



LUNCH MENU

Available Daily 11am to 4pm

Vintage Club Sandwich

Black Forest Ham | Roasted Turkey | Applewood Smoked Bacon | Swiss Cheese | Cheddar | Lettuce | Tomato | Garlic Aioli on Whole Wheat Bread | Fries or Side Salad 17

Santa Fe Prime Rib Sandwich

Prime Rib Sliced | Hatch Green Chile | Pepper Jack Cheese | Ciabatta Bread | Fries or Side Salad 22

Vintage Burger*

8oz Black Angus Patty | Lettuce | Onions | Pickle | French Fries 21

Choice of 2 Toppings:

Maytag Blue Cheese | Provolone | Pepper Jack | Hatch Green Chile | Applewood Smoked Bacon | Grilled Onions | Sautéed Mushrooms | Guacamole

Additional Toppings \$1 each

Buttermilk Chicken Sandwich

Crunchy Chicken Thigh | Purple Cabbage Slaw | Iceberg | Onion | Gochu Mayo | House Pickled Cucumber | Brioche Bun | French Fries 16

Street Tacos (4 Corn Tacos) (GF)

Chopped 44 Farms Tenderloin | Green and Red Cabbage | Guacamole | Shaved Radish | Crumbled Queso Fresco | Grilled Jalapeño 18

Beef Short Rib Stroganoff

House Shredded Beef Short Rib | Egg Noodles | Sour Cream | Mushroom Cream Sauce | Garlic Parmesan Toast 24

American Carbonara

Smoked Hickory Bacon | Fresh Mushrooms | Shallots | Egg Yolk | Heavy Cream | Parmesan | Ground Pepper 23

Fish & Chips

Fresh Cod Hand Battered | French Fries | Coleslaw | Tartar Sauce | Lemon 19

Red Bird Buttermilk Fried Chicken

Organic Hand Battered Chicken Breast | Duck Fat Potatoes | Tequila and Dos XX Gravy | Topped with Fresh Arugula 19

Wild Caught Scottish Salmon 5oz Fillet* (GF)

Aromatic Jasmine Rice | Sautéed Vegetables | Tomato Jam 26

(Teriyaki option available)

Filet Mignon 6 oz* (44 Farms)

Grilled Asparagus | Fingerling Potatoes 39

(Peppercorn Sauce available)

Non-closed out checks are subject to a 20% Gratuity Charge. (GF) Gluten Free (V) Vegetarian

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.