

Alibi

WHITE	6oz	9oz	Bottle
Moscato: Salt Of The Earth-California.....	-9	-12	-28
Riesling: Grand Traverse Select-Michigan.....	-8	-11	-28
Pinot Grigio: Bower Harbor Vineyard-Michigan.....	-11	-15	-40
Pinot Grigio: Altanuta-Alto Adige, Italy.....	14	-18	-50
Sauvignon Blanc: Starborough- New Zealand.....	-8	-11	-28
Sauvignon Blanc: Hess Shirtail.....	-11	-15	-40
Chardonnay: Angeline-California.....	-10	-14	-38
Chardonnay: Chalk Hill- California.....	-17	-21	-58
Sparkling: Silvergate-California.....	-9	-13	
Mawby: Sex Split.....	-10	-14	

RED			
Pinot Noir: Caramel Road-California.....	-10	-13	-36
Red Blend: Substance-Michigan.....	-12	-15	-40
Red Blend: 22 Pirates-California.....	-14	-18	-50
Malbec: Elsa-Argentina.....	-9	-12	-32
Merlot: Mcmanis-California.....	-10	-13	-34
Merlot: Decoy-California.....	-14	-18	-52
Cabernet: Banshee-California.....	-14	-18	-50
Cabernet: Louis Martini-California.....	-17	-21	-58

MOCKTAILS

- Fre-Chardonnay -Alcohol-free wine 7
- Fre-Cabernet-Alcohol-free wine 7
- Negroni-Lapo's Spirit-Free Negroni 8
- Sicilian Lemon and Ginger Sipper-Tennyson and Sparkling Sicilian Lemonade 8
- Bright Herbal Citrus Lift-Three Spirits Livener with Sparkling Pink Grapefruit 8
- Mock Tai-Spirit-Free Mai Tai 7
- Mockscow Mule-Ginger Beer, Lime Juice, Club Soda 7
- Blue Moon-Non-Alcoholic 4

Alibi

RESERVED WINE LIST

SPARKLING

Bollinger-France 200
Pear, brioche, roasted apple, peaches

Veuve Clicquot, Brut Champagne, Yellow Lable-France 160
Apple, pear and peach with a hint of Brioche

Paul Laurent-France 78
Champagne France. Pear, citrus, dragon fruit

La Marca Prosecco-Italy 52
Citrus and honeysuckle aromas with raspberry. Semi-sweet

WHITES

Rose: Romain Reverdy, Sancerre Florilege -France 66
Bright citrus, fresh herbs, limestone, silky

Sauvignon Blanc: Grgich-California 75
Passion fruit, lemon grass, and a hint of minerality

Pinot Grigio: Santa Margherita-Italy 70
Crisp and dry with flavors of Golden Delicious Apple

Chardonnay: Rombauer-Napa, California 80
Buttery with nectarine and subtle spice

Chardonnay: Ponzi Vineyards-Oregon 89
Honeycomb, quince, candied orange, cardamom, grapefruit

REDS

Pinot Noir: Roco-Oregon 70
Light-bodied with dark fruit flavors & mellow tannins

Merlot: Peter Franus, Napa Valley, California 93
Plum, dried herb, vanilla

Malbec: Luca Old Vine-Mendoza, Argentina 79
Black cherry, Spice, berry

Red Blend: Prisoner California 75
Vanilla and coconut give away dried blackberry and fig flavors

Red Blend: Brown Estate, Chaos Theory Proprietary-California 98
Napa, CA. Dark cherry, plum, tobacco. floral, cocoa nibs

Cabernet: Quilt-California 70
Velvety, boysenberry jam & toasted oak

Cabernet: Aviary- Napa, California 78
Blueberry, strawberry, cassis, oak

Cabernet: Caymus - Napa California 150
Dark fruits, chocolate, vanilla and spice

Cabernet: Jax Block Three-Napa, California 210
Blackberry, plum, tabacco, full-bodied

