

BREWS

ROTATING TAP 8

ask your server for our draft options

DOMESTICS 7

miller lite, light pilsner

bell's 2-hearted ipa

lagunitas, ipa

pipeworks brewing, ninja vs. unicorn, imperial ipa

IMPORTS 7

corona extra, mexican lager

kirin ichiban, japanese pale lager

stella artois, belgian lager

heineken, pale lager

achouffe, la chouffe, belgian strong ale

guinness, irish dry stout

HARD SELTZERS 7

white claw, black cherry or mango

CIDER 7

cider of the moment

SPECIALTY COCKTAILS 16

roman spritz

anisetto, lemon, mint, grapefruit, angostura

melón moscatel

tequila reposado, mezcal, watermelon, galliano, lime,
moscato d'asti

rubus thorn

rosemary vodka, barolo chinato, amaro nonino, raspberry,
lemon, orange bitters

the sun king

cognac vsop, st. germain, lillet blanc, lemon, peychaud's,
float of cru beaujolais

light of truth

whiskey, benedictine, apricot, lemon, angostura, peach bitters

alta italia

london dry gin, aperol, barolo chinato, amaretto, angostura

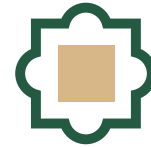
N / A 11

club 76

garden aromatics, lemon, club soda

pink spritz

spice aromatics, cranberry, lime, grapefruit soda



LIVING ROOM

LUNCH

WINES BY THE GLASS

SPARKLING

laurent-perrier la cuvée nv elegant, refined, classic cuvée	22
ferrari, brut rosé, trento currant, wild strawberry, minerality, racy acidity	18
maurice bonnamy, crémant de loire nv fine bead, fresh, floral	13

ROSÉ

ch. de campuget, rosé, 1753, vin de france bright, red fruits, dry	15
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WHITE

land of saints, chardonnay, santa barbara county gooseberry, baking spices, vanilla	16
arnaud lambert, chenin blanc, clos de midi, brézé, saumur 2020 honeysuckle, yellow apple, lemon verbena	15
nigl, grüner veltliner, freiheit, kremstal green apple, white pepper, grassy	15
hermann j. weimer, dry riesling, finger lakes lemon balm, orange blossom, honeysuckle	15
wairau river, sauvignon blanc, marlborough grapefruit, jalapeño skin, lemon zest	13

RED

archery summit, pinot noir, vireton, willamette valley black cherry, pomegranate, dried roses, cocoa	17
hedges, cabernet sauvignon, cms, columbia valley cassis, blueberry, violet	17
envínate, garnacha/moravia agria, albahra, almansa ripe red fruits, nutmeg, dusty tannins	16
sattler, zweigelt, burgenland ripe strawberry, plum, peppercorn, medium-bodied	15
dmn. de deux ânes, carignan/grenache, premiers pas, corbières dried red fruits, fig, cherry tobacco, leather	15

Bottle list available upon request.

SMALL PLATES

today's soup ask your server for the daily special	7
uclub gazpacho 	8
new england corn and clam chowder 	9
beef tenderloin empanadas  chimichurri aioli, zesty tomato sauce	15
hummus   roasted oyster mushrooms, zhoug sauce, pickled onion, pita	14
southwestern lobster roll  corn, chipotle mayo, buttered brioche, taro root chips	20
arugula salad   beets, strawberries, ricotta salata, hazelnuts	13
little gem   burrata, rhubarb compote, cherries, publican bread	14
hearts of romaine caesar  parmesan crisp, focaccia croutons	13

SALADS AND ENTRÉES

classic california cobb salad honey mustard or balsamic vinaigrette	21
grilled chicken or shrimp caesar salad  parmesan crisp, oven-cured tomato, focaccia croutons	21/27
tuna poke* jasmine rice, asian vegetables, furikake, sesame ginger vinaigrette	26
"gyro" salmon salad  tzatziki sauce, feta, pepperoncini, pita crisps	27
wagyu sirloin burger*  wisconsin cheddar or salemville blue	19
teriyaki glazed salmon burger*  asian slaw, sriracha remoulade	18
the beyond burger  cheddar or blue, dijonaise sauce	17
the ucc club sandwich  grilled chicken, applewood smoked bacon, fried egg, pesto mayo	19
grilled cheese and tomato bisque  pqb sourdough, cheddar, gruyère	17
lake superior whitefish yukon whipped potato, asparagus, lemon caper sauce	26
skirt steak sweet potato fries, grilled vegetables, chimichurri sauce	29
mediterranean bowl   greens, summer vegetables, french lentil, lavender dukka, pomegranate vinaigrette	25 with chicken 29

 contains gluten

  gluten free option available

  nut free option available

 vegetarian

 vegan

  vegan option available

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items. Please advise your server of any food allergies.