

THE HOIST HOUSE

LUNCH MENU

SNACKS

SPANISH MARCONA ALMONDS 7

SEA SALT ROASTED

PICKLED VEGETABLE CRUDITE 3

HH MARINATED IMPORTED OLIVES 7

STARTERS

BRAISED PORK SHANKS 12

TAMARIND GLAZE, ASIAN SLAW

FRIED PLANTAINS 6

HABANERO-BANANA KETCHUP

DUNGENESS CRAB CAKES 16

SRIRACHA, AVOCADO CREAM, SPROUTS, ASIAN SLAW

CLASSIC SHRIMP COCKTAIL 14

OLD BAY POACHED PRAWNS, BLOODY MARY COCKTAIL SAUCE

GRILLED ARTICHOKE 9

LEMON MARINATED, GARLIC AIOLI

PULLED PORK STUFFED POTATO SKINS 12

CHIPOTLE BBQ, COTIJA, PICO DE GALLO

STEAMED MUSSELS AND CLAMS 16

SPICY ITALIAN SAUSAGE, SAMBUCA FENNEL BROTH, GARLIC, CHILI

GRILLED ASPARAGUS 9

ALMOND ROMESCO, EVOO

RED PEPPER HUMMUS 11

EVOO, OLIVES, FLAT BREAD

SAVORY GORGONZOLA CHEESECAKE 9

WALNUT CRUST, ROASTED GARLIC, FLAT BREAD

SOUP DU JOUR CUP 7 BOWL 9

SALADS

ADD CHICKEN \$6, SMOKED SALMON \$12, CHIMICHURRI FLAT IRON STEAK \$15, OR GRILLED SHRIMP \$10 TO ANY SALAD

CAPRESE SALAD 12

HEIRLOOM TOMATOES, FRESH MOZZARELLA, BASIL, EVOO, BALSAMIC REDUCTION

ORGANIC BABY GREENS 9

CHERRY TOMATOES, CUCUMBER, CARROT, SHAVED PARMESAN, STRAWBERRY VINAIGRETTE

MOJO SALAD 12

FLAME ROASTED CORN, BLACK BEANS, PICO DE GALLO, CHIPOTLE LIME VINAIGRETTE, COTIJA CHEESE

STEAK HOUSE SALAD 12

SLICED TOMATOES, SWEET ONIONS, BLUE CHEESE, HERBED VINAIGRETTE

CLASSIC CAESAR 12

SPANISH WHITE ANCHOVY, POLENTA CROUTON, SHAVED PARMESAN

TUNA NICOISE 24

GRILLED AHI TUNA, BABY GREENS, FINGERLING POTATOES, ASPARAGUS, EGG, PICKLED RED ONION, RADISH, CHERRY TOMATOES, OLIVES, SPANISH WHITE ANCHOVY, HERBED VINAIGRETTE

THE HOIST HOUSE

LUNCH MENU

FLAT BREADS

MARGHERITA 11

TOMATO, MOZZARELLA, BASIL

BLANCO 13

GRILLED CHICKEN, FONTINA SAUCE, WILD MUSHROOMS, ROASTED GARLIC, MARINATED ARTICHOKE, CARAMELIZED ONION

GRILLED VEGETABLE 12

FONTINA CREAM, FETA, ROMA TOMATOES, ZUCCHINI, SUMMER SQUASH, RED ONIONS, PORTEBELLO MUSHROOM, RED PEPPERS, KALAMATA OLIVES

MEAT LOVERS 13

POMODORO, SPICY COPPA, ITALIAN SAUSAGE, DRY SALAMI, FRIED PEPPERONI, PEPPERONCINE, KALAMATA OLIVES

PEPPERONI 10

ENTREES

ALL SANDWICHES COME WITH A CHOICE OF FRIES, GREEN SALAD, SLAW, OR CUP OF SOUP

SPICY ROCK SHRIMP LINGUINI 26

FRESH MADE GINGER-CURRY LINGUINI, BABY BOK CHOY, SHIITAKE MUSHROOMS, CHILI-GARLIC BROTH

STEELHEAD TROUT 21

PAN SEARED, BLACK EYED PEA-TASSO HAM SUCCOTASH

BISON BURGER 21

HH MADE BUN, JALAPENO BACON, PEPPER JACK CHEESE, GARLIC MAYO, HH PICKLE

SWIFTWATER BURGER 14

SIRLOIN BEEF, WHITE CHEDDAR

PULLED PORK SANDWICH 12

CHIPOTLE BBQ, PICKLED ONIONS, SLAW, HH BUN

HOT PASTRAMI SANDWICH 13

CARAWAY-CHAMPAGNE KRUAT, GRUYERE, WHOLE GRAIN-HONEY MUSTARD, PRETZEL ROLL

ITALIAN CLUB 14

SALAMI, PEPPERONI, COPPA, ITALIAN HAM, PROVOLONE, RED ONION, PEPPERONCINI, TOMATO TAPENADE

ROASTED TURKEY CLUB 13

SMOKED TURKEY, BACON, LETTUCE, TOMATO, GARLIC AIOLI, MULTIGRAIN BREAD

STEAK FRITES 18

CHIMICHURRI RR RANCH FLAT IRON, ROSEMARY-GARLIC FRITES

BLACKENED SALMON BLTA 16

THICK CUT APPLE WOOD SMOKED BACON, RED LEAF, HEIRLOOM TOMATO, AVOCADO, GARLIC MAYONNAISE



\$2 SPLIT PLATE CHARGE

FOR PARTIES OF 8 OR MORE A 20% GRATUITY WILL BE ADDED TO YOUR BILL

\$20 CORKAGE FEE APPLIES TO ALL NON SWIFTWATER WINES

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS