



STIX



BAR & GRILL

APPETIZERS

TORPEDO SHRIMP \$10

Crispy Tempura Shrimp, Tequila Lime Cocktail Sauce

MINI SALMON CAKES \$14

Salmon Cakes, Garlic Aioli, Chili Crisp

CHORIZO STUFFED MUSHROOMS \$10

Cremini Mushrooms, Chorizo Filling, Cilantro Crema, Cotija Cheese

CREOLE SEAFOOD MELTING POT \$12

Crab, Shrimp, Cod, Medley of Cheeses, Southern Creole Spices, Grilled Ciabatta Bread

SWEET AND SPICY CHICKEN \$15

Crispy Chicken Wings, Sticky and Spicy Glaze, Creamy Garlic Dipping Sauce

SALADS

CRISPY CHICKPEA SALAD \$14

Spring Mix, Seasoned Crisp Chickpeas, Feta Cheese, Pickled Cauliflower, Kalamata Olives, Tomato, Tzatziki Dressing, Mint-Basil Oil Drizzle

SOUTHWEST CHICKEN SALAD \$15

Spring Mix, Seasoned Corn, Black Beans, Roasted Peppers, Onions, Grilled Chicken Breast, Chipotle Dressing, Tortilla Strips

WATERMELON FETA SALAD \$13

Spring Mix, Watermelon, Feta Cheese, Onions, Cucumber, Candied Pecans, Hot Honey, Orange Vinaigrette, Mint-Basil Oil Drizzle

STEAK AND APPLE SALAD \$18

Spring Mix, Grilled Flat Iron Steak, Sliced Opal Apples, Pickled Onions, Pumpkin Seeds, Tomato, Bleu Cheese Vinaigrette, Balsamic Glaze

ENTRÉES

SIGNATURE FISH AND CHIPS \$19

Crispy Cod, Potato Fries, Coleslaw, House-Made Tartar Sauce

BAJA SALMON \$31

Flaky Roasted Salmon, Mango Salsa, Cilantro Lime Rice, Cotija Cheese

STEAK FRITES \$32

10oz Grilled Flat Iron Steak, Caramelized Onion Demi-Glace, Pomme Frites

PORK OSSO BUCCO \$23

Slow-Cooked Bone-In Pork, Pan Sauce, Creamy Parmesan Polenta, Toasted Pumpkin Seeds

PECAN CRUSTED CORDON BLEU \$23

Ham and Gruyère Cheese Stuffed Pecan Crusted Chicken Breast, Dijon Cream Sauce, Garlic Parmesan Rice, Roasted Asparagus

LEMON RICOTTA PASTA \$17

Pappardelle, Kale, Garlic, Tomatoes, Creamy Lemon Ricotta Sauce

Add Grilled Chicken \$4

Add Salmon \$7

BAR AND GRILL MAC \$13

Pipette Pasta, Smoked Gouda Cheese Sauce, Golden Breadcrumbs

Add Grilled Chicken \$4

Add Birria Beef \$4

For your safety, please inform your server of any food allergies or dietary restrictions before ordering. Thank you for helping us ensure a safe dining experience.

HANDHELDS

STIX CHEESEBURGER \$19

10oz Charbroiled Beef Patty, Cheddar Cheese, Butter Lettuce, Roasted Tomatoes, Bistro Sauce, Brioche Bun, Fries

FRENCH ONION PATTY MELT \$21

10oz Charbroiled Beef Patty, Caramelized Onion Demi-Glace, Gruyère Cheese, Bistro Sauce, Mornay Sauce, Roasted Garlic Artisan Bread, Fries

PNW SALMON BURGER \$22

House-Made Salmon Patty, Arugula, Yuzu Mayonnaise, Brioche Bun, Fries

B.L.T. CHICKEN SANDWICH \$17

Marinated Grilled Chicken Breast, Bacon, Butter Lettuce, Tomato, Garlic Aioli, Brioche Bun, Fries

FISH TACOS \$16

Crispy Fish, Napa Cabbage Slaw, Pico de Gallo, Cilantro Crema, Cotija Cheese

CRISPY SHRIMP TACOS \$17

Tempura Shrimp, Napa Cabbage Slaw, Mango Salsa, Cilantro Crema, Cotija Cheese

BIRRIA TACOS \$16

Slow-Cooked Seasoned Beef, Mozzarella Cheese, Onions, Cilantro, Crispy Tortilla, Beef Consommé

FLATBREADS

BULGOGI AND BLEU CHEESE \$15

Bulgogi-Style Beef, Mornay Sauce, Rogue Creamery Bleu Cheese, Caramelized Onions, Kalamata Olives, Sweet Drop Peppers, Arugula

GOBI MASALA \$14

Tikka Masala Sauce, Curried Cauliflower, Crispy Chickpeas, Spiced Ricotta, Arugula, Cilantro

HOT HONEY PEPPERONI \$14

Tomato Sauce, Mozzarella Cheese, Cupping Pepperoni, Arugula, Hot Honey Drizzle

DESSERT

CHEESECAKE \$7

Caramel or Chocolate Sauce

S'MORES POT \$6

Graham Cracker Sticks, Molten Chocolate Ganache, Toasted Marshmallow

7-LAYER CHOCOLATE DECADENCE \$8

Chocolate Cake, Layered Chocolate Buttercream, Ganache Icing

SIDES

Coleslaw \$5

Cup of Soup \$6

Bowl of Soup \$8

Side Salad \$6

Fries \$6

Roasted
Asparagus \$8

Creamy Parmesan
Polenta \$7

Garlic Parmesan
Rice \$8

Cilantro Lime
Rice \$8

Smoked Gouda
Mac \$7

Pico De Gallo \$2

Additional
Sauce \$2

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