



LIVELY STATION

Dinner Menu

Shares

***Ahi Bites 18**

Sesame seared ahi tuna, sriracha aioli, avocado, soy yuzu reduction, micro cilantro on wonton crisps

V/GF Chimichurri Veggies 14

Sauteed seasonal vegetables, chimichurri, parmesan, micro cilantro over creamy garlic and smoked cauliflower puree

GF Brussels 15

Crispy Brussels sprouts, bacon, parmesan, balsamic reduction

Tin Pan Pizza 15

Thick crust pan pizza, marinara, brick cheese, garlic butter with choice of Pepperoni or baby spinach & mushroom

GF Buffalo Chicken Nachos 18

House corn tortilla chips, cheddar & jack cheese, shredded chicken, gorgonzola, bleu cheese, house buffalo sauce & scallions
+bacon (4) +avocado (3)

Empanadas 10

Three beef, caramelized onions, queso Oaxaca, egg with crème amarilla

VE Courgette Fritta 14

Crispy Zucchini with arrabbiata sauce & shaved parm

v Mezze Plate 16

House hummus, cucumber salad, grilled halloumi cheese & garlic naan

Fish Tacos 16

Guinness battered cod, crème amarilla, Calabrian salsa, radicchio slaw, corn flour tortilla & cilantro

v Cheddar Puffs 11

Cheddar, gruyere and chive cheese puffs

Salads

Add: 4 oz salmon (+8), chicken (+5), bacon (+4), avocado (+3)

GF/V Grainy Day Bowl 18

Quinoa, forbidden rice, roasted squash, roasted red peppers, artichoke hearts, pickled onion, calabrian salsa, house apple cider vinaigrette, chevre, crispy kale

Romaine Wedge 10/16

Romaine, house-made bleu cheese, gorgonzola, pickled red onion, tomato & bacon

v Ensalada Primavera 10/16

Red gem lettuce, carrot ribbons, Asian pear, hakurei turnip, sugar snap peas, yuzu vinaigrette

v Shaved Brussels Caesar 10/16

Shaved Brussels, radicchio, Caesar dressing, shaved parmesan, herbed croutons

Mains

GF *Salmon Ballotine 42

White miso king salmon, cabbage, harissa stock, crispy rice & shiso

GF *Steak Escabechado 40

Petite filet medallions, corn purée, escabeche, grilled asparagus & pommes paillason

GF Pork Karameru 28

Chashu pork belly, miso caramel, sticky rice & baby bok choy

Chicken Kiev 28

Baby spinach, parsley, ricotta stuffed chicken breast, whipped Yukon & Caesar salad

*20% gratuity added to parties of 6+. Please inform your server of any food allergies. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Pastas

Add side Ensalada or Caesar salad to pasta dishes +\$6

v **Campfire Mac & Cheese** 16

Conchiglie pasta, smoked Irish cheddar, breadcrumbs, parmesan

+chicken(5) +bacon(4) +roasted veggies (4)

v **Spaghetti alla Nerano** 26

Spaghetti, zucchini, white truffle pecorino & garlic Naan

VE **Spring Gnocchi** 26

House made potato gnocchi, hakurei turnip, sugar snap peas, burnt leek coulis, asparagus, basil & EVOO

Spinach Rotolo 24

Spinach, ricotta & parmesan wrapped in house made pasta, pesto crème & garlic naan

Sandwiches

Choice of seasoned Sidewinder fries or half Ensalada (+2) or half Wedge (+2) or half Caesar (+2).

Gluten-free buns available upon request

***Mushroom Gruyere Burger** 22

Half pound Painted Hills beef patty, braised wild mushrooms, gruyere, crispy onions, pickles, black garlic aioli on pretzel bun

***Bistro Burger** 22

Half pound Painted Hills patty, house pimento cheese, bacon jam, pickles, tomato, butter lettuce & black garlic aioli on pretzel bun

Station SmashBurger 17

Painted Hills beef, butter lettuce, seasonal tomato, grilled onions, pickles & Lively's signature burger sauce, with choice of cheese, on Martin's Famous potato bun

v **Quinoa Hamburguesa** 20

House Quinoa patty, butter lettuce, tomato, pickle, sriracha aioli, choice of cheese on brioche bun

* **Steak Argentine Bocadillo** 24

Marinated steak, sweet potato, caramelized onions, chimichurri, calabrian aioli on a Cuban roll

Kids

Includes cookie & choice of seasoned Sidewinder fries or apple sauce

Mac & Cheese 12

Cheese or Pepperoni Pizza 12

Kids Cheeseburger 12

Mini Corndogs 12

Desserts

All desserts are house-made by Chef Jenn Harding

Seasonal Cheesecake 8

Speak with your server about current flavors

Lava Brownie a la mode 8

Triple chocolate brownie, caramel buttercream topped with vanilla ice cream & caramel sauce

Affogato 6

Two shots of Odolla Roasters espresso over a scoop of vanilla ice cream

Hospitality Cookie 4

Semi-sweet chocolate chips, oats & walnuts with a touch of cinnamon

GF/EF **Grasshopper Mousse Cake** 8

Crème de menthe mousse, white chocolate ganache, chocolate shortbread cookie with dark chocolate shell



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