

Burgers, Sandwiches & More

~ All Burgers & Sandwiches Served with Fries ~
 Sub Beyond Burger +1 Sub Sweet Potato Fries +1 Add Avocado +2

NOBLE BURGER* 19

House Ground Brisket Patty*, Caramelized Onion, Sharp Cheddar Cheese
 Romaine, Tomato, Pickles, Fox Sauce, Challah Bun
 Add Bacon +2 Sub: GF Bun +2

BACON & BLUE BURGER* 20

House Ground Brisket Patty*, Bacon, Smoked Blue Cheese, Arugula
 Marinated Red Onion, Tomato, Pickles, Fox Sauce, Challah Bun

SALMON BURGER* 22

(Sub Beyond Burger +1)

6 oz Filet, Goat Cheese, Arugula, Pickles, Tomato
 Pickled Red Onion, Chipotle Aioli, Stirato Roll

PIGGYBACK 21

Pulled Pork, Bacon, Mac & Cheese, BBQ Sauce, Pickles, Slaw
 Fox Sauce, Pickled Jalapeños, Challah Bun

JACK BACK 18

Pulled Jack Fruit, BBQ Sauce, Pickles, Slaw, Challah Bun
 Sub GF Bun +2

SWEET & SPICY CHICKEN SANDWICH 21

Fried Free Range Chicken, Gochujang Hot Honey, Slaw
 Pickles, Chipotle Aioli, Challah Bun

OAK STREET DIP 20

Birria, Caramelized Onion, Smoked Mozzarella
 Chipotle Aioli, Beef Consomé, Stirato Roll

CALIFORNIA CHICKEN SANDWICH 20

Free Range Chicken Breast, Applewood Smoked Bacon
 Smoked Mozzarella, Pickles, Avocado, Pickled Red Onion, Arugula
 Tomato, Chipotle Aioli, Stirato Roll

FISH* AND CHIPS 22

Wild Haddock* in IPA Batter ~ Served with Fries, Slaw & Tartar Sauce

LUNCH MENU



Pizza

(Sub GF Crust +2)

CHEESE 17

House Tomato Sauce, Fresh Mozzarella
 Fresh Basil & Parmesan
 Sub (Vegan) +2

PEPPERONI 19

House Tomato Sauce, Fresh Mozzarella
 Fresh Basil & Parmesan
 Sub (Vegan) +2

PULLED PORK 19

BBQ Sauce, Pineapple Pico
 Chipotle Aioli, Cotija, Cilantro
 Smoked Mozzarella

FARMERS' MARKET 21

House Made Tomato Sauce
 Fresh Mozzarella, Peppers, Onions
 Spinach, Olives, Mushrooms
 Artichoke Hearts, Asparagus
 Cherry Tomato, Fresh Basil, Parmesan

HOGWASH 22

House Made Tomato Sauce
 Smoked Mozzarella, Pepperoni, Bacon
 Pulled Pork, Spanish Chorizo, Prosciutto

PROSCIUTTO & FIG 22

Fig Puree, Blue Cheese, Pear, Pine Nuts
 Calimyrna Figs, Caramelized Onion
 Arugula, Essence of Truffle
 Balsamic Reduction

THE SPICY MATADOR 22

House Made Tomato Sauce
 Smoked Mozzarella, Spanish Chorizo
 Harissa, Padron Peppers
 Caramelized Onions, Roasted Red Peppers
 Cilantro Lime Sauce, Smoked Paprika

Tacos

All Tacos (3) include Nixtamal Corn Tortillas

QUESABIRRIA 19 (GF)

Braised Beef*, Smoked Mozzarella, Beef Consomé, Cotija Crema
 Pickled Red Onion, Cilantro, Salsa

SPICY SALMON 18 (GF)

Harissa, Cotija, Pineapple Pico, Cilantro Lime Sauce

PULLED PORK 17 (GF)

Pineapple Pico, Cotija, Cilantro Lime Sauce

JACK FRUIT 16 (V) (GF)

