








Small Plates



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|  "I Want Bread" • warm griddled hawaiian rolls, sweet cream butter | 4 |
|  Roasted Serrano Deviled Eggs • pork cracklins, chili salt | 6 |
|  "Javypeño" Fries • jalapeño dusted fries, garlic, chipotle ketchup | 9 |
| Everyone Loves Pot Stickers • chicken pot stickers, Will's coconut-chili sauce, toasted sesame seeds | 9 |
|  "Death By Cheese"... Bread • applewood smoked gorgonzola, cheddar, fontina, balsamic roasted garlic, basil, artisan baguette | 10 |
| Mom's Sicilian Meatballs • spicy tomato sauce, asiago, fresh herbs | 10 |
| Firecracker Shrimp • fried shrimp, honeyed sriracha aioli, shrettuce, walnuts, green onion | 13 |
|  Zombie Fries: Coked Up Edition • mexican coke (not that kind!) braised heritage pork, cheddar cheese, serrano-lime aioli, Sweet Baby Ray's chipotle bbq sauce, green onion ("crack" them out for \$5.00 more) | 15 |

Salad/Soup

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| Soup of the Day (Sometimes) • Sometimes we have time to make soup, sometimes we don't..... | 5/9 |
|  "Not a Risk Taker" • greens, cheddar, carrots, cabbage, tomato, cucumber, croutons, choice of dressing | 6/10 |
|  "Atomic" Wedge • heritage bacon, applewood smoked gorgonzola crumbles, hb egg, tomatoes, cucumbers, calabrian chili ranch, "everything bagel" sprinkle | 11 |




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

Burgers/Sandos

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|  Green Goddess Veggie Sandwich • garlic-herb cream cheese, cucumber, shredded carrot, red onion, tomato, avocado, sprouts, toasted artisan wheat bread | 15.5 |
| Heritage Pulled Pork Sandwich • mexican coke (not that kind!) braised pork, chipotle bbq sauce, serrano-lime aioli, pickles, house slaw, artisan bun (feed your feelings! add bacon and cheddar for \$3.50) | 15.5 |
| Pesto Chicken Sando • crispy chicken, fontina, pesto aioli, shrettuce, tomato, red onion, artisan bun | 16.5 |
| Gramps' French Dip • angus beef, cheddar, caramelized onion, french onion jus, rustic roll | 16.5 |
|  Cobb Burger • housemade patty, cheddar, avocado, house aioli, shrettuce, tomato, onion, artisan bun | 16.5 |
| End of the World Burger: This is the Burger We Have Here Edition • heritage bacon, triple cheese (cheddar, fontina & gorgonzola), onion rings, Dev's secret sauce, artisan bun | 17 |
| Build-a-Burger • When you just gotta have it your way.... | 100 |

served with choice of fries, side salad or house slaw. Add bacon, or avocado for \$3.50. Gluten free bun \$3.00

Bigger Plates

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| 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 | 16 |
| Crack & Cheese • bacon, ground beef, elbows, cheddar cream sauce, crushed potato chip top, garlic bread | 19 |
| Ricotta Cheese Tortellini • cheese tortellini, crispy prosciutto, tomatoes, fresh herbs, garlic, fontina cream sauce, garlic bread (can be made vegetarian) | 21 |
| Bacon Wrapped Meatloaf • chipotle bbq glaze, yukon mashed potatoes, sautéed veggies (crack it out for \$5.00 more) | 21 |
|  Pan Roasted Chicken • lemon-asiago cream sauce, fresh herbs, yukon mashed potatoes, 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, yukon mashed potatoes, sautéed veggies | 32 |

Sides

~ Fries \$5 ~ Truffle-Parmesan Fries \$9 ~ O-Rings \$8 ~ Garlic Bread (4) \$6 ~ Mashers \$4 ~ Veggies \$4 ~



Little Flyers \$9 (ages 12 and under)

Crispy Chicken Nuggets • with fries

Creamy Mac & Cheese • pasta, cheese, and happiness with a side of fries

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

Lampson Field Signature Cocktails

The Mile High Club • Dolce Vida tequila, Malibu, strawberry puree, house sweet & sour, mango dusted rim 10.5

Passing Through Customs • Dolce Vida pineapple-jalapeno tequila, ginger beer, lime 10.5

The Window Seat • Blue Chair Bay spiced rum, malibu, pineapple, blue curacao, lime 10.5

Red's Old Fashioned • Mckenna bourbon, applejack, bitters, sugar 10.5

Stumbling Down The Jetway • Crown Royal, peach schnapps, Red bull 10.5

I'll Be Your Co-Pilot • Cutwater vodka, hibiscus syrup, lemonade 10.5

The In-Flight Movie • Aviation Gin, blueberry puree, simple syrup, soda 10.5

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

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

Draft Beers 5.5

Red or White Wine of the Day 5.5

Cuba Libre • spiced rum, fresh lime, coke 5.5

House Bourbon on the Rocks • Henry Mckenna 3 year 5.5

Strawberry Gin & Tonic • good gin, strawberry syrup, tonic 6.5

Dirty Shirley Pint • good vodka, sprite, grenadine, fancy cherries 6.5

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