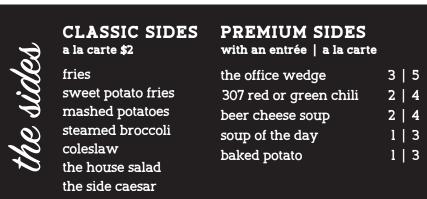
the appetizers

THE SESAME CRUSTED AHI TUNA GF 60z ahi fillet served over arugula, with avocado, balsamic vinaigrette, and citrus aioli	12
THE SPINACH ARTICHOKE DIP creamy blend of spinach, cheese, and artichoke hearts, served with tortilla chips and fresh veggies	9
THE TATER SKINS thick, crispy potato skins loaded with cheddar cheese, pecan smoked bacon, and chives, served with sour cream and salsa	7
THE OFFICE WINGS one pound jumbo wings tossed in your choice of sauce - buffalo, BBQ, teriyaki OR choice of dry rub: caribbean jerk, lemon pepper served with carrots, celery, and blue cheese or ranch dressing half order \$6	12
THE BEER CHEESE NACHOS stacked high with fresh chips, beer cheese queso, pico de gallo, jalapeños, black beans, salsa, and sour cream add guacamole \$2 add pulled pork \$3 chicken \$3	9
THE CHEESE CURDS deep fried cheese curds, served with ranch or marinara	7
THE MAC & CHEESE BITES fried macaroni and cheese triangles, served with ranch	7
THE FRIED PICKLES crispy, breaded and fried pickles, served with jalapeño ranch	7
THE CHIPS AND SALSA fresh chips and homemade house salsa add guacamole \$2 chip refills \$1	5
THE HUMMUS made traditionally with garbanzo beans, tahini, garlic, olive oil, and lemon juice, served with chips and vegetables	9





LOCALLY OWNED & OPERATED

THEOFFICEWY.COM

the burgers

served with lettuce, tomato, onion, & choice of one classic side 100% Black Angus beef - always fresh, never frozen all burgers cooked to medium-well unless specified

sub grilled chicken breast or veggie burger sub GF bun \$1.50

THE OFFICE BURGER a classic hamburger	9
THE BROWN AND GOLD cheddar, bacon, mushrooms, BBQ sauce	11
THE BLUE COLLAR blue cheese, whiskey caramelized mushrooms and onions	11
THE CHIEF pepper jack, roasted green chiles, jalapeño ranch	11
THE SWISS BANK classic mushroom and swiss	11
THE BROWN-NOSER candied bacon, cheddar, caramelized banana jam, peanut butter	12
THE 307 CHILI BURGER open face, smothered in choice of the 307 red or green chili, cheddar, corn chips	12
THE 9-5 PATTY MELT	12

classic patty melt with swiss, whiskey caramelized onions, on

marble rye, served with 1000 island

the cauliflower crust pizza

10" pizzas on cauliflower crust (GF)

THE PEPPERONI signature sauce, mozzarella, pepperoni	11
THE POPEYE signature sauce, mozzarella, pepperoni, roasted garlic, spinach, topped with feta	13
THE GUMP thai peanut sauce, mozzarella, diced chicken, sweet peas, shredded carrots	13
THE SICILIAN signature sauce, mozzarella, spicy Italian sausage, ham, pepperoni, red onions, mixed peppers, topped with fresh basil and diced tomatoes	14
THE CHICKEN BIANCA spinach and artichoke sauce, mozzarella, grilled chicken breast, crumbled bacon, mushrooms, onions	13
THE DANCING ZORBA creamy greek dressing, mozzarella, spinach, artichokes, roasted yellow tomatoes, black olives, feta, topped with fresh cucumbers	13
THE TROPICAL CHICKEN mike's hot honey sauce, mozzarella, buffalo chicken, pineapple	13
THE GUNSMOKE BBQ sauce, mozzarella, pulled pork, pico de gallo	13
BUILD YOUR OWN PIZZA includes 10" cauliflower crust, choice of sauce, and mozzarella	10
choose your sauce: add additional toppings \$1 each:	

choose your sauce:	add additional top	ppings \$1 each:
signature thai peanut spinach & artichoke creamy greek mike's hot honey BBQ	cheese extra mozzarella five cheese blend feta protein	toppings mushrooms spinach diced tomatoes roasted yellow tomatoes artichokes
canliforer crust is gluten-free!	pepperoni Italian sausage diced chicken bacon ham	red onion fresh jalapeño black olives shredded carrots sweet peas pineapple

the salads

ask for crispy suffalo chicken!

