

25 Degrees

Snacks & Appetizers

TRUFFLED DEVEILED EGGS – 13.00
BLACK TRUFFLE

SPICY TUNA – 17.00
YELLOWFIN TUNA / SPICY AIOLI / TEMPURA EGGPLANT /
TOBIKO / SWEET SOY

BACON WRAPPED MEDJOOL DATES – 14.00
BACON DATE / BLUE CHEESE / DIJON AIOLI

CHILI-HONEY CHICKEN WINGS – 16.50
CHILI-HONEY GLAZE / RED JALAPENO / CRISPY GARLIC /
CILANTRO / LIME

GARLIC NOODLES – 20.00
SHRIMP / GARLIC / PARMESAN / SWEET SOY / SESAME SEEDS /
GREEN ONIONS / ALMONDS
SUBSTITUTE *RIBEYE +6.5 / ADD BONE MARROW +6.5

CHILI CHEESE FRIES – 14.00
CHILI / FRIES / ONIONS / AMERICAN CHEESE

Salad

GRILLED CHICKEN 10.00 / *PRIME FLAT IRON 22.00/ AVOCADO 4.00

HOUSE SALAD – 12.00
MIXED GREENS / CUCUMBER / CHERRY TOMATO / RED ONION
FETA / CHAMPAGNE VINAIGRETTE

PANZANELLA – 13.00
CUCUMBERS / RED ONION / CAPERS / BALSAMIC GLAZED
BRICOHE / OLIVE OIL

ASIAN CUCUMBER SALAD – 13
MARINATED CUCUMBER / EDAMAME / CARROTS / BLACK
SESAME / COLE SLAW

KALE SALAD – 14
ALMONDS / CURRANTS / PARM / BACON /
CHAMPAGNE VINAIGRETTE

Soups

LOBSTER BISQUE – 16.00

HOUSE MADE CHILI – 16.00
BEEF / PORK / TURKEY / SOUR CREAM / ONION / JALAPENO /
COUNTRY TOAST

POZOLE ROJO – 14.00
PORK / CABBAGE / ONION / SHAVED RADISH / LIME

Sides

French Fries – 6.00
Sweet Potato Fries – 6.00
Garlic Fries – 8.00
Truffle Parm Fries – 10.00
Onion Rings – 8.00
Half & Half – 9.00
Mashed Potatoes – 6.00
Truffle Mac & Chz – 14.00
Mushrooms – 7.00
Side House Salad – 7.00

Taco Tuesday

BIRRIA TACOS & CONSOMME – 18.00
BRAISED BEEF SHORT RIB / SALSA VERDE / SALSA ROJA /
CONSOMME / LIME

Entrees

MILK BREAD LOBSTER ROLL – 29.00
LOBSTER BISQUE / YUZU / CHIVE

CINDI'S LETTUCE WRAP MAHI TACOS – 22.00
GRILLED MAHI MAHI / BUTTERLEAF / LIME CREMA /
AVOCADO SALSA / MANGO PICO DE GALLO

BEER BATTERED FISH & CHIPS – 27.00
MAHI MAHI / "CHIPS" / PRESERVED LEMON

***PRIME FLAT IRON STEAK** – 35.00
8oz PRIME FLAT IRON / GRILLED ONIONS / CHIMICHURRI /
FINGERLING POTATOES

BLTA – 17.00
BACON / LETTUCE / TOMATO / AVOCADO / GARLIC AIOLI

FRIED CHICKEN SANDWICH – 19.00
FRIED CHICKEN BREAST / COLE SLAW / PICKLES / SPICY AIOLI

Award Winning Burgers

***No. 1 Blue Style** – 22.00
BACON / ARUGULA / GORGONZOLA / MOZZARELLA /
CARAMELIZED ONIONS / 1000 ISLAND

***No. 2 The Classic** – 21.00
BACON / AMERICAN CHEESE / CARAMELIZED ONIONS,
BUTTERLEAF / TOMATO / PICKLE / 1000 ISLAND

***No. 3 New Mexico Style** – 22.00
GREEN HATCH CHILI / PEPPER JACK CHEESE /
AVOCADO MASH / CHIPOTLE AIOLI

***No. 5 Truffle Style** – 26.00
MUSHROOMS / ARUGULA / CARAMELIZED ONIONS /
SMOKED MOZZARELLA / TRUFFLE OIL / DIJON AIOLI

VEGGIE BURGER – 21.00
VEGGIE PATTY / RED BELL / MUSHROOM / ARUGULA /
TOMATO / GORGONZOLA / BBQ / DIJON AIOLI

Lunch Special

TUE – FRI 11:30 – 3:00

SMASHBURGER & FRIES – 15.00
SIRLOIN BLEND / AMERICAN / ONION / PICKLE / 1000
ISLAND

MAC DADDY & FRIES – 15.00
SIRLOIN BLEND / AMERICAN / LETTUCE / PICKLE /
1000 ISLAND

Brunch

SAT - SUN 10:00 – 3:00

CARAMEL APPLE FRENCH TOAST – 16.00
TOASTED ALMONDS / VANILLA

***LOCO MOCO** – 18.50
SIRLOIN & PORK BLEND PATTY / BROWN GRAVY /
GRILLED ONION / FRIED EGG / JASMINE RICE

AVOCADO TOAST – 16.00
CHERRY TOMATO / FETA / PICKLED RED ONION /
SUNFLOWER SEEDS / ALMONDS / CRISPY GARLIC &
SHALLOTS / HARISSA / BALSAMIC REDUCTION

BISCUITS & GRAVY – 13.00
HOME MADE BISCUITS / COUNTRY SAUSAGE GRAVY

DINER DEAL – 17.50
2 EGGS YOUR WAY / BACON / HASH BROWNS /
COUNTRY TOAST

***PRIME FLAT IRON STEAK & EGGS** – 35.50
8oz PRIME FLAT IRON / 2 EGGS / HASH BROWNS

