



**APPETIZERS**

- D13 FRIES \$4** (1 dipping sauce)
- |                       |                       |                  |
|-----------------------|-----------------------|------------------|
| BUTTERMILK RANCH      | TZATZIKI YOGURT SAUCE | WASABI MAYO      |
| BLEU CHEESE AND BACON | PARMESEAN PEPPERCORN  | CHIPOTLE KETCHUP |
| SUN DRIED TOMATO MAYO | AIOLI PESTO MAYO      |                  |

**CRISPY RHODE ISLAND CALAMARI \$9.00**

**NACHO PLATTER \$8.00**  
cheddar cheese, guacamole and salsa

**PIZZETTES (thin crust pizza) \$9.00 (each)**  
**mediteranean** - tomatoes, emmenthal cheese and herbs.  
**country** - sour cream, red onions, bacon and emmenthal cheese.  
**pesto** - basil spread, tomatoes, parmesan and baby arugula.

**TO BE FRANK**

**THE DANGER DOG \$7.00** -a hot dog wrapped in bacon, served with grilled onions and peppers.

**BUILD YOUR OWN**

**PICK A WIENER**

**TRADITIONAL \$7.50**

1. VEGAN MEXICAN CHIPOTLE
2. VEGAN SMOKED APPLE SAGE
3. 100% BEEF - KOSHER
4. ANDOUILLE
5. BOCKWURST
6. BRATWURST
7. SPICY CHICKEN ITALIAN
8. SWEET ITAIAN
9. CHICKEN APPLE

**TRADITIONAL PLATTER \$17**  
Any 3 sliced sausages / 3 toppings / bread on the side

**EXOTIC \$9.00**

1. DUCK FOIE GRAS w/ sauterne wine
2. LAMB MERQUEZ
3. PHEASANT w/ cognac
4. RABBIT w/ white wine
5. ELK w/ apples, pears, and port wine
6. VENISON w/ merlot wine and blueberries
7. WILD BOAR w/ roasted garlic and marsala wine
8. SMOKED BUFFALO w/ apple brandy
9. ALLIGATOR ANDOUILLE

**EXOTIC PLATTER \$20**  
Any 3 sliced sausages / 3 toppings / bread on the side

**DRESS YOUR WEINER (pick 2)**

- |                |                     |       |
|----------------|---------------------|-------|
| YELLOW MUSTARD | SPICY BROWN MUSTARD | DIJON |
| SRIRACHA       | HEINZ KETCHUP       | MAYO  |

**ACCESSORIZE YOUR WIENER (pick 2)**

- |                   |                |               |
|-------------------|----------------|---------------|
| CARMELISED ONIONS | SAUERKRAUT     | SWEET PEPPERS |
| JALAPENO          | CHEDDAR CHEESE | BACON         |
| AVACADO           | CILANTRO       | MUSHROOMS     |
| RAW ONIONS        | GRILLED ONIONS |               |

**SALADS**

**THE MAN SALAD \$14**  
beef skirt steak, baby frisee, watercress, warm potato salad, bacon and carmelized onions. soy vinaigrette.

**CALIFORNIA COBB SALAD \$10**  
romaine lettuce, grilled chicken, egg, avocado, asparagus, bacon, tomatooes. blue cheese dressing.

**ROASTED CHICKEN SALAD \$12**  
wild arugula, sun-dried tomatoes, cured black olives, avocado, extra virgin olive oil and parmesan cheese.

**FARMERS MARKET SALAD \$9**  
heirloom tomatoes, feta cheese, red onions, peppers, herbs, grilled asparagus, haricot vert. house dressing.

**HOUSE FAVORITES**

**IPA BATTERED FISH AND CHIPS \$12**  
malt vinegar, tartar sauce.

**FISH TACOS \$12**  
grilled local catches, salsa, avocado, cilantro.

**HANGER STEAK \$18**  
grilled hanger steak, heirloom tomatoes, wild arugula, manchego cheese, chimichuri sauce.

**BURGERS**

**THE BACKYARD \$10**  
brie cheese, grilled portobello mushroom, arugula, roasted tomato, piquillo peppers. served on a brioche bun

**D13 \$10**  
aged gouda, mustard aioli, caramelized onion, bacon & micro greens. served on a brioche bun

**VEGGIE BURGER \$10**  
garden patty, portabello mushroom, aged gouda, mustard aioli, caramelized onion

**SANDWICHES**

**CLUB \$9**  
white bread, turkey, ham, bacon, swiss cheese, avocado.

**MUFFELLATA \$9**  
herb focaccia bread, cured coppa, salami, ham, provolone, olive tomanade.

**DESSERTS**

**PEANUT BUTTER PIE \$8**