



STARTERS | SHARES

DAILY SOUP	5	HUMMUS 🍷	10
ciabatta roll salted butter		crudité olives grilled pita aleppo oil	
GRILLED BUFFALO CHICKEN WINGS	14	BLACK TRUFFLE WAFFLE FRIES 🍷	10
celery blue cheese		parmesan lime aioli balsamic ketchup	
WHIPPED FETA 🍷	10	CHAMPAGNE SWEET POTATO FRIES 🍷	10
grilled baguette honey basil		champagne vinegar rosemary aioli	
COCONUT SHRIMP	12		
orange-horseradish dipping sauce			

SALADS

	1/2	Full	1/2	Full
HOUSE GARDEN 🌿 🍷	6	10	10	18
mixed greens carrot cucumbers tomatoes choice of dressing add cup of daily soup 4 grilled chicken 7 / shrimp 8 / salmon 10 / impossible meatballs 7			shrimp romaine bacon egg avocado tomato pepperoncini louie dressing add cup of daily soup 4	
TRADITIONAL CAESAR	7	12	SHAVED BRUSSELS SPROUTS & SPINACH	9 18
crisp romaine hearts parmesan granola creamy caesar white anchovy add cup of daily soup 4 grilled chicken 7 / shrimp 8 / salmon 10 / impossible meatballs 7			crispy maple glazed pork belly goat cheese pickled onions dried cherries sunflower seeds truffle mustard vinaigrette add cup of daily soup 4 grilled chicken 7 / shrimp 8 / salmon 10 / impossible meatballs 7	
DINOSAUR CRUNCH 🌿 🍷	8	14		
tuscan kale savory cabbage scallion herbs parmesan peanuts maple-lime dressing add cup of daily soup 4 grilled chicken 7 / shrimp 8 / salmon 10 / impossible meatballs 7				

MAC FRIDAY FISH FRY

available every friday

BEER BATTERED or GARLIC BUTTER
BROILED ICELANDIC COD

choice of fries or potato pancakes, coleslaw,
tartar sauce, marble rye bread
3 piece \$17 4 piece \$20

SUNDAY PIZZA & WINE

available 4pm-close dine in only

HALF PRICE PIZZA AND WINE BOTTLES

SANDWICHES | BOWLS | PIZZA

BROADWAY CHEESEBURGER *	17	MAC PIZZA	17
½ pound ground beef blend cheddar dill pickle butter lettuce scallion aioli balsamic ketchup english muffin choose fries, bbq chips, mixed greens, or fruit (4oz Impossible burger can be substituted at no additional charge)		san marzano tomato sauce sweet italian sausage cremini mushroom onion mozzarella	
CRISPY CHICKEN SANDWICH	17	MARGHERITA PIZZA 🍷	14
buttermilk brined chicken breast butter lettuce tomato bread & butter pickles mayo toasted potato bun choose fries, bbq chips, mixed greens, or fruit		san marzano tomato sauce fresh mozzarella tomato basil extra vergin olive oil	
SPICY SALMON SUSHI BOWL * 🌿	17	MUFFULETTA PIZZA	18
togarashi spiced salmon forbidden black rice avocado cucumber carrot sriracha mayo scallions		san marzano tomato sauce pepperoni spicy capocollo salami mozzarella provolone muffuletta giardiniera (vegan cauliflower pizza crust (10") available upon request no extra charge)	
HAWAIIAN CHICKEN BOWL 🌿	17		
sticky brown rice avocado cucumber grilled pineapple scallions pickled ginger macadamia sesame tamari dressing			

MAINS

SEARED SCOTTISH SALMON 🌿	25	GRILLED STEAK-FRITES *	27
brown rice sautéed rainbow chard sun dried tomato butter		8 oz Niman Ranch hanger steak herb fries peppercorn-brandiy aioli	
BRAISED BEEF SHORT RIB 🌿	28	CRISPY POLENTA & "MEATBALLS" 🍷 🌿	20
whipped mashed potato roasted carrots & parsnips horseradish demi glaze		impossible meatballs artichokes fennel sweet peppers fire roasted tomato ragu onion fresh herbs almond parmesan	



*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food borne illness.

