

# ORDINARY

## BITES & SHARABLES

### PICKLED VEGETABLE SLATE 6

ASSORTED VEGETABLES PICKLED IN HOUSE SERVED ON A SLATE TOPPED WITH MALDON SEA SALT

### CANDIED BACON 7

BOURBON & BROWN SUGAR GLAZED IN A 1 OZ. POUR OF BOURBON

### CHEESE & MEAT SLATE 13

TWO CHEESES, ONE SALUMI SLICED AND SERVED WITH PRESERVE, MUSTARD & BAGUETTE

### BEER CHEESE 8

CHEESE BLEND WHIPPED WITH BEER SERVED WITH BUTTER TOASTED PRETZEL ROLL {ADD SALAMI +3}

### GRILLED CHEESE SANDWICH 6

CHEESE BLEND MELTED BETWEEN TWO SOURDOUGH SLICES. SERVED WITH TOMATO DIP {SMOKED BACON +2, CANDIED BACON +3}

### DBL. BACON, EGG, AND CHEESE 8

2 EGGS, APPLEWOOD SMOKED BACON, AMERICAN CHEESE ON A CANDIED BACON PANCAKE, MAPLE MEZCAL DIP

## SPECIALS

### FRITO PIE 7

PAINTED HILLS BEEF CHILI SERVED OVER A BAG OF FRITOS TOPPED WITH OUR HOUSE CHEESE BLEND.

### DIRTY WATER DOG 4

HUMMEL BROS FRANKS COOKED IN BLACK HOG S.W.A.G. ON A POTATO ROLL WITH YOUR CHOICE OF CATSUP, YELLOW MUSTARD, DIJON MUSTARD. {DICED ONIONS, PICKLED CABBAGE, SPICY RELISH +25, CHILI +3, CHILI & CHEESE +4}

### HOUSEMADE YACHT POCKET

-PEPPERONI - WITH BASIL, ONIONS, HOUSE CHEESE MIX IN MARINARA \$9

### FRENCH ONION GRILLED CHEESE 8

MELTY MAE, COMTE, CARMELIZED VIDALIA ONIONS COOKED DOWN W/THYME & SHERRY, SERVED ON WHOLE G SOURDOUGH

# MENU

## PAINTED HILLS NATURAL BEEF BURGERS

### DOODLE BURGER REVISITED 9

2 PATTIES, AMERICAN CHEESE ON A BUTTERED POTATO ROLL

### AJI BURGER 8

1 PATTY, AMERICAN CHEESE, AJI VERDE SAUCE, BACON, PICKLED ONIONS, POTATO ROLL

### RODEO BURGER 6

1 PATTY, AMERICAN CHEESE, CRISPY FIRED ONION, POTATO ROLL & BBQ SAUCE

### BUFFALO BLEU BACON BURGER 9

1 PATTY, BLEU CHEESE, ICEBERG LETTUCE, BACON, POTATO ROLL, FRANK'S RED HOT

### 'SHROOM BURGER 7

1 BURGER PATTY, SAUTEED MUSHROOMS WITH BALSAMIC VINEGAR, THYME, SWISS CHEESE ON POTATO ROLL

### BLACK BEAN VEGGIE BURGER 8

1 VEGGIE PATTY, AMERICAN CHEESE, ICEBERG LETTUCE, PICKLES, POTATO ROLL (VEGGIE PATTY CONTAINS CASHEWS)

### PBB & J 7

1 PATTY, 2 CANDIED BACON SLICES, PEANUT BUTTER, LUXARDO CHERRY JAM, POTATO ROLL

## SWEETS

### CHOCOLATE CHUNK or

### SNICKERDOODLE COOKIES 7

SERVED WITH THREE FINGERS OF DIPPIN' MILK

### CRACKER JACKS 3

A BOX OF THE CLASSIC SNACK



"Where's Cookie Puss at?" the Beastie Boys once asked Carvel in 1983.

# HAPPY HOUR

## Specials

At Ordinary (4pm - 7pm)

## \$3 Food

### Single Patty Doodle Burger

Served with cheese on a buttered bun (not available for take out)

## \$4 Draughts

### Black Hog S.W.A.G. 16 oz.

### Black Hog Hog Lager PILSNER 16 oz.

## \$20 Wine bottles

See Tuesday's Wine List



## Happy Hour Cocktails

### ROSE PETAL \$8

Haku Vodka, Lavender, Rose Lemonade served on the rocks

### CHERRY BLOSSOM \$8

Roku Gin, Maraschino Liqueur, Lemon, Honey served up

### HIGHBALL \$10

Toki Whisky, San Pellegrino sparkling water served in a Collins with a lemon

# TUESDAY WINE



Curated \$20 bottle of wine list in collaboration with The Wine Thief

## WHITE

### Olivier & Lafont Ventoux Blanc,

Rhone Valley, France

50% Grenache Blanc, 50% Clairette. Opens with lovely aromas of papaya, white peach, lime zest and wet stones. On the palate this is clean and fresh with a nice touch of acidity leading up to the mineral laced finish.

### Sabeo Albarino,

Rias Baixas, Spain

A very dry acidic wine with herbs and tropical fruit on the nose and peach and lemon zest on the palate.

## ROSÉ

### Bouchard Aîné & Fils,

Southern France

An elegant, well-structured and fresh wine offering a frank yet supple attack.

## RED

### Tola Nero d'Avola,

Sicily, Italy

A full body wine which floods the palate with a gentle and persuasive structure. The tannins crown the equilibrium of the wine.

### Shoofly Pinot Noir,

Victoria, Australia

Aromas of light cherry, spicy floral notes and a touch of mint underlined by an earthy complexity. A silky texture envelops the palate while the balanced flavors welcomingly linger on the finish.

## BUBBLY

### Donelli Lambrusco 'Grasparossa',

Emilia Romagna, Italy

Penetrating semi-sweet berry flavors come through with precision. The pure fruit and lively acidity is balanced perfectly by clean tannins on the finish.