WILLOWS KITCHEN & WINE BAR LUNCH MENU

SMALL PLATES & GREENS

VEGAN CRAB CAKE (VG, GF) 16 chickpeas | artichoke | bell pepper | vegan remoulade

THAI MUSSELS* (GFO) 19
ginger lemongrass | coconut cream | lime zest
baguette

SEASONAL HUMMUS
(V, GFO) 16
roasted baby carrots | arugula | olive oil | cucumber baby heirloom tomatoes | naan bread

FIRECRACKER SHRIMP (GF) 19 sriracha cream sauce | pickled pepper salsa butterhead lettuce

CAESAR * (GFO) 15 black pepper crouton | parmesan | caesar dressing

BURRATA CAPRESE (VG) 21
heirloom tomatoes | basil | pistachio soil | balsamic
olive oil

MIXED GREENS & QUINOA (V G, GF) 19 sweet potato | candied pecans | avocado prickly pear vinaigrette

ENTRÉE

(ALL SANDWICHES SERVED WITH FRIES)

SMASH B U R G E R * 21 short rib + brisket blend | choice of cheese caramelized onions | pickle chips

OPEN FACED TURKEY * 18
peppered bacon | coleslaw | roasted garlic aioli
blue cheese | sunny side egg

FISH & CHIPS* 22 beer battered cod | tartar sauce

CHICKEN BACON PESTO * 20 applewood smoked bacon | pesto | pickled onion arugula

NEW YORK STEAK SANDWICH* 24 heirloom tomatoes | butter lettuce | chimichurri

WAYGU SLIDERS * 19 american cheese | pickled onion | aioli

BEVERAGES

coffee | decaf | hot tea 5

single espresso 4

double espresso 6

JUICE 5
orange | grapefruit | cranberry | apple | tomato

SPECIALTY COFFEE 7 latte | cappuccino | mocha

SODA 5 coca-cola products

HOUSE BLOODY MARY 14 vodka

MIMOSA 14 prosecco | orange juice

IRISH COFFEE 14
irish whiskey | coffee | whipped cream

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