

WINDSOR

EVERYONE IS WELCOME

SOUP & SALADS

+ Grilled Chicken 3 House Smoked Salmon 4 Grilled Shrimp 5

From Scratch Soup

Cup 4 Bowl 7

Country Vegetable Chop

Spring greens, kale, Brussels sprouts, corn, snap peas, tomatoes, radish, avocado, egg, crispy okra & buttermilk ranch **V** 11

Fattoush Salad

Romaine, grilled pita, cucumbers, tomatoes, olives, red onion, radish, butterbeans, feta & garlic lemon vinaigrette **V** 11

Ahi Tuna Salad*

Seared rare tuna, spinach, Napa cabbage, pickled carrots, fresno chili, cilantro, avocado, orange, peanuts, soy caramel & yuzu kosho vinaigrette 17

Seasonal Salad

Kale, mixed greens, butternut squash, roasted brussels sprouts, kamut, green apple, walnuts, goat cheese & cranberry vinaigrette 11

Kale Caesar

Romaine & kale with cheddar biscuit croutons, avocado, celery & crispy capers 10.50

Mixed Grain Salad

Mixed grains, butternut squash, oven-dried tomatoes, zucchini, beets, currants, goat cheese & orange basil vinaigrette **V** 11.50

★ Soup & Salad Duo ★

Your choice of a half Chop, Fattoush, Caesar, Seasonal salad, or Mixed Grain salad and a bowl of soup 11.50

STARTS

Loaded Chips

House chips with caramelized onion, bacon, blue cheese & chipotle crema, seriously 11

Cheddar Fondue

Warm pretzel, apple slices & sausage 13.50

Corn Dog Poppers

Tender Belly hot dog, crispy pickles & ballpark mustard 8.50

Deviled Egg Dip & Chips

Tender Belly bacon & gorgonzola 9.50

Ahi Tuna Poke*

Ahi tuna poke, soy sauce, oyster sauce, scallions, watercress, cucumber, avocado, sesame seeds, fried seaweed, served with a Napa slaw 15

Russian Roulettes

Seasonal peppers sautéed in lemon, olive oil, parmesan & sesame seeds, served with Harissa aioli, some are hot & some are not! **V G** 7.50

SANDWICHES & BURGERS

Includes Your Favorite Side

Grilled Chicken Sandwich

Spicy curry-rubbed chicken breast, mango jalapeno mayo, red onion, spring greens & tomato on a brioche bun 13

Porkwich

Pulled pork, Tender Belly ham & smoked bacon layered with gold sauce & crunchy coleslaw on a brioche bun 14

Crab Cake BLT

Jumbo lump crab cake, tender belly bacon, cabbage and kale slaw, garlic aioli & whole grain mustard remoulade 17

Banh Mi White Fish Sandwich

Grilled white fish, honey-soy glaze, carrots, cucumber, cilantro & spicy sambal mayo on a brioche bun 15.50

Backyard Burger*

Windsor Style: sharp cheddar, garlic aioli, lettuce, tomato & caramelized onion on a brioche bun

Classic: sharp cheddar, lettuce, tomato, onion & pickle on a brioche bun 13.50

Bacon Cheeseburger*

Sharp cheddar, caramelized onion, Tender Belly bacon & Windsor steak sauce on a brioche bun 14.50

The Berkeley Veggie Burger

Brown rice, pinto beans, bulgar wheat & walnuts with lime aioli, avocado, greens, tomato & radish on a brioche bun **V** 13

Pastrami Reuben

Pastrami, sauerkraut, Emmentaler cheese & Russian dressing on a marble rye bun 13.75

Brown Bag Chicken Sandwich

Pulled chicken salad, oven-roasted tomatoes, toasted hazelnuts, herbs, avocado, watercress & green goddess goat cheese on a brioche bun 12.50

ON THE BLOCK

Served daily after 4pm

MONDAY & TUESDAY:

Buttermilk Fried Chicken

The king of fried chicken & your favorite side 14.50

WEDNESDAY & THURSDAY:

Mick's Fish-n-Chips

Beer-battered Alaska cod with a celery seed tartar sauce. Served with sweet & spicy seasoned fries 15.50

FRIDAY - SUNDAY:

Windsor Chicken Wings

Served at lunch & dinner on the weekend

Crispy confit chicken wings with habanero sambal citrus sauce. Served with celery, carrots & ranch **G** 14.50

SIDES

Market Veg 4

Mac & Cheese **V** 4.50

Chopped Kale Salad **V G** 4

Savoy Cabbage Cole Slaw **G** 3.50

French Fries **V** 3.50

House Chips **V** 3.50

Simple Mixed Greens **V G** 3.50

Fried Okra **V** 4

Sweet Potato Fries **V** 4

Jo's Church Potatoes 4

Cheddar Jalapeno Cornbread **V** 4

★ THE ★ MAIN DISH

New Orleans Style Pork Ribs
Slow roasted baby back ribs with house BBQ sauce, cheddar biscuit & your favorite side 19

"Just Out" Market Fish*
Chef's choice of the freshest fish.
Ask your server for details 19.75

Picnic Kebobs
Chicken, pork, shrimp, & mixed veggies with spicy pepper dip, gold sauce & grilled pita 16

Veggie Stack
Grilled pita, hummus, pickled beets, black quinoa, tomato, cucumber, avocado, radish, corn & green goddess dressing **V** 14

G Gluten Free **V** Vegetarian

*Consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions. Our hamburgers are cooked to order.

