



**APPETIZERS TO SHARE**

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TEMPURA SHRIMP spicy aioli	16
BURRATA pecan pesto, marinated cherry tomatoes, toasted pecans and toast	21
ZUCCHINI FRIES lightly fried, parmesan, fresh herbs, white truffle aioli	12
GUACAMOLE AND CHIPS <sup>GF</sup>	13

**SOUPS**

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TOMATO BASIL SOUP <sup>GF</sup>	9
POZOLE <sup>GF</sup> tomatillo, chicken, red cabbage, cilantro, lime	13

**ARTISANAL SANDWICHES**

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SWISS AND MUSHROOM BURGER * brioche bun, house chips or fries, add bacon +2.00	17
MH BURGER * American or cheddar or pepperjack, brioche bun, lettuce, tomato, onion, house chips or fries	16
TRUFFLE GRILLED CHEESE fontina, gruyere, artisan sourdough, tomato soup	16
BUFFALO CHICKEN SANDWICH panko, buffalo sauce, pepperjack, blue cheese dress- ing, house made chips or fries	17
BBQ PULLED PORK SANDWICH grilled pineapple, side of black beans, house chips or fries	17
LAMB BURGER raita, feta cheese, rosemary fries	19

**GREENS & ORGANICS**

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BIBB SALAD <sup>GF</sup> cambozola, poached pears and apricots, marcona almonds, brown butter vinaigrette	15
WEDGE SALAD <sup>GF</sup> iceberg lettuce, tomatoes, bacon, blue cheese dress- ing	15
KALE, SPINACH AND FARRO grilled pineapple, dates, roasted cherry tomatoes, shallots, croutons, pecorino, honey mustard vinaig- rette	15
BRUSSELS SPROUTS <sup>GF</sup> smoked bacon, chives, sunny egg	13

**ENTREES AND BOWLS**

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THAI PROTEIN BOWL <sup>GF</sup> charred broccoli, red cabbage, carrots, scallions, arugula, honey cashews, forbidden rice, snap peas, tiger shrimp, sweet chili vinaigrette	19
BLACKENED CHICKEN BOWL <sup>GF</sup> blackened chicken thigh, brown rice, pickled onions, black beans, avocado, honey chipotle dressing	16
SHRIMP TACOS <sup>GF</sup> red cabbage, avocado crema, pickled onions, cotija	18
AVOCADO TOAST WITH CRAB SALAD grilled seeded whole grain bread, lemon vinaigrette, petite salad	23

**DESSERT**

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APPLE CROSTATA apples, flaky crust, caramel, vanilla ice cream	8
MH BROWNIE ala mode +3.00	6
PEANUT BUTTER PIE chocolate ganache	8
HOMER'S ICE CREAM pumpkin or vanilla	6

<sup>GF</sup>= Gluten Free | \*Consuming raw or undercooked meats,  
poultry, seafood, shellfish or eggs may increase your risk of  
foodborne illness.

**CRAFT COCKTAILS ALL \$13**

**BOURBON CIDER**

Old Forester bourbon, house infused apple cider served hot

**AN APPLE PAIRING**

Rhine Hall pear brandy, apple cider brandy, fresh lemon juice, pear juice

**WESTERN AVENUE**

Tito's vodka, pomegranate liqueur, lime, honey, ginger beer

**BOURBON APRICOT**

Old Forester bourbon, sugar, apricot jam, lime juice

**FIRE STATION**

spiced rum, Licor 43, orange juice, lemon juice

**TEQUILA ROSE**

tequila, lime juice, creme de pamplemousse, elderflower, sparkling rose

**SIDECAR**

cognac, orange liqueur, lemon, sugar rim

**CHILLY WEATHER WARM UPS**

**HOT CIDER**

steeped with orange, apple, and cinnamon

6

**HOT CHOCOLATE**

Ghirardelli chocolate, whipped cream

6

**ESPRESSO BEVERAGE**

cappucino, latte or americano

3.75

*spike any of these +7.00 and up*

**WINE BAR**

**SPARKLING**

- Masottina | Brut Prosecco, Italy, NV, 2017 10
- Rivarose | Sparkling Rose, Rhône, France, Cote du Provence, France, NV 11
- Vatichon et Clerc | Blanc de Blanc, Savoie, France 12

**WHITE WINE**

- Joel Gott | Sauvignon Blanc, Napa Valley, Ca., 2017 11
- Nautilus | Sauvignon Blanc, Marlborough, New Zealand, 2017 12
- Château de Sancerre | Sauvignon Blanc, Loire, France, 2016 18
- Terlato | Pinot Grigio, Colli Orientali del Friuli, Italy, 2018 16
- Talmard | Macon-Chardonnay, France, 2017 13
- Miner | Chardonnay, Napa Valley, Ca., 2017 18
- Dr. Loosen | Riesling, Mosel Valley, Germany, 2015 11
- Brassfield | Pinot Gris, High Valley Appellation, CA, 2017 11

**ROSE**

- Chapoutier Belleruche | Grenache, Syrah, Côtes De Rhone, France, 2018 13
- Figuiere | Loire Valley, France, 2018 12

**CLASSICS ALL \$13**

**OLD FASHIONED**

bourbon, demerara syrup, orange and angostura bitters, orange peel, Luxardo cherry

**MANHATTAN**

rye whiskey, amaro Silano, orange bitters, Luxardo cherry

**NEGRONI**

gin, sweet vermouth, Campari

**BOULEVARDIER**

bourbon, sweet vermouth, Campari, orange peel

**PALOMA**

blanco tequila, agave, fresh grapefruit and lime juice, tajin rim

**MH MARGARITA**

blanco tequila, fresh lime juice, agave, orange curacao, tajin rim  
\*spicy available

**DRAFT BEER ALL \$6**

KINGS AND CONVICTS HOUGOUMONT	TIGHTHEAD SCARLET FIRE RED
BELL'S OBERON WHEAT ALE	GOOSE ISLAND IPA
STELLA ARTOIS BELGIAN LAGER	

**BOTTLED BEER**

MODELO ESPECIAL	HEINEKEN
MODELO NEGRA	MILLER LITE /5
VICTORIA LAGER	AMSTEL LITE
STELLA ARTOIS	HEINEKEN (NON ALCOHOLIC) /5
SAM ADAMS BOSTON LAGER	

**RED WINE**

- Juggernaut | Pinot Noir, Russian River Valley, Ca., 2018 12
- SLH HAHN | Pinot Noir, Santa Lucia Highlands, Ca, 2018 14
- Marcello Reserve | Malbec, Mendoza, Argentina, 2014 13
- Clos de Napa | Oakville Cabernet, Napa Valley, CA, 2017 15
- Paris Valley | Cabernet Sauvignon, Sonoma Valley, Ca., 2016 12
- Obsidian Ridge | Cabernet, Napa Valley, Ca., 2016 18
- The Prisoner | Zinfandel, Cabernet, Petite Syrah, Syrah, Charbono, Napa Valley, Ca., 2016 19
- Rutherford Hill | Merlot, Cabernet Sauvignon, Cabernet Franc, Napa Valley, Ca., 2017 15
- Homefire | Zinfandel, Dry Creek Valley, Ca., 2016 12
- Yalumba Barossa | Shiraz, Barossa Valley, Australia., 2017 11