

## STARTERS

- BRUSSELS | ROASTED BRUSSELS, PANCETTA, SEASONAL SQUASH, MAPLE WALNUT BUTTER: 9  
 CRAB CAKE | DUNGENESS CRAB CAKE, PRESERVED LEMON & FENEL SALAD, HOUSE MADE TARTAR SAUCE: 18  
 \* SLIDERS | ROTATING SELECTION OF CHEF'S FAVORITES: 10  
 BAKED GOAT CHEESE | GOAT CHEESE, DRIED FRUIT COMPOTE, LAVOSH AND RUSTIC BAGUETTE: 9  
 HUMMUS & GRILLED FLAT BREAD | ROASTED RED PEPPERS & GARLIC, CARROTS, CUCUMBER, OLIVE MIX, GRILLED FLAT BREAD: 9  
 POUTINE | HOUSE CUT FRIES, CHEESE CURDS, BACON JAM, GRAVY AND FENNEL: 10  
 CHICKEN QUESADILLA | ANCHO CHICKEN, CHEDDAR, PICO, GUACAMOLE, LIME CREMA: 10

## SOUP & SALAD

- SOUP OF THE DAY | CHEF'S SELECTION, CUP OR BOWL: 4 | 6  
 CAESAR | ROMAINE, PARMESAN, HOUSE MADE CROUTONS. 6 | 9  
 THE WEDGE | BABY ICEBERG, PT. REYES BLEU CHEESE CRUMBLES, PEPPER BACON CROUTONS, GRAPE TOMATO, BLEU CHEESE DRESSING: 9  
 SPINACH | SPINACH, KALE, RED CHARD, APPLE, SMOKED ALMONDS, FRESH SEASONAL BERRIES, BLEU CHEESE, CHAMPAGNE VINAIGRETTE: 9  
 SOUTHWEST CHOP CHOP | ROMAINE, BLACK BEANS, YAM, AVOCADO, PEPITA, GRAPE TOMATOES, PICKLED ONION, TORTILLA STRIPS, QUESO FRESCO, BUTTERMILK CHIPOTLE-LIME DRESSING: 8 | 11  
 ADD | CHICKEN | 7, SALMON | 8 OR STEAK | 8  
 DRESSINGS | HOUSE DERBY DRESSING, BLEU CHEESE, CHAMPAGNE VINAIGRETTE, BUTTERMILK CHIPOTLE-LIME, 1000 ISLAND, RANCH

## LPH Classics

- \* RIBEYE | 12 OZ CUT, MASHED POTATOES, SEASONAL VEGETABLE, CHOICE OF GREEN PEPPERCORN SAUCE OR HOUSE BUTTER.: 26  
 PORK SCHNITZEL | HOUSE MADE SPATZLE, SEASONAL SQUASH, BRUSSELS SPROUTS, BUTTERNUT SQUASH PUREE, DEGLAZED WITH LEFT HAND TRAVELIN LIGHT KOLSCH PAN SAUCE: 24  
 PAN ROASTED CHICKEN | ½ CHICKEN, PAN JUS, MASHED POTATO: 18  
 FARM HOUSE HASH | WILD MUSHROOMS, ROASTED CAULIFLOWER, SWEET POTATO, BRAISED GREENS, BUTTERNUT SQUASH, DAIYA CHEDDAR CHEESE, WHITE BEAN PUREE, SUNNY SIDE EGG. 12  
 \* STEAK FRITES | COULOTTE STEAK, HOUSE CUT TRUFFLE FRIES, LEMON AIOLI: 18  
 SHEPHERD'S PIE | GROUND BEEF & LAMB, PEAS, DEMI-GLACE, TOPPED WITH IRISH CHEDDAR MASH. 14  
 \* GRILLED SALMON | PURPLE FINGERLING POTATOES, SALSA VERDE, SEASONAL VEGETABLES: 18  
 \* CATCH OF THE DAY | CHEF'S SELECTION OF FRESH FISH: MP  
 TAIL OF A WHALE | PNW COD, BEER BATTER, HOUSE CUT FRIES, TARTAR SAUCE: 17  
 \* FISH TACOS | BLACKENED NW COD, SLAW, PICO, LIME CREMA, COTIJA CHEESE AND LIME: 12

## Burgers & Sandwiches

- SERVED WITH CHOICE OF SIDE  
 \* THE F'N REXROAD | SIGNATURE BEEF BLEND, BACON JAM, CAMBOZOLA CHEESE, ARUGULA, BRIOCHE BUN: 14  
 \* SHROOM & SWISS BURGER | SIGNATURE BEEF BLEND, SAUTEED MUSHROOMS, CARAMELIZED ONIONS, SWISS CHEESE, BRIOCHE BUN: 14  
 \* LPH DOUBLE DOUBLE | TWO CAB PATTIES, CHEDDAR, LETTUCE, TOMATO, B&B PICKLES, LPH BURGER SAUCE, BRIOCHE BUN: 12  
 \* NAKED BURGER | SIGNATURE BEEF BLEND, LETTUCE, TOMATO, ONION, BRIOCHE BUN: 12  
 BEYOND MEAT BURGER | DAIYA SWISS & CHEDDAR CHEESE, CARAMELIZED ONIONS, ROASTED POBLANO PEPPER JAM, LETTUCE, UDI'S GF BUN: 14  
 ADD | EGG, CHEESE, BACON JAM, AVOCADO, SAUTEED MUSHROOMS, GRILLED ONIONS: 1.50 | EACH  
 CHEESE CHOICES | CHEDDAR, SWISS, PEPPER JACK, CAMBOZOLA, SMOKED VELVEETA  
 REUBEN | CORNED BEEF, SAUERKRAUT, SWISS CHEESE, HOUSE MADE 1000 ISLAND DRESSING, MARBLE RYE: 14  
 THE NELLS | COLD SMOKED RIBEYE, SMOKED VELVEETA CHEESE, CARAMELIZED ONIONS, PORCINI MUSHROOMS & HORSERADISH AIOLI: 14  
 CALIFORNIA | GRILLED CHICKEN, PEPPERED BACON, PEPPER JACK CHEESE, CHIPOTLE MOLASSAS SAUCE, GUACAMOLE, LETTUCE, TOMATO, ONION, BRIOCHE BUN: 14

## SIDES

- HOUSE FRIES | 5, SWEET POTATO FRIES | 7, TRUFFLE FRIES | 7, HOUSE SALAD | 5, SEASONAL VEGETABLES | 5, SEASONAL FRUIT | 5, MASHED POTATOES (AVAILABLE AFTER 5 PM) | 5

PLEASE ALLOW YOUR SERVER TO ASSIST YOU BY SHARING WITH THEM ANY FOOD ALLERGIES OR DINING PREFERENCES.  
 MOST ITEMS MAY BE MADE VEGETARIAN, GLUTEN FREE OR WITH OTHER MODIFICATIONS UPON REQUEST

\* INDICATES ITEMS MAY BE SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.  
 CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS.