

# Food Menu

## - *BURGERS* -

### “THE ONE” BURGER \$25

AMERICAN KOBE beef patty, shallots, aioli, truffle oil, truffle peelings, butter lettuce, port salut cheese, grilled mushrooms, side of fries  
BEER SUGGESTION: BELGIAN GOLDEN, IPA, STOUT

### TRUFFLE BURGER \$20

angus beef patty sautéed in white truffle oil, truffle peelings, mushrooms, bleu cheese, aioli, caramelized onions, lettuce, tomato, side of fries  
BEER SUGGESTION: RED ALE, IPA, DOUBLE IPA, STOUT

### 3 SLIDERS \$17

angus beef patty, hawaiian sweet roll, grilled onions, cheddar cheese, lettuce, tomato, house beer mustard, side of fries  
BEER SUGGESTION: PILSNER, WHEAT ALE, IPA

### CLASSIC BURGER \$18

angus beef patty, cheese, lettuce, tomato, onion, beer mustard, handcrafted thousand island dressing, side of fries  
*add bacon, avocado, fried egg or bacon jam \$2 ea*  
BEER SUGGESTION: PILSNER, WHEAT ALE, IPA

### BACON BOURBONATOR BURGER \$19

angus beef patty, thick cut bacon, blue cheese crumbles, bacon & onion jam, side of fries  
BEER SUGGESTION: IPA, BROWN ALE, STOUT

### MORRISON FILET BURGER \$20

angus beef patty, seared filet mignon, creamy port salut cheese, celery mix (chopped celery, mayo, capers, lemon juice, salt, pepper), side of fries  
BEER SUGGESTION: BELGIAN GOLDEN, PILSNER, IPA

### LATE BREAKFAST BURGER \$17

angus beef patty, fried egg, pancake, bacon & onion jam, side of fries  
BEER SUGGESTION: CIDER, BROWN ALE, STOUT

### TURKEY BURGER \$16

turkey patty, aioli, avocado, pepper jack, grilled onions, lettuce, tomato, side of fries  
BEER SUGGESTION: IPA, BROWN ALE, STOUT

### L.A. VEGGIE BURGER (vegetarian) \$16

veggie patty (corn/beans/rice/cilantro/carrots/panko/oatmeal), lettuce, tomato, onions, aioli, side of fries  
\*add avocado, cheese \$2 ea  
BEER SUGGESTION: PILSNER, GOLDEN ALE, WHEAT ALE

### SHROOMER BURGER (vegetarian) \$16

braised portobello, onion ring, fig jam, blue cheese, side of fries  
BEER SUGGESTION: IPA, BROWN ALE, STOUT

### PATTY MELT \$16

angus beef patty, rye bread, cheddar cheese, grilled onions, side of fries  
BEER SUGGESTION: PILSNER, RED ALE, STOUT

### SPAGHETTI BOLOGNESE \$15

pasta, homemade meat sauce, garlic, chopped onions, black pepper, parmesan cheese, homemade garlic bread  
BEER SUGGESTION: PILSNER, BLONDE ALE

### SPICY CHICKEN / CHICKEN AIOLI SANDWICH \$16

organic chicken breast, spicy aioli / garlic aioli, avocado, pepper jack cheese, grilled onions, lettuce, tomato, ciabatta bread, side of fries  
BEER SUGGESTION: CIDER, PILSNER, WHEAT ALE

### CHILI DOG \$15

beef hot dog, our special chili sauce, shredded cheddar cheese, King’s Hawaiian sweet rolls, side of fries  
BEER SUGGESTION: PILSNER, WHEAT ALE, STOUT

### 4 TACOS \$12

rib-eye meat - **or** - chicken tacos, corn tortillas, cilantro, onion, pico de gallo, salsa, lime

## - *FISH* -

### FISH & CHIPS \$19

4 fresh cod strips, homemade beer batter, fries, tartar sauce, malt vinegar

**\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS, OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*\***

## - *BBQ* -

### 1/2 RACK of BBQ RIBS \$15 *\*please allow 15-20 minutes\**

homemade BBQ sauce, fresh coleslaw, side of fries

### BBQ RIBS \$27 *\*please allow 15-20 minutes\**

full rack (pork), homemade BBQ sauce, fresh coleslaw, side of fries

## - *STEAK* -

### RIB-EYE STEAK \$24

half pound rib eye steak (enjoyed best medium rare or medium), chimichurri sauce (parsley, garlic, red onion, lemon, salt, pepper, crushed red pepper), side of fries  
BEER SUGGESTION: PILSNER, WHEAT ALE, STOUT

## - *APPETIZERS* -

### “ALL-IN” SAMPLER \$26

guacamole w/tortilla chips, red hot “Morrison” wings, potato skins, quesadilla (mushroom, chicken, tomato, onion, cheese)

### RED HOT “Morrison” WINGS \$14

7 breaded tasty wings tossed in our very own Morrison hot sauce served w/fries & ranch

### Nachos \$14 (choice of beef patty, chicken breast, veggie patty)

tortilla chips, cheddar cheese, sour cream, black beans, guacamole, pico de gallo

### Quesadilla \$13

flour tortilla, guacamole, sour cream, chicken, mushroom, tomato, onion, cheese

### Gourmet NY Pretzel \$11

large east coast gourmet pretzel, ranch, signature caramel sauce, mustard \*add cheese sauce \$3

### Mac & Cheese \$10

elbow noodles, cream cheese, whole milk, butter, flour, tapatio hot sauce, roasted jalapenos, garlic, shallots, bread crumbs

## - *SIDES* -

### Cheese Fries w/ Bacon Jam \$12

breaded hand-cut potato fries, cheddar cheese, homemade bacon & onion jam, crafted thousand island dressing

### Truffle Fries \$11

breaded hand-cut potato fries, parmesan, tossed in truffle oil

### Sweet Potato Fries \$10

sweet potato fries, garlic, parmesan

### Onion Rings \$10

homemade beer batter, hand-cut onion rings, house crafted bbq sauce

### Morrison Fries \$7

breaded hand-cut potato fries

### Fried Brussels \$10

brussels, canola oil, homemade balsamic dressing, hazelnuts

## - *SALADS* -

### Mixed Green Salad \$8

field greens, mushroom, cucumber, carrots, parmesan, crouton, homemade balsamic vinaigrette

### Wedge Salad \$9

organic romaine lettuce, bleu cheese crumbles, bleu cheese dressing, bacon,

### Caesar Salad \$9

romaine lettuce, cheese, parmesan caesar dressing, crouton, anchovy

### Burger Smash Salad \$14

field greens, mushroom, cucumber, carrots, parmesan, crouton, homemade balsamic vinaigrette (*choice of patty*)

### Cobb Salad \$14

romaine, avocado, bleu cheese, bacon bits, hardboiled egg, chicken breast, tomatoes (*choice of dressing*)

**\*\*As we support the minimum wage & other increases, a 2.9% living wage surcharge (LWgeSC) allows us to continue to provide the hospitality & quality food that you have come to enjoy\*\***