

NOSH & GROG

— PROVISIONS —

APPETIZERS

Pretzels mustard butter \$9.50

Crab Rangoons Thai chili duck sauce \$15.25

Bratwurst apple, grain mustard aioli, pickled red onion, pretzels \$15

Tuna Tartare avocado, coconut milk and whiskey barrel aged shoyu, pea shoots, carrot, sesame seed, micro wasabi, wonton chips \$16.25*

Corn Fritters habanero syrup \$9

Popcorn Shrimp hot honey pickle tarter \$13

Thick Cut Bacon cured and smoked right here, apple puree, confit cipollini onion \$15.25

Salmon Cakes yellow Thai curry aioli, arugula \$13

Lamb Meatballs fig and mint preserve, cumin crème fraiche \$12.50

FOOD TRUCK TACOS

Smoked Pork Carnitas: red cabbage slaw, tomatillo-fresno jam, cotija, lime crema, micro cilantro 2 for \$10 - or- 4 for \$15

Shrimp Ceviche avocado puree, roasted corn, pickled red onion, pea shoots, micro cilantro 2 for \$10 -or- 4 for \$15

Braised Pork Belly red cabbage slaw, tomatillo-fresno jam, cotija, lime crema, micro cilantro 2 for \$10 -or- 4 for \$15

Crispy Turmeric Roasted Cauliflower red cabbage slaw, tomatillo-fresno jam, cotija, lime crema, micro cilantro 2 for \$10 -or- 4 for \$15

Scratch Kitchen Allergic - tell us! Before placing your order, please inform your server if a person in your party has a food allergy. * Cooked to order/temperature; consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

BOWLS

Cobb Salad grilled chicken, house bacon, egg, mixed greens, kidney beans, corn, tomato, artisanal blue cheese, ranch \$19

Power Bowl red quinoa, avocado, shaved kale, Okinawa sweet potato, pickled red onion, five spice oil, grilled citrus (add chicken +\$7, add salmon +\$14, add steak +\$16) \$16

Poke Tuna Bowl white miso and coconut milk, mango, puffed rice, pea shoots, pickled fresno, scallions, micro wasabi \$24*

Panzanella Bowl heirloom tomato, cucumber, focaccia croutons, red onion, lemon vinaigrette, extra virgin olive oil, arugula (add chicken +\$7, add salmon +\$14, add steak +\$16) \$14.50

ENTREES

Bucatini Bolognese slow cooked pork and veal \$24

Pan Seared Salmon shaved brussels sprouts, shallot au vin blanc \$26*

Fried Chicken peppered country gravy, braised greens, hot honey pickles \$21

Bistro Steak Frites roasted mushrooms and onions, pan reduction \$28*

Gumbo shrimp, house made andouille sausage, celery, bell peppers, onions, okra and rice \$22

Brick Chicken foie gras black truffle sauce, creamy roasted garlic whipped potato, escarole \$23

SANDWICHES & BURGERS

Thigh High Sandwich crispy dark meat chicken thigh, hot honey pickles and red cabbage slaw, griddled white bread \$15.75

Pulled Pork Sandwich house smoked pulled pork, red cabbage slaw, hot honey pickles, Alabama white barbecue on old school griddled white bread \$17

Beet This Veggie Burger house made red beet veggie patty, gruyere cheese, heirloom tomato, pea shoots, pickled red onion aioli, brioche bun \$17.25

Turkey Burger fresh mozzarella, white bean puree, roasted red pepper, onion, balsamic reduction, basil, brioche bun \$15.50

The "Oh S#%T" Brisket Burger sloppy and delicious; cheddar, American, bacon aioli, caramelized onions, mesquite ketchup, brioche bun \$18*

Big Nosh Brisket Burger play on the notorious: two brisket patties, special sauce, lettuce, cheese, pickles, onions, on brioche bun \$17.25

Have it Your Way Brisket Burger \$13.75 * Add caramelized onions, bacon, fried egg, or artisan blue cheese: \$2 ea. Add American, cheddar, gruyere cheese, bacon aioli: \$1 ea. Add lettuce, tomato, house pickles, ketchup, mustard, mayo: on the house

DESSERTS

Cinnamon Rolls Madagascar vanilla icing \$7.25

Dark Chocolate Cake ganache, raspberry, copper dust \$9

Stumptown Coffee French press pot - for here or for the road \$5

Mighty Leaf Tea choice of organic earl grey, green tea tropical (light caffeine), or chamomile citrus (no caffeine), \$4

BEER

For today's up to the moment beer list visit noshandgrog.com/grogdrink or scan the code