Pineapple Pico, Cilantro Lime Sauce

Join us for

HAPPY HOUR

MONDAY ~ FRIDAY

3 til 5pm

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Snacks & Shared Plates

WINGS 15

~ Tossed in Your Choice of Sauce ~
 BBQ ~ Gochujang Hot Honey ~ Buffalo ~ Gremolata ~ Harissa
 Choice of Buttermilk Ranch or Blue Cheese Dressing
 Served with Celery & Carrot Sticks

STREET CORN 9 (GF)

Masa Crumble, Chipotle Aioli
 Cotija Crema, Cilantro & Smoked Paprika

CRISPY BRUSSELS 10 (GF)

Gremolata, Parmesan & Balsamic Reduction
 (V) Sub: Plant Based Parmesan

SOY CITRUS PEPPERS 8 (GF)

Cotija, Red Pepper Flakes
 Alderwood Smoked Salt

BACON WRAPPED DATES 13 (GF)

(4) Dates Stuffed with Hazelnuts
 Topped with Whipped Goat Cheese, Mint
 Balsamic Pearls & Balsamic Reduction

FRIES 8 (GF)

House Seasoning & Herbs
 Served with Fox Sauce

PULLED PORK FRIES 15 (GF)

Cheddar Ale Sauce, Cotija Crema
 Pickled Jalapeños, Chipotle Aioli & Cilantro (GF)

SMOKED BLUE FRIES 15 (GF)

Caramelized Onion, Smoked Blue Cheese
 Applewood Smoked Bacon
 Essence of Truffle ~ Served with Fox Sauce

SPICY CAULIFLOWER 13 (V)

Chickpeas, Red Peppers, Harissa
 Sumac, Cilantro Lime Sauce
 Citrus Zest & Nutritional Yeast

CHEESE CURDS 12

Aged Gouda, Smoked Paprika & Herbs
 Served with Fox Sauce

Bowls

PERUVIAN BOWL 22 (GF) (DF)

Choice of Spicy Braised Beef
 or Free Range Chicken Breast
 Peppers, Onions, Tomato, Basmati Rice
 Fries & Cilantro Lime Sauce

SPICY POST YOGA BOWL 19 (V)

Basmati Rice, Beluga Lentils, Chickpeas
 Mushrooms, Cherry Tomatoes, Cauliflower
 Jackfruit, Red Peppers, Harissa, Avocado
 Herb Salad, Nutritional Yeast
 Pickled Red Onion & Citrus Vinaigrette

Kids Menu

LITTLE NOBLE BURGER* 8

Cheese, Ketchup, Bun
 Served with Fries or Fruit

CHEESE PIZZA 10

MAC & CHEESE 8

Served with Fries or Fruit

CHICKEN TENDERS 8

Served with Fries or Fruit

Salads

Add Protein: Grilled Chicken +6 Salmon +8

NOBLE CHOP 17

Romaine, Applewood Smoked Bacon
 Heirloom Cherry Tomato, Pickled Red Onion
 Cucumber, Smoked Blue Cheese Crumbles
 Blue Cheese Dressing & Balsamic Reduction

RAGGED JACK 16 (V)

Baby Kale, Arugula, Pear, Radish, Blueberries
 Pickled Red Onion, Figs, Pine Nuts
 Apple Cider Vinaigrette

FIELD SALAD 16

Mixed Greens, Goat Cheese, Strawberries, Blueberries
 Pears, Candied Pecans, Pickled Red Onion
 Balsamic Vinaigrette

ROQUETTE CAESAR 15

Arugula, Parmesan, Croutons
 Heirloom Cherry Tomatoes, Pickled Red Onion
 Prosciutto, Kalamata Olives & Citrus Caesar Dressing

CAPRESE 15

Mozzarella, Heirloom Cherry Tomato
 Balsamic Caviar, Fresh Basil, Arugula, Olive Oil
 Balsamic Reduction & Pinot Noir Infused Salt

Desserts

ICED BANANA
 COCONUT CAKE (GF/V)

\$10

RUSTIC
 TRIPLE BERRY TART

NEW YORK
 CHEESECAKE

FLOURLESS CHOCOLATE
 TORTE (GF)

GELATO
 Rotating Selection

SALTED CARAMEL
 BROWNIE