

IV Four Day Ray IV

LET'S GET STARTED

CHARCUTERIE BOARD 14

SMOKING GOOSE MEATS LOCALLY
SOURCED CHEESES ACCOMPANIMENTS

TRES' DIP 10 **V**

CORN CHIPS / QUESO BLONDE
GUACAMOLE / SALSA

4 "BALLER" TOTS 9

SMOKED GOUDA / SMOKED BACON
CHIVES / TOT SAUCE / HOUSE KETCHUP

PRETZEL & BEER CHEESE 9 **V**

COLLOSAL GERMAN STYLE PRETZEL
QUESO BLONDE / SPICY MUSTARD

4 SMOKED-THEN-FRIED WINGS 12 **GF**

MILD / HOT / COCONUT CURRY
CHIPOTLE BBQ / JAMAICAN JERK DRY
RUB

CRAB CAKE 14

SWEET CORN PUREE / CARIBBEAN
PEPPER RELISH / BABY ARUGULA

SEARED AHI TUNA 14

CITRUS-PEPPERED AHI / NAPA SLAW
YUZU KOSHO AIOLI / ASIAN SPICY
MUSTARD / TOBIKO / CRISP WONTON

"BOURBON & COLA"

PORK BELLY 13
CHERRYWOOD SMOKED / BOURBON
GLAZE / APPLE-CHERRY SLAW

GARDEN & SOUP

GIRLY WEDGE 12 / 7

CRISP ICEBERG / SMOKED BLEU CHEESE / SMOKED BACON / HEIRLOOM
TOMATOES / CRISPY ONIONS / HOUSE-MADE BLEU CHEESE DRESSING

MANLY WEDGE 14

CRISP ICEBERG / SMOKED BLEU CHEESE / SMOKED BACON / HEIRLOOM
TOMATOES / CRISPY ONIONS / BBQ PULLED PORK / HOUSE-MADE BLEU CHEESE
DRESSING

BBQ SHRIMP SALAD 14 **GF**

MIXED GREENS / SPICED PECANS / PICKLED ONION / SWEET PEPPER
CAPRIOLE FARMS GOAT CHEESE / SRIRACHA ORANGE GASTRIQUE / BALSAMIC
DRIZZLE

ORCHARD SALAD 12 / 7 **GF**

POACHED ASIAN PEAR / FENNEL / RED ONION / SUNFLOWER GRANOLA
DRIED CHERRY / MANCHEGO / PANCETTA / CHAMPAGNE-CITRUS VINAIGRETTE

STEAK AND BURRATA 14 **GF**

CHOICE RIBEYE / BURRATA / ROMAINE HEARTS / SMOKED BACON / HEIRLOOM
TOMATOES / SHAVED RED ONION / AVOCADO GREEN GODDESS

ADD TO ANY SALAD: SALMON \$8, SASHIMI TUNA \$8, CHICKEN \$6

SOUP OF THE DAY 5 / 3

STOUT MY ONION SOUP 7

SWEET ONION / CIABATTA CROUTON
GRUYERE

FORK & KNIFE

4 DRUNKEN DORY 18

BEER-BATTERED COD / HANDCUT FRIES / HOUSE-MADE TARTAR
BEER PAIRINGS: SCOTTISH, ESB, OR STOUT

HICKORY SMOKED CHICKEN BREAST 18

CHIPOTLE BBQ GASTRIQUE / SMOKED BACON & BEER MAC
BEER PAIRINGS: COFFEE BLONDE OR BROWN

FILET MEDALLIONS 27 **GF**

CENTER CUT / FINGERLING-ARTICHOKE HASH / MUSHROOM MEDLEY / ITALIAN
VERDE
BEER PAIRINGS: SCOTTISH OR STOUT

GRILLED SALMON 21

COUSCOUS / RED QUINOA / GRILLED ASPARAGUS / CARIBBEAN PEPPER RELISH
SWEET CHILI GLAZED
BEER PAIRINGS: SCOTTISH, BROWN, OR STOUT

