

Small Plates

Ⓢ Veggie	Poblano Deviled Eggs • street corn salsa, lemon pepper potato chip crunchies	9
Veggie	Spinach-Artichoke Dip • sautéed spinach, artichoke hearts, cotija, gruyere, lemon-pepper potato chips	10
	Buttermilk Fried Chicken Tendies • sweet baby rays, alabama white sauce, red cabbage slaw, pickles	14
Ⓢ Veggie	Herb Roasted Beets • frommage blanc, candied walnuts, arugula, burnt honey vinaigrette	15
Ⓢ Veggie	Iceberg Wedge • bacon, blue crumbles, hb egg, tomatoes, cucumbers, calabrian chili ranch	15
Veggie	Red's Caesar Salad • chopped romaine, cotija, gruyere, frommage blanc, melting pot croutons, house made caesar dressing (add grilled or crispy chicken +5)	10/15
	Salt & Pepper Calamari • mayme's tartar, cocktail sauce, lemon	16
	Firecracker Shrimp • tempura fried shrimp, honeyed sriracha aioli, shrettuce, walnuts, green onion	17
	Zombie Fries: ODB Edition • roasted pork, melty shredded cheddar, sweet baby ray's, white bbq sauce, green onion, crispy fries (make it the "meat sweats edition" +\$7)	18
	Say Cheese! • our eclectic grazing board of artisan cheeses, house made pork rillettes, yummy bread and other NorCal treats, pickles and condiments	20

Burgers/Sandos

Veggie	Red's Grilled Cheese (AKA Feeding My Feelings) • cave aged gruyere, cotija, frommage blanc, grilled sourdough (add bacon +\$3.5. add corned beef or crispy chicken +\$5)	17
VEGAN	Portobello Mushroom Banh Mi • soy-ginger griddled portobello mushrooms, quickled veggies, cilantro, spicy vegan "aioli", crusty baguette (add crispy chicken, +\$5)	18
	Heritage Pulled Pork Sando • sweet baby ray's, alabama white sauce, pickles, house slaw, artisan bun (add cheese & bacon +\$4)	18
	Corned Beef Sando • gruyere, cleveland sauerkraut, mendo mustard, grilled marble rye	18
	Basic A\$\$ Burger • sharp cheddar with shrettuce, tomato, onion, and pickles on the side, artisan bun (make it the "meat sweats edition" +\$7)	18
	End of the World Burger: WW3 Edition • mustard grilled angus beef, 3 cheese coalition ('merican, sharp cheddar & gruyere), bacon, crispy fried onions, J-1 sauce, artisan bun	20
	served with choice of fries, soup or red cabbage slaw. Add bacon or avocado +\$3.5. Gluten free bun +\$3. Make onion rings, truffle fries or a mini caesar your side +\$3	

Bigger Plates

	No. 44 Forever Fish & Chips • beer battered sustainable fish, crispy fries, red cabbage slaw	20
Ⓢ	Ahi Poke Bowl • ahi tuna, avocado, shredded veggies, sweet soy glaze, jasmine rice, honey glazed walnuts, fresh lime	21
Ⓢ	"Maine Style" Clam Chowder • steamed manilla clams, heritage bacon, carrots, celery, potatoes, fresh cream, garlic bread	21
	Crack and Cheese: "Dealing in the Suburbs" Edition • roasted chicken, bacon, cheesy gruyere, cotija and frommage blanc cream sauce, orrechiette, lemon pepper potato chip crunchies, garlic bread	26
	Poblano & Cheddar Stuffed Angus Meatloaf • cheddar skirt, bbq-red wine glaze, yukon mashers, herb roasted carrots	27
	Aunt Den's French Chicken • parmesan fried chicken, lemon-caper butter, yukon mashers, herb roasted carrots	27
	14 oz. NY Steak Frites • chipotle-bourbon butter, street corn salsa, J-1 steak sauce, crispy fries	35
	Catch of the Day (Sometimes) • our always fresh fish, unless we've sold out or there wasn't anything good available or it's Monday and deliveries are running late. Please ask for today's preparation	MKT

Sides

~ Fries \$7 ~ O-Rings \$10 ~ Garlic Bread (4) \$8 ~ Mashed Potatoes \$6 ~ Herb Roasted Carrots \$6 ~



Little Flyers Menu (12 and Under Only - No Exceptions)

Creamy Mac & Cheese • with fries	10
Grilled Cheese • cheddar on sourdough with fries	10
Lil' Red Burger • angus beef, cheddar, fries	12
Chicken Tendies • with fries	12

Get Your Happy On! (served daily 4:30pm-5:30pm)

Draft Beers • changes quickly, often without notice	4
Red or White Wine of the Day • usually good stuff rotating off the list	5
Cuba Libre • spiced rum, fresh lime, coke	5
House Bourbon on the Rocks • Henry Mckenna 3 year	5
Strawberry Gin & Tonic • brokers gin, strawberry puree, tonic	6
Dirty Shirley Pint • cutwater vodka, grenadine, cherries	6
Hibiscus Paloma • dulce tequila, grapefruit juice, hibiscus syrup, lime, salty rim	6

We do our best to deliver fresh, local California style comfort food. We try to buy from our friends whenever and however we can. We make everything we can in house. The things we don't make, we try to source as locally and sustainably as possible. We feel small businesses make our country great , and we hope you do too. Thank you for choosing us. - Jer & Nicole