



# Recess!

***\$3 Pints, \$3 Well Drinks and \$5 House Cocktails***

***4-6pm Monday – Friday & 3-6pm Saturday and Sunday***

***10pm-2am Nightly***

***Spaetzle sauteed with apples, shallots and gorgonzola. - \$5***

***Spinach and Pear salad tossed with pine nuts & balsamic vinaigrette. -\$5***

***Grilled Cheese fontina, bacon & tomato on grand central multigrain. -\$5***

***Elk Sliders carlton farms pork & northwest elk with tomato aioli. - \$5***

***Fritters with roasted red peppers & fontina, served with tomato aioli. - \$5***

*We are proud to work with purveyors committed to local, sustainable and all natural products.*

*Carlton Farms Pork~Northwest Grass Fed Beef~Fraga Farms Organic Cheeses~Pacific Seafood~Alder Pastry*

*Draper Valley Chicken~Grand Central Baking~Sheridan Market~ Nicky Farms~Uncle Paul's Produce*

*Corfini Gourmet~Misty Mountain Mushrooms~Little T American Baker*

*\* aiolis are made with raw egg*