









Small Plates



 Housemade Buttermilk Biscuits • soft butter, Mom's pepper jelly	7
 Serrano Deviled Eggs • potato chip crunchies	8
Salt & Pepper Calamari • Mayme's tartar, cocktail sauce	12
 Chimmichuri Rubbed Chicken Wings • avocado salsa verde, house ranch	13
Korean Pork Belly Sliders • gochujang glaze, poppy seed slaw, really good pickles	13
Firecracker Shrimp • fried shrimp, honeyed sriracha aioli, shrettuce, walnuts, green onion	14
Zombie Tots: “mRNA” Edition • cajun dusted tots, braised heritage pork, cheddar, Sweet Baby Ray's, Dev's secret sauce, cherry peppers ("crack" them out for \$5.00 more)	16

Soup/Salad

 Cream of Tomato Soup • fresh herbs, truffle oil, garlic bread	5/9
 “Not a Risk Taker” • greens, cheddar, carrots, cabbage, tomato, cucumber, croutons, choice of dressing	6/10
Little Gem Caesar “Siciliano” • mediterranean olives, HB egg, parmesan, sicilian caesar dressing, croutons	14
 "Atomic Flat Earther" Wedge Salad • heritage bacon, blue crumbles, hb egg, tomatoes, cucumbers, calabrian chili ranch, "everything bagel" sprinkle	14
Asian Chicken Salad • grilled chicken, cabbage, carrots, cilantro, green onion, mandarins, crispy fried wontons, soy-ginger dressing, garlic bread	16


Add crispy or grilled chicken for \$3.50. Add avocado for \$3.50. Add poached shrimp \$7

Burgers & Sandos

 Red's Grilled Cheese (AKA Feeding My Feelings) • cave aged gruyere, cotija, frommage blanc, “everything bagel” toasted pullman bread, tomato soup	15
Firecracker Chicken Sando • house fried chicken, honey-sriracha mayo, glazed walnuts, shrettuce, artisan bun	16
Corned Beef Reuben • corned beef, gruyere, Cleveland sauerkraut, fancy mustard, toasted marble rye	16.5
 Cobb Burger • housemade VEGGIE patty, cheddar, avocado, aioli, shrettuce, tomato, onion	16.5
Basic A\$\$ Burger • with aged cheddar and shrettuce, tomato, onion, and pickles on the side	16.5
Old School Patty Melt • "dirty" grilled onion, gruyere, butter toasted marble rye	16.5
End of the World Burger • triple cheese (cheddar, american, gorg), heritage bacon, onion rings, pickles, Dev's secret sauce	18

served with choice of fries, side salad or poppy seed slaw. Make your Burger a double for \$5.00 more. Add bacon, or avocado for \$3.50. Gluten free bun \$3.00. Make O'rings, cajun tots or truffle-parmesan fries your side for \$3.00 more

Bigger Plates

Catch of the Day • our always fresh fish. please ask for today's preparation	A.Q.
Chalkboard Pasta • ask us what we've made today	A.Q.
No. 44 Forever Fish & Chips • beer battered sustainable fish, crispy fries, poppy seed slaw, Mayme's tartar	17
Wild Mushroom Meatloaf • wild mushroom infused angus beef, marsala brown gravy, yukon mashers, sautéed veggies	20
Crack & Cheese • ground beef, heritage bacon, penne, cheddar cream sauce, crushed potato chip top, garlic bread	20
Aunt Den's French Chicken • pan fried chicken breast, lemon-caper butter, yukon mashers, sautéed veggies	24
Housemade Ricotta Gnocchi • butternut squash, fresh herbs, parmesan cream sauce, garlic bread	24
Braised Short Rib & Heritage Pork Fettuccine • slow roasted tomato sauce, parmesan, fresh herbs, garlic bread	24
Rustic Seafood Stew • whitefish, shrimp, clams, mussels, calamari, fresh herbs, calabrian tomato broth, garlic bread	25
 Dad's “Once a Week” Pan Roasted Sirloin • 12 oz. CAB sirloin, gorgonzola butter, yukon mashers, sautéed veggies	34

Sides

~ Fries \$6 ~ Truffle-Parmesan Fries \$9 ~ O-Rings \$9 ~ Garlic Bread (4) \$7 ~ Mashers \$5 ~ Veggies \$5 ~



Little Flyers \$9.50 (ages 12 and under)

Creamy Mac & Cheese • pasta, cheese, and happiness with a side of fries

Chicken Nuggies • Fries

Grilled Cheese • american & cheddar, fries

Lil' Red Sliders • angus beef, cheddar, fries

Lampson Field Signature Cocktails

The Mile High Club • Dolce Vida tequila, Malibu, strawberry puree, house sweet & sour, mango dusted rim 11

Passing Through Customs • Dolce Vida pineapple-jalapeno tequila, ginger beer, lime 11

The Window Seat • Blue Chair Bay spiced rum, malibu, pineapple, blue curacao, lime 11

Red's Old Fashioned • Mckenna bourbon, fancy cherries, muddled orange, bitters, sugar 11

Stumbling Down The Jetway • Crown Royal, peach schnapps, Red bull 11

I'll Be Your Co-Pilot • Cutwater vodka, hibiscus syrup, lemonade 11

The In-Flight Movie • Aviation Gin, blueberry puree, simple syrup, soda 11

The "Final, Final" Boarding Call
• a shot of 1942 (available every night from 8:55 'til close) •
25

Weekday Fun! (M-F 11-close)

Monday • The Undeniable "Looch" Chicken Sando

Tuesday • Zombie Bowl: Only on Tuesday Edition

Wednesday • "Not" In-N-Out Burgers & Animal Style Fries

Thursday • Pot Roast French Dip

Friday • Maine Style Clam Chowder

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