

APPETIZERS

 **SOFT PRETZEL STICKS** \$6

Served with **The OFFICE Brew**
Cheddar Bacon Cheese Dip

SPINACH & ARTICHOKE DIP \$8⁵⁰

Combined with Asiago, Parmesan and Provolone Cheese with Tortilla Chips

STACKED QUESADILLA \$9⁵⁰

Grilled Tortillas, Chipotle Chicken, Cheddar and Jack Cheese, Fire-Roasted Corn Salsa and Fresh Pico de Gallo

ASIAN LETTUCE WRAPS \$10

Chicken, Avocado and Fresh Vegetables with Sweet Chili Sauce

 **FRIED MOZZARELLA** \$7

Whole Milk Mozzarella, Seasoned Bread Crumbs with Homemade Vodka Sauce

 **MAC & CHEESE** \$7

Baked with Swiss, Cheddar and Parmesan Cheese, Finished with Italian Bread Crumbs

SOUTHWESTERN SPRING ROLLS \$8

Crispy Tortillas, Grilled Chicken, Corn Salsa, Monterey Jack Cheese and Fresh Cilantro

CHIPOTLE NACHOS \$10

Roasted Chicken or Beef, Tortilla Chips, Roasted Corn Salsa, Onions, Jalapeños, Olives, Cheddar, Fresh Pico de Gallo and Salsa Verde

 **TUNA TOWER** \$13

Ahi Tuna, Balsamic-Dressed Baby Arugula, Avocado with Crispy Wonton Chips

COMBO PLATTER \$14

Chicken Fingers, Fried Mozzarella, Wings and Spring Rolls with Dipping Sauces

WINGS \$9⁵⁰

A DOZEN WINGS TOSSED WITH ANY OF OUR SIGNATURE SAUCES

Buffalo | Fireball | Southwest Sweet Heat | Ginger Teriyaki | Arrogant Bastard Ale Honey Barbeque

Served with Blue Cheese Dressing

GRILLED PIZZAS

 **MARGHERITA** \$10⁵⁰

Fresh Mozzarella, San Marzano Tomatoes and Fresh Basil

CARNE \$11⁵⁰

Ham, Italian Meatballs, Pepperoni, Sweet Sausage and Mozzarella with Basil and San Marzano Tomato Sauce

 **TOSCANO** \$11⁵⁰

Roasted Tomatoes, Sautéed Spinach, Caramelized Onions with Ricotta Cheese and Extra Virgin Olive Oil

SALADS

GRILLED STEAK SALAD \$11⁵⁰

Peppercorn Grilled Skirt Steak, Baby Spinach, Bacon, Egg, Red Onions, Peppers, Crumbled Blue Cheese and Balsamic Vinaigrette

 **CLASSIC CAESAR** \$7

GRILLED CHICKEN \$9⁵⁰ / PARMESAN CRUSTED CHICKEN \$10
SALMON FILLET \$10 / SHRIMP \$11

Romaine, Parmesan Cheese and Croutons

CHOPPED TOSTADA \$9⁵⁰

Iceberg Lettuce with Cilantro Lime Vinaigrette, Chipotle Chicken, Black Bean Corn Salsa, Jack Cheese, Avocado and Pico de Gallo Finished with Tortilla Strips and Sour Cream

THAI SESAME \$10⁵⁰

Grilled Chicken, Almonds, Snow Peas, Mandarin Oranges and Garden Vegetables Served with Wonton Strips and Sesame Dressing

 **SPRING HARVEST** \$9

Arugula, Mixed Greens, Strawberries, Goat Cheese, Macadamia Nuts and Frizzled Onions, with Balsamic Vinaigrette

ASIAN SHRIMP NOODLE SALAD \$11⁵⁰

Shrimp, Mandarin Orange, Avocado, Cilantro, Cucumber, Red Onion and Whole Wheat Spaghetti Tossed with Coconut Chili Lime Vinaigrette

SOUPS

SOUP OF THE DAY \$4

Made Fresh Daily

TOMATO BISQUE \$4

Fresh Ripe Tomatoes, Cream, Basil

 **CROCK OF ONION** \$4⁵⁰

Caramelized Ale Onions, Swiss Cheese

All of our dishes are made daily from fresh ingredients
Parties of 6 guests or more will be assessed an 18% gratuity



Chef's Selection



Vegetarian



foursquare

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
WEIGHTS LISTED ARE BEFORE COOKING.

