

FARWOOD

Bar & Grill

Starters

AHI POKE NACHOS ★

Poke Marinated Ahi, Won Ton *gf**
Chips, Avocado, Sriracha,
Jalapeño Aioli 15.99

AVOCADO FRIES ★

Avocado, Panko Breadcrumbs, *v**
Jalapeño Aioli, Sweet Chili
Ranch 11.99

ARTICHOKE DIP

Creamy Artichoke Dip, Garlic
Parmesan Crostini 13.99

Fries

RUSSET POTATO 3.99/5.99 *v gf*

SWEET POTATO 4.99/7.99 *v gf*

GARLIC PARMESAN

Russet Fries, Garlic, Parsley, *gf*
Parmesan, House Made
Ranch 7.99

ONION RINGS ★

House Smoked Onions, Tempura *gf*
Batter, House Made Ranch 8.99

LOADED

Russet Fries, Cheddar, *gf*
Bacon, Sour Cream, Green
Onion 10.99

Burgers

a custom blend of house ground beef, hand
formed and served on a Tin Roof Brioche Bun
with russet fries, soup or salad
sub chicken breast 2
sub house made veggie patty *v gf*
ask your server about upgrading fries

STEAKHOUSE BURGER ★

House Ground Double Patties, SNCC
White Cheddar, Bacon, Onion Marmalade,
Dijonnaise 19.99

FARWOOD BURGER

Lettuce, Tomato, Onion 13.99
add cheddar, pepper jack or swiss 1
add sautéed onions or mushrooms 1
add bacon or avocado 2

BBQ BURGER ★

SNCC White Cheddar, Bacon, House Made
BBQ Sauce, Tempura Onion Rings 15.99

Sandwiches

served with russet fries, soup or salad
ask your server about upgrading fries

TRI-TIP DIP ★

Grilled Tri-tip, Sautéed Mushrooms,
Caramelized Onions, Swiss, Tin Roof Hoagie,
Au Jus 10.99/15.99

TBA

House Roasted Turkey Breast, Bacon,
Avocado, Lettuce, Tomato, Onion, Honey
Dijon, Wheat Bread 9.99/14.99

CUBAN SANDWICH

Mojo Marinated Rancho Llano Seco Pork
Shoulder, House Cured Ham, Swiss, Pickles,
Dijonnaise, Tin Roof Hoagie 10.99/15.99

FARWOOD

Bar & Grill

Salads

our house made dressings: fig, ranch,
blue cheese, balsamic, thousand island
add half grilled chicken, shrimp or tri-tip 3
add full grilled chicken, shrimp or tri-tip 6

FARWOOD SALAD

Leaf Lettuce, OFC Feta, *gf v**
T.M. Duche Walnuts,
Dried Cranberries,
Apple 8.49/14.49

CAESAR SALAD

Romaine, House *gf**
Made Herb Croutons,
Parmesan, Farwood
Caesar Dressing 7.99/13.99

GARDEN SALAD

Leaf Lettuce, Tomatoes, *v*gf**
Cucumber, Carrots, Red
Onion, House Made Herb
Croutons 4.99/10.99

Sides

BROWN RICE 4.99 *v gf*

SEASONAL VEGETABLES 4.99 *v gf*

ROASTED ASPARAGUS 6.99 *v gf*

Entrees

add side garden salad 3.50

STEAK FRITES

Eight Ounce New York, Garlic Parmesan *gf*
Fries, Demi-Glace 22.99

FETTUCCHINE ALFREDO

Garlic Cream Sauce, White Wine,
Parmesan, Fettuccine 10.99/16.99

add half grilled chicken, shrimp or tri-tip 3
add full grilled chicken, shrimp or tri-tip 6

TRI-TIP STEAK SALAD ★ *gf**

Romaine, Carrot, Cucumber, Onion,
Cherry Tomato, House Made Herb
Croutons, Sautéed Mushrooms,
Caramelized Onions 18.99

CAJUN SHRIMP PASTA ★

White Shrimp, Andouille Sausage,
Mushrooms, Sun-Dried Tomatoes,
Cajun Cream Sauce, Penne 13.99/21.99

Bowls

BERKELEY BOWL ★

Massa Organics Brown Rice, Spring *gf v**
Mix, Carrot, Cherry Tomato, Cucumber,
Red Onion, Little Sprouts Micro Farm
Sunflower Sprouts 12.99

Gochujang Orange & Tri-Tip
Teriyaki & Chicken
or Poke Marinated Ahi

add avocado 2
add sriracha 1

BURRITO BOWL

Slow Roasted Rancho Llano Seco Pork *gf*
Shoulder, Beans, Massa Organics Brown
Rice, Romaine, OFC Feta, Avocado,
Crema, Charred Tomato Salsa 14.99