CHURRY

Serving homemade ice cream, signature sundaes & treats right next door!

EMOTIONAL SUPPORT STARTS HERE

COCKTAILS

10.⁵⁰

No. 17

Cucumber Vodka, Green Tea,
Fresh Cucumber, Mint

No. 43

Kentucky Bourbon, Mezcal,
Apple, Black Walnut

No. 22

House Raspberry & Blueberry
Vodka, Fresh Blackberry, Lemonade

No. 71

House Rum Blend, Rye, Malmsey
Madeira, Iconic Spiced Honey

No. 88

Hibiscus-Infused Gin,
Lavender, Rose, Lemon

No. 52

Kentucky Bourbon, Rye,
Fernet Branca, Strawberry

No. 69

Gin, St. George Absinthe,
Cardamom, Almond Orgeat

No. 63

Kentucky Bourbon,
Fresh Grapefruit, Honey Syrup

No. 04

Gin, Fresh Grapefruit,
Hop Bitters, Cardamom Syrup

Bartender's Choice

Old Fashioned Fun

Signature Old Fashioned
of the Moment

BEVERAGES

Tea & Fresh Juice

Iced Tea
Lemonade
Arnold Palmer
Hot Tea
Blackberry Lemonade
Sparkling Water

Coffee

Coffee
Espresso
Cappuccino
Caffé Latte
Caffé Mocha

Soda

Coke
Diet Coke
Sprite
Barq's Rootbeer
Seagram's
Ginger Ale

WINE BY THE GLASS

Ca Del Sarto Pinot Grigio
2018 Friuli 9/31

Teira Sauvignon Blanc
2017 Sonoma 11/38

Gotham Project Riesling
2018 Finger Lakes 11/38

Terre Brulee Chenin Blanc
2018 Swartland 10/35

Holly's Way Chardonnay
2017 California 13/45

Sabine Rose
2018 Provence 10/35

Rickshaw Pinot Noir
2016 California 13/45

Azul Tempranillo
2018 Navarra 10/35

Pacific Standard Zinfandel
2016 California 9/31

Fount Grenache
NV California 11/38

Espiritu Malbec
2017 Mendoza 11/38

Hayes Valley Cabernet Sauvignon
2017 California 10/35

BOTTLED WINE

**Domaine de la Pepiere Melon
de Bourgogne**
2017 Muscadet Sevre et Maine 39

Astrolabe Sauvignon Blanc
2018 Marlborough 42

Tatomer Gruner Veltliner
2017 Santa Barbara County 44

Val de Mer Chardonnay
2018 Chablis 48

Leitz Riesling
2017 Rheingau 44

Tyler Chardonnay
2017 Santa Barbara County 51

Love Drunk Rose
2018 Willamette Valley 42

David Duband Pinot Noir
2016 Haut Cotes de Nuits 55

Evening Land Vineyards Pinot Noir
2015 Willamette Valley 62

Chateau Thivin Gamay
2016 Brouilly 44

Tentenublo Tempranillo
2016 Rioja 46

J.L. Chave Grenache-Syrah
2017 Cotes Du Rhone 44

Marietta Zinfandel
2016 North Coast 42

Requiem Cabernet Sauvignon
2016 Columbia Valley 46

DRAFT BEER

4 Shorty / 6 Pint / 10 Pitcha

Ninkasi
Pilsner Lager, Oregon 4.7%

Sierra Nevada Sierraveza
Mexican-Style Lager, California 5%

Black Market
Hefeweizen, California 5%

Odell Rupture
Pale Ale, Colorado 6%

Sierra Nevada Hazy Little Thing
India Pale Ale, California 6.7%

The Shop
Coffee Brown Ale, Arizona 6.6%

Four Peaks Kiltlifter
Scottish-Style Ale, Arizona 6%

Rotating Tap
Limited Release Craft Selection

BOTTLED BEER

Argus Apple Bomb 7
Cider, Texas, 12oz 6.2%

Bud Light 5
Light Lager, Missouri, 12oz 4.2%

Stella Artois 6
European Lager, Belgium, 11.2oz 5.2%

Anderson Valley Brewing 6
Gose, California, 12oz 4.2%

Prairie Artisan Ales 7
Rotating Selection, Oklahoma, 12oz

Jolly Pumpkin Bam Biere 10
Saison, Michigan 12 oz 4.5%

Sierra Nevada 6
Pale Ale, California, 12oz 6.5%

Cigar City Jai Alai 6
India Pale Ale, Florida, 12oz 7.5%

Mother Road Tower Station 7
India Pale Ale, Arizona, 16oz 7.3%

Stone Tangerine Express 6
India Pale Ale, California, 12oz 6.7%

Alesmith 6
Nut Brown Ale, California, 12oz 5%

Traquair 10
Scotch Ale, Scotland, 16.9oz 7.2%