESAMES AND COTIJA

Mediterranean Chicken Tacos | 13

SEASONED CHICKEN, GARLIC AIOLI, CUCUMBER, TOMATO, RED ONION, OLIVES AND TOPPED WITH GOAT CHEESE

Thai Shrimp Tacos | 13

DEEP FRIED BEER BATTERED SHRIMP, SWEET SLAW, HOUSE MADE PEANUT BUTTER SAUCE. GARNISHED WITH GREEN ONIONS AND PEANUTS

Korean Short Rib Tacos | 14

THIN SLICED MARINATED SHORT RIB, SWEET ASIAN SLAW, AND CILANTRO

Caprese Filet Mignon Tacos | 14

HOUSE MADE JALAPEÑO ARUGULA AIOLI, MOZZARELLA GRATED PARMESAN, ROASTED TOMATOES MICRO GREENS AND BALSAMIC GLAZE

Sliders

CHOICE OF HOUSE FRIES OR SIDE SALAD
SUB A CUP OF SOUP FOR \$3.50

Pub Style Blue Burger Sliders | 13

ROSEMARY GARLIC AIOLI, APPLE BACON RAISIN AND MAPLE COMPOTE, MELTED BLUE CHEESE, AND BRUSCHETTA

Braised Pork Belly Sliders | 13

SRIRACHA AIOLI, GINGER & SWEET SOY SAUCE, PICKLED GINGER, FRIED CRUNCHY ONIONS, BLACK SESAME SEEDS

Wine Braised Short Rib Sliders | 14

SHREDDED WINE BRAISED SHORT RIBS, IPA MUSTARD, SLAW, MIXED WITH SWEET CHILI DRESSING, CRUNCHY ONIONS, HORSERADISH AIOLI

Jack Fruit Sliders | 13

HOUSE MADE VEGAN SLIDER BUN, SWEET SLAW, PEANUT BUTTER SAUCE WITH JACK FRUIT SEASONED WITH GARLIC CHILI SAUCE, SOY SAUCE, AND HONEY

Burgers

CHOICE OF HOUSE FRIES OR SIDE SALAD
SUB A CUP OF SOUP FOR \$4.00
(*EXCEPT FOR CHICKEN & WAFFLES)

All American Pub Burger | 15

OUR PUB SAUCE, SMOKED CHEDDAR, SLICED ONION, TOMATO, HOUSE PICKLES AND GREEN LEAF LETTUCE

Triple Cheese & Bacon Burger | 17

ROSEMARY GARLIC AIOLI, LAGUNITAS IPA GRAINY MUSTARD, SMOKED CHEDDAR, SWISS, GHOST PEPPER JACK TOPPED WITH A RED WINE FIG REDUCTION ON A CHEDDAR ONION BUN

The Spicy Goat | 15

CHIPOTLE CREAM CHEESE, GOAT CHEESE, BACON, AND JALAPEÑO

The Joe | 18

4-CHEESE MAC AND CHEESE, HOUSE MADE BEEF CHILI
- PILED HIGH ON AN 8 OZ PATTY WITH IPA MUSTARD, RED ONION AND SRIRACHA AIOLI

Luau Burger | 16

8 OZ PATTY, SHAVED PORK LOIN, SLAW DRESSING, SWEET GINGER SOY, PINEAPPLE RING, CRUNCHY JALAPEÑOS

Vegan Burger | 13

VEGAN ROSEMARY GARLIC AIOLI, ROASTED RED BELL PEPPER SAUCE, GUACAMOLE, PICO DE GALLO ON A HOUSE MADE HERBED VEGAN BUN

Bison Burger | 17

BISON AND BEEF, HORSERADISH AIOLI, SMOKED CHEDDAR, APPLE COMPOTE, ARUGULA, BRUSCHETTA

Specialty

The Cubano | 16

BRAISED PORK BELLY, SMOKED PORK LOIN, BACON, MAYONNAISE, LAGUNITAS IPA GRAINY MUSTARD, SWISS CHEESE, HOUSE MADE PICKLES AND SLAW WITH SWEET CHILI DRESSING

Chicken & Waffles | 14 *

TWO DEEP FRIED WAFFLES, BATTERED CHICKEN, OUR HOUSE COMPOTE, WHISKEY SYRUP, BACON BITS, GREEN ONIONS AND POWDERED SUGAR

Wild Caught Alaskan Pollock Fish & Chips | 16

BATTERED IN TIOGA SEQUOIA'S JOAQUIN MURRIETA CHILI PEPPER BEER, SERVED WITH TARTAR SAUCE OR SWEET SOY AND PONZU SAUCE

The Underdog | 12

FOOT LONG ALL BEEF MILLER DOG, YELLOW MUSTARD, HOUSE MADE PUB SAUCE, SEASONED FRIES, HOUSE MADE CHILI, CHEESE SAUCE AND GREEN ONION

Crispy Chicken Sandwich | 14

HOUSE MADE CREAMY JALAPEÑO SPREAD, BACON, TOMATO
ADD CHEESE .50

The Craft House Cheese-Steak | 15

JALAPEÑO ARUGULA AIOLI, PHILLY STEAK, PASILLA PEPPERS AND ONIONS, MUSHROOMS, BACON, CHEDDAR, SWISS, LETTUCE AND ROASTED TOMATO

Specialty Dinners

SERVED WITH SEASONAL VEGETABLES AND YOUR CHOICE OF MASH POTATO'S AND GRAVY OR PILAF

SERVED AFTER 4:30 PM

Wine Braised Short Ribs | 26

SERVED WITH PARMESAN POLENTA, SEASONAL VEGETABLES

Halibut Steak | 26

SEASONED PANKO CRUSTED WITH WHITE WINE BEURRE BLANC

Louisiana Crispy Chicken | 18

SPECIALLY SEASONED, BREADED AND DEEP FRIED CRISPY / MASHED POTATOES AND GRAVY

Vegan Pasta | 14

ZUCCHINI PASTA, ROASTED RED BELL PEPPER SAUCE, SALAD AND VEGAN DINNER ROLL

Soup of the Day | Bowl - 7 | Cup - 5

ADD \$1.00 FOR CLAM AND CRAB CHOWDER

Dessert of the Day | 8

NEED A SPECIAL CAKE / PIE OR ONE OF OUR DESSERTS TO TAKE HOME.
ORDER IT, WE'LL MAKE IT!

Children's Choices

COMES WITH FRIES OR SALAD AND DRINK
SUB MAC AND CHEESE \$1.50

- **Filet Mignon Tacos | 7**
 - **Hot Dogs | 5**
 - **Burger Slider | 6**
(ADDITIONAL SLIDER | 3)
 - **Chicken Strips | 5**
 - **Mac & Cheese | 5**



Choice of Dipping Sauces

Sriracha Aioli, Rosemary Garlic Aioli (Vegan Available)
Garlic Chili Sauce, Ketchup, Ranch, Thousand

All new menu items crafted by
Matt Kach, Ashlee Torres, Brandon Johnson
Desserts Crafted By Shelby Swingle