



# MARKET EATZ

## dis n’ dat

### chicken cracklins

½ lb. portion, house spice

### boudin eggrolls

dons boudin, pepperjack cheese, steen’s spicy mayo

### mac n cheesier

smoked gouda cheese blend, toasted panko breadcrumbs (+pork belly ..\$2)

### street corn

grilled corn, spicy mayo, ancho chili powder, cilantro, cotija cheese

### oh my onion rings

hand-cut sweet onion, spicy mayo

### market fries

crispy and delicious

### truffle parmesan fries

crispy fries tossed in truffle oil, topped with parmesan

### sweet potato fries

ancho chili powder, hot honey

### victoria’s chicken breast

tender, sous-vide, sauteed onions

### chris-p brussels

crispy brussels, house smoked bacon, sweet soy lime glaze, crunchy onions, cotija cheese, fresnos

### pork belly burnt ends

smoked house bacon, apple cider glaze

## bowls

served on brown rice/quinoa

+chicken...\$4 +steak or shrimp...\$5

### mediterranean

preserved lemon tahini vinaigrette, spiced chickpeas, cucumber, tomato, feta cheese, fresh herbs

### baja

salsa verde, tomato, cotija cheese, black beans, roasted corn salsa, avocado, shredded lettuce, lime sour cream, cilantro

## sinless salads

served on fresh greens

+chicken ...\$4 +steak or shrimp...\$5

### market avocado caesar

avocado-caesar dressing, chopped romaine spring mix, sliced avocado, bacon, croutons, fresh grated parmesan cheese

### classic cobb

black pepper buttermilk ranch, chopped romaine spring mix, bacon, crumbled blue cheese, avocado, tomato, pickled red onion, hard boiled egg

### market side salad\*

Chopped romaine spring mix, cucumber, tomato, croutons, choice of dressing

\*can be added to any sandwich or burger.

## kid’s corner

### hamburger and fries

### chicken fingers and fries

### mac & cheese

## get saucy

truffle mayo, garlic aioli, black pepper ranch, sriracha ranch,

homemade bbq, steen’s spicy mayo, spicy mayo. Truffle hot sauce

## between the buns

### the matty (all proceeds to Journey House Sober Living)

\$13.75  
butter garlic shrimp, spicy mayo, slaw, candied jalapeño, Zapps, toasted ciabatta roll, lots of napkins

### smoked beef

\$13.75  
smoked beef shoulder, havarti cheese, sauteed onions, horseradish mayo, candied jalapeños, toasted ciabatta roll, lots of napkins

### smoked meatloaf

\$11.75  
secret blend, provolone cheese, sauteed onions, house pickles, special glaze, toasted brioche bun

### far east pork

\$12.75  
smoked pork belly, crispy onion, sesame ginger glaze, slaw, spicy mayo, toasted ciabatta roll

### fried chicken

\$11.5  
slaw, house pickles, spicy mayo, toasted brioche bun

### chicken b.l.t

\$12  
smoked chicken thigh, bacon, lettuce, tomato, provolone cheese, candied jalapeños, garlic aioli, toasted brioche bun

## burgers

served on a buttered brioche bun

+egg or bacon...\$2

+truffle parmesan fries...\$4

+market or sweet potato fries...\$3

+onion rings...\$4

### market single

\$11.25  
angus beef, cheddar cheese, sauteed onions, candied jalapeños, garlic aioli

### the c.c.

\$14  
angus beef, cheddar cheese, steen’s bacon, crunchy onions, smoked beef, egg over easy, spicy mayo

### truffle jonathan

\$12.5  
angus beef, havarti cheese, sautéed onions, spicy truffle mayo, house-made pickles

### the mac daddy

\$13  
angus beef, mac & cheese, steen’s bacon, candied jalapeños, crunchy onions, spicy mayo

### the bacon jam

\$12.5  
angus beef, house-made bacon jam, double pepperjack cheese, onion rings, candied jalapeños, garlic aioli

### southwest burger NEW!

\$13  
angus beef, corn salsa, candied jalapeños, pepper jack cheese, onion rings, chipotle mayo, & avocado

## tacos

served on flour tortillas (+GF option ...\$0.35)

### smoked chicken

\$4.5  
smoked chicken thighs, sauteed onions, avocado, roasted corn salsa, candied jalapeños, lime sour cream, cotija cheese

### pork belly

\$4.5  
smoked pork belly, avocado, roasted corn salsa, watermelon, spicy mayo, cotija cheese

### bam bam!

\$4.75  
fried shrimp, shredded lettuce, tomato, spicy mayo, candied jalapeños, cotija cheese

### steak

\$4.75  
grilled, sauteed onions, candied jalapeños, shredded lettuce, salsa verde, lime sour cream, cotija cheese

### taco trio

\$13  
your choice of any 3 tacos

### taco bowl NEW!

\$14  
pick your favorite taco over shredded lettuce, black bean salsa, sriracha ranch, tortilla strips



# MARKET EATZ

## cocktails

### bloody mary\*

\$11.5  
three olives vodka, house made mix, candied jalapeños, pickled beans

### tropical storm

\$9.5  
don q golden rum, fresh pineapple and oj, splash grenadine, dark rum floater

### orange crush NEW!

\$10.5  
three olives orange, triple sec, freshly squeezed orange juice, topped with lemon-lime soda

### marketini\*

\$13.5  
three olives vodka, cucumber, watermelon, splash of bubbles

### sparkling paloma

\$10.5  
milagro tequila, grapefruit, lime, bubbles

### rye r-u old fashioned

\$11.5  
rye whiskey, bitters, orange peel, luxardo cherry, demerara sugar

### cucumber island

\$11.5  
hendricks gin, cucumber, lemon

### juju’s margarita\*

\$11.5  
milagro silver tequila, fresh lime juice, gran gala floater

### rêve’d up NEW!

\$12  
three olives vanilla, white and dark chocolate liqueur, rêve coffee cold brew, cinnamon sugar rim

\*house specialty

## beer

### draft

yuengling

blue moon

stella

canibrake

\$6

\$6

\$6

\$6

\*Ask about our 2 additional rotating drafts!

### bottle/can

corona extra

budweiser

high noon hard seltzer

abita amber

pbr

miller lite

bud light

coors light

\$4

\$4

\$4

\$4

\$5

\$6

\*Ask about our seasonal selections

## frozen cocktails

### frosé\*

\$9.25  
vodka mixed with our favorite rosé

### kosmo

\$9.25  
vodka, triple sec, cranberry juices

### juju’s margarita

\$10.25  
silver tequila, fresh lime juice, simple syrup, gran gala floater

### rotating seasonal frozen cocktail

\$9.25  
\*house specialty

## wine

### maschio

\$10 / \$10  
prosecco (split only)

### kendall jackson

\$10 / \$40  
chardonnay

### sea glass

\$8 / \$32  
house pinot grigio

### decoy

\$10 / \$40  
sauvignon blanc

### diora

\$9 / \$36  
rosé

### la crema

\$12 / \$46  
pinot noir

### bonanza

\$10 / \$40  
cabernet sauvignon

### conundrum

\$8 / \$32  
red blend

### house bubbles

\$6 / \$24  
\*Ask about select wine by the bottle\*

## live a little

### scratch key lime pie

\$6.5  
graham cracker crust, fresh lime, whipped cream

### fresh baked cookie

\$2.5  
baked daily in house

### chocolate pot de crème

\$6.5  
silky smooth, homemade whipped cream, cocoa dusted

### happy hour

Consuming raw or undercooked meats may increase your risk of foodborne illness

### happy hour

Happy Hour 3pm-6pm Tues.-Fri.