

KITCHEN + BAR

LANDING POINT

QUICK START

Yogurt Parfait Bowl | 8 

Vanilla Yogurt, Fresh Blueberries and Strawberries, Crunchy Granola

Steel-Cut Oatmeal | 8  GF

Fresh Blueberries and Strawberries

Bagel & Cream Cheese | 7

Everything Bagel, Whipped Cream Cheese

Sunrise Sandwich | 10

Fried Egg, Cheddar Cheese, Bacon, English Muffin

Harvest Sandwich | 10

Fried Egg, Cheddar Cheese, Tomatoes, Avocado, Aioli, Everything Bagel

Breakfast Burrito* | 12

Scrambled Eggs, Tomatoes, Peppers, Onions, Cheddar Cheese, Potatoes, Flour Tortilla
Choice of: Chorizo, Bacon, Sausage

BEVERAGES

Whole, 2%, Skim, Milk | 3

Hot Coffee & Tea | 5

Juices | 5

Apple, Grapefruit, Orange, Cranberry

Mimosa | 12

Prosecco, Orange Juice

Bloody Mary | 12

Vodka, Bloody Mary Mix, Bacon, Celery

MAINS

Beef Brisket Hash* | 17 GF

Breakfast Potatoes, Braised Brisket, Peppers, Onions, Poached Eggs, Hollandaise Sauce

The Everyday* | 15

Two Eggs Your Way, Smashed Breakfast Potatoes, Toast
Choice of: Bacon, Sausage, or Chorizo

Three Egg Omelet Your Way* | 15 GF

Choose Three: Bell Peppers, Onions, Avocado, Tomatoes, Spinach, Bacon, Sausage, Chorizo, Ham, American, Swiss, Pepper Jack, Pimento Cheese (\$1/add on)

Brown Butter French Toast | 14

Brioche Bread, Cream Cheese Frosting, Caramel Sauce, Maple Syrup
Add Candied Bacon: +3

SIDES

Avocado | 4

2 Eggs Your Way* | 6

Sausage Patties | 5

Thick Cut Bacon | 6

Smashed Breakfast Potatoes | 6 GF

Pancake | 5

Toast | 4

Choice of: Sourdough, English Muffin, Nine Grain, or Gluten Free Bread

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 = Vegetarian GF = Gluten Free

WHERE NATURE MEETS NOURISHMENT

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SHAREABLES

\$3 OFF FOR HAPPY HOUR

Garlic Herb & Parm Fries | 10 

Roasted & Fresh Garlic with Herbs & Parmesan,
Calabrian Chili Aioli

Chicken Wings | 15

Served with Celery, Carrots, Ranch or Blue Cheese
Sauces: Buffalo, BBQ, Huckleberry Glaze, or
Nashville Hot

Bavarian Pretzel | 14

Beer Cheese Sauce, Whole Grain Mustard

Flat Bread | 14

Mozzarella, Basil, Cured Tomato, Tomato Sauce
Add Protein +2 each: Pepperoni, Bacon, Sausage

Brisket & Burnt Ends Plate | 18

Slow Cooked Brisket, Burnt Ends, House BBQ,
Slaw, House Made Pickles & a Brioche Roll.

Smashed Beef Sliders | 12

Crispy Patty, American Cheese, Caramelized
Onions, Pickles, Thousand Island, Brioche Bun

SALADS

Add: Seared Chicken +8, Steak +12

Caesar Salad | 10

Romaine, Parmesan, House Croutons, Lemon
Wedge, House Caesar Dressing

Cobb Salad 14

Chopped Romaine, Tomatoes, Boiled Egg,
Cheddar Cheese, Turkey, Avocado, Bacon
Choice of: Ranch, Blue Cheese, or Balsamic
Vinaigrette

HAPPY HOUR

DAILY FROM 4PM - 6PM

\$3 OFF SHAREABLES & HANDHELDS

\$2 OFF DRAFT BEER

\$3 OFF EARTHY ELIXERS

MAINS

Steak & Frites | 26

Flat Iron Steak, Chimichurri Sauce, Herb
Parmesan Fries

BBQ Brisket Mac & Cheese | 19

Creamy Cheese Sauce, Cavatappi, Beef Brisket,
Jalapeno Crunch Top

Chicken Parmesan | 22

Crispy Breaded Chicken Cutlets, Marinara,
Mozzarella, Basil, Served with a side of Cavatappi
Pasta & Marinara Sauce

HANDHELDS

\$3 OFF FOR HAPPY HOUR

Served with: Fries or Sweet Potato Fries

Sub Salad or Garlic Fries for 4

Sub Mac & Cheese for 6

Smoke House Burger | 18

Beef Patty, Aged Cheddar Cheese, House Pickles,
Caramelized Onions, Tomatoes, BBQ Aioli,
Brioche Bun

Option to Substitute Impossible Meat

Turkey BLTA | 14

Herb Roasted Turkey, Crisp Bacon, Avocado,
Garlic Aioli, Tomato, Arugula on Sourdough

Caprese Melt | 14 

Fresh Tomato, Fresh Basil, Pesto, Mozzarella,
Arugula on Toasted Ciabatta

DESSERT

Skillet Chocolate Chip Cookie | 14 

Cookie Dough Cooked in a Cast Iron Skillet
Served with a Scoop of Vanilla Ice Cream and
Caramel Sauce

Huckleberry Basque Cheesecake | 12 

Housemade Basque Style Cheesecake Topped with
Huckleberry Compote

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EARTHLY ELIXERS

\$3 OFF FOR HAPPY HOUR

Bourbons**New Fashioned** | 14

Whiskey, Maple Syrup, Angostura Bitters,
Dried Orange

Peach Bourbon Mule | 14

Bourbon, Peach Syrup, Ginger Beer, Fresh
Lime, Peach

Bees Knees Sour | 14

Whiskey, Honey Simple Syrup, Lemon Juice,
Bitters

Tequila & Mezcal**High Margarita** | 13

Blanco Tequila, Lime, Agave Nectar, Grand
Marnier, Tajin Salted Rim

Repo Old Fashioned | 14

Reposado Tequila, Orange Peel, Honey

Mezcal Negroni | 14

Mezcal, Campari, Sweet Vermouth

Vodka**Blueberry Lemon Drop Martini** | 14

Vodka, Blueberry Simple Syrup, Lemon
Juice, Sugar Rim

Huckleberry Lemonade | 14

Vodka, Lemonade, Huckleberries, Club Soda

Gin**Strawberry Gin Smash** | 13

Gin, Strawberry Simple Syrup, Lime Juice,
Mint, Club Soda

Rum**Create Your Own Mojito** | 14

Classic Mojito with your Choice of:
Strawberry, Huckleberry, Peach, Prickly
Pear, Blood Orange, or Blueberry

Old Cuban | 14

Dark Rum, Lime Juice, Brown Sugar Syrup,
Topped with Prosecco, Mint Leaf

Mai Tai | 13

Dark Rum, Campari, Lime Juice, Orange
Juice, Pineapple Juice, Cherry

ZERO - PROOF

Huckleberry Mojito | 8

Huckleberries, Lime Juice, Mint, Club Soda

B R E W S

Local Crafted Seasonal Drafts | 7

We proudly serve local craft beers on tap,
please ask for current selections.

Additional Beer

Domestic Pint | 6

Domestic Stein | 11

Imported & Seltzer | 6

Regional Craft Beer | 7

Regional Craft Beer Stein | 13

W I N E S

Cambria Wines

Cambria Winery Pinot Noir, CA 12 glass

Cambria Winery Chardonnay, CA 12 glass

House Wines

House Red 10 glass

House White 9 glass

Sparkling/Rose 10 glass

WEEKLY SPECIALS

DAILY FROM 5PM-9M

APPETIZER MONDAY

Complimentary Appetizer with Purchase of
Entree

TACO TUESDAY

\$3 Street Tacos + \$5 House Margaritas

DRY FLY WEDNESDAY

\$12 Dry Fly + All Spirit Based Drinks

BURGER & BREWS THURSDAY

\$12 All American Cheese Burger + Choice of
Draft Beer, Modelo or Coors Light

FEAST FRIDAYS

\$15 Chef's Special Pasta Entree, Served with
Garlic Bread + Choice of Side Salad

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