



Food Menu



- BURGERS -

“THE ONE” BURGER \$28

AMERICAN KOBE beef patty**, shallots, aioli, white truffle oil, truffle peelings, fine butter lettuce, creamy port salut cheese, grilled mushrooms, side of Morrison Fries
BEER SUGGESTION: BELGIAN GOLDEN, IPA, STOUT

TRUFFLE BURGER \$23

angus beef patty** sautéed in white truffle oil, truffle peelings, grilled mushrooms, blue cheese crumbles, aioli, caramelized onions, lettuce, tomato, side of Morrison Fries
BEER SUGGESTION: RED ALE, IPA, DOUBLE IPA, STOUT

4 SLIDERS \$20

angus beef patty**, Hawaiian sweet roll, grilled onions, cheddar cheese, lettuce, tomato, dijon mustard, side of Morrison Fries
BEER SUGGESTION: PILSNER, WHEAT ALE, IPA

CLASSIC BURGER \$20

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

BACON BOURBONATOR BURGER \$23

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

MORRISON FILET BURGER \$24

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

LATE BREAKFAST BURGER \$20

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

MONSTER MAC BURGER \$21

angus beef patty**, fried egg, mac & cheese, pepper jack cheese, aioli, side of Morrison Fries
BEER SUGGESTION: IPA, BROWN ALE, STOUT

TURKEY BURGER \$20

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

L.A. VEGGIE BURGER (vegetarian) \$20

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

SHROOMER BURGER (vegetarian) \$21

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

PATTY MELT \$18

angus beef patty**, rye bread, cheddar cheese, grilled onions, side of Morrison Fries

DOUBLE SMASH BURGER \$18

2 stacked smash beef patties**, cheddar cheese, handcrafted thousand island dressing, side of Morrison Fries

SPICY CHICKEN / CHICKEN AIOLI SANDWICH \$18

organic chicken breast, spicy aioli / garlic aioli, avocado, pepper jack cheese, grilled onions, lettuce, tomato, ciabatta bread, side of Morrison Fries

ATWATER STIR FRY \$20

organic chicken breast, celery, onion, carrots, white rice, teriyaki house sauce, white wine

CHOICE OF RIB-EYE STEAK** \$24

- FISH -

FISH & CHIPS \$21

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

- BBQ -

1/2 RACK of BBQ RIBS \$25 **please allow 15-20 minutes**

1/2 Rack (pork)**, homemade BBQ sauce, fresh coleslaw, side of fries

BBQ RIBS \$35 **please allow 15-20 minutes**

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

- STEAK -

RIB-EYE STEAK \$29

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 \$30

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

RED HOT “Morrison” WINGS \$19

7 breaded tasty jumbo wings tossed in our very own Morrison buffalo sauce, side of Morrison Fries & ranch

Nachos \$16 (choice of beef patty**, chicken breast, veggie patty)

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

Quesadilla \$15

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

Gourmet NY Pretzel \$13

large east coast gourmet pretzel, ranch, signature caramel sauce, mustard -**add cheese sauce** \$4

Mac & Cheese \$12

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

- SIDES -

Cheese Fries w/ Bacon Jam \$13

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

Truffle Fries \$13

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

Sweet Potato Fries \$11

sweet potato fries, garlic, parmesan cheese

Onion Rings \$12

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

Morrison Fries \$8

breaded hand-cut potato fries

Fried Brussels \$15

brussels, canola oil, homemade balsamic dressing, hazelnuts

- SALADS -

Mixed Green Salad \$11

field greens, mushroom, cucumber, carrots, parmesan cheese, croutons, homemade balsamic vinaigrette

Wedge Salad \$14

organic romaine lettuce, blue cheese crumbles, blue cheese dressing, bacon bits

Chicken Caesar Salad \$16

organic chicken breast, organic romaine lettuce, parmesan cheese, caesar dressing, croutons, anchovy

Burger Smash Salad \$18

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

Cobb Salad \$18

romaine lettuce, avocado, blue cheese crumbles, bacon bits, hardboiled egg, organic chicken breast, tomatoes (*choice of dressing*)

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

****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****