

# LET'S GET STARTED

## ASIAN FRIED CAULIFLOWER BITES 🌱🔥

Asian fried cauliflower tossed in your choice of spicy chilli garlic sauce, mango habanero or buffalo topped with green onions and toasted sesame seeds 8.00

## SMOKED WINGS 🔥

Smoked on the Big Green Egg™ & then char-grilled. Your choice of mango habanero, sweet BBQ, buffalo, jerk, garlic parmesan or bulgogi 8.50

## GIANT PRETZEL & BEER CHEESE 🌱

Baked soft pretzel with beer cheese & Bavarian mustard 8.00

*Veganize it with no cheese*

## 4TH STREET POUTINE

Crispy fries loaded with cheddar cheese curds and smoked pulled pork smothered in brown gravy topped with crispy onion straws and green onion 12.00

## EDAMAME 🌱

Steamed & salted or tossed in spicy garlic sauce 7.00

## BLACK BEAN HUMMUS OR CHEF'S CHOICE HUMMUS 🌱

Served with sesame seed flat bread crackers & veggies 8.00

## 4TH "STREET" CORN 🌱🔥

A fresh corn cob rolled in sriracha mayo. Sprinkled with chilli powder, cotija cheese, cilantro and a lime wedge 5.00

*Make it deconstructed*

*Veganize it with no cheese*

## CHARCUTERIE BOARD

Chef's selection of fine meats, cheese, fruit & spreads 24.00

## BLUE CHEESE & BALSAMIC KETTLE CHIPS

Kettle chips topped with a balsamic reduction, blue cheese sauce, blue cheese crumbles and bacon 9.00

# BURGERS & BRATS

Add a Side for \$2 • Premium Side for \$3 • Street Corn \$4

Sub Impossible Patty on Any Burger for \$1

## THE 2AM BURGER 🔥

A 6oz. burger patty topped with pepper jack cheese, hashbrowns, apple-wood smoked bacon, one over-easy egg and maple-sriracha glaze 11.00

## TROPICAL BURGER

Topped with pepper jack cheese, bacon, tropical slow, and a BBQ sauce drizzle on a Hawaiian bun 10.00

### *Plant-Based Favorite*

## IMPOSSIBLE BURGER™ 🌱

An Impossible Burger™ patty topped with cabbage, tomato, onion, avocado, lime crema drizzle on a kaiser roll 11.00

## POBLAMBO BURGER 🔥🔥

Topped with pepper jack cheese, grilled Poblano peppers, cabbage, tomatoes and onions with a habanero crema drizzle on a kaiser bun 10.00

## BEYOND™ BRAT, PEPPERS & ONIONS 🌱

A plant based brat smoked on the Big Green Egg, smothered in seared peppers and onions, topped with crispy onion straws on a pretzel bun 10.00

## BRATWURST, PEPPERS & ONIONS

A grilled beer brat smothered in seared peppers and onions, topped with crispy onion straws on a pretzel bun 9.00

# 4th "STREET" TACOS

Two Tacos Served on Grilled Flour-Corn Tortillas  
Add a Side for \$2 • Premium Side for \$3 • Street Corn \$4

## GRILLED CHICKEN

Grilled chicken breast, cabbage, avocado, cotija cheese, green chili aioli drizzle, chopped cilantro 9.00

## PULLED PORK

Pulled pork, slow-smoked on the Big Green Egg, tropical slow, cotija cheese, smokey BBQ drizzle 9.00

## BLACKENED MAHI 🔥🔥

Blackened Mahi filet topped with tropical slow, cilantro, habanero crema 11.00

## SPICY SHRIMP 🔥

Blackened shrimp, cabbage, firecracker sauce 11.00

## BULGOGI BEEF 🔥

Slow roasted beef simmered in bulgogi sauce, with Asian slow, pepper jack cheese, green chili aioli drizzle and chopped cilantro 9.00

## PLANT-BASED BULGOGI TACO 🌱

PlantFare crumbles in bulgogi sauce, with Asian slow, Daiya™ pepper jack cheese, lime crema, drizzle and chopped cilantro 10.00

## IMPOSSIBLE 🌱

Impossible crumbles seasoned and seared, cabbage, Follow Your Heart™ smoked gouda cheese, lime crema 10.00

# IT'S BETTER IN A BOWL

## SHRIMP POKE 🔥

Pan seared shrimp tossed in Hawaiian poke sauce, served over white rice, Asian slow, carrots & avocado, with sriracha mayo drizzle and sesame seeds 12.00

## BULGOGI BEEF 🔥

Tender beef simmered in bulgogi sauce served over white rice with pepper jack cheese, Asian slow, green chilli aioli drizzle and chopped cilantro 10.00

## PLANT-BASED BULGOGI BOWL 🌱

PlantFare crumbles in bulgogi sauce over white rice with Asian slow, Daiya™ pepper jack cheese, lime crema drizzle and chopped cilantro 11.00

### *House Favorite*

## SWEET POTATO POKE 🌱🔥

Diced sweet potatoes tossed in Hawaiian poke sauce over white rice, cabbage, black bean & corn salsa with avocado, sriracha mayo drizzle, green onions and sesame seeds 9.00 Add Mahi 8.00 | Shrimp 6.00

## SMOKED BEYOND™ BRAT BOWL 🌱

Beyond™ brat smoked on the Big Green Egg™, tossed with olive oil, Cajun spices red lentil penne pasta, onions, mushrooms and peppers 10.00

## MAC N' CHEESE BOWL

Penne tossed in a creamy parmesan and cheddar-bechamel sauce 10.00

*Build your own bowl, add proteins and veggies below*

### **BUILD YOUR OWN MAC N' CHEESE BOWL**

#### **Proteins Add \$5 Each**

Chicken: Grilled, Blackened 🔥🔥 or Jerk 🔥

Shrimp: Grilled or Blackened 🔥🔥

House-Smoked Pulled BBQ Pork

Bulgogi Beef 🔥

Bratwurst

Plant-Based Bulgogi 🌱🔥

Beyond Bratwurst 🌱

#### **Veggies Add \$2 Each**

Onions 🌱

Peppers 🌱

Mushrooms 🌱

Crispy Onion Straws

## HAND HELDS

Add a Side for \$2 • Premium Side for \$3 • Street Corn \$4

### GROWN UP GRILLED CHEESE

Cheddar, havarti and muenster cheese with bacon, tomatoes, caramelized onions and house-made pickles pressed on a French loaf 9.00

### SMOKED PULLED PORK SANDWICH

Pulled pork slow smoked on the Big Green Egg, tropical slow, smokey BBQ sauce on a Hawaiian bun 9.00

### BLACKENED MAHI SANDWICH

A 6oz Mahi filet, blackened, topped with tropical slow and a lime cream drizzle on a Hawaiian bun 11.00

### 4TH STREET DIP

Tender oven-roasted beef topped with melted Swiss cheese and caramelized onions. Served on a French loaf with a side of Au jus and horseradish 10.00

### THE CUBAN-ISH SANDWICH

Ham and pulled pork that's slow smoked on the Big Green Egg, topped with Swiss cheese, yellow mustard, and house-made pickles pressed on a French loaf 10.00

### BOURBON & BACON CHICKEN SANDWICH

Grilled chicken topped with bourbon mayo, Swiss cheese, bacon, cabbage and tomato on a kaiser roll 9.00

### 4TH STREET GRINDER

A French loaf stuffed with sliced salami, pepperoni, ham, Muenster cheese, cabbage, red onion and pepperoncinis with a garlic-balsamic drizzle. Get yours cold or pressed 9.00