add steak \$5 | ahi tuna \$5 | grilled or fried shrimp \$4 | grilled chicken \$3

dressing: blue cheese, ranch, jalapeño ranch, 1000 island, balsamic vinaigrette, caesar, lite italian, fat free honey mustard, raspberry vinaigrette

caesar, lite italian, fat free honey mustard, raspberry vinaigrette	
THE LUMBERG (GF) mixed greens, feta, candied almonds, dried cranberries, mandarin oranges, balsamic vinaigrette	12
THE GREEK (GF) mixed greens, feta, roasted yellow tomatoes, artichoke hearts, kalamata olives, red onion, cucumber, greek dressing	12
THE CHEF SALAD (GF) classic chef salad with diced tomatoes, cheddar cheese blend, turkey, ham, bacon, hard boiled egg, choice of dressing	12
THE SOUTHWEST SALAD (GF) 4oz grilled chicken breast, cheese blend, black beans, corn, pico de gallo, topped with tortilla strips and jalapeño ranch	12
THE CLASSIC CAESAR fresh cut romaine, tossed in house made caesar, topped with shaved parmesan and croutons	9
THE SCHMOOZER (GF) fresh spinach, strawberries, candied walnuts, feta, almonds, raspberry vinaigrette	10
THE OFFICE WEDGE GF	5

THE OFFICE WEDGE &	J
bacon, blue cheese crumbles, candied walnuts diced tomato, blue	
cheese dressing	
THE HOUSE SALAD	3
	•

house lettuce blei	nd, tomatoes, cucumbers, croutons	
THE SIDE CA	AESAR	3
fresh cut romaine	e, tossed in house made caesar, topped with	
shaved parmesa	n and croutons	

the soups	cup	bow
THE SOUP OF THE DAY	3	4
THE BEER CHEESE SOUP	4	5
THE 307 RED OR GREEN CHILI	5	6

 \checkmark : vegan \bigcirc : gluten free

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

the sandwiches & wraps

served with your choice of one classic side add cheese \$1 cheddar, swiss, pepper jack, havarti

add cheese \$1 cheddar, swiss, pepper jack, havarti	
THE OFFICE SNITCH roasted turkey, havarti, granny smith apple slices, lettuce, tomato, and citrus aioli, on toasted sourdough	12
THE GROWN UP GRILLED CHEESE swiss, cheddar, bacon, and italian roasted tomato, on sourdough	8
THE HARVEST a candied bacon BLT with fresh apples, tomatoes, and citrus aioli, on fresh sourdough	10
THE FRENCH DIP shaved ribeye on a toasted hoagie, with a side of au jus	12
THE BRUTE shaved ribeye, mushrooms, peppers, and swiss, on a toasted hoagie bun with a side of au jus	14
THE NO BRAINER 8oz grilled steak, lettuce, and tomato, on a toasted hoagie with a side of horseradish aioli	13
THE REUBEN corned beef, swiss, sauerkraut, and 1000 island dressing, on toasted marble rye	11
THE AQUARIUM beer battered wild cod, lettuce, and tomato, on a brioche bun with a side of tarter sauce	10
THE CHUBS pulled pork, BBQ, and coleslaw, on a brioche bun	10
THE GRINGO grilled chicken breast, bacon, pepper jack, pico de gallo, guacamole, on a brioche bun	12
THE BAJA CHICKEN SANDWICH grilled chicken breast tossed in buffalo sauce, swiss, and grilled pineapple, on a brioche bun	12
THE CHIPOTLE CHICKEN WRAP chipotle grilled chicken breast, chopped lettuce, cheese blend, black beans, and corn, served with ranch	11

12

THE SIESTA STREET TACOS

topped with hot honey, on corn tortillas

two pulled pork tacos with lettuce, pico de gallo, cheese blend,

the entrées

top your steak with mushrooms & onions!

add mushrooms & onions \$2 | grilled or fried shrimp \$4 THE HAND-CUT STRIP STEAK GF 20 14oz choice strip loin THE PETITE FILET (GF) 22 8oz tender cut filet THE HAND-CUT RIBEYE GF 28 14oz Black Angus cut, perfectly marbled for peak flavor THE CATCH (GF) 16 a rotating grilled fish option, served over spinach THE BRUSCHETTA CHICKEN GF 16 grilled chicken breast, topped with fresh mozzarella and bruschetta mix of tomatoes, basil, garlic, shallots, and olive oil THE CHICKEN FLORENTINE GF 16 roasted chicken breasts on a bed of sautéed spinach and mushrooms, prepared with white wine cream sauce the pastas & platters THE RENAISSANCE PASTA 16 our classic chicken florentine, served over a linguini pasta, with a garlic breadstick THE TUSCAN PASTA 16 grilled shrimp, sun roasted tomatoes, spinach, and garlic, served over linguini pasta, with a garlic breadstick THE CHICKEN FRIED CHICKEN 14 hand-breaded, tenderized chicken breast, fried golden brown, served with mashed potatoes, smothered in country gravy THE SHRIMP & CHIPS 15 wild-caught shrimp, breaded and fried, served over a bed of fries, with a side of house specialty sauce THE OFFICE FISH & CHIPS 13 beer battered wild cod, fried golden brown and served with fries THE STRIPS & CHIPS 11

crispy chicken strips, served with fries