

## APPETIZERS & SHARERS

### Zucchini Fries \$12 (Vegan Option)

Panko breadcrumbs, lightly fried, topped with parmesan and chipotle mayo

### Buttermilk Fried Cauliflower \$14

Buttermilk marinated florets with blue cheese & buffalo dip

### Crispy Brussels Sprouts \$13 (Vegan)

Chili balsamic glaze and toasted almonds

### Deviled Eggs \$12

5 halves, topped with maple pork belly, micro greens and balsamic glaze

### Green Pea & Mint Hummus \$12 (Vegan)

Cherry tomatoes, fresh mint, curry oil and grilled pita bread

### Buffalo Chicken Wings \$14

Blue cheese ranch dip and celery batons

### 8oz Baby Back Ribs \$18

Sticky honey soy glaze, sesame seeds, green onions

### Nachos (Sharing Size) \$18

Tortilla chips, cheese, guacamole, lime crema, pico and chipotle

Choose: flank Steak or grilled Chicken

### Poutine \$14

French fries, braised short rib, mozzarella cheese & beef gravy

### Margarita Flatbread \$13

Marinara, Roma tomato, roasted garlic, basil and mozzarella

Add: pepperoni \$3 and/or chicken \$3

### Prosciutto Flatbread \$15

Fig jam, sliced Parma prosciutto, blue cheese and arugula

### Fried Pickles \$7

### Broccolini \$8 (Vegan)

Chili citrus dressing, crispy onions

### Blistered Shishito Peppers \$8 (Vegan)

with ponzu and fried quinoa

### Mac & Cheese \$11

with 805 Beer Cheddar & smoked Gouda

## SALADS

### Add Protein to any Salad:

Grilled Chicken \$8 | Flank Steak \$10 | **Vegan Chick'n \$10**

### Mixed Wild Mushroom Salad \$17 (Vegan Option)

Arugula, endive, oyster, cremini, & shitake mushrooms, caramelized pecans, golden raisins, goat's cheese & balsamic

(Sub Vegan Feta or Mozzarella)

### Baby Kale Salad \$15 (Vegan Option)

Quinoa, shaved apple, dried cranberries, toasted almonds, sherry dressing and pecorino cheese

(Sub Vegan Feta or Mozzarella)

### Greek Salad \$15 (Vegan Option)

Baby greens, kalamata olives, feta cheese, cucumber, red onion, cherry tomatoes and champagne dressing

(Sub Vegan Feta or Mozzarella)

### Beet Salad \$15 (Vegan)

Red & golden beetroot, toasted walnuts, orange segments, pomegranate seeds and citrus dressing

### Cobb Salad \$18

Baby greens, smoked bacon, blue cheese crumble, chopped hard boiled eggs, cherry tomatoes, avocado, chicken, ranch

## PASTAS & ENTREES

### Pappardelle Pasta \$24

with short-rib ragout and shaved dry ricotta

### Potato Gnocchi \$24

Angus beef Bolognese sauce and shaved parmesan

### Spring Pea & Mint Linguini \$24 (Vegan)

Peas, shallots, mint and lemon on linguini

### Baked Rigatoni \$24 (Vegan Option)

Wild mushrooms, sausage, tomatoes, peas and mozzarella

(Sub Vegan Sausage & Vegan Mozzarella)

### Short Rib \$36

Red wine braised boneless short-rib, garlic mashed potato, crispy onions

### Half Roasted Chicken \$28

Braised escarole and gigante beans, with chimichurri

20% GRATUITY WILL BE ADDED TO PARTIES OF SEVEN OR MORE GUESTS

Consuming raw or undercooked meats, poultry, seafood, eggs, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

PLEASE TELL YOUR SERVER IF YOU HAVE ANY ALLERGIES OR SPECIAL REQUIREMENTS

## BURGERS & SANDWICHES

Add Regular Fries, Sweet Potato Fries or Green Salad - \$3

### Bike Shed Burger \$18

8oz. Angus beef patty, on a brioche bun, lettuce, tomato and garlic aioli

Add: bacon, cheese or caramelized onion \$1.50 each

Add: avocado \$2.00

### Bone Marrow & Truffle Burger \$30

8oz. Angus beef, bone marrow, truffle, bacon, Guinness ketchup, smoked cheddar and arugula

### Bike Shed Vegan Burger \$23 (Vegan)

Beyond meat vegan patty, crispy fried mushrooms, truffle, lettuce, vegan cheddar, potato bun & vegan mayo

### Black & Blue Burger \$20

8oz. Angus beef, arugula, blue cheese, caramelized onion and garlic aioli

### South West Burger \$20

8oz. Angus beef patty, lettuce, tomato, pepper jack, crispy onion, bacon, jalapeño and BBQ sauce

### Grilled Turkey Burger \$18

Lettuce, tomato, avocado, mozzarella, garlic aioli in a brioche bun

### Grilled Steak Sandwich \$19

Flank steak, arugula, ciabatta, onion jam & horseradish mayo

### Pulled Pork Sandwich \$19

BBQ sauce, Shed-made coleslaw, fried pickles and fried egg

### Pulled Jackfruit Sandwich \$19 (Vegan)

Jackfruit in BBQ sauce in toasted potato bun, vegan apple coleslaw, crispy fried onions and fried pickle spear

### Grilled Vegetable Ciabatta Sandwich \$17 (Vegan)

Portobello mushroom, zucchini, eggplant, roasted red bell peppers, sun-dried tomato pesto and arugula

### Fried Chicken Sandwich \$19 (Vegan Option)

Buttermilk marinated chicken breast, Shed-made coleslaw, spicy chili oil in a brioche bun

Sub char-grilled chicken, or **Vegan Chick'n with potato bun**

## STEAKS

100% Grass-Fed Angus Beef, served A La Carte

### 8oz Hanger Steak \$27

A tender steak, prized by butchers worldwide

### 12oz Creekstone New York Strip \$36

The classic NY steak

### 24oz Ribeye Prime Steak \$69

Juicy, tender, flavorful. Chef's Favorite

### 32oz Creekstone Center-cut Porterhouse \$110

The King. You get a tenderloin and NY strip

## CHOOSE YOUR SAUCE

### Chimichurri

Bright herby and garlicky, with hint of acid and Calabrian chili

### Wasabi Cream

A modern twist on classic horseradish cream

### Umami Butter

Paprika, sea salt, Dijon, soy and roasted garlic

### Classic Au Poivre Sauce

Green peppercorns, black peppercorns with a hint of lemon

## ADD SIDES

### Broccoli \$8 (Vegan)

Chili citrus dressing and crispy onions

### Blistered Shishito Peppers \$8 (Vegan)

with ponzu and fried quinoa

### Mac & Cheese \$11

with 805 Beer Cheddar and smoked Gouda

### Crispy Brussels Sprouts \$13 (Vegan)

Chili balsamic glaze and almonds

### French Fries \$6 (Vegan)

### Sweet Potato Fries \$7 (Vegan)

### Parmesan Truffle Fries \$8

### Sauteed Spinach \$9 (Vegan)

### Roasted Potatoes \$9 (Vegan)

### Garlic Mash Potato \$9

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