## ON THE SIDE \$3

- |              |                    |              |
|--------------|--------------------|--------------|
| FRENCH FRIES | ASIAN SLAW         | KETTLE CHIPS |
| FRESH FRUIT  | TROPICAL SLAW      |              |
| WHITE RICE   | BLACK BEANS & RICE |              |

## 4th STREET SIDES

### YUCCA FRIES

Served with sriracha mayo 4.00

### MAC N' CHEESE

Penne tossed in a creamy parmesan and cheddar-bechamel sauce 4.00

### 4TH "STREET" CORN

Our take on a traditional Elote - A fresh corn cob, rolled in sriracha mayo, sprinkled with chili powder, cotija cheese and fresh cilantro, served with a lime wedge 5.00

Make it deconstructed (we'll put it in a bowl)

Veganize it with no cheese

## 4th STREET SIDES

### WHEN I DIP YOU DIP WE DIP

EXTRA SAUCES  
50¢ - 75¢ EACH

- |                  |                   |
|------------------|-------------------|
| LIME CREMA       | BACON MUSTARD     |
| SRIRACHA MAYO    | GARLIC PARMESAN   |
| HAWAIIAN POKE    | GREEN CHILI AIOLI |
| SWEET THAI CHILI | SMOKEY BBQ        |
| GARLIC BALSAMIC  | SWEET BBQ         |
| BUFFALO          | RANCH             |
| HABANERO CREMA   | BLUE CHEESE       |
| MANGO HABANERO   |                   |

## SOUPS & GREENS

### SOUP OF THE DAY

Cup 4.00 | Bowl 7.00

### SOUTHEAST CHOPPED SALAD

Beyond™ brat, mixed greens, diced tomatoes, red onion, avocado, black bean and corn salsa served with garlic-balsamic dressing on the side 9.00

Substitute: Chicken 3.00 • Shrimp 3.00 • Mahi 5.00

### CAJUN CHICKEN SALAD

Mixed greens topped with blackened chicken, pepper jack cheese, red onion, eggs, tomatoes and bacon-mustard dressing on the side 9.00

### THE CAESAR

Baby Romaine hearts, shaved parmesan, toasted asiago crisps and asiago croutons tossed in Caesar dressing 9.00

Add: Chicken 3.00 • Shrimp 3.00 • Mahi 5.00

### 4TH STREET WEDGE SALAD

Baby Romaine wedge topped with diced tomatoes, onions, bacon crumbles and blue cheese topped with a balsamic reduction drizzle 8.00

## CRAFT SODAS \$2.75

- WATERMELON JARRITOS
- PINEAPPLE JARRITOS
- FRUIT PUNCH JARRITOS
- MANGO JARRITOS
- PASSIONFRUIT JARRITOS
- MEXICAN COCOA COLA

- MANDARIN JARRITOS
- LIME JARRITOS
- GRAPEFRUIT JARRITOS
- ROOT BEER
- CREAM SODA

## FOUNTAIN DRINKS \$3.00

Unlimited Refills

- COKE
- DIET COKE
- SPRITE
- GINGER ALE
- CLUB SODA

- SWEET ICED TEA
- UNSWEET ICED TEA
- TONIC WATER
- PINK LEMONADE
- CRANBERRY JUICE

## BEVERAGES

- |                      |      |                  |      |
|----------------------|------|------------------|------|
| HOT CHOCOLATE        | 2.00 | HOT TEA          | 2.50 |
| FRESH OJ (NATALIE'S) | 3.50 | COLD BREW COFFEE | 4.00 |
| GRAPEFRUIT JUICE     | 2.50 | HOT COFFEE       | 2.00 |
| PINEAPPLE JUICE      | 2.50 | SARATOGA SPRINGS |      |
| MILK                 | 2.00 | STILL WATER      | 3.00 |
| GINGER BEER          | 3.00 | SPARKLING WATER  | 4.00 |

## RED BULL \$4.50

- ORIGINAL
- SUGAR FREE

- TROPICAL
- BLUE COCONUT