

# ALL DAY MENU

## TO SHARE

- dip trio** hummus, babaganoush, red pepper hummus, warm pita, crudite 30 **pb**  
**wings** barbecue glaze or buffalo, crudité, ranch or bleu cheese 18  
**spicy balls** house made tomato sauce, fresh parmesan, toasted gremolata 18  
**current cc board** chef's choice cheese + meats, cornichons, seasonal jam, water crackers 30  
**soft pretzels** honey mustard, giardiniera aioli 18  
**house fries** truffle aioli, habanero ketchup 14 **ve**  
**crispy green beans** sriracha aioli 14 **ve**  
**lakeside rolls** poached shellfish, garlic butter, fresh herbs 28  
**shrimp cocktail** tomato horseradish, lemon 30 **gf**  
**jalapeño poppers** cilantro crème 14

## GREENS

- add: chicken +10, steak +16, salmon +14, shrimp +12  
**grain bowl** quinoa, mixed greens, edamame, tomato, avocado, cucumber, carrot, green goddess dressing 18 **pb gf**  
**sunflower salad** roasted beets, arugula, fava beans, goat cheese, lime vinaigrette 16 **gf ve**  
**blueberry salad** spinach, cucumber, crispy shallots, sesame, tamari vinaigrette 16 **pb**  
**caesar** lettuce leaf, parmesan cheese, focaccia croutons, creamy caesar dressing 18

## FLATBREAD

- margherita** heirloom tomato, fresh mozzarella, basil 16 **ve**  
**pepperoni** giardiniera, marinara, fresh mozzarella, hot honey 20  
**pear + bleu cheese** prosciutto, parmesan, arugula, balsamic 18  
**barbecue chicken** caramelized red onion, buttermilk ranch 18

## BETWEEN BREAD

- served with fries or dressed greens, truffle fries +4  
**current burger** american, caramelized onion, pickle, dijonaise 20  
add: patty +5, bacon +2, avocado +5, lettuce and tomato +2  
**chicken pesto** provolone, arugula, roasted peppers, tomato jam 20  
**tofu baguette** cucumber, carrot, pickled jalapeño, hummus, cilantro crème 18 **pb**  
**turkey cheddar** sriracha aioli, black pepper bacon, greens, tomato 20  
**black + bleu** grilled steak, arugula, balsamic onions, blue cheese aioli 24

## PLATES

- half chicken** seasonal vegetables, wild rice, chicken jus 34 **gf**  
**rack of lamb** chimichurri, potato purée, roasted carrots 46 **gf**  
**blackened salmon** cauliflower rice, sautéed greens, lemon sauce 36 **gf**  
**bucatini** roasted tomato, 'nduja, toasted gremolata, parmesan 26  
**rigatoni** mushroom, spinach, onion, peppers, boursin cream 24 **ve**

## SIDES

- grilled asparagus** lemon aioli 12 **pb gf**  
**warm focaccia** rosemary oil 10 **pb**  
**potato purée** garlic butter 12 **gf**  
**five cheese rigatoni** gremolata 12  
**charred cauliflower** curry blend 12 **gf**

## DESSERT

- seasonal cheesecake** complimentary sauce 12  
**donut board** caramel, chocolate, blueberry compote 20  
**peach crumble** granola streusel 14  
**cream puffs** assorted flavors 14  
**sorbet** raspberry, mango, or blood orange 10 **pb gf**  
**gelato** espresso or mint chocolate chip 10 **gf**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let our staff know of any dietary restrictions you may have. We will be happy to accommodate you. 18% gratuity will automatically be added to parties of 6 or more.

gf gluten free, pb plant based, ve vegetarian, nf nut free

**CURRENT**<sup>TM</sup>

## CURRENT SPRITZ COCKTAILS 18

**current signature spritz** ketel one botanical vodka, aperol, lemon, chandon garden spritz

**strawberry rhubarb chandon garden spritz** rhubarb, lemon

**elderflower chandon garden spritz** grapefruit, lime

**aperol chandon garden spritz** rosemary, orange

## SIGNATURE COCKTAILS 18

**secret garden** grey goose orange vodka, aperol, lemon, simple syrup, rhubarb bitters, prosecco

**sweet rose** four roses bourbon, giffard apricot du roussillon, prickly pear, apple, lemon juice

**elderflower paloma** casamigos blanco tequila, st-germain, lime, a sparkling grapefruit

**aye dios mio** dos hombres mezcal, mango, lime, lemon, orange liquor, ancho reyes verde

**take flight** fords gin, bitter truth violette, lemon, luxardo maraschino, giffard pamplemousse

**jolly rancher** tito's handmade vodka, watermelon, mindori, lemon lime soda

**tutti frutti** plantation 3 star rum, coconut, giffard banane de brazil, peach, pineapple, lime

**gold rush** basil hayden bourbon, honey syrup, lemon

**ontario boulevard** whistlepig piggyback 6 year rye, campari, giffard pamplemousse, grapefruit, bitters

**colores capas** tequila ocho, orange liquor, orange juice, peach, coconut, maraschino

**a la france** hennessey vs cognac, chambord, limonchello, lemon, grenadine

**the botanical** st. george bontanivore gin, giffard pamplemousse, lime, soda

## SPARKLING

**prosecco** villa sandi il fresco, italy 14 / 65

**sparkling** decoy brut cuvee, california 14 / 65

**rosé sparkling** gloria ferrer "blanc de noirs", carneros, ca 15 / 70

**champagne** veuve clicquot yellow label 225 (btl only)

## WHITE & ROSÉ

**chardonnay** louis jadot steel, burgandy, fr 17 / 66

**chardonnay** talbott kali hart, santa lucia heights, ca 20 / 78

**sauvignon blanc** kim crawford, marlborough, nz 14 / 54

**sauvignon blanc** la crema, sonoma coast, ca 14 / 54

**pinot grigio** borghi ad est, it 14 / 54

**riesling** august kessler "r", rheingau, de 19 / 74

**rosé** whispering angel, cotes de provence, fr 15 / 58

## RED

**pinot noir** argyle, willamette valley, or 15 / 58

**pinot noir** cambria, santa barbara, ca 16 / 62

**cabernet sauvignon** rodney strong, sonoma coast, ca 15 / 58

**cabernet sauvignon** greenwing, columbia valley, wa 17 / 66

**malbec** felino, mendoza, ar 14 / 54

**merlot** seven hills, walla walla, wa 14 / 54

**blend** intercept, california 14 / 54

## BEER

**draft** 9

bud light, lagunitas ipa, goose island 312 ipa, blue moon, half acre daisy cutter, stella artois, revolution anti-hero ipa, sam adams seasonal

**bottle**

**domestic:** budweiser, miller lite, coors light, sam adams boster lager, michelob ultra, high noon sun sips 8

**local craft:** goose island matilda belgian ale, three floyds zombie dust pale ale, gumball head wheat pale ale 9

**import:** corona mexican lager, guinness draught, heineken, heineken 0.0 9

## LARGE FORMAT

**espresso mar-tree-ni (4-8 guests) 17/ea**

greygoose vodka, caffè borghetti espresso

liqueur, espresso

bailey's irish cream available upon request

## ZERO PROOF

**moment of bliss 14**

seedlip 42 non-alcoholic spirit, raspberries, lime

juice, simple syrup, soda water

**garden grove 14**

seedlip 108 non-alcoholic spirit, cinammon simple

syrup, pineapple & lime juices, soda water

CURRENT™