

OGC

FOOD MENU

SOUPS

Beer & Cheese \$6

House ale, English Cheddar, and fried cheese croûtons

Soup of the Day \$M/P

SNACKS

Roasted Brussel Sprouts \$9

Apples, toasted walnuts, queso fresco, bacon, and fresh nutmeg

House Meatballs \$10

Veal and pork meatballs, roast tomato ragu, shaved pandano, and basil

Smoked Chicken Nachos \$16

Fresh corn chips, shredded smoked chicken, pickled jalapeños, charred leeks, pico de gallo, monterey & cheddar cheese, lime crema, and guajillo salsa

Steak Tacos \$11.5

Corn tortillas, carne assada, queso fresco, pickled shallots, and cilantro

Charcuterie Plate \$18

Selection of cured meats, pates, pickles, and condiments

FREE RANGE CHICKEN WINGS \$14

Downtown Bombay

Spicy tomato curry served with cooling mint raita

Best Wings Since Korea

Korean style sticky glaze

So Hot We Stole 'Em

House made buffalo wing sauce with side of buttermilk ranch

Brewpub BBQ

Tossed with the house BBQ sauce

Lemon and Spice

Fresh squeezed lemon and secret spice mix

SALADS

Add chicken or falafel \$4

House Greens \$8

Spring mix, carrots, cucumber, radish, sunflower seeds, and mustard dressing

Beet & Pistachio \$12

Roasted beets, queso fresco, spring mix, toasted, pistachios, and apple fennel vinaigrette

Caesar \$10

Romaine hearts, classic dressing, house croûtons, and pandano cheese

Kale + Quinoa Salad \$12

Bacon, cherry tomatoes, toasted almonds, charred carrots, and chilli basil vinaigrette

* Please inform your server of any allergies or dietary restrictions*

*Many items can be made vegetarian or gluten free *

