



## SALADS | SOUPS

**Cambria Caesar Salad** | parmesan, tomato, croutons | 12

*Add: Chicken 6 | Salmon 8 | Steak 10*

**Spinach + Farro Salad** | goat cheese, candied walnuts, strawberries, mimosa vinaigrette | 12 **V**

**Cambria Soup Flight + Grilled Cheese** | minestrone soup, chili, butternut squash soup, with classic grilled cheese | 15

## SMALL PLATES

**Chicken Drumettes** | honey bbq, buffalo, or habanero peach with ranch or bleu cheese dipping sauce | 12

**Chicken Quesadilla** | pepper jack cheese, peppers + onions, cilantro, guacamole, salsa | 12

**Margherita Flatbread** | mozzarella, basil-pesto, parsley | 10 **V**

**Balsamic Brussels Sprouts** | fig balsamic, lardons, toasted pine nuts, parmesan cheese | 9 **GF**

**Steak Tacos** | cabbage, pico de gallo, cotija cheese, corn tortilla | 14 **GF**

**Buffalo Chicken Dip** | cream cheese, buffalo sauce, bleu cheese, scallion, corn tortilla chips | 9

**Slow Cooked Meatballs + Polenta** | parmesan, parsley, e.v.o.o., pomodoro sauce | 10

## LARGE PLATES

*burgers & sandwiches are served with french fries, sweet potato fries, onion rings, caesar salad, or fruit salad*

∞ **Cambria American Angus Burger** | american cheese, lettuce, tomato, pickle, onion, 1000 island, brioche bun | 18

∞ **Intermission Burger** | bacon, lettuce, tomato, jalapeno, bacon + onion marmalade, jack cheese, pickle | 18

∞ **Spicy Chicken Sandwich** | crispy chicken, lettuce, tomato, spicy aioli, pickle, brioche bun | 16

**Turkey Club** | turkey, bacon, lettuce, tomato, avocado, swiss cheese, cranberry aioli, pickle, french baguette | 14

∞ **Flat Iron Steak + Idaho Fries** | sautéed spinach + mushrooms, bordelaise sauce, basil-pesto | 23

**Fish + Chips** | tilapia, french fries, tartar sauce, lemon | 20

∞ **Lemon Seared Atlantic Salmon** | cheesy green chile grits, guacamole, cilantro, scallion | 22

## DESSERTS

**Cheesecake Tart** | balsamic strawberries, mint | 7 **V**

**Peach Cobbler + Oat Streussel** | vanilla ice cream, mint | 7 **V**

∞ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**V** Vegetarian

**GF** Gluten Friendly

We make every effort to support our local farmers, ranchers, and artisans.

## COCKTAILS

- Cambria Margarita** | blanco tequilla, lime, agave nectar | **10**  
**Rum Fashion** | ron zacapa rum, luxardo maraschino, orange | **14**  
**Strawberry Habanero Mule** | ketel one vodka, strawberry habanero puree, mint, ginger beer | **10**  
**Mezcal Negroni** | casamigos mezcal, campari, sweet vermouth, orange | **14**  
**Wild Berry Gimlet** | Bombay sapphire, berry hibiscus tea, lime, simple syrup | **12**  
**Hibiki Sour** | hibiki whiskey, luxardo maraschino, lemon, simple syrup | **14**

## CRAFT BEER

### Cambria Beer Flight

your choice of 3 draft selections | **8**

### Rotating Tap

Please ask about our current feature

### Outlawger Local Option Bierworks | Chicago, IL

A beautifully golden and refreshing German Pilsner on American soil, abv: 5.0% ibu: 10 | **9 draft**

### Speakerwagon Pilsner Haymarket Brewing | Chicago, IL

Crisp, straw colored lager brewed with imported pilsen malt, saaz hops and authentic cold fermenting lager yeast, abv: 5.0% ibu: 35 | **7**

### 312 Wheat Goose Island Brewery | Chicago, IL

A cascade of hops is followed by a crisp, fruity ale flavor delivered in a smooth, creamy body that's immensely refreshing abv: 4.2% ibu: 18 | **7**

### Apex Predator Farmhouse Ale Off Color Brewing | Chicago, IL

Complex aromas of juicy fruit with a dry hopped finish, abv: 6.5% ibu: 35 | **10 draft**

### Anti-Hero IPA Revolution Brewing | Chicago, IL

Crisp bitterness with floral and citrus notes from a blend of four hops, abv: 6.7% ibu: 65 | **10 draft**

### Daisy Cutter Pale Ale Half Acre Beer Co. | Chicago, IL

aromas of clementine + grapefruit with a pine resinous finish, abv: 5.2% ibu: 60 | **8**

### Lizard King IPA Pipeworks Brewing Co. | Chicago, IL

world-class! notes of guava, mango and passionfruit nectars balanced by soft caramel malt, abv: 6.0% ibu: 45 | **8**

### Le Jus Hazy IPA Alarmist Brewing | Chicago, IL

2018 GABF Gold Medal Winner for Hazy IPA. Oozing with hop flavor from mosaic and citra hop, abv: 6.0% ibu: 30 | **8**

### Skull Hammer Imperial IPA Finch Brewing | Chicago, IL

More sweet than bitter, this head banger hammers down with the juicy blend of citra, mosaic, & simcoe, abv: 8.0% ibu: 99 | **9**

## ADDITIONAL BEER

**Coors Light, Bud Light, Miller Light, Michelob Ultra, O'doul's *non-alcoholic*** | **5**

**Stella Artois, Corona Extra, Guinness, Blue Moon** | **6**

## WINE

	<i>6oz.</i>	<i>9 oz.</i>	<i>btl</i>
<b>Mionetto Prosecco</b>   Italy	12	18	48
<b>Veuve Du Vernay Sparkling Rosé</b>   France	9	14	36
<b>Kung Fu Girl Reisling</b>   Washington	10	15	40
<b>Matua Sauvignon Blanc</b>   Marlborough, New Zealand	10	15	40
<b>Mezzacorona Pinot Grigio</b>   Trentino, Italy	10	15	40
<b>Lincourt Steel Chardonnay</b>   Santa Rita Hills, California	17	26	68
<b>Wente Morning Fog Chardonnay</b>   Livermore Valley, California	14	21	56
<b>Meiomi Pinot Noir</b>   California	24	36	96
<b>Erath Pinot Noir</b>   Willamette Valley, Oregon	16	24	64
<b>Diseño Malbec</b>   Mendoza, Argentina	10	15	40
<b>Canoe Ridge Expedition Merlot</b>   Washington	13	20	52
<b>Storypoint Cabernet Sauvignon</b>   California	15	23	60
<b>Atlas Peak Cabernet Sauvignon</b>   Napa Valley, California	26	39	104