

BEGINNINGS

BREAD SERVICE

baked fresh daily, ask your server for details 5

RANCHO GORDO BEAN DIP

mexican heirloom beans, dueling salsas,
tortilla chips 8

WOOD FIRED WINGS*

chili-garlic rub, mojo sauce 10

CUBAN CROQUETTES

pork, ham, gruyere, pickle, panko, mustard two ways 10

SPICY TOSTADA

black beans, molcajete chicken, cotija, avocado,
cilantro, radish 9

MUSSELS*

merguez, mezcal, cambray onion, poblano, grilled bread 10

HEIRLOOM TOMATO & WATERMELON

feta cheese, la quercia prosciutto, olive oil,
pea tendrils, tomato vinaigrette 11

HANDHELDS

*Served with Dressed Salad Greens & House Fries
Sub Soup for 2*

HATFIELD BURGER*

tillamook cheddar, heirloom tomatoes,
garlic aioli, demi-glace, salt & pepper bun 14

CUBAN*

roasted pork, smoked ham, gruyere,
mustard, pickle, pressed roll 13

FRIED CHICKEN

chipotle honey butter, bacon aioli, lettuce,
tomatoes, pickle, salt & pepper bun 13

GRILLED CHEESE

tillamook cheddar, fontina, grana
padano, apricot preserves, tomato,
sourdough 10

BBBLT*

burgers slab bacon, bacon jam, bacon aioli,
arugula, tomatoes, sourdough 12

TURKEY PASTRAMI*

shaved turkey, gruyere, whole grain
mustanise, heirloom tomatoes, arugula,
crusty roll 12

SPECIALTIES

ENCHILADA*

rotisserie chicken, white corn tortillas, adobo
sauce, jalapeno avocado crema, cilantro,
red beans & rice 16

STEAK FRITES*

center cut sirloin, dressed greens,
house fries, veal demi-glace 15

MAC & CHEESE

crispy chicken, cavatelli, cheddar, queso
fresco, green chili, panko 19

EXECUTIVE CHEF
Bradley Gilmore
GENERAL MANAGER
Stephen Milton
CHEF DE CUISINE
Brendan Talbert

ignite
wood fire grill

LUNCH MENU

CUPS & BOWLS

GREEN CHILI POZOLE

roasted pork, hominy, tomatillo, poblano,
green cabbage, pickled red onion, lime 7

POTATO SOUP

yukon potato, bacon, cheddar, chives 6

HOUSE SALAD

mixed greens, carrot, radish, cucumbers,
cotija, cider-gorgonzola dressing 6

CAESAR SALAD*

romaine, grana padano, brioche croutons,
house-made dressing 7

ESKIE SALAD*

rotisserie chicken, mixed greens, herbed goat
cheese, heirloom tomatoes, sunflower seeds,
ciabatta croutons, bacon vinaigrette 15

SALMON SALAD*

house cured salmon, peppered greens &
field greens, cherry tomatoes, crispy shallot,
"everything" crostini, cream cheese,
caper vinaigrette 16

WOOD FIRED *plates*

choice of side

ROTISSERIE HALF CHICKEN*

chicken jus 14

CENTER CUT SIRLOIN*

veal demi-glace 15

PORK TENDERLOIN*

bacon wrapped, adobo butter 8oz 16

SCALLOPS & SHRIMP*

mojo sauce 28

SCOTTISH SALMON*

fennel cream 6oz 19

CATCH OF THE DAY* 23

Sides

Wood Fired Asparagus

Brussels & Mustards

Cheesy Grits

Mexican Street Corn

Heirloom Carrots & Cambray Onions

Red Beans & Rice With Sofrito

Coal Roasted Sweet Potatoes

Loaded Mashed Potatoes

Mashed Yukon Potatoes

Mac & Cheese

Side Salad

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. ING 817

BRUNCH

11AM-3PM EVERY SATURDAY & SUNDAY

CHOCOLATE DONUTS

crème anglaise, berry sauce 6

BASIC*

2 eggs, bacon, cheesy potatoes, dressed greens, grilled bread 12

STEAK & EGGS*

2 eggs, center cut sirloin, cheesy potatoes, dressed greens, veal demi-glace, grilled bread 15

SOFRITO HASH*

2 eggs, roast pork, bacon, poblano pepper, merguez sausage, potatoes, pickled onions 15

BREAKFAST ENCHILADAS*

2 eggs, rotisserie chicken, white corn tortillas, adobo sauce, salsa verde, jalapeno avocado crema 14

CHILAQUILES*

2 eggs, white corn tortilla chips, salsa verde, molcajate chicken, merguez, cotija, avocado 14

S'MORES WAFFLE

malted waffle, hershey's chocolate, graham cracker crumble, marshmallow ice cream 13

Sides

Thick Cut Bacon 5

Cheesy Grits 5

Cheesy Potatoes 5

Grilled Ciabatta Bread 3

Mixed Fruit 5

DRINKS

MIMOSA 7

BELLINI 7

BLOODY MARY 7

titos, bloody mary mix, limes, olives, celery — like it spicy? add a jalapeno salt rim —

BUCKET OF BUBBLY 24

4 mini bottles of prosecco, carafes of O.J. and white peach juice

COCKTAILS

JOCO ICE WATER

till vodka, london dry gin, lemon, soda 8

LIMELIGHT

absolut lime, pomegranate liqueur, touch of orange 9

THE LADY KILLER

titos, puree'd strawberries, lime 9

PEAR MULE

absolut pear, ginger beer, lime 8

WATERMELON FRESCA

watermelon-infused vodka, white wine, citrus, ginger 9

KANSAS CITY CHARRED OLD FASHIONED

union horse reserve straight bourbon, bitters, charred orange slice 9

SMOKED MANHATTAN

templeton house - smoked rye, carpano sweet vermouth, bitters 9

THE HONEY & SMOKE

vida mezcal, honey simple, ginger beer, lime, jalapeno sea salt 12

THE CITY CENTER

templeton house - smoked rye, campari, carpano antica 10

CAIPIRINHA

cachaca, lime, sugar 9

CUBA LIBRE

havana club rum, fresh lime, bottle of coca cola 8

IGNITE 75

sd strong gin, lemon, giffard muroise, bubbles 8

MOSCOW MULE

titos, lime, ginger beer, candied ginger 8

HERMOSA

patron riley drive barrel select reposado, grapefruit, lime, charred tarragon syrup 9

SUBSTANTIALLY SUBTLE

patron riley drive barrel select reposado, gran classico, dolin rouge 10

TO ADULT?

plantation pineapple, fresh citrus, served up 10

AGUA DE LA VIDA

hendricks gin, lime, bubbly water 9

COSMO NOUVEAU

ketel one citron, meyer lemon, pierre ferrand dry curacao, campari 11

NEGRONIS & SUNSHINE

j rieger & co midwestern dry gin, yzaguirre blanco, suze 10

WINE BY THE GLASS

WHITE

Chardonnay, SOUVERAIN, 9

Chardonnay, SONOMA-CUTRER 12

Chardonnay, LAPOSTOLLE 9

Moscato, FOLINARI 8

Pinot Grigio, NOBILISSIMA 9

Riesling, KUNG FU GIRL 9

Rose, CASTELLER 7

Rose, STOLLER 9

Sauvignon Blanc, 13 CELSIUS 8

Sauvignon Blanc, SANTA EMA 8

Sauvignon Blanc, HONIG 10

Prosecco, MASCHIO 187ml 8

RED

Cabernet Sauvignon, RED DIAMOND 7

Cabernet Sauvignon, DELOACH 9

Cabernet Sauvignon,

CH. ST. MICHELLE IN WELLS 12

Malbec, BODEGA NORTON "1985" 7

Merlot, COLUMBIA CREST H3 9

Pinot Noir,

CASTLE ROCK CA. CUVEE 9

Pinot Noir, CHERRY PIE 15

Red Blend, APOTHIC RED CRUSH 12

DRAFT BEER

BOULEVARD WHEAT 5

BOULEVARD TANK 7 7

FREE STATE DIRTY KANZA KOLSCH 5

BELL'S TWO HEARTED IPA 6

KC BIER DUNKEL 6

BUD LIGHT 4