Ckled onion, manchego EAR/ SILES Ckled onion, manchego



Caesar Salad romaine mix lettuce, sourdough croutons, pickled onion, manchego Add chicken tendies 4	16
Simple Greens romaine & arugula, red wine vinaigrette, goat cheese, cucumber, dill Add chicken tendies 4	15
Rick's Pickle Dip malt vinegar chips, crispy bacon <i>- gluten free chips available</i>	9
House Pickles or rotating seasonal veggies	6
Duritos rotating spice blend seasoned wheat puffs	4
East Coast Oysters* 4 / ginger mignonette & lemon	/ ea.

Chesapeake Crab Dip lump crab, artichokes, Old Bay, breadsticks	27
Masa Fried Chicken Thighs avocado puree, fermented chow chow, cilantro	19
Burrata marinated tomatoes, eggplant caponata, anchovy, grilled garlic bread	18
Potatoes GF smashed and fried yukons, swiss aioli, red harissa, scallions	14
Bread & Butter house made focaccia with parmesan garlic butter	8

Add hot sauce 3

National Treasure red sauce, cheese blend, pepperoni, fennel sausage, peppers, onion, olive mix	21
Margherita heirloom tomatoes, fresh mozzarella, basil, EVOO	19
Return of the Mac garlic cream cheese, house cheese blend, noodles, panko	18
A Good Trip onion soubise, braised wild mushrooms, gruyere, roasted garlic aioli, scallion	22
Animal Lover piquillo pepper-tomato sauce, zucchini, sweet corn, smoked mozzarella, chili oil	22
Pizza Indeed roasted poblano cream, house cheese blend, chorizo, jalapenos, mexican hot honey	21
Pepperoni red sauce, cheese blend, pepperoni	16
Sausage red sauce, cheese blend, fennel sausage	16
Cheese red sauce & cheese blend	13

Substitutes: Gluten Free crust 5, Vegan cheese 2, Impossible Beef 3, Cashew cream 3

ad-ons

Onions, Peppers, Jalapeño, Olives	1
Bacon, Sausage, Pepperoni, Chorizo, Calabrian Chile, Mushrooms	3
Chicken Tendies, heirloom tomatoes	4



sauces made from scratch ranch, smokey mayo, roasted garlic, hot sauce, marinara, bbq, mexican hot honey



Budino @F butterscotch pudding, whipped cream, butterfinger crumble	9
Strawberry Shortcake sponge cake, buttercream, strawberry compote, lavender syrup	13
Churros cinnamon sugar, ricotta frosting	9
Dairy Lab's Pineapple Whip Sorbet 🔐 📭 VEGAN	9



Contains Dairy

★ Consuming raw, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Our facility contains Gluten, Peanuts, and other possible allergens. Please alert staff of any allergies.

Earl Giles applies 5.5% to assist with our employee healthcare and wellness coverage. This charge is not a gratuity, If you at any time have questions about this charge, please ask for a manager.

A 20% gratuity is included to parties of eight or more, and kindly ask those groups to be on one check. Thank you for your understanding.

Super Fun Facts

Originally our building was built in the 1890's as a production facility for stagecoaches and horse carriages!

The ceiling is original timbers reinforced by steel we added to support the amount of equipment and weight on the roof. At the highest point is 32 feet tall!

Before Earl Giles, this space was an auction house for heavy equipment and farm machinery.

Our space occupies 18,000 square feet. All Earl Giles companies live under this roof. Distillery produces all spirits & liqueurs. Bottling Company produces all non-alcoholic mixtures, canning operation for all beverages, event space, apothecary flavor lab, and of course the 225-seat restaurant.

Host your own event in our space!



View our entire menu here:



Shop the Earl Giles online shop!



House Rules

Our plants are very sensitive so please do not touch or move any plants or trees. Our staff will more than happy to assist or answer any questions.

We care for our beautiful scenery and have strict 'feeding' schedule. We appreciate the thoughtfulness in abiding to our 'don't feed the plants' rule.

If you need to move furniture, please ask assistance from our staff.

If you spill a full beverage we'll clean & replace it 100%.

Although very delicious and beautiful, our garnishes are for beverages so please refrain from touching and consuming garnishes on our bar top.

















