

**SALADS**

*All cold salads may be made into a wrap*

**HOUSE SALAD 12**

Organic Farm Greens, Carrots, Cucumber, Heirloom Tomatoes, Champagne Vinaigrette

**BUTTERLEAF WEDGE 15**

Butterleaf Lettuce, Bacon Crumbles, Bleu Cheese, Heirloom Tomatoes, Ranch Dressing

**CAESAR SALAD 12**

Romaine, Shaved Parmesan, Caesar Dressing

**ARUGULA & BEET SALAD 14**

Arugula, Goat Cheese Crumbles, Diced Beets, Champagne Vinaigrette

**CAPRESE SALAD 14**

Sliced Tomatoes, Mozzarella, Arugula, Balsamic

**WARM QUINOA & GREENS SALAD<sup>V GF</sup> 18**

Arugula, Poached Beets, Warm Quinoa, Shaved Brussels, Mission Fig, Almonds, Honey Mustard, Balsamic Reduction, Whipped Goat Cheese

**ADD TO ANY COLD SALAD (half price on wraps)**

- Chicken Breast 10
- Blackened Shrimp 12
- 8 Oz. Skirt Steak\*15
- King Salmon\* 14

**APPETIZERS AND SMALL PLATES**

**7Q's FAMOUS HOUSE MAC & CHEESE<sup>V</sup> 14**

Trottole Pasta, House Recipe Cheese Sauce, Buttery Breadcrumbs – Options to add Chili, Short Rib, BBQ Pulled Pork, Bacon, Buffalo Chicken, Mushrooms, or Sun-Dried Tomato & Basil (add \$3)

**JALAPENO POPPERS<sup>V</sup> 10 FRIED MUSHROOMS 10 CAULIFLOWER NUGGETS<sup>V</sup> 10**

Battered & Fried, served with Beer Cheese, Buffalo Sauce, Ranch, or Garlic Sesame Sauce

**CHICKEN LETTUCE WRAPS<sup>GF</sup> 15**

Pulled Chicken on Butterleaf Lettuce with Sweet Chili Sauce, Pickled Slaw, Almonds, Chipotle Aioli

**MUSSELS 15**

One Pound of Blue Mussels in a Savory White Wine Broth with Yellow Rice, Corn, Roasted Red Pepper, Grilled Bread

**CRAB CAKE 18**

Fresh Made Crab Cake with Chimichurri, Arugula, Pickled Slaw, and Citrus

**FISH & CHIPS 15**

Battered & Fried Cod with House Fries, Tartar Sauce, and Cole Slaw

**CHICKEN TENDERS 12**

Battered & Fried Chicken Breast with House Fries, BBQ Sauce, and Cole Slaw

**FISH & CHICKS 14**

Half Cod and Half Chicken Tenders with House Fries, Sauces, and Cole Slaw

**MEDITERRANEAN PLATE<sup>GF V</sup> 15**

Spiced Hummus, Artichoke Pesto, Feta, Olive Tapenade, Warm Pita, Lemon Oil  
*Sub Veggies for Pita – Add \$2*

**STEAK TIDBITS<sup>GF</sup> 8 oz. 16 / 16 oz. 24**

Premium Angus Filet Cuts Seared with Garlic Butter, Bordelaise, Wild Mushrooms, Asiago, Grilled Bread

**7Q RIBS<sup>GF</sup> SINGLE 10 / DOUBLE ORDER 16**

4 or 8 Saint Louis Pork Ribs tossed in your choice of Original Chinese, Kansas City, or Korean BBQ Sauce

**LOADED TOTS<sup>GF</sup> 15**

Tater Tots loaded with Beer Cheese, House Chili, and Shredded Cheddar

**BUFFALO CHICKEN MEATBALLS 12**

8 Chicken Meatballs simmered in a Mild Buffalo Sauce over Blue Cheese Dressing

**JUMBO PRETZEL 12**

Salted Pretzel with Spicy Brown Mustard and House Beer Cheese Sauce

**TAVERN CHICKEN WINGS<sup>GF</sup> 15**

10 Jumbo Wings tossed with Your Choice of Sauce or Dry Rub  
Sauces: Buffalo, Sweet Chili, Bar-B-Que, Korean Bar-B-Que, Honey Mustard, Garlic Parmesan  
Dry Rub: Cajun, Lemon Pepper, Hot F'in Chicken

