



“You learn a lot about someone
when you Share a meal together”
-Anthony Bourdain

Happy Hour @ Share
Weekdays 4-6pm
Cocktail, Wine & Beer Features

We encourage you to Share
food, drinks & good company.
Most plates are made to share and
will be served when ready. Enjoy!

Salads

- Chopped Romaine.....17
Cherrywood bacon, red onions,
grape tomato, scallions,
buttermilk goddess dressing
- Apple Walnut Salad.....16
Granny Smith apples, spinach
candied walnuts, dried cranberries,
crumbled bleu, maple vinaigrette

Share’d Bites

- Stuffed Hot Peppers.....16
Five cheese blend, sausage, marinara
- Roasted Artichokes.....16
Lemon, garlic, parmesan,
seasoned bread crumbs
- Hand Cut Fries.....12
Steakhouse dijon, sriracha ketchup,
malt vinegar aioli
- Parmesan Truffle Fries.....13
Truffle oil, parmesan, garlic aioli
- Street Corn Dip.....16
Poblano, red peppers, cheese, chips
- Eggplant Caprese.....19
Fried eggplant, tomato, basil, fresh
mozzarella, balsamic reduction
- Parmesan Baguette.....10
Garlic butter, parmesan, gremolata
marinara sauce
- Honey Garlic Bread.....13
Honey garlic butter, ricotta

Handhelds

- Share’s Classic Sliders.....19
Cherrywood bacon, white cheddar,
pickled jalapeños *
- Bison Sliders.....22
Seasoned goat cheese, onion jam
blueberry BBQ sauce *
- Impossible Sliders.....21
Melted onions, smokey honey BBQ*
- Vegan Tacos19
Chef’s daily preparation
- Blackened Shrimp Tacos.....19
Cajun grilled shrimp, cabbage,
roasted corn & black bean salsa,
sriracha aioli
- Spicy Pad Thai Tacos.....19
Slow cooked chicken, cabbage,
scallions, peanut sauce, wontons
- Crispy Mahi Tacos.....21
Battered Mahi, guacamole, tomato,
cabbage slaw, cilantro lime crema
- Filet Flatbread.....24
Sliced Angus filet, banana peppers,
ricotta cheese, garlic oil, scallions *
- Tuscan Flatbread.....19
Spinach, artichokes, tomatoes,
mozzarella, garlic cream cheese *

*Gluten-Free Flatbreads & Rolls4

**If you have a food allergy, please inform your
server and we will do our best to accommodate

Share Favorites

- “The Ball”.....19
House made one pound meatball, fresh
mozzarella, torn basil, plum tomato
sauce, banana peppers
- Fresh Catch.....Mkt
Chef’s daily preparation
- Chicken Cutlets.....29
Lemon butter sauce, arugula,
shaved parmesan
- Steak Frites.....39
Hanger steak, chimichurri,
parmesan truffle fries

Summer Favorite
Tuna Nachos.....26
Ahi tuna, cabbage slaw,
sesame soy, sweet chili sauce,
wasabi aioli, scallions,
fresh made wonton chips

Culinary Team
Kevin Honan, Andy Koginos, Koby Morgan, Johnny Valencia,
Caleb Brese, Collin Williams-Welch, Jeremy O’Neil-Krell

*menus subject to change