153 W Centre Ave Portage MI 49024

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COCKTAILS

Raspberry or Blueberry Mule -10

Raspberry/Blueberry Western Son, Ginger Beer, Lime Juice

Banana Rum Punch -12

Mackinac Island Banana Rum, Pineapple Juice, Grenadine

Spicy Bloody Mary - 11/ Horseradish-13

House Spicy Bloody Mary Mix with House Vodka or Horseradish Vodka

Alibi Hurricane -12

White Rum, Hurricane Mix, Orange Juice, Splash of Grenadine

White Sangria -12

Tropical sparkling wine with peach, pineapple and cherry flavor

Mai Tai-13

Light Rum, Dark Rum, Orange Liqueur, Pineapple Juice, Orange Juice, Lime Juice, Grenadine

Pomegranate Aperol Spritz - 13

Aperol, Prosecco and Pomegranate Juice

Tom Collins - 12

Green Door Gin, Lemon Juice, Simple Syrup and Club Soda

Tequila Sunset - 15

Don Julio Reposado, Blackberry Brandy, Pineapple Juice and Grapefruit Juice, Dash of grenadine

Ocean Horizon - 13

1800 Blanco, Blue Curacao, Pineapple Juice, Simple Syrup, Lemon Juice and Campari

Harvest Sour - 13

Crown Royal Apple Whiskey, Lime Juice, Simple Syrup, Dash of Bitters, Egg White and Nutmeg on Top

Honey-Bourbon Old Fashioned -14

Detroit City Honey Bourbon, Muddled Cherry and Orange, Dash of Simple Syrup Over Ice

Bourbon Sunrise - 14

1792 Bourbon, Egg White, Orange Juice, Lemon Juice, Maple Syrup, Dash of Orange Bitters

Smoked Sazerac -15

Sazerac Rye, Absinthe, Splash of Simple Syrup and Bitters with a Smoky Twist

Smoked Negroni -15

Bombay Sapphire, Campari, Sweet Vermouth, Dash of Bitters, Lemon Swab

Smoked Maple Manhattan -15

Iron Fish Maple Bourbon, Sweet Vermouth, Dash of bitters, Cherry

Amaretto Bourbon Red Wine Float -15

Basil Hayden Bourbon, Amaretto, Dash of Simple Syrup, Cabernet Float on Top

Bourbon Basil Smash -14

Woodford Reserve Bourbon, Muddled Fresh Basil and Lemon, Dash of Simple Syrup Over Ice

Bees Azul - 38

Clase Azul, Maple Syrup, Fresh Squeezed Lemon Juice, Dash of Bitters

THE KINGS POUR -400 LOUIS XIII 1 Shot(1.5 oz)

SUNRISE SIPS

Mimosa Towers

2 Bottles Champagne \$75, 3 Bottles Champagne \$100
Cranberry, Grapefruit, Orange or Pineapple Juices

Classic Mimosa

6oz -10, 10oz -14, Pitcher (36oz Mimosa,6 serving)-35

Mimosa Flight -25

Champagne With a Flight of Cranberry, Grapefruit, Orange, Pineapple Juices

Coffee Flight-24

Espresso Liqueur, Baileys Original, Baileys Salted Caramel, Kahlua Liqueur

Irish Cream Espresso Coffee -13

Jameson, Baileys, espresso liquor, simple syrup and sweet cream, whipped cream on top

MARTINIS

Espresso Martini -13

Gypsy Vodka, Espresso Liqueur, Splash of Simple Syrup

Lavender Gin & Tonic Martini -12

Sovereign Gin, Lavender Simple Syrup, Tonic Water

Chocolate Martini - 13

Gypsy Vodka, Chocolate XXI martini, Chocolate sauce

Pink Flower Martini - 12

Titos Vodka, Elderflower, Cranberry, Lemon Juice

Midnight Gimlet Martini -12

Gin, Elderflower, lime juice and lavender syrup

Raspberry or Blueberry Lemon Drop Martini -12

Raspberry or Blueberry Western Son, Splash of Lemon Western Son, Simple Syrup

Pineapple Upside-Down Martini -11

Vanilla Vodka, Pineapple Juice, Grenadine

DIVIDENDS

(Comes with shaker)

Pomegranate Cosmopolitan Martini -15

Vodka Orange Liqueur, Pomegranate Juice and Lime Juice

Bikini Martini - 15

Coconut Rum, Orange Liqueur, Pineapple Juice, Grenadine

Keylime Pie Martini - 15

Coconut Rum, Vanilla Vodka, Pineapple Juice, Cream

Peacan Pie Martini -15

Rum Chata, Creme De Cocoa, Gibson bourbon

Gummy Bear Martini -15

Raspberry Vodka, Peach Schnapps, Cranberry Juice and Gummy Bears

Lavender Limoncello Martini -15

Vodka, Limoncello, Lavender Syrup and Lemon Juice

Dirty Goose Martini -16

Grey Goose Vodka, Dry Vermouth, Splash of Olive Juice with Blue Cheese Stuffed Olives

Pomegranate Paradise-15

Vodka, Raspberry liquor, Pineapple Juice, Pomegranate juice, Splash of Simple Syrup

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BOURBON

Jim Bean
Seagram’s
Bulleit
Basil Hayden
Knob Creek
r792 Small Batch
Woodford Reserve
Willet Rowan Creek
Willet Pot
Willet Noah Mill
Willet Family Estate
Angel’s Envy
Four Roses Single Barrel
Old Forester
Detroit City Bourbon
Detroit City Honey
Makers Mark 46 French Oaked
Belfour Texas Pecan Wood
Buffalo Trace
Pure Kentucky XO
Iron Fish Maple
Blanton’s-Single Barrel
Eagle Rare 10Y
Weller Special Reserve

WHISKEY

Screwball
Jack Daniels

Irish

Jameson

Canadian

Canadian Club
Crown Royal
Crown Royal Apple
Gibson’s

Scotch

JW Red
JW Black
JW Blue
Macallan 12Y
Glenfiddich 18Y
Glenlivet 21Y

Rye

Bulleit Rye
Sazerac Rye
Knob Creek Rye
Whistlepig Small Batch Rye 10Y

COGNAC

Baardseth XO
Hennessy VSOP
Remy Martin VSOP
Remy Martin Louis XIII

BRANDY

Christian Brothers

RUM

Captain Morgan
Malibu
Mackinac Banana
Rum Chata
Bacardi
Parrot Bay Coconut
Myers’s Original

VODKA

Titos
Gypsy
Western Son Raspberry
Western Son Blueberry
Western Son Lemon
Western Son Peach
Ketel One
Horseradish
Grey Goose
Belvedere

GIN

Tanqueray
Ugly Dog
Beefeater
Aviation
Highclere
Sovereign
Knickerbocker
Hendricks
Bombay

DRAFT BEER

Craft Beer Flights(Pick any 4)-11
Bud Light
Michelob Ultra
Coors Light
Millers Light
Stella
Yuengling
Old Nation’s-M43 Hazy IPA
founder’s Mortal Bloom IPA
Founders Dirty Baster Scotch Ale
Founder’s-All Day IPA
Sam Adam’s-Cherry Wheat
Big Lake’s-Amber Ale
Big Lake’s-Blood Orange Haze IPA
Moosehead Large
Blakes-Triple Jam Cider
Blue Moon
Pigeon Hill Salted Caramel Porter

BOTTLED BEER

Michelob Ultra
Bud Light
Budweiser
Coors Light
Heineken
Modelo
Founders Porter
Corona
Miller Lite
Cider Boy Pear
High Noon - Pineapple
High Noon - Peach

TEQUILA

Jose Cuervo
1800 Blanco
1800 Reposado
1800 Coconut
Cabo Wabo Anejo
Adictivo Plata
Patron
Komos Reposado Rose
Clase Azul Reposado
Don Julio 1942
Don Julio Reposado
Jose Cuerdo Reposado

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SOUPS

Black Garlic French Onion Soup

Cup-5 Bowl-9

Soup Du Jour

Market Price

SALADS

Caesar CBGF

Small -6 Large -10

Chopped romaine, caesar dressing, sweetie drops, pecorino romano, foccacia crouton.

Wedge CBGF

Small -6 Large -10

Heart of romaine, peppercorn ranch, pickled red onion, tomato, garlic breadcrumbs, bacon, chives.

Balsamic Garden CBGF

Small -6 Large -10

Leafy greens, red onion, tomatoes, carrot, blue cheese crumbles, basil, mint, balsamic dressing.

Add on options to help craft the meal you desire

Chicken Breast (Grilled or Blackened) -10

Steak (4 oz Wagyu Coulotte) -16

Jumbo Tiger Shrimp (3) -12

Pork Belly (5 oz) -9

Salmon (3.5 oz)-9 or (7oz) -18

Lobster Tail \$30

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APPETIZERS/STARTERS

Bruschetta -8

Focaccia, confit tomato, fried basil, red onion, pomegranate balsamic reduction.

Chicken Wings -8

Brined & fried jumbo chicken wings (4), served with green goddess sauce.

Prosciutto Wrapped Date -12 GF

Pitted dates wrapped in prosciutto & baked crispy, served with cranberry hibiscus gel.

Caprese Skewers -8 GF

Fresh mozzarella, cherry tomato, fried basil, pomegranate balsamic reduction.

Brussel Sprouts -8

Deep fried crispy prosciutto, pecorino romano, pomegranate balsamic reduction.

Chicharrones -10

Crispy pork rinds, pulled pork, pickled red onion, smoked chimichurri.

Focaccia -7

Herb focaccia, baked, served with tomato brodo.

Arancini -12

Pecorino romano, panko breaded risotto, served with melted goat cheese & tomato brodo.

SHAREABLES

Charcuterie -28 CBGF

Chef's Creation

Wagyu Meatballs -16

Peanut ginger sauce, frizzled leeks.

Beet Hummus -12 CBGF

Roasted beet & chickpea hummus, served with side of crudite & grilled pita.

Smoked Salmon Dip -14 CBGF

House smoked salmon & feta, lemon, capers & grilled pita.

Lamb Chops -22 GF

Grilled lamb chops, brown butter carrot purée, roasted poblano mustard sauce.

Pork Belly -16

Crispy soy-glazed pork belly & lemon saffron basmati, topped with crispy leeks.

Shrimp Skewers -22 GF

Marinated & grilled jumbo tiger shrimp, served with poblano cocktail sauce.

Yellowfin Tuna -22

Sesame crusted tuna sliced rare, served over chili soy dressed soba noodles, with cucumber kimchi, wasabi aioli, and chives.

Mussels -15 GF

White wine tomato broth, served with grilled pita.

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LUNCH

Monday-Friday 11am -3pm
Saturday & Sunday 9am-3pm

SANDWICHES

All served with house seasoned shoestring fries

Smoked Salmon Wrap -18
House smoked salmon, goat cheese, mixed greens, confit tomato, pickled red onion, capers, green goddess sauce, sundried tomato wrap.

Falafel Pita -15
House made falafel, beet hummus, mixed greens, roasted poblano mustard sauce, confit tomato, feta, in a grilled pita.

Honey Truffle Chicken -16
Southern fried chicken breast, leek pancake, truffle honey, pepper gel, frizzled leeks.Served open-faced.

Cuban -17
Herb focaccia roll, pulled pork, shaved ham, house pickles, Swiss, roasted poblano mustard sauce, apple aioli.

Alibi Monte Cristo -16
Sliced brioche, shaved ham, gouda, crispy prosciutto, apple mostarda.

Duck PB & J -16
Multi grain sourdough, confit duck, grilled red onions, cashew butter, apricot jam, apple-fennel slaw.

Peanut Wagyu Burger -18
Brioche bun, 7 oz patty, peanut ginger sauce, frizzled leeks, pork belly, cheddar.

Short Rib Sandwich -18
Sliced brioche, braised beef,mixed greens, pickled red onion, chimichurri aioli.