THE ROOF

BEVERAGES

WINE BY THE GLASS

SPARKLING		ROSE	
La Gioiosa Rose – Veneto, IT Glera & Pinot Noir	11	Private Property Rose – Santa Lucia Highlands, CA Pinot Noir	11
Lanson – Champagne, FR Pinot Noir, Chardonnay, Pinot Meunier	17	Carpineto - Toscano, IT Rose	12
Campo Viejo Cava – Penedès, SP Macabeo, Xarello, Parellada	6	RED	
WHITE		Outer Bound – Sanoma Conty, CA Pinot Noir	12
J. Lohr “Riverstone” – Mounterey, CA Chardonnay	12	Finca La Indiscreta – Pla de Bages, SP Garnacha, Mando (Mourvedre), Sumoll	11
Un Autre Monde – Willamette Valley, OR Pinot Gris	11	San Simeon – Paso Robles, CA Cabernet Sauvignon	15
Luc Poullain – Touraine, FR Sauvignon Blanc	12	Prisoner Wine Company – Napa, CA Red Blend	16
Dryland - Marlborough, NZ Sauvignon Blanc	11	Rivetti Langhe - Piedmont, IT Nebbiolo	14
Hayes Ranch - CA Chardonnay	6	Toso - Mendoza, AR Malbec	10

ZERO-PROOF

CUCUMBER GIMLET		EINZ ZWEI ZERO NA WINES	
cucumber, lime, soda	5		10
RASPBERRY BEE’S KNEES		ATHLETIC FREE WAVE NA IPA	6
honey syrup, lemon, raspberry, soda	5	SODAS	3
MAC ROSE	5	JUICES	4
green tea, lemon, pomegranate		RISHI TEA	4
GIN GINLESS MULE			
GLD Juniper NA spirit, mint, lime, TopNote ginger beer	5		

BEER & DRAFT COCKTAILS

DRAFT		BOTTLES/CANS	
Whisky Smash	10	Miller High Life	3
Old Granddad Bonded Bourbon, Mint Simple Syrup, Orange Bitters, Fresh Lemon Juice		Miller Lite	3
Rotating Tap Cocktail	10	Spotted Cow	5
Ask Server For Details		Lakefront IPA	5
Third Space Heavenly Haze	6	Pilsner Urquell	5
Three Sheeps Pils	5	Corona Light	5
		Guinness	5
		Coors Light	4
		Lakefront Riverwest Stein	6
		Peroni	6

COCKTAILS

SCOFFLAW		BITTER NELSON	
Rittenhouse Rye, Dolin Dry Vermouth, Fresh Lemon Juice, Grenadine, Bittercube Orange Bitters	11	GLD Orchard Gin, Angostura, Chinese Five Spice, Fresh Lime Juice	9
BROWN BUTTER BOURBON OLD FASHIONED		SPICY CUCUMBER MARGARITA	12
Four Roses Bourbon, Brown Butter, Clove, Cardamom, Demerara	11	El Tesoro Reposado, Jalapeno, Cucumber, Fresh lime Juice, Grand Marnier, Simple Syrup	
FISH HOUSE PUNCH	10	NEGRONI SOUR	11
Plantation 5 Year Rum, Singani 63, Pierre Ferrand 1840 Cognac, Fresh Lemon Juice, Demerara, Angostura Bitters		Hendrix Gin, Campari, Sweet Vermouth, Fresh Lemon Juice, Aquafaba	
ESPRESSO MARTINI	12	Key Lime Mojito	10
Tito’s Vodka, GLD Goodland Coffee Liqueur, Espresso, Demerara, Vanilla Bean Paste		Planteray Rum, Fresh Lime Juice, Mint Simple Syrup, Heavy Cream, Club Soda	

HARD SELTZER

Carbliss Lemon Lime	6
Carbliss Black Raspberry	6