Cigars & LEGENDS OF FIRE Fine Spirits

LEGENDARY EATS

Served Wednesday-Sunday, 4pm-close

STARTERS

CANDIED PORK BELLY 14
House-smoked pork belly, peppered apple cider vinegar caramel

STEAK BITES* 18
Seared USDA Prime beef, Gorgonzola cream, crisp russet fries

SHRIMP COCKTAIL 20
Smoked cocktail sauce, chiffonade romaine **GF**

CRAB CAKES 22
Dungeness crab, red onion, pepper, cream cheese,
pineapple cilantro chili sauce

CHARCUTERIE 28
Artisan cheeses, fig jam, cured meats,
smoked garlic honey mustard, crackers **GF**

SOUP & SALADS

MASSELOW'S GREEN SALAD 10
Mixed greens, roasted tomato, toasted almond,
Cougar Gold, balsamic vinaigrette **GF**

CAESAR SALAD 13
Romaine, Parmesan, house-made croutons, Caesar dressing, lemon

BURRATA SALAD 14
Spring mix, grilled peaches, cherry tomato, basil, mint,
toasted pine nuts, olive oil, balsamic vinaigrette

COBB SALAD 20
Romaine, mixed greens, cucumber, red onion fritz,
bacon, tomato, egg, bleu cheese dressing

Add Tenderloin Tips* 9

Add Smoked Salmon 5

Add Garlic Chicken 4

SOUP DU JOUR 13

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ENTRÉES

DOUBLE SMASH BURGER* 16
American cheese, caramelized onion, Thousand Island, crisp russet fries

PAN-SEARED HALIBUT* 53
Asparagus risotto, preserved lemon beurre blanc,
strawberry purée, sweet basil champagne slaw

PAN-ROASTED FRENCHED CHICKEN 36
Irish champ potato, roasted vegetable,
pear pancetta cream sauce, whiskey glaze **GF**

HUCKLEBERRY CRUSTED SALMON* 40
Chinese black rice, roasted vegetable, shiitake,
pistachio, huckleberry purée, chive oil **GF**

STEAKS & CHOPS
Simply chargrilled with sea salt and cracked Tellicherry pepper,
finished with garlic thyme tallow, russet purée, and seasonal vegetable.

12OZ USDA CHOICE COULOTTE* 37

14OZ USDA PRIME NEW YORK* 61

BONE-IN PORK CHOP 42
Barley risotto, mustard Brussels sprouts,
charred apple purée, pear and apple matchsticks

DESSERTS

LEMON POSSET 13
Silky lemon pudding, fresh berries

ESPRESSO CHILE TORTE 13
Flourless chocolate cake, espresso chile salted caramel, white
chocolate espresso mousse, spiced dark chocolate ganache, cacao nibs **GF**

Our kitchen prepares food that may contain or come into contact with the same surfaces of the following allergens: milk, eggs, fish, shellfish, tree nuts, peanuts, wheat (gluten), and soy. Please inform your server of any food allergies. Not all ingredients are listed on the menu.
*Eating raw or undercooked meats, shellfish, eggs or poultry
may increase your risk for foodborne illnesses. 10/19/26

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SEASONAL DRINKS

APPLE CIDER MULE 16
Tito's, apple cider, ginger beer, lime

CRANBERRY GIN SPRITZ 16
Hendrick's Gin, Cointreau, simple syrup, soda, lime

HOT HONEY PEACH MARGARITA 16
Don Julio Reposado, Cointreau, peach schnapps,
lemon-lime simple syrup, jalapeño

CLASSIC OLD FASHIONED 16
Buffalo Trace, simple syrup, Angostura bitters

PERFECT MANHATTAN 16
Maker's Mark 46,
sweet and dry vermouth, bitters

ROB ROY 16
Monkey Shoulder, sweet vermouth, bitters

DISARONNO BLUSH 16
Disaronno, Chambord, cranberry juice, simple syrup

SCREWY ESPRESSO MARTINI 16
Skrewball, Kahlúa, dark roast, cream

COFFEE NUDGE 16
Hennessy V.S.O.P, Kahlúa, crème de cacao

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FEATURED OFFERINGS

Ask your server for details and our full selection.

WHISKEY

Woodford Reserve | 9.25
Bulleit Bourbon 10 Year | 10
Bulleit Rye | 8
Redbreast 12 Year | 12
Blanton's | 12.50
Angel's Envy Rye | 17

SCOTCH

Monkey Shoulder | 7.50
Balvenie 12 Year | 15
Balvenie Caribbean Cask 14 Year | 18
Macallan 12 Year | 19
Macallan 18 Year | 83
Macallan 25 Year | 200
Johnnie Walker Double Black | 12
Johnnie Walker Blue Label | 57
Laphroaig 10 Year | 17.25

CIGARS

ROOM101
ROCKY PATEL
LA PALINA
ALEC BRADLEY
DREW ESTATE
COHIBA