

HOPE 46 ★ DINNER

SHARED

DEVILED EGGS - - 11

dijon mustard, harissa, capers
kalamata olive & palm heart tapenade, chive oil

SPICY SHRIMP - - 18

harissa marinated shrimp skewers, arugula
charred corn succotash, chimichurri

BRUSSELS SPROUTS - - 14

shaved parmesan, applewood smoked bacon,
balsamic reduction

LAFAYETTE LOADED FRIES - - 16

spicy cheese sauce, choice ribeye, cremini mushrooms
applewood smoked bacon, parmesan, demiglace, fresh herbs

SLIDER TRIO - - 18

TRY THREE OF OUR MOST POPULAR DISHES AS SLIDERS
classic american burger, southern fried chicken
spicy shrimp, brioche buns

CHARCUTERIE BOARD - - 22

chef's choice of three meats & three cheeses
pickled vegetables, cornichons, assorted olives
candied walnuts, local honey, quince jam
whole grain mustard, toasted bread & crackers

TOSSED

SALMON SALAD - - 18

yukon delta wild salmon, red quinoa, petite arugula
cherry tomato, charred corn, julienne jicama
local avocado, tajin, lime citronette

SAN DIEGO COBB - - 16

romaine, baby tomato, applewood smoked bacon
smoked turkey breast, point Reyes bleu cheese
chopped egg, local avocado, herb buttermilk dressing

CAESAR - - 13

chopped romaine, shaved parmesan, brioche crouton

FARMER'S MARKET - - 16

baby kale, avocado, ruby red grapefruit
grilled asparagus parmesan, toasted hazelnuts
red wine vinaigrette

TURN ANY SALAD INTO A WRAP - - 2

ADD: CHICKEN - 5 / SHRIMP - 6 / STEAK - 7 / SALMON - 8

FIRE D

PESTO FLATBREAD - - 17

buffalo mozzarella, roma tomato, basil pesto, balsamic

GARLIC CHICKEN FLATBREAD - - 18

grilled chicken, applewood smoked bacon, serrano chiles
red onion cherry tomatoes, roasted garlic cream, garden chives

BISTRO FLATBREAD - - 19

prosciutto di parma, genoa salami, applewood smoked bacon,
pepperoni, house marinara, parmesan, italian parsley

CRAFTED

ALL AMERICAN BURGER - - 18

iceberg lettuce, heirloom tomato, grilled red onion
dill pickle chips, lafayette secret sauce, sharp cheddar

SOUTHERN FRIED OR ROASTED BONELESS 1/2 CHICKEN - - 23

boneless jidori thighs or 1/2 chicken, buttermilk marinade
applewood smoked bacon cheddar mashed potatoes
braised baby kale, petite herb gravy

SHRIMP CAVATAPI - - 21

pacific white prawns, cavatapi rigate, kale & walnut pesto
cherry tomato, baby squash, asparagus, parmesan
italian parsley

BLACKENED CAULIFLOWER STEAK - - 20

baby kale sauté, charred corn succotash
vine-ripe tomato bruschetta

FETTUCCINE AND MEATBALLS - - 22

beef & italian sausage meatballs, spicy pink sauce
spinach, fettuccine, parmesan, basil chiffonade

LAFAYETTE FISH AND CHIPS - - 21

pacific white fish, house fries, lafayette remoulade
lemon, malt vinegar

YUKON DELTA WILD SALMON - - 26

chilled red quinoa tabbouleh, grilled jumbo asparagus
red pepper coulis, garden chives

THE STEAK - - 28

10oz. choice top sirloin, house fries, petite arugula, demiglace
lafayette secret sauce, truffle compound butter

CHICKEN PENNE - - 20

mary's chicken breast, applewood smoked bacon, crispy brussel
sprouts, cremini mushrooms, shaved fennel, baby tomato,
chardonnay cream