BURGERS

Served with Fries or add Sweet Potato Fries for \$1

THE NAKED BURGER \$9

It's All About the Beef!
Lettuce, Tomato and Onion on a Toasted Brioche Roll
Your Choice of: Jack, Swiss, American, Cheddar or Blue Cheese

Want to Make it a Birdie? Ask for a Turkey Burger

CALIFORNIA \$9⁵⁰

Pepper Jack Cheese, Mild Green Chiles,
Avocado, Lettuce, Tomato, Onion and
Chipotle Mayo on a Toasted 7 Grain Roll

MUSHROOM BURGER \$9⁵⁰

Swiss Cheese, Sautéed Wild Mushrooms and
Garlic Aioli on a Toasted Brioche Roll

BBQ BACON \$9⁵⁰

Cheddar Cheese, Applewood Bacon,
Frizzled Onions, Barbeque Sauce
on a Toasted Brioche Roll

PARMESAN PEPPERCORN \$9⁵⁰

Cracked Black Pepper, Shredded Parmesan Cheese
and Mayo on a Toasted Brioche Roll



I.S.O. BURGER \$10

American Cheese on the inside... that's right!
Lettuce, Tomato and Onion
on a Toasted Brioche Roll

HANDHELD



THE KID \$9

A Grilled Cheese Classic!
American, Mozzarella, Cheddar,
Swiss Cheese, Roasted Tomato
and Applewood Bacon Grilled on
Brioche with Tomato Bisque Soup

GRILLED STEAK WRAP \$11

Arugula, Plum Tomato, Roasted
Red Peppers, Red Onion and a
Balsamic Glaze with Fries

AHI TUNA SANDWICH \$13

Cajun Seared Ahi Tuna, Frizzled
Onion, Arugula, Cucumber and
Wasabi Sauce on a Toasted
Brioche Roll with Fries

CILANTRO RANCH

CHICKEN PANINI \$8⁵⁰

Applewood Bacon, Pepper Jack Cheese,
Arugula, Red Onions and Tomato
Pressed on a Ciabatta Roll with Fries

CHICKEN MOZZARELLA \$9⁵⁰

Fresh Mozzarella, Tomato,
Balsamic Glaze, Roasted Red
Peppers and Basil on a Toasted
Garlic Butter Ciabatta with Fries

TURKEY AVOCADO \$8⁵⁰

Applewood Bacon, Lettuce, Tomato
and Memphis Barbeque Sauce in a
Flour Tortilla with Fries

SIGNATURES

CHICKEN TENDERS \$11

Hand Breaded and Served with Honey
Mustard, Coleslaw and Fries



BLACKENED CHICKEN

PASTA \$13

Blackened Chicken Breast over
Pappardelle Pasta with Tomato and
Chives in a Creamy Alfredo Sauce



ASIAN SESAME NOODLES \$12⁵⁰

Tempura Chicken and Shrimp,
Spicy Sweet Chili Sauce with Vegetables
over Cold Sesame Noodles



A LA VODKA \$11⁵⁰

Penne Pasta in a Vodka Cream Sauce
Add Grilled Chicken \$2⁵⁰

FISH & CHIPS \$12

Fresh Cod with **The OFFICE Brew**
Beer Batter, Coleslaw and Fries

CILANTRO LIME CHICKEN \$12

Grilled with a Chili Lime Vinaigrette
with Lemon Jasmine Rice and
Sautéed Garlic Spinach

CABO FISH TACOS \$11

3 Corn Tortillas, Fresh Cod,
Cabbage, Pico de Gallo and
Cilantro Ranch Sauce

THE OFFICE STANDARDS

10oz NY STRIP STEAK \$17⁵⁰

USDA Choice Beef Grilled to
Your Standard with
Choice of Two Sides

CATCH OF THE DAY

MARKET PRICE

Served with Choice of Two Sides



THE RACK

\$13⁵⁰ HALF/ \$18 FULL

Smoked Ribs with
Arrogant Bastard Ale Barbeque
Sauce, Coleslaw and Fries

GRILLED SALMON \$14

Garlic Herb Butter, Sautéed
Spinach and Jasmine Rice

TAVERN FAJITAS

CHICKEN \$13/ BEEF \$14

Tortillas, Poblano Peppers, Onions,
Cheddar, Jack Cheese, Rice and Black Beans

Our Office Thanks You for Joining Us and We'll See You Soon



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