

HALLOWED GROUNDS

– Café –

Menu Available at 11AM

Soup of The Day | \$10 Cup, \$12 Bowl

Lemon Caesar | \$18

*Baby Romaine, Rustic Croutons, Shaved Parmesan
Heirloom Baby Tomatoes, Lemon Caesar Dressing*

Fraser Valley Wedge Salad GF | \$18

*Smoked Blue Cheese, Bacon, Red Onion
Heirloom Baby Tomatoes, House Ranch Dressing*

Wagyu Meatball Sliders | \$22

*Tomato Gravy, Provolone, Arugula, Black Pepper Aioli
Brioche Buns, Sweet Potato Fries*

Devil's Thumb Ranch Wagyu Chili | \$12/18

*Wagyu Beef, Jalapeño, Cheddar Jack Cheeses
Sour Cream, Cornbread*

Devil's Thumb Ranch Smash Burger | \$16

*Sauteed Onions, Shredded Lettuce, American Cheese
Secret Sauce | Add Fries for \$5*

Devil's Thumb Ranch Wagyu Cheeseburger* | \$22

*Cheddar Cheese, Lettuce, Tomato, Red Onion
House Pickles, Brioche Bun*

*Add Bacon, Mushroom, or Avocado | Market price applies
Substitute Beyond Meat Patty for an additional \$2
Add Fries for \$5*

Devil's Thumb Ranch Wagyu Tacos GF | \$26

*Chipotle Crema, Onion, Micro Cilantro, Cotija
Roasted Jalapeño, Guacamole*

Chef de Cuisine - Maggie Ruff

V - Vegetarian | VG - Vegan | GF - Gluten-Free

Most Dishes Can Be Altered to Accommodate Allergies

** These items may be cooked to order. Consuming raw or undercooked meats,
seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Your bill includes a 3% service fee that goes directly to staff.

20% Service gratuity applied to parties of 7 or more | Split plate fee \$8

All prices are subject to state and local taxes