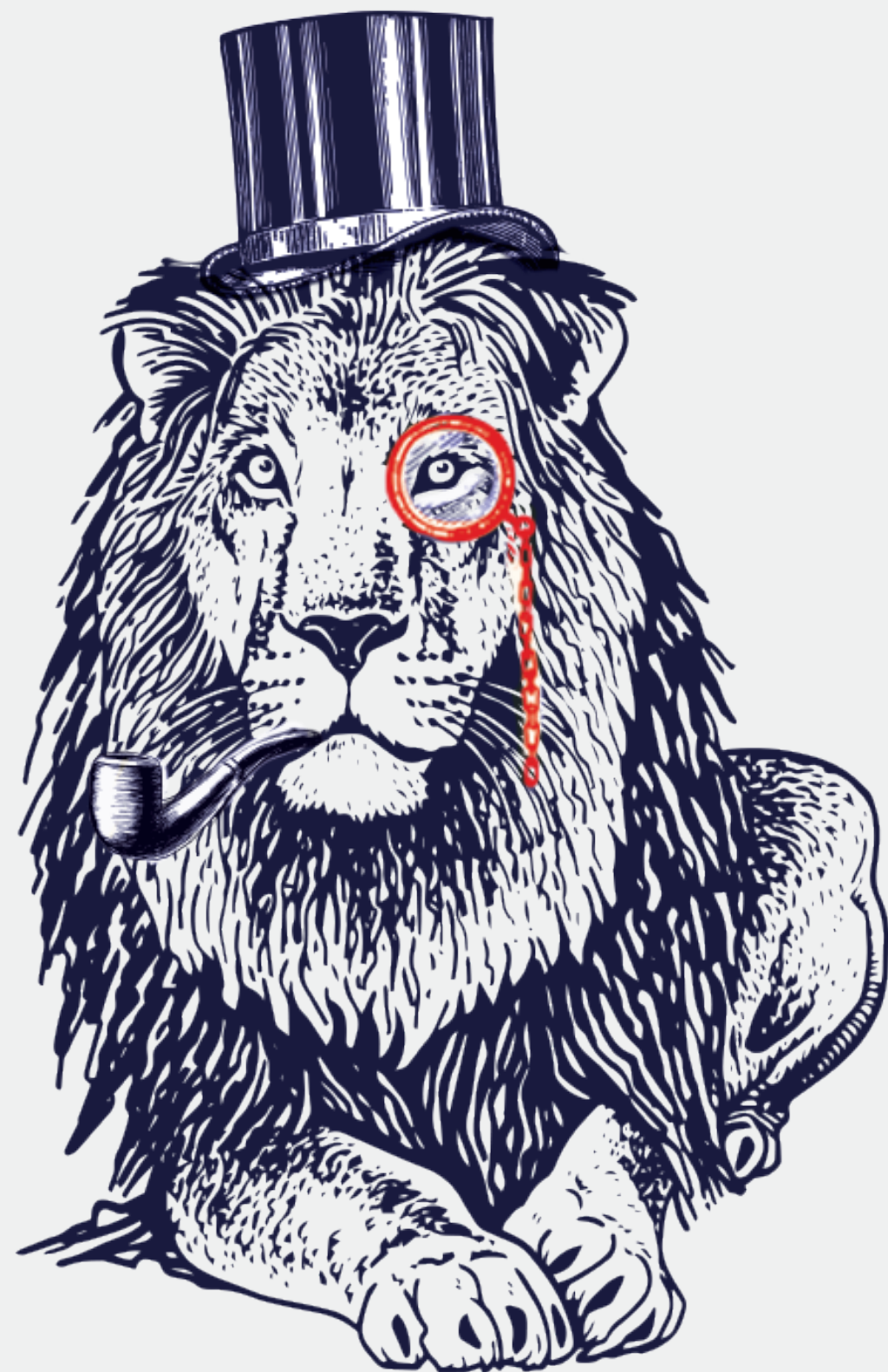


the
KITCHEN

Commons Club



CAESAR SALAD* 14

romaine hearts, parmesan cheese, hard-boiled egg, focaccia croutons

CALI CLUB 19

smoked turkey, bacon, swiss cheese, avocado, sun-dried tomatoes, bibb lettuce, toasted tumeric deli bread

VIRGIN BREAKFAST* 18

three farm fresh eggs any style, black forest ham or crispy smoked bacon, hash browns, toast

BUFFALO CHICKEN WINGS 17

served with crumbled blue cheese and ranch

“OH MY COD” FISH & CHIPS 24

beer-battered cod, seasoned french fries, caper remoulade sauce

CRUNCHY NACHOS LOCOS - V 14

melted cheddar, tomatoes, black beans, salsa, avocado, crema

add grilled chicken 8

IT’S BURGER O’CLOCK* 19

double-smoked bacon, cheddar, frisee, bearnaise aioli, brioche bun

Sub: beef burger with plant-based impossible™ burger 20

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

V - Vegetarian