GARMENT FACTORY

LOUNGE MENU

STARTERS

CRANBERRY + ORANGE
BBQ MEATBALLS
dried cranberries, orange marmalade,
and John Tom's bbq sauce 9

PUMPKIN + ROASTED
CARROT HUMMUS
with blue corn chips and cucumber 9

FIRECRACKER SHRIMP fried battered shrimp, Kwang's thai chili sauce, and ginger cabbage slaw 12

PRETZEL STICKS
three pretzel sticks and Double Stich beer
cheese 10

FRESH KETTLE CHIPS with traditional onion dip **7**

BAKED GOAT CHEESE MARINARA with sliced baguette 12

SALADS

WINTER GREENS SALAD baby kale, romaine and radicchio with candied pecans, dried cranberries, apples, blue cheese, and gingered cranberry dressing 10

HOUSE SALAD
mixed greens, heirloom tomatoes,
cucumbers, croutons, and balsamic
vinaigrette 6

C A E S A R S A L A D shaved parmesan and herbed garlic croutons **8**

A D D O N S chilled smoked chicken breast **4.5** salmon cake **6**

ENTREES

GRILLED SMOKED PORK CHOP

mashed sweet potatoes, green beans, and cherry chipotle demi 22

R I B E Y E S L I D E R S garlic roasted shaved ribeye, chipotle mayo, monterey jack and fries **16**

MISO BBQ GLAZED MAHI

Superfly miso bbq glaze, togarashi broccolini, and gingered jasmine rice 21

PUMPKIN RAVIOLI
Japanese pumpkin ravioli with charred corn, sage, cream and parmesan 20
add smoked chicken breast 4.5

B U F F A L O
C A U L I F L O W E R B O W L
batter fried cauliflower, mild buffalo
sauce, jasmine rice, blue cheese and
celery slaw 16

CHORIZO FRIED RICE shrimp, scallops, peas, carrots, micro herb salad and saffron aioli **20**

A L S A T I O N F L A T B R E A D pecan smoked bacon, caramelized onions, sour cream, parmesan and parsley 16.5

GRILLED RIBEYE
grilled 10oz ribeye, mashed potatoes,
asparagus, and horseradish sauce 26

CRISPY SALMON CAKES fennel, artichoke, arugula salad with orange parsley aioli **15**

SOUP

FRENCH ONION SOUP herbed garlic croutons, provolone, and swiss **7**