



LIVELY STATION

Lunch Menu

Share

V/GF **Chimichurri Veggies** 14

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

GF **Brussels** 15

Crispy Brussels sprouts, bacon, parmesan, balsamic

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

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** 10

Cheddar, gruyere and chive cheese puff

Salad

Add: chicken (+5), bacon (+4), avocado (+3), King salmon (+12)

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

v **Campfire Mac & Cheese** 16

Conchiglie pasta, smoked Irish cheddar, breadcrumbs, parmesan
+chicken(5) +bacon(4) +roasted veggies (4)

Burgers & Sandwiches

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

**Gluten-free buns available upon request*

***Bistro Burger** 22

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

***Mushroom Gruyere Burger** 22

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

20% service charge 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.

Station SmashBurger 17

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

Hatch SmashBurger 17

Painted Hills beef, fire roasted hatch chilis, calabrian aioli, pepperjack, butter lettuce, tomato, pickle on potato bun

v Quinoa Hamburguesa 20

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

Grilled Chicken Caesar Wrap 18

Grilled chicken, brussels, radicchio, croutons, shaved parmesan, Caesar dressing wrapped in gordita
+bacon (4) +avocado (3)

Stromboli Sandwich 16

Pepperoni, brick cheese, pepperoncini, marinara, romaine, balsamic on baguette

v Burrata Caprese Sandwich 16

burrata, tomato, baby spinach, pistachio pesto, balsamic glaze on sourdough

***Steak Argentine Bocado 24**

Marinated steak, sweet potato, caramelized onions, chimichurri, calabrian aioli on demi baguette

BLT 16

Thick-cut bacon, seasonal tomato, butter lettuce with black garlic aioli on sourdough bread
*+avocado(3) +fried egg(2)**

River Rueben 18

Corned beef, kraut, house pickles, swiss & Russian dressing on marbled rye

Kids

Includes cookie and choice of seasoned Sidewinder fries or apple sauce

Mac & Cheese 12

Butter, cheese sauce or marinara

Cheese or Pepperoni Pizza 12

Kids Cheeseburger 12

Mini Corndogs 12

Dessert

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



20% service charge 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.