

DINNER MENU

Starters

QUESO & CHIPS - 10

HOUSE CHEESE SAUCE, CORN
TORTILLA CHIPS, SALSA

1882 NACHOS - 15

CORN TORTILLA CHIPS, HOUSE CHEESE SAUCE, BLACK BEANS,
PICKLED PEPPERS, TOMATOES, SOUR CREAM, GUACAMOLE, SALSA
CHOICE OF MEAT- CHICKEN, PULLED PORK, SEARED BEEF

FRIED RAVIOLI - 13

CHICKEN & CHEESE STUFFED RAVIOLI CRUSTED
WITH PARMESAN CHEESE & ITALIAN SEASONING

BRUSSEL SPROUTS - 13

TANGY SAMBAL SAUCE, RED WINE MIGNONETTE,
BACON LARDONS

COMMONS WINGS - 12

SAUCES - BUFFALO, SRIRACHA VINAIGRETTE, KOREAN
DRY RUBBED - THAI CURRY, HONEY HABANERO,
CHIMICHURRI, GARLIC SRIRACHA

SALMON BRUSCHETTA - 15

SMOKED SALMON, DILL-CITRUS CREAM CHEESE,
TOMATOES & ROASTED ASPARAGUS

FRIED PICKLES - 9

BATTERED & FRIED HOUSE PICKLES

SWEET POTATO FRIES - 12

WAFFLE CUT, TOPPED WITH GORGONZOLA FONDUE &
FRESH CHIVE

CALAMARI - 12

LIGHTLY BREADED & CRISPY FRIED
SERVED WITH SRIRACHA VINAIGRETTE

CHARCUTERIE - 19

CURED MEAT, ARTISANAL CHEESE,
SEASONAL FRUIT

Soup & Salads

ADD CHICKEN - 5 SHRIMP - 7 SMOKED SALMON - 5 FLANK - 7
RANCH, BLUE CHEESE, 1000 ISLAND

SOUP OF THE DAY

SERVED WITH HOUSE BREAD
CUP - 4 BOWL - 7

ORGANIC GREENS - 10

CANDIED WALNUTS, ROASTED BEETS, POPPY SEED
GASTRIQUE, CITRUS GOAT CHEESE, BALSAMIC STRAWBERRIES

CLASSIC CAESAR - 8

ROMAINE, PARMESAN, CROUTONS,
CAESAR DRESSING

BACON CAESAR - 11

ROMAINE, PARMESAN, CROUTONS, CAESAR
DRESSING, HOUSE SMOKED BACON LARDONS,
CARAMELIZED ONIONS, HARD BOILED EGG

FLANK STEAK - 15

PICKLED VEGGIES, PISTACHIOS, BLUE CHEESE
CRUMBLES, HUCKLEBERRY VINAIGRETTE,
& FLANK STEAK

TACO SALAD - 13

ROMAINE, BLACK BEANS, CHEDDAR JACK CHEESE,
TOMATOES, HONEY CHIPOTLE RANCH, SALSA
CHOICE OF MEAT- GRILLED CHICKEN, PULLED
PORK, OR SEARED BEEF

STEAKS

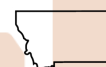
12 OZ NY STRIP - 34



10 OZ DENVER CUT - 32



14 OZ RIBEYE - 36



8 OZ FILET - 38

8 OZ WAGYU BASEBALL SIRLOIN - 28

ALL STEAKS SERVED WITH CHOICE OF DAILY SOUP OR SALAD &
CHOICE OF BAKED POTATO OR MASHED POTATO & SEASONAL VEGETABLES

Pizzas 10"

COMMONS MARGHERITA - 15

HOUSE MARINARA, FRESH MOZZARELLA,
BASIL PESTO, TOMATOES

GRIZZLY PEAK - 16

HOUSE MARINARA, PEPPERONI,
SALAMI, SAUSAGE, BACON, HAM

GOON - 14

COMMONS WHITE SAUCE, GOAT CHEESE,
MUSHROOMS, PEPPERS, CARAMELIZED
ONIONS, SPINACH

Entrees

CHOICE OF DAILY SOUP, CAESAR SALAD OR ORGANIC GREENS

BEEF SHORT RIBS - 26

SIGNATURE SHORT RIBS SERVED
WITH MASHED POTATOES,
SEASONAL VEGETABLES & PAN JUS

SALMON - 26

CITRUS RISOTTO WITH SUNDRIED TOMATOES,
SPINACH & PARMESAN CHEESE, BROCCOLINI WITH
ROMESCO SAUCE, TOPPED WITH CITRUS GASTRIQUE

DIRTY MAC - 22

BLACKENED MAC & CHEESE LOADED WITH
ANDOUILLE SAUSAGE, SHRIMP, ONION & PEPPERS,
TOPPED WITH PARMESAN BREAD CRUMBS

ITALIAN CHICKEN - 23

CHICKEN QUARTERS BRAISED IN ITALIAN
SEASONING & WHITE WINE, SERVED WITH
BRAISED VEGETABLES & NEW POTATOES

FRESH PASTA

CHEF'S CHOICE PASTA -
MARKET PRICE

PARM CRUSTED SEARED SCALLOPS - 31

SWEET ONION CREAM SAUCE, CITRUS GASTRIQUE,
CHEESY ALEPPO POLENTA, SEASONAL VEGETABLE

Burgers & Such

CHOICE OF FRIES, SWEET POTATO WAFFLE FRIES, COLESLAW OR PUB CHIPS

SMOKEHOUSE BURGER - 16

GUINNESS ONION RING, HOUSE BBQ
SAUCE, SMOKED BACON, PEPPER JACK

SMOKED BRISKET DIP - 15

SHREDDED BRISKET, HORSERADISH CHEDDAR
CHEESE, CARAMELIZED ONIONS, AU JUS

FISH TACOS - 16

BATTERED COD, CABBAGE SLAW,
FRESH PICO, CILANTRO, SRIRACHA
CREMA, FLOUR TORTILLA

KOREAN TACOS - 16

MARINATED FLANK STEAK, CABBAGE
SLAW, FRESH PICO, AVOCADO,
SRIRACHA CREMA, FLOUR TORTILLAS