EXECUTIVE CHEF ISRAEL HERNANDEZ

MODERN AMERICAN CLASSICS

WINE, BEER & COCKTAILS

SPARKLING

OPERA PRIMA - -8/ 32
ZONIN PROSECCO SPLIT - - - / 10
RUFFINO PROSECCO - - - / 40
CHARLES LAFITE ROSE - - - / 55

WHITE

HESS CHARDONNAY - -10/ 40
TWISTED PINOT GRIGIO - -9/ 36
BOGLE SAUVIGNON BLANC - -9/ 36
KIEU HOANG CHARDONNAY - -10/ 40
FERRARI CARANO FUME BLANC - -12/ 48
FESS PARKER RIESLING - - - / 30
FRANCISCAN CHARDONNAY - - - / 44
KIM CRAWFORD SAUVIGNON BLANC - - - / 44
SONOMA - CUTRER CHARDONNAY - - - / 45
KIEU HOANG SAUVIGNON BLANC - - - / 46
CAKEBREAD CHARDONNAY - - - / 65
STAG'S LEAP CHARDONNAY - - - / 67

RED

MARK WEST PINOT NOIR - -9/ 36
LIBERTY SCHOOL CABERNET - -9/ 36
KIEU HOANG CABERNET SAUVIGNON - -10/ 40
DONA PAULA MALBEC - -10/ 40
HESS CABERNET - -10/ 40
MICHAEL DAVID PETITE PETIT - - - / 48
ARTESA PINOT NOIR - - - / 50
STEELE CABERNET SAUVIGNON - - - / 50
RIDGE VINEYARDS ZINFANDEL - - - / 62
DOMAINE DROUHIN PINOT NOIR - - - / 75
NICKEL AND NICKEL SYRAH - - - / 78
HEITZ CABERNET SAUVIGNON - - - / 80

COCKTAILS

BOURBON BRAMBLE - -13

buffalo trace bourbon, blackberry liqueur de mure
lime, raw sugar

BUFFALO 43 - -15

buffalo trace bourbon, licor 43, lemon, black walnut bitters

SPA REFRESHER - -12

tito's vodka, house made cucumber mint & orange blend syrup,
lime, soda water

BASIL DAISY - -13

tito's vodka, aperol, raw sugar, lemon, fresh basil

AVIATION - -13

hendrick's gin, luxardo maraschino liqueur
crème de violet liqueur, lemon

IMPROVED HORCHATA - -13

cutwater horchata vodka, old harbor ampersand coffee liqueur
cold brew coffee, peach bitters

FRENCHIE - -13

grey goose pear vodka, giffard wild elderflower liqueur
lime, club soda

EL DIABLO - -14

casamigos reposado tequila, creme de cassis
lime, cock 'n' bull' ginger beer

SPARKLER - -13

tito's vodka, grand marnier, brut sparkling wine, lemon

CUCUMBER BLACKBERRY GIMLET - -13

hendrick's gin, cucumber, blackberry, lemon, raw sugar, club soda

PASSIONFRUIT PALOMA - -13

milagro tequila, giffard passionfruit liqueur, lime

STRAWBERRY PIMM'S CUP - -14

pimm's liqueur, cucumber, lemon, mint, ginger beer

BLOOD ORANGE MARGARITA - -13

milagro silver tequila, solerno blood orange
liqueur, agave, lime, blood orange puree

BEER

DRAFT

fall crystal mess pale ale - 5.5%
prodigy citralicious ipa - 7.1%
truly pure hard seltzer - 5.0%
mammoth double nut brown - 5.5%
pfriem pilsner - 4.9%
bootleggers hefeweizen - 5.0%
second chance amber ale - 5.6%
latitude 33 blood orange ipa - 7.2%
modern times oatmeal coffee stout - 5.8%
coronado salty crew blonde - 4.5%

CANNED

truly assorted flavors
fat tire
hess session ipa
ballast point sculpin ipa
hess kolsch
st archer blonde
stone ipa
heineken
pacifico
corona
tecate

CRAFTED LIBATIONS