



**Small Plates**

"I Want Bread" • warm griddled hawaiian rolls, sweet cream butter	4
D's Tasty Nuts • honey, garlic and sriracha roasted nuts	4
Roasted Serrano Deviled Eggs • pork cracklins, chili salt	6
Avocado Toast • avocado, sprouts, toasted pine nuts, local olive oil, toasted sourdough	7
"Javypeño" Fries • jalapeño dusted fries, garlic, chipotle ketchup	7
Everyone Loves Pot Stickers • pork pot stickers, Will's coconut-chili sauce, toasted sesame seeds	9
Korean Street Tacos • korean glazed beef, spicy aioli, house slaw, sriracha roasted nuts, green onion	10
Honey Butter Chicken Biscuits • crispy fried chicken, honey butter, buttermilk biscuits	11
Firecracker Shrimp • fried shrimp, honeyed sriracha aioli, shrettuce, walnuts, green onion	12
Zombie Fries: Coked Up Edition • mexican coke (not that kind!) braised heritage pork, crispy jalapeños, cheddar cheese, serrano-lime aioli, Sweet Baby Ray's chipotle bbq sauce, green onion ("crack" them out for \$5.00 more)	15

**Soup/Salad**

Spring Vegetable Chowder • broccoli, cauliflower, carrots, leeks, Yukon potatoes, thyme, garlic bread	5/8
"Not a Risk Taker" • greens, cheddar, carrots, cabbage, tomato, cucumber, herb crumbs, choice of dressing	6/10
"Atomic" Wedge • heritage bacon, hardboiled egg, tomatoes, applewood smoked gorgonzola crumbles, calabrian chili ranch, "everything bagel" sprinkle	11
Asian Chicken Salad • soy-ginger grilled chicken, cabbage, carrots, cilantro, sriracha glazed nuts, sweet chili vinaigrette	14

Add grilled chicken for \$3.50. Add avocado for \$2.50

**Burgers/Sandos**

Fried Bologna Sandwich • house aioli, dijon, shrettuce, american cheese, house fried chips, pullman bread	14
Green Goddess Veggie Sandwich • garlic-herb cream cheese, English cucumber, shredded carrot, red onion, tomato, avocado, sprouts, toasted artisan wheat bread	14.5
Heritage Pulled Pork Sandwich • mexican coke (not that kind!) braised heritage pork, Sweet Baby Ray's chipotle bbq sauce, alabama white sauce, pickles, house slaw, artisan bun (feed your feelings! add bacon and cheddar for \$3.50)	15
Gramps' French Dip • angus beef, gruyere, caramelized onion, french onion jus, rustic roll	16
The Looch Chicken Sando Strikes Back • crispy fried chicken, heritage bacon, sharp cheddar, sautéed onion, shrettuce, tomato, serrano-lime aioli, artisan bun	17
Cobb Burger • housemade patty, cheddar, avocado, house aioli, shrettuce, tomato, onion, artisan bun	16
The "Inside but Outside" (AKA The "Outside but Inside") Burger • gorgonzola, fontina, bacon-onion jam, heritage bacon, secret sauce, artisan bun (add double everything for \$5.00 more)	17

served with choice of fries, side salad, soup or house slaw. Add bacon, or avocado for \$3.00. Gluten free bun \$3.00

**Bigger Plates**

Catch of the Day • our always fresh fish. please ask for today's preparation	A.Q.
Chalkboard Pasta • ask us what we've made today	A.Q.
No. 44 Forever Fish & Chips • beer battered sustainable fish, crispy fries, house slaw, my besties tartar, lemon	16
Bacon Wrapped Meatloaf • chipotle bbq glaze, yukon mashed potatoes, sautéed veggies (crack it out for \$5.00 more)	19
Crack & Cheese • bacon, ground beef, elbows, cheddar cream sauce, crushed potato chip top, garlic bread	19
Our Token Vegan Dish....Veggie Risotto • seasonal veggies, fresh herbs, garlic bread (we'll make it delicious with butter and cheese, just say the words)	20
Ricotta Gnocchi di Parma • ricotta gnocchi, mortadella, blistered tomatoes, fresh herbs, garlic, asiago cream sauce, garlic bread (can be made vegetarian)	22
Thai Roasted Chicken • fresh ginger, garlic, chili-basil vinaigrette, jasmine rice, sautéed veggies	22
Louisiana Shrimp Jambalaya • sautéed prawns, chicken, andouille sausage, creole tomato sauce, dirty rice	23
Dad's "Once a Week" Pan Roasted Sirloin • 12 oz. CAB sirloin, gorgonzola butter, J-1 steak sauce, yukon mashed potatoes, sautéed veggies	30
Herb Rubbed California Spring Lamb Rack • minted salsa verde, yukon mashed potatoes, sautéed veggies	38

**Sides**

~ Fries \$5 ~ Truffle-Parmesan Fries \$9 ~ O-Rings \$7 ~ Garlic Bread (4) \$4 ~ Mashers \$4 ~ Veggies \$4 ~



**Little Flyers \$9 (ages 12 and under)**

Crispy Chicken Nugs • with fries

Creamy Mac & Cheese • pasta, cheese, and happiness

The Lil' Red Burger • angus beef, cheddar, soft bun

our Little Flyers Menu includes your choice of french fries or Jackson salad (iceberg and ranch)

**Lampson Field Signature Cocktails**

The Mile High Club • Dolce Vida tequila, Malibu, strawberry puree, house sweet & sour, mango dusted rim 10

Passing Through Customs • Dolce Vida pineapple-jalapeno tequila, ginger beer, lime 10

The Window Seat • Blue Chair Bay spiced rum, malibu, pineapple, blue curacao, lime 10

Red's Old Fashioned • Mckenna bourbon, applejack, bitters, sugar 10

Stumbling Down The Jetway • Crown Royal, peach schnapps, Red bull 10

I'll Be Your Co-Pilot • Cutwater vodka, hibiscus syrup, lemonade 10

The In-Flight Movie • Aviation Gin, blueberry puree, simple syrup, soda 10

The "Final, Final" Boarding Call  
• a shot of 1942 (available every night from 8:55 'til close) •  
25

**Happy Hour (served daily, 4pm-6pm)**

Red Jet IPA 5

Red or White Wine of the Day 5

Cuba Libre • spiced rum, fresh lime, coke 5

House Bourbon on the Rocks • Henry Mckenna 3 year 5

Strawberry Gin & Tonic • good gin, strawberry syrup, tonic 6

Dirty Shirley Pint • good vodka, sprite, grenadine, fancy cherries 6

We do our best to deliver fresh, local California style comfort food. We try to buy from our friends whenever and however we can. We make everything we can in house. The things we don't make, we try to source as locally and sustainably as possible. We feel small businesses make our country great , and we hope you do too. Thank you for choosing us. - Jer & Nicole