[STARTERS]

JUMBO SHRIMP COCKTAIL 18
Ginger and Baker cocktail sauce, lemon

PORTOBELLO FRIES 11
fines herbs, parmesan, truffle oil, pineapple chili dipping sauce

OYSTERS ON THE HALF SHELL* 19/HALF DOZ | 38/DOZ
pink peppercorn mignonette

CHARCUTERIE 31
pork rillette, salami, prosciutto, Chef’s selection of cheeses, pickled vegetables, dried fruit, spiced nuts, baguette

TUNA POKE TACOS* 15
scallion relish, avocado mousse, fresno chili, cilantro

GAZPACHO SHOOTER TRIO 10
tomato, zucchini green chili, strawberry watermelon

FLASH FRIED SHISHITOS 8
blood orange aioli

BISON CARPACCIO* 18
pepper crusted bison tenderloin, manchego, capers, arugula, olive oil, balsamic reduction

[ SALADS ]

BLUEBERRY FENNEL 12
arugula, chèvre, pickled blueberries, pistachio, white balsamic vinaigrette

BEET AND BURRETA 14
watercress, mandarin oranges, toasted pine nuts, sherry gastrique, chive coulis, citrus vinaigrette

WATERMELON FETA 12
mixed greens, shaved red onion, candied sesame, black olive vinaigrette

GINGER AND BAKER WEDGE 12
housemade tomato ginger chutney, pancetta, crispy onions, Gorgonzola, red wine vinaigrette

[ ENTRÉES ]

SPICE RUBBED SALMON* 23
G&B Red Brick spice blend, pea tomato and artichoke hash, lemon olive oil

NEW YORK STRIP* 29
12 oz. steak, grilled asparagus, smashed fingerling potatoes, red wine demi-glace

GRILLED CHICKEN KABOB 16
Mediterranean couscous, red pepper coulis

BISON BURGER* 17
brioche bun, caramelized onions, blue cheese, G&B steak sauce, fries

[ SWEETS ]

NEAPOLITAN BAKED ALASKA 12
Neapolitan center of vanilla chip and strawberry ice creams, flourless chocolate cake, torched meringue, chocolate sauce, maraschino cherry

PIE BY THE SLICE 6
Earlene’s Strawberry  
Quadruple Coconut Cream  
Double-Crust Apple  
Chocolate Cream  
Blueberry (gluten free, vegan)  
Lemon Meringue

À LA MODE 2

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Please note a 20% gratuity will be added to groups of six or more. All tips are pooled and distributed among our hourly waitstaff.
UNCLE WEYLAN’S MANHATTAN 12
Bushmills Irish whiskey, sweet vermouth, Angostura bitters, Luxardo cherry

GIRL RUSH 9
bourbon, ginger-peach simple, ginger liqueur, orange bitters, lemon

NEW OLD FASHIONED 11
bourbon, simple, Angostura bitters, orange, soda, Luxardo cherry

Perfect gin martini 12
Beefeater London dry gin, sweet vermouth, lemon twist or olives

GIN & THE ART OF MOTORCYCLE MAINTENANCE 14
Empress gin, Luxardo maraschino liqueur, lemon

CAIPIRINHA 9
cachaça, lime juice, simple