

## **BAR MENU**

<b>Soup of the Day</b> Seasonal, Vegan	\$14/16
<b>Elk Chili</b> Cheddar Cheese, Crema, Scallions	\$16/20
<b>Simple Salad</b> Summer Greens, Radish, House Vinaigrette	\$17
<b>Truffle Fries</b> Hand-cut House Fries, Parmesan, Truffle Salt	\$12
SRSC Smash Burger 1/4 pound Local Wagyu Patty, Muenster Cheese, Balsamic-Carmelized Onions, Butter Lettuce, Tomato, Secret Sauce, Potato Bun (Single or Double*)	\$22/28
<b>Korean Chicken Wings</b> Sesame Ginger Dressing, Coriander Cream, Micro-Cilantro	\$20
<b>Steak Frites</b> Hangar Steak, Hand-cut House Fries, Garlic Aioli, Smoked Sea Salt	\$36
<b>Charcuterie Board</b> Parama Prosciutto, Copa Picante, Trout Rillette, Daily Cheeses, Fig Marmalade, Truffle Honey, Bread	\$34
<b>Fondue</b> Aged Gruyere Cheese, Grilled Sourdough, Green Apples, Duck Salami, Smoked Garlic Oil	\$24

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnes