

Sunbar

SNACKS

Wings \$13

Tossed in BBQ, Classic Buffalo, Honey Hot, Golden, or get them naked with sauce on side. Served with carrots, celery & ranch

Spinach Artichoke Dip \$9

Served with grilled local bread

Crispy Cauliflower \$9 (v)

Served with grilled local bread

Loaded Fries \$9

Smothered in warm queso, topped with pickled onions, pickled chilies, bacon & finished with sour cream

Warm Local Rye Pretzel \$9

Sprinkled with smoked salt and served with mustard seed queso (Vegan option available)

SANDWICHES

Grilled Chicken Club \$14

Grilled Chicken, lettuce, tomato, bacon, chipotle aioli, on a toasted telera-style bun

Sunbar Hot \$14

Grilled Chicken, sweet pickles, on a toasted telera-style bun

Crispy Honey Hot Chicken \$14

Slaw, sweet pickles, chipotle aioli, on a toasted telera-style bun

B.L.T. \$12

Bacon, lettuce, thick cut tomato, pesto aioli, vinaigrette drizzle, on a hoagie roll

Flat Iron \$14

Niman Ranch grass-fed flat iron steak, onions, provolone, arugula, herb aioli on a hoagie roll

Hula Grilled Chicken \$15

Grilled Chicken, pineapple, roasted green chili, spicy bbq sauce, on a toasted telera-style bun

BURGERS

1/3lb Wagyu ground beef patty, served on a locally-sourced telera-style bun with waffle fries, sweet potato fries, or a side salad

Classic* \$16

Shaved lettuce, tomato, dill pickle, house sauce, american cheese

Bacon* \$16

Caramelized onion, bleu cheese, pesto aioli, shaved lettuce

Blank Slate* \$14

Build your own burger... 50¢ per addition
Choose from American, Cheddar, Ghost Pepper-Jack or Provolone.
Toppings: lettuce, tomato, onion, bacon, caramelized onion, green chili, avocado, jalapeno, pineapple, house sauce
Add another 1/3lb Wagyu Patty for \$6.00

Chipotle* \$16

Chipotle aioli, pickled chilies, slaw, aged cheddar.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

PLANT-BASED

The Philly Cheese "Steak" \$16

Onions, bell peppers, vegan-cheese sauce, on a hoagie roll

Crispy "Chicken" Sandwich \$16

Chipotle aioli, pickled chilies, slaw, aged cheddar

Mac n Cheese \$10

Vegan cheese sauce, bread crumbs, cilantro

-see burger section for more options-

GREENS

Add Protein: Grilled Chicken +\$6, Niman Ranch Grass-Fed flat iron steak \$7, vegan meat \$5, tofu \$5

Chopped Wedge \$10

Romaine lettuce, bacon, organic brown egg, carrots, pickled onion, bleu cheese, tomatoes & ranch dressing

Caesar Salad \$10

Romaine lettuce, cherry tomatoes, parmesan cheese, bread crumbs, & finished with caesar dressing

House Salad \$10

Organic greens, cherry tomatoes, carrots, cucumber, choice of dressing (balsamic, chipotle ranch, ranch, or peanut)

IF YOU ARE
NOT SITTING
YOUR MASK
MUST BE ON