



NORTHSIDE KITCHEN

INTERESTING PLATES

AMISH FRIENDSHIP PRETZEL v served with whole grain honey mustard cheddar cheese dip house pickles	12
SRIRACHA DEVEILED EGGS (5) GF v asiago chips	12
HUMMUS WITH FRIENDS GFO v house-made hummus pickled vegetables goat cheese toasted pita bread balsamic glaze drizzle	17
AHI POKE TOWER* GFO ahi tuna avocado english cucumber tobiko spicy teriyaki mayo chili oil wonton crisps	19
KOREAN STREET TACOS (3) GFO top sirloin sweet 'n spicy cabbage avocado sriracha aioli warm white corn & wheat tortilla	18
TOKYO BURRITO ahi tuna poke coconut jasmine rice mixed vegetables avocado sweet 'n spicy cabbage sriracha aioli toasted spinach tortilla tamari sauce (add 4 oz additional ahi tuna \$10)	21
SEOUL BURRITO top sirloin coconut jasmine rice mixed vegetables avocado sweet 'n spicy cabbage triple S sauce sriracha aioli toasted sun-dried tomato tortilla	19
BAO BUN TACOS (4) v+ sautéed shiitake & crimini mushrooms pickled vegetables green onion tuxedo sesame seeds triple S sauce steamed soft bao bun (sub top sirloin for mushrooms \$3)	17
ASIAN BOWL GF top sirloin coconut jasmine rice english cucumber red bell peppers avocado sweet 'n spicy cabbage chives sriracha aioli (sub ahi tuna poke \$3)	19
JAMBALAYA GFO andouille sausage shrimp cajun tomato & bell pepper sauce jasmine rice baguette	20
ASIAN BIB SALAD GFO v chopped bibb lettuce julienne bell pepper + cucumber crispy shallot chili oil asian vinaigrette	15
ROASTED BRUSSELS SPROUTS GF cranberry pumpkin seeds bacon balsamic glaze *available vegetarian	15



WOOD-FIRED ARTISAN PIZZAS

	<i>ancient grains gluten-free crust available 3</i>
CLASSIC MARGHERITA v fresh mozzarella garden basil house tomato sauce	17
MEAT LOVERS' spicy italian sausage pepperoni chicken bacon mozzarella house tomato sauce	21
BACON CAPRESE bacon heirloom tomato arugula & basil chiffonade olive oil & garlic white cheddar & mozzarella balsamic drizzle	18
PROSCIUTTO & FIG arugula mozzarella lemon zest creamy alfredo sauce	20
BBQ CHICKEN BACON RANCH cheddar cheese green onion	20
VEGGIE LOVERS' v heirloom tomato spinach garlic shiitake & crimini mushrooms spicy marinara (add cheese \$2)	18
MANGO HABANERO CHICKEN sweet/spicy mango habanero sauce grilled chicken pepperoncini peppers red bell peppers mozzarella	21
SAUSAGE & PEPPERONI spicy italian sausage pepperoni mozzarella house tomato sauce	19
PEPPERONI & DATE goat cheese mozzarella fresh parsley house tomato sauce	20
PEPPERONI PIZZA ROLLS pepperoni mozzarella spicy marinara dipping sauce	17
VEGGIE PIZZA ROLLS v tomatos spinach garlic shiitake & crimini mushrooms mozzarella spicy marinara dipping sauce	18

additional pizza veggies 1 per | additional pizza meats 2 per

GF=Gluten Free | GFO=Gluten Free Option | v=Vegetarian | v+=Vegan

TAP WINES

Why tap wine? Keeps the wine fresh and bright, with little to zero oxidation, allowing a consistent pour with every glass. Reduces the carbon footprint with the use of reusable stainless steel kegs. Available as a 5 oz glass or 8 oz quartino.

DAOU CHARDONNAY , Paso Robles, CA rich, ample nose of pineapple, vanilla bean, mango, hazelnut and nutmeg spice. The palate is weighty and mouthfilling, with round, silky notes of pear, melon, kiwi and fresh pineapple, with a long, graceful finish. ~ 89 pts <i>Wine Enthusiast</i>	5 oz 15 8 oz 22
DAOU CABERNET , Paso Robles, CA hints of currant, black cherry, cedar & eucalyptus on the nose. Firm fruit core & supple backbone show polished tannins. Finished silky smooth, ending with lovely notes of sweet cherry & boysenberry. ~ 92 pts <i>Robert Parker</i>	5 oz 15 8 oz 22
DAOU 'PESSIMIST' RED BLEND , Paso Robles, CA blend of 62% Petite Sirah, 18% Zinfandel, 17% Syrah, 3% Lagrein. Intense aromas of blueberry, cherry, plum, strawberry and lavender. On the palate, boysenberry, blackberry, cassis, plum, rhubarb, pomegranate, tamarind spice, dark chocolate. ~ 92 pts <i>Robert Parker & Jeb Dunnuck</i>	5 oz 15 8 oz 22

OLD TOWN CELLARS SAUVIGNON BLANC , Park City, UT Non-Vintage blend from the Columbia River Valley in Washington State. Notes of white peach, brioche and nectarine. Crisp, clean start with a subtle round, perceivably sweet and viscous finish.	5 oz 14 8 oz 21
OLD TOWN CELLARS ROSÉ , Park City, UT Harvested fruit from Oregon, and blended in the mountains of Park City, Utah, the Townie Rosé imparts notes of fresh pomegranate, strawberry and melon on the nose. The palate is laced with notes of rose petal and red plum with a crisp and bright finish.	5 oz 14 8 oz 21
WENTE RIVA RANCH CHARDONNAY , Arroyo Seco-Monterey, CA warm aromas of oak, toasted coconut and salted peaches are lifted by honeysuckle on the nose. Thick mouthfeel, with toasted brioche and baked peaches and apples. ~ 91 pts <i>Wine Spectator</i>	5 oz 14 8 oz 21

