# W&C TIME FOR DINNER

3 COURSES
READY TO GO

**4-10 PM** WEEKDAYS & SUNDAYS

**4-11 PM** FRI & SAT

WE'RE BRINGING OUT FOOD AND DRINK

## APPETIZERS & SALADS:

GF **APPLE ROSEMARY SAUSAGE** $9
Pork, lamb, apples, creamy brown mustard

GF **BEETS BY LOCA** HALF $7 / FULL $12
Beets, arugula, blueberries, pumpkin seeds, goat cheese, grapefruit vinaigrette

**THE MASSIVE ATTACK SALAD** HALF $7 / FULL $12
Tempura broccoli, asparagus, avocado, spinach, cucumbers, Parmesan, preserved lemon vinaigrette

**PEPPERS FIVE WAYS** $14
Bacon-wrapped jalapeños, fresno poppers, grilled shishitos, mixed pickled peppers & pepper jam
Add a fresno or jalapeño $2.50

GF **BLUE CORN EMPANADAS** $8
Stuffed with zucchini, squash & Oaxaca cheese, served with a smoked tomato sauce

GF **SHRIMP CEVICHE*** $12
Pineapple, cucumbers, tomatoes, jalapeños, avocado, pineapple citrus sauce

GF **WORK & CLASS MEATBALLS** $9
Pork & duck meatballs served on a bed of poblano grits with spicy tomato sauce & Parmesan

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Our kitchen is not allergy free, however, we encourage you to ask your server for GF Gluten Free and Vegetarian preparation of any dish on our menu.

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGY YOU MAY HAVE.

## MEATS:

GF **WHOLE FRIED IDAHO TROUT**
ONE FISH/$11.75 TWO FISH/$22.75 ("RED FISH, BLUE FISH")

GF **COCHINITA PIBIL (RED-CHILE BRAISED PORK)**
¼LB/$7.75 ½LB/$14.75 1LB/$28.75

GF **ROTISSERIE CHICKEN**
CAJUN SPICED OR LEMON BROWN BUTTER
¼ $5.75 ½ $11.75 $21.75

GF **ROASTED GOAT (CABRITO)**
¼LB/$7.75 ½LB/$14.75 1LB/$28.75

**STOUT BRAISED SHORT RIBS**
¼LB/$7.75 ½LB/$14.75 1LB/$28.75

GF **CORIANDER ROASTED COLORADO LAMB***
¼LB/$8.75 ½LB/$16.75 1LB/$32.75

PORTION COUNSELING: ¼LB of meat is decent for one person. ½LB of meat is for people who can eat.

## DESSERTS:

GF **BUTTERSCOTCH PUDDING** $3/$6
With almond toffee

GF **MEYER LEMON PANNA COTTA** $7
Lavender blueberry compote

**SEASONAL FRUIT COBBLER** $7
Streusel, vanilla ice cream

GF **WARM CHOCOLATE BROWNIE** $7
Salty dog chocolate ice cream with toasted walnuts

## SIDES: REG $5 / LARGE $10

CHICKPEA CROQUETTES
SPICY & SWEET BRAISED GREENS
CILANTRO RICE & BEANS
FRIED SWEET PLANTAINS
LEMON-BASIL ROASTED VEGGIES
WISCONSIN CHEDDAR MAC & CHEESE
BLUE CORN MUSHROOM GRAVY SMASHED POTATOES
HAND-CUT FRENCH FRIES

All ingredients may not be listed. All our sides are vegetarian and all except the Mac & Cheese are GF gluten free. DUE TO SPACE CONSTRAINTS, WE DO NOT HAVE AN ISOLATED GLUTEN FREE FRYER. If you have Celiac disease or extreme gluten sensitivity, please consult with your server about the most appropriate menu options for you.

## BREADS:

**JALAPEÑO CORNBREAD** $4
GF **HANDMADE CORN TORTILLAS** $2.50
**GREEN-CHILE CHEDDAR BISCUIT** $4
GF **GRIDDLED GOAT CHEESE MASA** $3

REMINDER No. 2 OF 3

EVERYONE WANTS TO BE HAPPY
**HAPPY HOUR**
TUESDAY - FRIDAY 4–6PM
SATURDAY - SUNDAY 4–5PM

MENU DINNER
LAST UPDATED 3/28/17

# W&C | WINE BY THE GLASS/BOTTLE | ALL THE BEERS | COCKTAILS & LIQUOR

## WHITES

$11 / $40 BUBBS (YEP THAT'S BUBBLES / STEORRA BRUT)
$10 / $36 UNDERWOOD PINOT GRIS (WILLAMETTE VALLEY, OREGON)
$11 / $40 QUIVIRA SAUVIGNON BLANC (SONOMA COUNTY, CALIFORNIA)
$10 / $36 BOUNDARY BREAKS RIESLING (FINGER LAKES, NEW YORK)
$9 / $32 IRONSTONE CHENIN BLANC (SIERRA FOOTHILLS, CALIFORNIA)
$12 / $44 SUMMER WATER ROSÉ (CENTRAL COAST, CALIFORNIA)
$12 / $44 CHEHALEM INOX CHARDONNAY (WILLAMETTE VALLEY, OREGON)
$12 / $44 ZACA MESA WHITE BLEND (SANTA YNEZ VALLEY, CALIFORNIA)