Korean Fried Chicken -16
Light & flaky fried chicken breast, smothered in a Korean wing sauce, topped with kimchi, wasabi aioli, and a fried egg on a brioche bun.

Pulled Pork -15
Brioche bun, pulled pork, house pickles, pickled red onion, North Carolina BBQ, apple-fennel slaw.

A La Carte

Side Mac & Cheese-9
Creamy gouda, torchio, chives, garlic breadcrumbs.

Veg Du Jour -8 GF
Chefs vegetable of the day.

Mushrooms -8 GF
Sauteed gourmet blend, garlic, herbs.

Shoestring Fries -8
Chef's seasoning, peppercorn ranch.

Truffle Parmesan Baby Bakers -8
Deep fried Petite potato tossed in truffle oil pecorino romano.

Mushroom Pecorino Risotto - 12
Wild mushrooms, Risotto, fizzled leeks.

PASTAS

Lobster Ravioli -25
Fresh lobster ravioli, limoncello cream sauce, pecorino romano.

Short Rib Ragu -22 CBGF
Braised beef short rib, tomato brodo, ricotta, cavatelli.

Truffle Mushroom Fettuccine -20 CBGF
local mushroom blend, porcini truffle cream sauce, cracked black pepper fettuccine, pecorino romano, parsley.

Pesto Fettuccine -20 CBGF
Wild mushroom, red onion, confit tomato, sweetie drop peppers, fried brussels, basil pesto cream sauce, pecorino romano, black pepper fettucine.

Gouda Mac & Cheese -16 CBGF
Creamy gouda mac & cheese, torchio, chives, garlic breadcrumbs.

• **Add Ons**
Chicken Breast (Grilled or Blackened) -10, Steak (4 oz Wagyu Coulotte) -16, Jumbo tiger shrimp (3) -12, Pork belly (5 oz) -9, Salmon (3.5 oz) -9 or (7oz) -18, Lobster Tail\$30, Tofu

CHEF'S CREATIONS

Shrimp & Pork Belly -30
Grilled jumbo tiger shrimp, crispy pork belly, soy chili glaze, lemon basmati, wasabi leek powder, cranberry gel, frizzled leeks.

Chicken Marsala -25 CBGF
Sauteed chicken breast, Marsala sauce, apple mostarda, wild mushrooms, crispy prosciutto, confit tomato, pecorino romano, baby bakers, veg du jour.

Salmon -22 GF
Grilled 3.5 oz salmon, harissa glaze, apple fennel slaw, pickled red onion, lemon basmati, veg du jour.

Duck -26 GF
Confit duck leg, beluga lentil cassoulet, leeks, cognac-soaked cherries, spiced pistachios, candied orange.

Steak & Frites -24
4oz wagyu coulotte, smoked chimichurri, garlic shoestrings. (Upgrade to an 8oz wagyu coulotte for \$10)

Crispy Tofu -16 GF V
Crispy sauteed tofu, chili oil, smoked chimichurri aioli, peas, wild mushrooms, cucumber kimchi, lemon basmati rice.

Alibi

DINNER

3 pm to close

SANDWICHES

All served with house seasoned shoestring fries

Falafel Pita -16

House made falafel, beet hummus, mixed greens, roasted poblano mustard sauce, confit tomato, feta, in a grilled pita.

Cuban -18

Herb focaccia roll, pulled pork, shaved ham, house pickles, Swiss, roasted poblano mustard sauce, apple aioli.

Duck PB & J -17

Multi grain sourdough, confit duck, grilled red onions, cashew butter, apricot jam, apple-fennel slaw.

Peanut Wagyu Burger -19

Brioche bun, 7 oz patty, peanut ginger sauce, frizzled leeks, pork belly, cheddar.

Short Rib Sandwich -19

Sliced brioche, braised beef, mixed greens, pickled red onion, chimichurri aioli, sourdough.

Korean Fried Chicken -17

Light & flaky fried chicken breast, smothered in a Korean wing sauce, topped with kimchi, wasabi aioli, and a fried egg on a brioche bun.

