



**• SNACKS •**

soup of the moment	9
blistered shishito peppers	7
portabella fries	10
bacon wrapped dates	5/9
truffle pommes frites	7
almonds and olives	7
sweet potato fries	7

**• FIRST PLATES •**

<b>albacore tataki</b>	13
seared oregon albacore. sesame vin. winter citrus. avo. tempura crunchies. cilantro.	
<b>wood grilled organic zucchini</b>	10
goat cheese. piquillo peppers. marcona almonds. arugula. oregano red wine vin.	
<b>jidori chicken wings</b>	12
orange habenero glaze. cilantro. chipotle ranch.	
<b>steamed venus clams</b> (contains nuts)	13
white wine. herb butter. shallots. garlic. harrissa. garlic bread.	
<b>bacon wrapped corndog (2 or 4)</b>	7/13
cheese stuffed brat. wrapped in bacon. dipped in house batter. dijon mustard.	
<b>korean steak tacos (3)</b>	12
california kimchi. yuzu aioli. radish.	
<b>squash blossoms (3)</b>	12
tempura goat cheese. riccata. peppadew peepers. basil pesto.	
<b>vegan corn dogs (2)</b>	8
garden dog. vegan batter. dijon mustard.	

**• GREENS •**



<b>seared ahi asian salad</b> (contains nuts)	14
romaine. cabbage. citrus. cucumber. almonds. snap peas. red bell peppers. wontons. sesame hoisin vin.	
<b>spring pea salad</b> (contains nuts)	12
arugula. english peas. snap peas. proscuitto. marcona almonds. ewephoria cheese. pea vines. radish. grilled scallion vin.	
<b>chopped salad</b>	13
romaine. finocchiona salami. cherry tomatoes. cucumber. peppa dew peppers. parmesan. bread crumbs. red onions. olives. oregano red wine vin.	
<b>protein addition</b>	
chicken 5. shrimp 7. hanger steak 10. ahi 8. opah 9.	

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness. service charge of 20% will be applied to parties of 8 or more.



**the compass burger 13**

a proprietary blend of beef or turkey lettuce. tomato. caramelized onions. sriracha aioli. cheddar. brioche. fries.  
 add some for \$2 each  
 bacon. avocado. blue cheese crumbles. fried egg.

**• SANDWICHES •**

<b>lamburger</b>	13
harissa aioli. caramelized onions. sundried tomato. lettuce. feta. brioche. feta fries. sdt aoiili.	
<b>porchetta sandwich</b>	14
gruyere cheese. brocoli rabe. black garlic aioli. italian roll. housemade chips.	
<b>buffalo fried chicken sandwich</b>	12
blue cheesemousse. lettuce. tomato. red onion. brioche. fries	
<b>chicken sandwich</b>	11
sriracha aioli. lettuce. tomato. pickled red onions. roasted chilies. cheddar. ciabatta. fries.	
<b>bbq pork belly banh mi sandwich</b>	12
pickled veg (daikon. carrots. cucumber). jalapeno. cilantro. french roll. sweet potato fries.	
<b>braised short rib grilled cheese</b>	11
caramelized onions. horseradish aioli. cheddar. fries.	
<b>fish burrito</b>	13
grilled swordfish. cabbage. smoked chili buttermilk sauce. pico. avocado. cheddar cheese. tomatillo salsa.	
<b>reuben sandwich</b>	12
corned beef. sauerkraut. gruyere. russian dressing. marbled rye. fries	

**• HOT PLATES •**

<b>cast iron baked macaroni &amp; cheese</b>	11
add some:	
• pancetta	4
• broccolini	3
• braised beef short rib	6
• black truffle	3

**• HAPPY HOUR •**

4-6pm daily

alcohol

\$2 off craft beers (excluding speciality beers)  
 \$2 off craft beer flight trays  
 \$3 off well cocktails  
 \$2 off wines by the glass

eats

pork sliders	6
carnitas taco	3
truffle pommes frites	4
taquitos (2)	3
loaded potato skins	5
blistered shishito peppers	4
bacon wrapped corn dogs (2) (4)	4/7
brown butter popcorn	4

executive chef: adam stuart  
 sous chef: brad thomas