

# NOTCH 8

## LUNCH FEATURE

1/2 SANDWICH, SALAD & SOUP 15

Daily Rotations, Made from Scratch  
Ask your server for today's feature!

## SNACKS

**SESAME SZECHUAN PORK DUMPLINGS** 16

Cilantro, Gyoza Sauce, Yum Yum

**AHI POKE WONTON "NACHOS" ♦** 17

Miso Ginger Glaze, Black Garlic Sauce, Toasted Sesame Aioli

**SMOKED & SLATHERED WINGS** 19

1 lb. of our Brined, Smoked Drumsticks & Flats Crispy & Fried. Naked, Traditional Hot Sauce or Dry Rub Wings served with Celery and Bleu Cheese or Ranch

Dry Rub choices:

**Hickory Peach Porter, Cherry Chipotle, or Mesquite Peppercorn**

**BATTERED ONION PETALS** 9

Crispity-Crunchity with House Made Seasoned Sour Cream +3

**HOUSE MADE 6 CHEESE QUESO** 12

Tri Colored Fried Tortilla Chips  
**Make it Loaded with Seasoned Beef, Cotija, Jalapeños, Cilantro, Seasoned Sour Cream, Scallions** +5

**THAI PORK LETTUCE WRAPS** 15

Perfectly Seasoned with Lime & Toasted Peanut Sauce

**HOT JALAPEÑO POPPER DIP** 17

Smoked Bacon, Cream Cheese, Cheddar, Jack & Mozzarella with Garlic Pretzel Crostini

**SHRIMP TEMPURA SKEWERS** 17

5 Jumbo Marinated Shrimp  
Sweet Lemon Grass Glaze & Chile Agave

## MELTS & BURGERS

*All Sandwiches Served with Kettle Chips Sub Notch Fries | 2 Add Seasoned Sour Cream | 3 Sub Wedge Salad, Cup of Soup, or Onion Petals | 3 Add Applewood Smoked Bacon | 3 Bring the Heat | 3 (Ghost Chili Jack Cheese, Jalapeños, Chili Aioli)*

**THE BURGER** 17 **SMOKED TURKEY MELT ♦** 17

6oz. Short Rib Ground Chuck Patty, Smokey Mayo, Sweet & Spicy Bacon Jam & Pepper Jack Cheese on a Brioche Bun

Cran Chipotle Aioli, Pepper Jack & Greens on Wild Rice Grain Bread

**FRENCH ONION BEEF BRISKET MELT** 19 **TRUFFLED MUSHROOM FLATBREAD MELT** 17

Toasted Focaccia with House Slow Smoked Brisket, Caramelized Onion, Gruyere, and Smokey Jus

Caramelized Onion, Roasted Garlic, Chèvre, Spinach & Parmesan

**TEXAS PATTY MELT** 17 **"CUBANO" MELT** 18

Short Rib Grounded Chuck Patty with Caramelized Onion, Smoked Gouda & Jack, BBQ Aioli, Sweet Pickles, & Crispy Thin Onions

Sweet & Spicy Mustard, Pit Ham, Swiss, Pickles & Pulled Pork on Ciabatta

**BLACKENED CHICKEN CLUB WRAP** 16 **BORING BURGER** 15

Bacon Mayo, Seasonal Tomato, Red Onion & Spinach on a Tomato Tortilla

Lettuce, Tomato, Onion & Cheddar

## SOUP & SALAD

*Add Garlic Ciabatta Toast | 1.50 Grilled Chicken Breast | 7 Sesame Seared Ahi Tuna | 14*

**HOUSE WEDGE SALAD** 10 **STRAWBERRY, BRIE & ARUGULA** 17

Crisp Iceberg, Smokey Ranch, Tomato, Cucumber & Onion

Brines Fine Local Honey Lavender Dressing, Toasted Pistaccio, & Chèvre

**APPLEWOOD SMOKED CHICKEN CRAN SALAD** 16

Local Hydroponic Romaine, Bleu Cheese, In-House Smoked Pulled Chicken, Toasted Walnut Dressing

**CHEF JON'S FAMOUS LOBSTER BISQUE ♦**

Classic Rich & Creamy Presentation with a velvety, smooth texture and a coat of cognac with a robust lobster flavor  
Cup | 8 | Bowl | 10 |  
**Quart for the Road | 30 |**

**YESTERDAY'S SOUP**

From Scratch, Chef Inspired  
Cup | 7 | Bowl | 9 |

## BOWLS

*Add Garlic Ciabatta Toast | 1.50*

**ASIAN RICE BOWL ♦** **BOMBAY CHICKEN CURRY ♦** 22

Miso Ginger Rice, Edamame & Cilantro, Napa Cabbage, Sweet Soy, Spicy Mayo & Crisp Fried Wonton

Chef Made from Scratch, Basmati, Raita, Mango Chutney & Naan

**Garlic Seared Shrimp | 25**  
**Sesame Chicken | 19**  
**Ahi Poke | 22**  
**General Tso Meatballs | 19**  
**Mongolian Glazed Beef | 24**

**VEGGIE CHICKPEA CURRY** 21

Fresh Cilantro, Lime Basmati with Coconut Milk & Curated Spices, Naan, & Mango Chutney

♦ = Fan Favorite

Gluten Free Bread, Buns & Noodles Available +2

Hours: Sun, Tues-Thurs 11am-9pm Fri & Sat 11am-10pm Closed Mon

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions  
An automatic gratuity of 18% will be added to tables of 8 or more. Tables of 8 or more must be on one check.