

bar menu

T19 CRISPY BONELESS CHICKEN BITES

tossed in your choice of teriyaki, sweet + spicy gochujang bbq, salt + pepper, or red hot; served with blue cheese dip 18

T19 NACHOS

jack cheese, jalapenos, corn, black bean, tomato, green onion, black olives, salsa roja, sour cream 27 GF
++ADD GUACAMOLE OR DOUBLE CHEESE +6

CRISPY WAGYU DUMPLINGS

japanese dipping sauce, slaw 17 DF

KOREAN FRIED TEMPEH

gochujang tossed tempeh, slaw, sesame 15 VE

AHI TUNA TATAKI

rare seared, spicy sriracha mayo, mango salsa, pineapple jelly 19 GF DF

CRISPY WILD CAUGHT PRAWN TACOS

fire roasted salsa, happy days feta, avocado crema, cabbage slaw, flour tortilla 17

CHARCUTERIE + PICKLED VEGETABLES

selection of european + locally cured meats, fruit chutney, chicken liver parfait, grainy mustard, house made pickles 25
++ADD ARTISAN CHEESE +8

pizza *fresh cold fermented dough*

MARGHERITA

tomato sauce, fior di latte, olive oil, pesto, parmesan 23 V

PEMBERTON TARTE FLAMBE

garlic cream, gruyère, pemberton potatoes, caramelized onions, bacon 24

PROSCIUTTO + PEAR

truffle cream base, fior di latte, sesame crust, roasted pear, prosciutto, arugula, balsamic 25

DIAVOLA

tomato sauce, fior di latte, capocollo, genoa salami, jalapeños, hot honey 25

DAILY ROTATOR

ask your server for today's creation

happy hour

3-5PM DAILY

PIZZAS 5 OFF

STEAMWORKS PINTS (20oz) 8

T19 HOUSE RED OR WHITE WINE (6oz) 9

BLU GIOVELLO PROSECCO (flute) 9

COCKTAILS (Easy Does it, Phil's Fix, Aperol Spritz) 11

CORONA 'CERO' (non-alcoholic) 5

VIRGIN RUBY MULE (non-alcoholic) 6.5

Kindly note, special requests and modifications may slow meal times. Our kitchen contains nuts, soy, wheat and other known allergens. Please advise your server of any known allergies. 18% gratuity added for groups of 6 and larger. We ask all guests to kindly respect our maximum 6 checks per table.

VE = VEGAN GF = GLUTEN FRIENDLY DF = DAIRY FREE V = VEGETARIAN