WHITE WINE

Raptor Ridge, Pinot Gris '18

(Willamette Valley, OR) btl \$50 / 5oz \$12.50 / 7oz gl \$17

Villa Viva, Cotes de Thau Rose '19

(Languedoc, FR) btl \$30 / 5 oz gl \$7.50 / 7oz gl \$10.25

Les Athletes du Vin, Touraine Sauvignon Blanc '19

(Loire, France) btl \$42 / 5oz gl \$10.50 / 7oz gl \$14.50

Mironia, Verdejo '16

(Rueda, Spain) btl \$52 / 5oz gl \$13 / 7oz gl \$18

Rotation, Chardonnay '19

(Lodi, CA) btl \$32 / 5 oz gl \$8 / 7oz gl \$11.25

Casa Canevel, Prosecco

(Italy) btl \$43 / 5oz gl \$10.75

Nicolas Feuillatte, Champagne Brut Reserve

(Chouilly, France) 350ml btl \$56

Evolucio, Late Harvest '12

(Hungary) 350ml btl \$20

RED WINE

Red Phoenix, Red Blend '18

(Napa, CA) btl \$28 / 5oz gl \$7 / 7oz gl \$9.75

Ballard Lane, Pinot Noir '18

(Central Coast, CA) btl \$40 / 5oz gl \$10 / 7oz gl \$13.75

Pedroncelli, Mother Clone Zinfandel '19

(Sonoma, CA) btl \$48 / 5oz gl \$12 / 7oz gl \$16.50

Château Saint Nabor, Côtes du Rhône '17

(Côtes du Rhône, France) btl \$52 / 5oz gl \$13 / 7oz gl \$18

Ground Effect, Cabernet '18

(Santa Barbara, CA) btl \$56 / 5oz gl \$14 / 7oz gl \$19.50

BAR

Vodka

Kettle One
Grey Goose
Tito's
Deep Eddy

Tequila

Clase Azul, Reposado
Padre Azul, Reposado
Grand Mayan, Reposado
Grand Mayan, Ultra Aged
Casamigos, Blanco
Casamigos, Reposado
Casamigos, Anejo
Casamigos, Azul
Rosaluna, Mezcal
Ocho, Los Nopales Plata
Ocho, El Bajío Reposado
Espolon Blanco
Exótico Blanco

Gin

Gray Whale
Hendrick's
Brockmans
Bombay Sapphire
Dry Line Rose
Gin Lane 1751

Rum

Barbados, Plantation
Diplomatico, Reserva
Twenty Boat, Amber
Bacardi, Superior
Bacardi, Black
Bacardi, Anejo
Rum Chata

Bourbon

Rabbit Hole, Dareringer
Rabbit Hole, Cavehill
Clyde May's
Angle's Envy
Blanton's
Fistful of Bourbon
Bulleit

Single Malt Scotch

Oban, 14yr
Bunnahabhain 12yr
Ardbeg, 10yr
Macallan, 12yr
Glenlivet, 12yr
Johnnie Walker, Black 12yr
Dewer's, White Label

Rye

Rabbit Hole, Boxergrail
Hudson, Do The Rye Thing
Bulleit
Michter's

Irish Whiskey

West Cork, Single Malt
Jameson
Bushmills, Black Bush

Cognac

Pierre Ferrand, Amber
Remy Martin VSOP
Meukow VS
Bauchant

OLD FASHIONED

Original Old Fashioned Bulleit Bourbon, bit of simple, orange and angostura bitters \$15

High Fashion(ed) Rabbit Hole Dareringer Sherry Casks Finished Bourbon, honey, orange and barrel aged biters, \$20

The Gentlemen Bulleit Rye, honey, chai, cherry biters \$16

Rum Old Fashioned Twenty Boat Rum, cinnamon, black walnut and barrel aged biters \$15

Smokey & The Old Fashioned Rosaluna Mezcal, orange flower water, pamplemousse, lemon and Peychaud's biters, \$15

SIGNATURE

Tommy Margarita Exotico blanco tequila, lime, agave \$12 (or "spicy" with Thai chilies \$13)

Hot Grog chamomile citrus tea, LoFi Amaro, DHOS Bittersweet, candied ginger \$16

Cin-Sour Twenty Boat Amber Rum, egg white, lemon, cinnamon, mint and black walnut biters \$16*

Toronto Bulleit Bourbon, Fernet-Branca, ginger simple, black walnut biters \$14

Fool's Gold Fistful of Bourbon, ginger, honey, lemon, Amaro \$14

Treat Yourself Rye Hudson Rye, Foro Amaro, Kübler Absinthe, bar biters, orange flower water \$15

Bee's Knees Gin Lane 1751, local honey, Cointreau, fresh squeezed lemon, lavender biters \$13

"Star" Martini (okay, real name is the "porn star martini" but we wont make you say that in mixed company) Absolut vanilla, passionfruit, lime, prosecco \$14

Sippin the Night Away Ketel Botanical, cucumber, mint, hibiscus, coconut, lemon \$14

Espresso Martini Tito's Vodka, Mr Black cold brew coffee liqueur (dark, creamy or pumpkin) \$15