## REDS

$10 / $36 DIRTY PURE F BOMB GRENACHE BLEND (CALIFORNIA)
$13 / $48 LABOR WINES PINOT NOIR (WILLAMETTE VALLEY, OREGON)
$15 / $56 RABBLE TEMPRANILLO (PASO ROBLES, CALIFORNIA)
$12 / $44 CATENA MALBEC (MENDOZA, ARGENTINA)
$10 / $36 TABALÍ RESERVA CARMÉNÈRE (LIMARÍ, CHILE)
$14 / $52 WILD HOG ZINFANDEL (SONOMA COAST, CALIFORNIA)
$12 / $44 THE LOST COLONY SYRAH BLEND (SONOMA COUNTY, CALIFORNIA)
$14 / $52 SUMMERS CABERNET SAUVIGNON (SONOMA/NAPA VALLEY, CALIFORNIA)
$9 / $32 THE CRUSHER PETITE SIRAH (CLARKSBURG, CALIFORNIA)

THIS IS THE WILD,
**WILD WEST** All our wines, beers, & spirits are sourced from the best purveyors in the WESTERN HEMISPHERE.

EVERYONE WANTS TO BE HAPPY

REMINDER No. 3 OF 3

LAST UPDATED 3/28/17

**HAPPY HOUR**
TUESDAY - FRIDAY 4–6PM
SATURDAY - SUNDAY 4–5PM

W&C

## CANS

GF $5 / NEW PLANET TREAD LIGHTLY ALE
$3 / UTICA CLUB PILSENER
$4 / IMPERIAL LAGER
$5 / ACIDULOUS SOUR WHEAT ALE
$6 / AVERY LILIKO'I KEPOLO WITBIER
$5 / TELLURIDE FACE DOWN BROWN
$8 / RENEGADE ENDPOINT TRIPLE IPA

## $5 DRAFTS

GF STEM ROTATING CIDER (ASK YOUR SERVER)
ELEVATION 8 SECOND KOLSCH
ODELL DRUMROLL AMERICAN PALE ALE
BLACK SHIRT BREWING RED ALE (12oz)
LA CUMBRE A SLICE OF HEFEN (12oz)
CEREBRAL RARE TRAIT IPA (12oz)
GREAT DIVIDE VELVET YETI STOUT
ROTATING TAP (ASK YOUR SERVER)

## BOTTLES

GF $7 / C SQUARED GINGER CIDER
$7 / FUNKWERKS APRICOT PROVINCIAL
$8 / TRINITY SAISON
$7 / BALLAST POINT PINEAPPLE SCULPIN
$8 / OMMEGANG ROSETTA BELGIAN KRIEK
MP / CROOKED STAVE ROTATING SELECTION

## BEER & SHOT

$7 / UTICA CLUB & MELLOW CORN
$9 / IMPERIAL LAGER & CABRITO REPOSADO
$9 / VELVET YETI NITRO & DIPLOMÁTICO RUM
$12 / AVERY LILIKO'I & MARBLE GINGERCELLO
$12 / TRINITY SAISON & XTABENTÚN
$10 / BSB RED ALE & ROCK N RYE

## BARREL-AGED COCKTAILS

$13 / OLD FASHIONED — TAP RYE
$13 / VIEUX CARRÉ — KNOB CREEK RYE
$13 / EXTRA LONG ISLAND — TOP SHELF

## HOUSE COCKTAILS

WORK IS WELL ($8) CLASS IS BARTENDER'S CHOICE ($10)

**Hibiscus-Grapefruit Lemonade**
Recommended with GIN, TEQUILA, or WHISKEY

**Ginger-Orange Clove**
Recommended with WHISKEY, RUM, or TEQUILA

**Apple-Citrus Rosemary**
Recommended with RUM, GIN, or WHISKEY

**Spicy-Basil Sour**
Recommended with GIN, VODKA, or TEQUILA

## TEQUILA

Lunazul (Well) $6
Casa Noble Blanco $10
Código Rosa $12
Ocho Reposado $12
Suerte Reposado $9
Fortaleza Reposado $12
Azuñia Añejo $12
Dulce Vida 5yr Extra Añejo $16
Del Maguey Vida Mezcal $10

## RYE WHISKEY

Laws Secale $12
Tap Rye Sherry $10
Feisty $10
Knob Creek 100 Proof $9
Redemption Barrel-Strength $15

## BOURBON

Old Grandad (Well) $6
Buffalo Trace $8
Breckenridge $11
Russell's Reserve $10
Jefferson's Ocean-Aged $14
Eagle Rare $9

## AMERICAN SINGLE MALT

Stranahans $12
Westland Peated $14
Deer Hammer $11
Westland Sherry $14
Colkegan Cask $13
McCarthy's $12

## VODKA

Pearl (Well) $6
Tito's $8
Boyd & Blair Potato $8
Leopold Bros Silver Tree $9
St. George Citrus $8

## GIN

Spring 44 (Well) $6
Wheeler's $8
Leopold Bros Navy Strength $10
St. George Botanivore $9
Death's Door $10

## RUM

Don Q (Well) $6
Parce 8yr $9
Diplomático Añejo $8
Real McCoy 12yr $11
Flor de Caña 25yr $18

## OTHER SPIRITS

$8 / Marble Moonlight Expresso
$8 / Buffalo Trace Bourbon Cream
$8 / Slow & Low Rock & Rye
$10 / Marble Gingercello Reserve
$8 / Leopold Bros Fernet
$9 / Peach Street Amaro
$7 / Xtabentún
$10 / Leopold Bros Absinthe
$8 / Sacred Bond Brandy