

HOPE 46 ★ DINNER

SHARED

DEVEILED EGGS - - 9

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

SPICY SHRIMP - - 16

harissa marinated shrimp skewers, arugula
charred corn succotash, chimichurri

BRUSSEL SPROUTS - - 12

chorizo crumbles, queso cotija, cilantro

LAFAYETTE LOADED FRIES - - 14

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

SLIDER TRIO - - 16

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

CHARCUTERIE BOARD - - 18

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 - - 16

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

SAN DIEGO COBB - - 14

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

CAESAR - - 11

chopped romaine, shaved parmesan, brioche crouton

FARMER'S MARKET - - 14

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 - - 15

buffalo mozzarella, roma tomato, basil pesto, balsamic

GARLIC CHICKEN FLATBREAD - - 16

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

BISTRO FLATBREAD - - 17

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

CRAFTED

ALL AMERICAN BURGER - - 16

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

SOUTHERN FRIED OR ROASTED BONELESS 1/2 CHICKEN - - 21

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

SHRIMP CAVATAPI - - 19

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

BLACKENED CAULIFLOWER STEAK - - 18

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

FETTUCCINE AND MEATBALLS - - 20

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

LAFAYETTE FISH AND CHIPS - - 19

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

YUKON DELTA WILD SALMON - - 24

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

THE STEAK - - 26

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

CHICKEN PENNE - - 18

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

EXECUTIVE CHEF RYAN GILBERT

MODERN AMERICAN CLASSICS

WINE, BEER & COCKTAILS

SPARKLING

J ROGET - -8/ 32
ZONIN PROSECCO SPLIT - - - / 10
RUFFINO PROSECCO - - - / 40
J BRUT - - - / 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
CAKEBREAD SAUVIGNON BLANC - - - / 50
CAKEBREAD CHARDONNAY - - - / 65
STAG'S LEAP CHARDONNAY - - - / 67

RED

MARK WEST PINOT NOIR - -9/ 36
LIBERTY SCHOOL CABERNET - -9/ 36
DONA PAULA MALBEC - -10/ 40
HESS CABERNET - -10/ 40
MICHAEL DAVID PETITE PETIT - - - / 48
ARTESA PINOT NOIR - - - / 50
STEELE CABERNET SAUVIGNON - - - / 50
JUSTIN CABERNET SAUVIGNON - - - / 56
RIDGE VINEYARDS ZINFANDEL - - - / 62
DOMAINE DROUHIN PINOT NOIR - - - / 75
NICKEL AND NICKEL SYRAH - - - / 78
HEITZ CABERNET SAUVIGNON - - - / 80

COCKTAILS

BOURBON BRAMBLE - -12

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

BUFFALO 43 - -14

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

EL PRESIDENTE - -14

el dorado 12 yr. rum, carpano bianco vermouth
giffard curacao, orange zest

BASIL DAISY - -12

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

AVIATION - -12

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

IMPROVED HORCHATA - -12

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

FRENCHIE - -12

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

EL DIABLO - -13

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

SPARKLER - -12

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

CUCUMBER BLACKBERRY GIMLET - -12

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

PASSIONFRUIT PALOMA - -12

milagro tequila, giffard passionfruit liqueur, lime

STRAWBERRY PIMM'S CUP - -13

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

BLOOD ORANGE MARGARITA - -12

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%
32 northsaison - 7.1%
novo brazil pilsner - 5%
bootleggers hefeweizen - 5.0%
mason ale works mexican lager - 4.5%
latitude 33 blood orange ipa - 7.2%
rotating nitro

CANNED

mother earth blonde & cali creamin'
coronado coast wise ipa
2 towns cider
hess kolsch
st archer pale ale
heineken
pacifico
corona
fat tire

CRAFTED LIBATIONS