Before placing your order, please inform your server if a person in your party has a food allergy

\* This item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

GF – Gluten Free or able to be made Gluten Free upon request

V – Vegetarian or able to be made Vegetarian upon request

**PASTA**

**PENNE PASTA WITH SHRIMP OR CHICKEN 24 / 20**

Grilled Shrimp or Chicken tossed with Penne, Asiago Cream Sauce, Sun Dried Tomatoes, Fresh Basil, Red Pepper Flakes

**CHEESE RAVIOLI 18**

With Tarragon Cream Sauce, Roasted Pepitas, and Shaved Parmesan

**ENTREES**

**SKIRT STEAK<sup>GF</sup> 22**

8 Oz. Certified Angus Skirt Steak with House Bordelaise, House Mashed Potatoes, and Seasonal Vegetable

**8-HOUR SHORT RIB<sup>GF</sup> 29**

Cabernet Braised Short Rib with House Bordelaise Sauce, House Mashed Potatoes, and Seasonal Vegetable

**FREE RANGE CHICKEN<sup>GF</sup> 22**

Chicken Breast with Champagne Gravy, House Mashed Potatoes, and Seasonal Vegetable

**KING SALMON\*<sup>GF</sup> 25**

8 Oz. Salmon Filet with Seasoned Yellow Rice, Mango Salsa, and Seasonal Vegetable

**SOUP / SIDES**

Crispy Brussel Sprouts & Potato Hash<sup>GF V</sup> 9

Mashed Potatoes – Seasonal Vegetables - House Fries with Beer Cheese Sauce - Onion Rings 5

House Fries 4

**7Q HOUSE CHILI 8**

**FRENCH ONION SOUP 10**

**DESSERTS**

Carrot Cake 10

Cinnamon Sugar Donut Bites 10

Chocolate Chip Cookie Sundae 12

Pumpkin Lava Cake 10

**BURGERS and SANDWICHES**

*All Burgers & Sandwiches served with House Made Potato Chips - Substitute House Fries for an additional \$2, or Side Salad for an additional \$3*

**7Q HOUSE BURGER\* 13**

Traditional Toppings, Garlic Aioli, Chipotle Aioli, Horseradish Aioli, Buffalo Sauce, BBQ Sauce – on request

Cheese (add \$2), Mushroom (\$2.50), Pickled Jalapeño Pepper (\$2), Bacon Jam (\$2), Pulled Pork (\$3), Bacon (\$2)

**MANHATTAN BURGER\* 17**

Topped with Crispy Bacon, Fried Leeks, Smoked Gouda, Bacon Jam, Garlic Aioli

**7Q HOUSE CHICKEN SANDWICH (Grilled or Fried) 14**

Traditional Toppings, Garlic Aioli, Chipotle Aioli, Horseradish Aioli, Buffalo Sauce, BBQ Sauce – on request

Cheese (add \$2), Mushroom (\$2.50), Pickled Jalapeño Pepper (\$2), Bacon Jam (\$2), Pulled Pork (\$3), Bacon (\$2)

**SOUTHERN CHICKEN SANDWICH 14**

Fried Chicken Breast with Mike’s Hot Honey, Baby Arugula, Pickles, Garlic Aioli

**PORTLAND BLACK BEAN BURGER<sup>GF V</sup> 14**

Black Bean & Rice Patty, Arugula, Tomato, Pumpkin Seed Basil Pesto, on a Bun **OR** Over a House Salad

**ST LOUIS BBQ PORK SANDWICH 16**

Boneless Pulled Pork, Smothered in House BBQ on a Toasted Brioche Bun with Sharp Cheddar, Pickled Slaw, and Chipotle Aioli

**LOS ANGELES DIP SANDWICH 18**

Braised Short Rib, Wild Mushrooms & Caramelized Onion, Gruyere, and Horseradish Aioli on Toasted Ciabatta with French Onion Jus

**PORK BELLY BLT 16**

Sliced Pork Belly, Lettuce, Tomato, Avocado, and Garlic Aioli on Texas Toast with House

*All menu prices are cash prices. To keep our costs in line a **3.5% fee** will be passed along for all credit card purchases. This is to cover our expenses charged by the credit card companies. Paying cash allows us to avoid these fees. We appreciate your understanding and continued loyalty!*

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