Pulled Pork -16

Brioche bun, pulled pork, house pickles, pickled red onion, North Carolina BBQ, apple-fennel slaw.

A La Carte

Side Mac & Cheese-9

Creamy gouda, torchio, chives, garlic breadcrumbs.

Veg Du Jour -8 GF

Chef's vegetable of the day.

Mushrooms -8 GF

Sauteed gourmet blend, garlic, herbs.

Shoestring Fries -8

Chef's seasoning, peppercorn ranch.

Truffle Parmesan Baby Bakers -8

Deep fried Petite potato tossed in truffle oil pecorino romano

Mushroom Pecorino Risotto - 12CBGF

Wild mushrooms, pecorino risotto, fizzled leeks.

PASTAS

Lobster Ravioli -25

Fresh lobster ravioli, limoncello cream sauce, pecorino romano.

Short Rib Ragu -24 CBGF

Braised beef short rib, tomato brodo, ricotta, cavatelli.

Truffle Mushroom Fettuccine -22 CBGF

local mushroom blend, porcini truffle cream sauce, cracked black pepper fettuccine, pecorino romano, parsley.

Pesto Fettuccine -22 CBGF

Wild mushroom, red onion, confit tomato, sweetie drop peppers, fried brussels, basil pesto cream sauce, pecorino, romano, black pepper fettuccine.

Gouda Mac & Cheese -16 CBGF

Creamy gouda mac & cheese, torchio, chives, garlic breadcrumbs.

Add Ons

Chicken Breast (Grilled or Blackened) -10, Steak (4 oz Wagyu Coulotte) -16, Shrimp (3) -12, Pork belly (5 oz) -9, Salmon (3.5 oz) -9 or (7oz) -18, Lobster Tail\$30

CHEF'S CREATIONS

Dry Aged Steak

Rotating cut, market price.

Filet Mignon -54 CBGF

8 oz center cut choice filet, confit tomato & garlic, demi-glaze, baby bakers, veg du jour.

Steak & Frites -38

8oz wagyu coulotte, smoked chimichurri, garlic shoestrings.

Shrimp & Pork Belly -32

Grilled shrimp, crispy pork belly, soy chili glaze, lemon basmati, wasabi leek powder, cranberry gel, frizzled leeks.

Chicken Marsala -25 CBGF

Sauteed chicken breast, Marsala sauce, apple mostarda, wild mushrooms, crispy prosciutto, confit tomato, pecorino romano, baby bakers, veg du jour.

Salmon -32 GF

Grilled 7 oz salmon, harissa glaze, apple fennel slaw, pickled red onion, lemon basmati, veg du jour.

Duck -26 GF

Confit duck leg, beluga lentil cassoulet, leeks, cognac-soaked cherries, spiced pistachios, candied orange.

Halibut -40 CBGF

7 oz Seared halibut filet, pecorino risotto, brown butter carrot purée, smoked chimichurri, frizzled leeks.

Risotto Ai Frutti Di Mare -39 GF

Lobster, shrimp & mussels in a white wine tomato brodo over pecorino risotto.

Crispy Tofu -18 GF V

Crispy sauteed tofu, chili oil, smoked chimichurri aioli, peas, wild mushrooms, cucumber kimchi, lemon basmati rice.



DESSERT

Pistachio Chocolate Torte -12 GF, DF

Pistachio crust, dark chocolate, raspberry coulis.

Blackberry Tiramisu -12

Espresso-soaked ladyfingers, blackberry mascarpone, chocolate ganache, fresh blackberries.

Crème Brûlée -10 GF

Fresh vanilla bean baked custard, caramelized sugar crust.

KIDS MENU

(10Yrs & Under)

Mini Mac & Cheese -8 CBGF

Kid's Pasta -9 CBGF

Noodles with red sauce.

Cheeseburger with Fries -10

Chicken Tenders (3) with Fries -8

Kiddo Steak with Fries -16

(4oz wagyu coulotte)

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BRUNCH

Saturday & Sunday Only
9am -2pm

Alibi Breakfast -14 **CBFD**

Hash potato, choice of meat, two eggs, toast.

Eggs Benedicts

Protein on english muffins topped with two poached eggs, hollandaise and paprika.

- Lobster-20, Avocado Smash- 14, or Classic-16 with Potato Hash

Vegetable Scramble -16 **CBGF**

Crispy potatoes, mushrooms, brussels, red pepper, onions, avocado smash, goat cheese, scrambled eggs, dressed with smoked chimichurri aioli.

Hungry Man -17

House-made biscuits and sausage gravy, served with hash potatoes, 2 eggs, sausage or bacon topped with crispy prosciutto.

Steak & Eggs -24 **CBGF**

4 oz wagyu coulotte, potatoes, 2 eggs, balsamic, tomato and pickled onion garnish
(Upgrade to 8oz wagyu coulotte \$10)

Pork Belly Hash -18 **CBGF**

Crispy potato, red pepper, onion, mushrooms, brussel, arugula, sweet chili, soy glazed pork belly, 2 eggs.

Apple Pie French Toast -14

Apple pie french toast, served with 2 eggs.

Avocado Toast - 12 **CBGF**

Multi grain sourdough, avocado mash, sweetie drop peppers, tomato, pickled red onions and goat cheese.

Strawberry Shortcake Pancakes -12

Cornbread pancakes served with strawberries & whipped cream, frizzled basil.

Frittata -15 **GF**

Brussels, red onion, sweetie drop peppers, feta, topped with apple-fennel slaw

- Add: Smoked Salmon-9, Bacon-4, Ham-4, or Pork Belly-5

A La Carte

Two Eggs -4 **GF**

Scrambled, poached or fried.

Potato Hash -4 **CBGF**

Crispy potatoes.

Meats -5 **GF**

Bacon or sausage.

Toast -4

Multi grain sourdough, brioche, English muffin.

Mushrooms -8 **GF**

Sauteed gourmet blend.

Side Mac & Cheese -9

Creamy gouda, torchio, chives, garlic breadcrumbs.

Fruit Cup -6 **GF**

Assorted berries, melon and apples.

Pancakes -8

Two pancakes, whipped cream, fresh fruit.

Biscuit & Sausage Gravy -9

Kids Breakfast

Kids Classic Breakfast -7 **GF**

1 Egg, sausage or bacon.

Silas Stack -8

Plain stack of butter milk pancake, bacon or sausage.

Mini Mac & Cheese -8 **CBGF**

Kid's Pasta -9 **CBGF**

Noodles with red sauce.

Cheeseburger with fries -10

Chicken Tenders (3) with Fries -8

Kiddo Steak & Fries - 16

(4oz Wagyu Coulotte)

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WEEKDAY BRUNCH

11am -2pm

Alibi Breakfast -14 CBFD

Hash potato, choice of meat, two eggs, toast.

Vegetable Scramble -16 CBGF

Crispy potatoes, mushrooms, brussels, red pepper, onions, avocado smash, goat cheese, scrambled eggs, dressed with smoked chimichurri aioli.

Steak & Eggs -24 CBGF

*4 oz wagyu coulotte, potatoes, 2 eggs, balsamic, tomato and pickled onion garnish
(Upgrade to 8oz wagyu coulotte \$10)*

Pork Belly Hash -18 CBGF

Crispy potato, red pepper, onion, mushrooms, brussel, arugula, sweet chili, soy glazed pork belly, 2 eggs.

Apple Pie French Toast -14

Apple pie french toast, served with 2 eggs.

A La Carte

Two Eggs -4 GF

Scrambled, poached or fried.

Potato Hash -4 CBGF

Crispy potatoes.

Meats -5 GF

Bacon or sausage.

Toast -4

Multi grain sourdough, brioche, English muffin.

Mushrooms -8 GF

Sauteed gourmet blend.

Side Mac & Cheese -9

Creamy gouda, torchio, chives, garlic breadcrumbs.

Fruit Cup -6 GF

Assorted berries, melon and apples.

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