

the
KITCHEN
commons club

LET'S BEGIN

- AVOCADO TOAST - V 16**
 smashed avocado, tomato, breakfast radish, cucumber,
 watercress, rustic charcoal bread
add two poached eggs* 6, smoked salmon* 8
- SOFT PRETZEL BITES - V 14**
 chipotle cheese fondue
- BUFFALO CHICKEN WINGS 17**
 served with crumbled blue cheese and ranch

- SALT & PEPPER CALAMARI 18**
 crispy garlic, hot peppers, sweet chili sauce
- EDAMAME - V 9**
 lemon oil, sea salt
- CRUNCHY NACHOS LOCOS - V 14**
 melted cheddar sauce, tomatoes, black beans, salsa,
 avocado, crema
add grilled chicken 8

ENTREES

- “OH MY COD” FISH & CHIPS 24**
 beer battered cod, seasoned french fries,
 caper remoulade sauce
- SALMON* 26**
 jasmine rice, shiitake mushrooms, cucumber,
 scallions, ginger, soy
- THE BISTRO STEAK FRITES* 29**
 grilled NY strip, fries, zucchini, chimichurri sauce
- BAKED MAC & CHEESE - V 14**
 elbow pasta, cheddar, panko crust
add grilled chicken 8, crispy bacon 7, bbq brisket 9
- BREADED CHICKEN FINGERS 16**
 french fries, ranch, ketchup

SAMMIS & BURGERS

- choice of smoked paprika potato chips or fries
- CAJUN FRIED CHICKEN SANDWICH 19**
 tomatoes, bibb lettuce, spicy mayo, brioche bun
- CALI CLUB 19**
 smoked turkey, bacon, swiss cheese, avocado, sun-dried
 tomatoes, toasted tumeric deli bread, bibb lettuce
- TEXAS SMOKED BRISKET SANDWICH 19**
 bbq sauce, coleslaw, bacon jam, jalapeno kaiser roll,
 served with baked beans and bread & butter pickles
- BISTRO BURGER* 19**
 double-smoked bacon, cheddar, frisée, bearnaise aioli,
 brioche bun
add fried egg* 4
- IMPOSSIBLE™ BURGER - V 20**
 wild mushrooms, swiss cheese, tomato, lettuce, bbq sauce,
 whole-wheat bun
add fried egg* 4
- GRILLED CHEESE 14**
 cheddar & swiss cheese sandwich, tomato soup
- CHEESESTEAK 19**
 shaved prime NY strip, provolone, caramelized onion,
 peppers, arugula, dijon mustard aioli

DESSERT

- CHOCOLATE TRUFFLE CAKE 12**
 dark chocolate mousse, salted caramel, vanilla bean ice cream
- KEY LIME CHEESECAKE 12**
 coconut streusel, vanilla cream, mango sauce
- VANILLA BEAN CRÈME BRÛLÉE 11**
 citrus sugar cookie, fresh raspberries

SALADS

- CAESAR SALAD* 14**
 romaine hearts, parmesan cheese, hard-boiled egg,
 focaccia croutons
- HEIRLOOM BEETS - V 16**
 goat cheese, chives, candied pecans, watercress,
 white balsamic vinegar
- CHOPPED CHEF'S SALAD* 18**
 romaine, egg, bacon, tomatoes, cucumber, cheddar,
 blue cheese dressing
add to any salad: grilled chicken 8, salmon* 9, shrimp 9

ALL-DAY BREAKFAST

- BOURBON FRIED CHICKEN AND WAFFLE 22**
 bacon-batter waffle, maple bourbon syrup
- VIRGIN BREAKFAST* 18**
 three eggs any style, black forest ham
 or crispy smoked bacon, hash brown, toast
- THE BUTTERMILK PANCAKE - V 14**
 powdered sugar, maple syrup
add blueberries, bananas or chocolate chips 3
- BUILD YOUR OWN OMELET* 19**
 served with hash browns and toast
PROTEIN(1): crispy smoked bacon, black forest ham,
 smoked salmon, chorizo, chicken
VEGGIES(2): peppers, onions, asparagus, mushrooms,
 tomatoes, spinach
CHEESE(1): cheddar, feta, cotija, swiss, pepperjack

SIDES

- EGGS ANY STYLE* 8
- HASH BROWN 4
- BISCUITS & COUNTRY GRAVY 8
- CRISPY SMOKED BACON 7
- SAUSAGE 7
- TOAST 3
- ENGLISH MUFFIN 4
- BAGEL W/ CREAM CHEESE 7
- FRUIT BOWL 6
- HOUSEMADE CHIPS 6
- FRENCH FRIES 7
- SIDE SALAD 6



*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

the
KITCHEN
commons club

COCKTAILS

COMMONS CLUB BLOODY MARY 17

tito's vodka, organic bloody mary mix

ROYAL MIMOSA 15

orange, blood orange, mango, or strawberry

VIRGIN CUCUMBER GIMLET 14

(non-alcoholic) muddled cucumber, lime juice,
simple syrup, club soda

COMMONS CLUB MICHELADA 12

corona, bloody mary mix, tabasco, tajin

NEGRONI 15

aviation gin, campari, carpano antica vermouth

MARGARITA 16

volcan blanco, cointreau, lime juice

MOJITO 15

bacardí light, mint, soda, lime juice

APEROL SPRITZ 15

prosecco, aperol, soda

SPARKLING & CHAMPAGNES

Domaine Ste Michelle Brut, WA

glass 12 | bottle 60

Veuve Clicquot 'Yellow Label' Brut Champagne, France

bottle 150

Riondo Prosecco Spumante DOC, Italy

glass 12 | bottle 60

WHITE & ROSÉ

Chardonnay, Drumheller, WA

glass 12 | bottle 60

Chardonnay, Sonoma Cutrer 'Russian River Ranches,'

Sonoma County, CA

glass 16 | bottle 80

Pinot Grigio, Santa Margherita, Alto Adige, Italy

glass 16 | bottle 78

Sauvignon Blanc, Honig, Napa Valley, CA

glass 17 | bottle 83

Rosé, Chateau D'Esclans 'Whispering Angel,' Côtes de

Provence, France

glass 18 | bottle 90

RED

Cabernet Sauvignon, Daou, Paso Robles, CA

glass 18 | bottle 110

Cabernet Sauvignon, Drumheller, WA

glass 12 | bottle 60

Malbec, Bodega Norton Reserva, Mendoza, Argentina

glass 17 | bottle 85

Pinot Noir, J.K. Carriere 'Provocateur,'

Willamette Valley, OR

glass 16 | bottle 80

Sangiovese, Frescobaldi Nipozzano Riserva, Tuscany, Italy

glass 15 | bottle 75

BOTTLES & CANS

DOMESTIC 8

Budweiser

Bud Light

Coors Light

Michelob Ultra

IMPORTED 9

Stella Artois

Stella Artois 'Le Cidre'

Hoegaarden

Blue Moon

Heineken

Corona

SEASONAL CRAFT 10

your server will be delighted to share details

YOU MUST BE THIRSTY

MINERAL WATER 10

Fiji Water

San Pellegrino - Sparkling Water

JUICE 6

Orange, Apple, Grapefruit

SODAS 4

Coke, Diet Coke, Sprite, Fanta,

Barq's Root Beer, Mr. Pibb, Iced Tea

COFFEE & TEA

House Drip (Regular or Decaf) 4

Latte 6

Cappuccino 6

Espresso 4

Double Espresso 6

Matcha Green Tea Latte 8

Lavender Latte 8

Mocha 7

Hot Tea 4