ROTATING HANDLES
an interesting rotation of eclectic wines



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annexburger.com



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GRILL KITCHEN

SOUPS & SALADS

TOMATO BASIL SOUP + GRILLED CHEESE creamy tomato soup rosemary grilled cheese	bowl 16 cup 12	KALE + FRIED BRUSSELS CAESAR GFO curly kale heirloom tomato asiago crispy shallots caesar dressing	15
BUFFALO CHICKEN SALAD fried buffalo sauced chicken bacon tomato red onion black olives cucumber mixed greens buttermilk ranch	19	TACO SALAD BOWL GFO 10" flour tortilla shell jalapeños no name saloon salsa black beans olives iceberg lettuce guacamole sour cream cheddar cheese chipotle ranch	chicken 19 steak 23
ICEBERG WEDGE GF crisp iceberg bacon tomatoes hard-boiled egg bleu cheese chili oil	14	COBB SALAD GFO sliced southern fried chicken chopped iceberg avocado bacon hard-boiled egg tomato cucumber red onion black olive bleu cheese crumble shredded cheddar chipotle ranch	20

BURGERS & SANDWICHES

all burgers & sandwiches come with house fries. (substitute: onion rings, house salad or a cup of soup for \$2)

 TRIPLE S BURGER signature 1/2 pound beef blend bacon fried jalapeños butter lettuce pickled red onions bleu cheese crumbles house pickles garlic aioli boneyard triple s sauce potato bun	24	HOT BIRD southern fried chicken house-made hot sauce coleslaw house-made pickles potato bun	20
 ALL-AMERICAN BURGER signature 1/2 pound beef blend lettuce tomato red onion mayonnaise house pickles choice of american cheddar swiss or bleu cheese potato bun	22	 CHICKEN CLASSIC grilled chicken bacon avocado lettuce tomato pickled red onion swiss cheese garlic aioli toasted whole wheat	20
WAGYU SMASH BURGER double mustard patty shaved grilled onion american cheese house pickles shredded lettuce 1000 island potato bun	21	HOT ITALIAN salami ham pepperoni fresh mozzarella arugula pepperoncini pesto aioli cibatta (add 1/2 lb burger patty \$9)	21
 WAGYU BEEF SLIDERS (3) bacon aioli fig compote brie double cream bibb lettuce house pickles brioche buns	21	MEATBALL SUB signature beef blend house marinara sauce swiss cheese parmesan cheese garlic aioli hoagie roll	18
VEGGIE BURGER red quinoa lentil garbanzo beans caramelized onion lettuce tomato house pickles choice of american cheddar or swiss ciabatta roll	21	 GRILLED CHICKEN CAESAR WRAP grilled chicken curly kale asiago tomato creamy caesar dressing toasted flour tortilla	19
		SHORT RIB PHILLY braised short rib sautéed onions + peppers swiss cheese horseradish-balsamic aioli hoagie roll	24

LOCAL FAVORITES

COLOSSAL YARD-BIRD WINGS hot bbq mango habanero theo's red chili sauce boneyard triple s sauce served with bleu cheese carrots celery (each additional 4 oz sauce \$1)	(6) 15 (10) 20	SOUTHERN FRIED CHICKEN garlic mashed potatoes homestyle gravy grilled mexican street corn-on-the-cob	22
 QUESADILLA GRANDE flour tortilla white and yellow cheddar cheese sautéed onions + peppers pico de gallo guacamole sour cream	chicken 19 steak 23	ALASKAN COD FISH N' CHIPS tempura beer-battered house fries cole slaw tartar sauce	25
BIG BAJA FISH TACOS (3) tempura beer-battered alaskan cod pickled red onion pico de gallo coleslaw chipotle ranch corn tortilla	19	 WILD-CAUGHT BLACKENED SALMON GF lemon dill cream garlic mashed potatoes mixed greens with balsamic vinaigrette	29
CHICKEN ENCHILADAS (limited availability) (3) enchiladas salsa verde black beans cotija cheese sour cream mexican rice	20	PANKO FRIED RISOTTO BALLS (5) italian 3-cheese risotto balls marinara sauce parmesan cheese	16
CHICKEN & DUMPLING POT PIE chicken breast onions carrots potatoes celery puff pastry thyme	16	HOUSE-MADE FRENCH FRIES hand-cut seasoned with truffle oil asiago	10
SPARE RIBS WITH MOPPIN' SAUCE GFO house-made bbq sauce cornbread coleslaw	25	BEER-BATTERED ONION RINGS crispy sweet vidalia onions pacifico beer batter smoked tomato aioli	13

 = prepared on our woodfired grill

ADD-ON GOODIES

grilled mexican street corn-on-the-cob	4	chicken breast	8
cheese swiss, cheddar, bleu, or american	1	wild-caught salmon	16
fried egg	2	sirloin steak	14
bacon or avocado or 4 oz guacamole	3	1/2 pound beef patty	9

GF = gluten free GFO = can be prepared gluten free - our fryer is used for gluten items
please note: consuming raw or under cooked meats | poultry | seafood or eggs may increase your risk of foodborne illness. all burgers prepared medium rare / medium