

MESSHALL LUNCH

WINTER 19
PROPERTY OF MESSHALL KITCHEN

**BREAKFAST
SERVED
UNTIL 3PM**

EGGS YOUR WAY

hash brown
bacon
choice of toast

14

GRIDDLE CAKES

house-made
buttermilk
maple syrup

blueberries
& whipped cream
+3

13

BREAKFAST TACOS

scrambled eggs
bacon
cotija cheese
avocado
potato straws
mojo rojo

14

MORNING SANDO

english muffin
pork sausage
egg
white cheddar
smoky maple aioli
potato straws
hash brown

15

STARTERS

OYSTERS ON THE HALF SHELL MP
smoked cocktail sauce, horseradish, mignonette

WINGS CONFIT 13
buffalo sauce, celery, blue cheese

 **HOUSE FRIES** 8
house smoked ketchup

BRUSSELS SPROUTS 11
bacon, chive goat cheese, apple reduction

TUNA TARTARE 18
avocado, onion, seaweed salad, ponzu, taro chips

RATIONS

egg any style	3
pork sausage	6
bacon	4
hash brown	3
wolferman's english muffin	4

GREENS

OG COBB rotisserie chicken, bacon, avocado, egg, heirloom baby tomato, blue cheese crumbles, house ranch 17

KALE CAESAR parmigiano reggiano, brioche croutons 15

 **THE DERBY** assorted nuts & seeds, shaved fennel, apple, manchego, kale, arugula, whole grain mustard vinaigrette 17

 **ANCIENT GRAIN BOWL** mixed grains, kabocha squash, herbs, pomegranate, golden raisins, goat cheese, white balsamic vinaigrette 17

GRILLED SALMON endive, radicchio, kabocha squash, pepitas, arugula, cumin vinaigrette 18

reinforcements avocado 3 • grilled chicken 6 • grilled shrimp 8 • grilled salmon 11

SANDWICHES

PORK BELLY BLT tomato-onion jam, mashed avocado, bibb lettuce, sourdough 15

FRIED CHICKEN SANDO bacon, pickled red onion, fresno chile, arugula, sriracha blue cheese aioli, challah 17

 **VEGGIE "BEAST" BURGER** quinoa, mushroom, white cheddar, shallot, lettuce, herbed yogurt, challah 17

TURKEY BURGER sharp cheddar, vine tomato, bibb lettuce, b&b pickles, 1000 island, challah 17

THE MESS BURGER vermont cheddar, slow onions, b&b pickles, smoky sauce, challah 18

reinforcements avocado 3 • bacon 4 • fried egg 3

JUICE & COFFEE

ARMY GREEN kale, apple, cucumber, parsley, spinach, celery, ginger, lemon, mint 11

IMMUNITY BUILDER pear, grapefruit, turmeric root, yuzu 11

C-3 BOMBER OJ, pineapple, carrots, lemon 11

TROPIC THUNDER pineapple, carrot, pear, ginger, OJ, yuzu 11

KALE GRENADE kale, lemonade 11

BANANA SMOOTHIE almond milk 12

COLDBREW 5 • **ESPRESSO** 4

VANILLA OR MOCHA LATTE iced or hot 6

MESSHALL'S "SMOOTH OPERATOR" iced "affogato" style coffee capped with microfoam 7

(denotes vegetarian item)



MESSHALL STRIVES TO COMPOSE WELL ROUNDED AND SATISFYING DISHES THAT ARE NOT IN NEED OF ALTERATION. ALL SUBSTITUTIONS ARE POLITELY DECLINED.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS, WE OFFER PRODUCTS THAT MAY CONTAIN PEANUTS, TREE NUTS, SOY, MILK, EGGS AND WHEAT. PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES.

COCKTAILS

- JADE** *shaken*
gin, ancho reyes verde, arugula, thyme syrup, lime
15
- AMANDA** *shaken*
cilantro & serrano infused vodka, pineapple, lime
14
- SUNRISE** *shaken*
vodka, becherovka, merle le peche, honey, lemon
14
- BUTTER** *shaken*
scotch, singani 63, yuzu-honey marmalade, lemon, egg white
14
- SOL** *stirred*
mal bien mezcal, vago elote, cocchi americano, pamplemousse
geiger glogg, winter melon bitters
18
- MARIGOLD** *stirred*
chamomile infused vodka, gin, aperitivo aplomado
cocchi americano, meyer lemon bitters
15
- PENICILLIN** *shaken*
scotch, ginger, lemon, honey, laphroaig mist
14
- BLOOD ORANGE** *shaken*
lost spirits 61 rum, mal bien mezcal, malbec syrup, lemon
14
- MAHOGANY** *shaken*
mal bien mezcal, cio chiaro, pamplemousse, lime
15
- OLD FASHIONED** *stirred*
four roses, sugar, bitters, orange oil. small batch or single barrel
14/15
- REDWOOD** *stirred*
eagle rare 10yr bourbon, gin, douglas fir brandy
gran classico, rosemary, smoked salt
16
- STALLION** *stirred*
high west yippee-ki-yay rye, rittenhouse rye, dolin blanc
leopolds aperitivo, cio chiaro, black walnut bitters
18
- ROLL THE DICE**
bartender's choice. request a spirit
14

GRAPES

GL / BTL

SPARKLING

BLANC DE BLANCS Brut, Varichon & Clerc - FR 11 / 42

PROSECCO Caposaldo Prosecco - IT 13 / 50

SPARKLING ROSÉ Amelia Brut Rosé Crémant de Bordeaux - FR 13 / 50

WHITE

2015 PINOT GRIGIO Vino - Columbia Valley, WA 12 / 46

2017 CHARDONNAY Angeline - Russian River Valley, CA 12 / 46

2015 CHARDONNAY Laguna Ranch - Russian River Valley, CA 13 / 50

2015 CHARDONNAY Nicolas Potel - Maçon Villages, FR 15 / 58

2017 SAUVIGNON BLANC Whitehaven - Marlborough Valley, NZ 13 / 50

2017 KERNER Abbazia Di Novacella - Alto Adige, IT 14 / 54

ROSÉ (ALL DAY)

2017 CALIFORNIA ROSÉ Proverb - Modesto, CA 11 / 42

2017 PROVENCE ROSÉ La Charmel - Provence, FR 13 / 50

RED

2016 CABERNET SAUVIGNON Excelsior - Robertson, SA 11 / 42

2015 PINOT NOIR Joseph Drouhin Laforet - Burgundy, FR 15 / 58

2016 MALBEC Belasco de Baquedano Llama - Mendoza, AR 13 / 50

2016 CABERNET SAUVIGNON Hahn - Monterey, CA 13 / 50

2016 RED BLEND Epiphany Gypsy, Santa Barbara, CA 16 / 62

2015 SYRAH Morgan - Santa Lucia, CA 14 / 54

2015 ZINFANDEL Saucelito Canyon - Central Coast, CA 13 / 50

TAPS

DRY HOPPED CIDER Mighty Hops by Golden State Cider 6.9% 8

MEXICAN STYLE LAGER El Sully by 21st Amendment 4.8% 7

PILSNER Lil' Bo Pils by Smog City Brewing Co 4.4% 7

WHITE BELGIAN ALE Allagash Brewing 5.0% 8

AMBER ALE Red Seal by North Coast Brewing 5.4% 7

AMERICAN PALE ALE Fortunate Islands by Modern Times 5.0% 8

IPA Racer 5 by Bear Republic Brewing 7.5% 8

ROTATING TAP Limited Release 9

LOOK ALIVE 1 ounce shot of whiskey to go with that cold brew 5

BOTTLES & CANS

PEAR CIDER Anthem Brewing 5.5% 6

GINGER LEMONGRASS CIDER Gingergrass by Golden State Brewing 6.4% ... 9

DOUBLE IPA Ruination 2.0 by Stone Brewing 8.5% 9

OATMEAL STOUT Dark Star by Fremont Brewing 8.0% 9

NON-ALCOHOLIC Drive by Bitburger Brewing 5

WINTER FEATURES

built **CHARTREUSE HOT COCOA**
buffalo trace bourbon, green chartreuse, house made hot chocolate,
bruleed marshmallow

\$ 15

shaken **DIRTY CHAI**
chai infused vodka, nola coffee liqueur, creme de cacao
aztec chocolate bitters, angostura, cream float