INSPIRED SIDES

GRILLED ASPARAGUS 4 **GF**

COUSCOUS AND RED QUINOA 4 **V**

APPLE CHERRY SLAW 3 **V**

FINGERLING ARTICHOKE HASH 4 **V**

HOUSE SALAD 4 **V**

BEER MAC N CHEESE WITH SMOKED BACON-JALAPENO JAM 5

ONION RINGS 6 **V**

BRUSSELS SPROUTS + SMOKED BACON 4

V = VEGETARIAN **GF** = GLUTEN FREE **4** = SIGNATURE ITEM

TACOS ALA CARTE

CHIPS & SALSA +2, QUESO +3, GUACAMOLE +1, SOUR CREAM +.50

PULLED CHICKEN 4

SMOKED THIGH / HONEY-
PINEAPPLE-CHIPOTLE SLAW / BBQ
DRIZZLE

CUBANO 4 **V**

FRIED PLANTAIN & BLACK BEAN
RAJAS / MANGO SALSA
GUACAMOLE

CARNE ASADA 5

CHOICE RIB-EYE / PICO DE GALLO
AVOCADO-CILANTRO CREAM

FISH 5

FRESH CATCH / SHAVED RED
CABBAGE / PICO DE GALLO
AVOCADO-SRIRACHA AIOLI

POKE TUNA 5 **GF**

PONZU / SASHIMI / ASIAN
KOHLRABI SLAW / GINGER AIOLI

SPICY PORK BELLY 4.5

GOCHUJANG / KIMCHI / HOUSE-
MADE SESAME PICKLE / COTIJA
CHEESE / ASIAN BBQ / SPICY
SAUCE

PULLED PORK 4.5 **GF**

SMOKED PORK / SALSA VERDE
PICKLED RED ONION / COTIJA

TACO FEATURE 4.5

RAY'S CHOICE

KENNEBEC FRIES TO SHARE

HANDCUT 4 **GF**

ROASTED GARLIC AIOLI

TRUFFLE PARMESAN 6 **GF**

WHITE TRUFFLE OIL / GRATED
PARMESAN / PARSLEY

LOADED 6 **GF**

CHEDDAR-JACK / SMOKED BACON
CHIVES

SPICY BLEU 5 **GF**

BLEU CHEESE DRESSING
TOGARASHI / CHIVES

IN THE HAND

ALL SANDWICHES SERVED WITH PICKLES. LETTUCE/TOMATO/ONION GARNISH
UPON REQUEST. CHEESES: FAIR OAKS CHEDDAR, AMERICAN, SWISS, GHOST
PEPPER JACK, AND SMOKED BLEU. GLUTEN FREE BUN +1.
DBL PATTY +4. ADD HANDCUT FRIES +2. ONIONS RINGS +3.

4 BREADED TENDERLOIN 11

SPLIT +1.5
HAND BREADED INDIANA PORK / SPICY MUSTARD
BEER PAIRINGS: PALE ALE OR BROWN

"WICH" CAME FIRST 10

GRILLED CHICKEN / FRIED EGG / SMOKED BACON / SWISS CHEESE
BEER PAIRINGS: BLONDE OR ESB

SMOKED PULLED PORK SANDWICH 10

SMOKED BACON / CHIPOTLE BBQ / SWEET SOUTHERN SLAW
BEER PAIRINGS: BLONDE OR ESB

CHEESEBURGER 9

CHOICE OF CHEESE
BEER PAIRINGS: BLONDE, IPA, OR PORTER

BACON BBQ BURGER 12

FAIR OAKS CHEDDAR / SMOKED BACON / CHIPOTLE BBQ / CRISPY ONIONS
BEER PAIRINGS: BLONDE ESB OR IPA

SPICY BLEU BURGER 12

SAUTÉED RED ONIONS / SMOKED BLEU CHEESE CRUMBLES / TOGARASHI
BEER PAIRINGS: BLONDE ESB OR IPA

THREE GRAIN VEGGIE BURGER 9 **V**

QUINOA / BROWN RICE / BULGAR / GUACAMOLE / ROASTED RED PEPPER
BEER PAIRINGS: ESB OR SCOTTISH

IV *Four Day Ray* IV

LITE LUNCH

SERVED MONDAY - FRIDAY 11AM UNTIL 3PM

SMALL GIRLY 7

CRISP ICEBERG / SMOKED BLEU CHEESE / SMOKED BACON / HEIRLOOM TOMATOES / CRISPY ONIONS / HOUSE-MADE BLEU CHEESE DRESSING

SMALL ORCHARD SALAD 7 **GF**

POACHED ASIAN PEAR / FENNEL / RED ONION / SUNFLOWER GRANOLA DRIED CHERRY / MANCHEGO / PANCETTA / CHAMPAGNE-CITRUS VINAIGRETTE

CUP OF SOUP & HOUSE SALAD 9

SOUP OF THE DAY OR STOUT MY ONION

SOUP OF THE DAY 5/3

PULLED PORK SLIDERS 10

HANDCUT FRIES / CRISPY ONIONS / BBQ / PICKLE

TACOS 10

CHOICE OF 2 TACOS / CHIPS / SALSA

DRUNKEN DORY 10

BEER-BATTERED COD / HANDCUT FRIES / HOUSE-MADE TARTAR

BEVERAGES

STUBBORN CRAFT SODAS 4

(ALL NATURAL, NO ARTIFICIAL COLORS OR ADDITIVES, MADE WITH CANE SUGAR)

BLACK CHERRY TARRAGON
AGAVE VANILLA CREAM
LEMON BERRY AÇAÍ
ORANGE HIBISCUS

COKE 3

IN THE CLASSIC BOTTLE

ROOT BEER 4

ICED TEA 2.5

HOT TEA 2.5

ASK FOR SELECTIONS

FOUNTAIN DRINKS 2.5

PEPSI
DIET PEPSI
MOUNTAIN DEW
DIET MOUNTAIN DEW
DR. PEPPER
CRUSH ORANGE SODA
SIERRA MIST
LEMONADE

MILK 2.5

COFFEE 2.5

JUICES 3

CRANBERRY
RUBY RED GRAPEFRUIT
POMEGRANATE
PINEAPPLE
ORANGE

HAVE A PROBLEM? TELL US. NOT THEM.

TELL YOUR SERVER NOW, SO WE CAN FIX IT WHILE YOU'RE HERE. POSTING ABOUT IT TOMORROW WILL BE TOO LATE. CARPE BEER!

THE FOUR DAY RAY STYLE

A SOFT, EASY LIFE IS NOT WORTH LIVING. NEITHER IS A LIFE SPENT NOSE TO THE GRINDSTONE WITHOUT A COLD BEER AT THE END OF THE DAY TO ENJOY THE FRUITS OF YOUR LABOR. THUS, WE DARE TO BE GREAT IN INDUSTRY AND REVELRY ALIKE.

THE RESTAURANT AT FOUR DAY RAY IS A GASTROPUB, FOLLOWING A FOOD AND BEVERAGE PHILOSOPHY INFLUENCED BY CULTURES AROUND THE WORLD. BREWMASTER MITCH PRODUCES A WIDE RANGE OF BEERS AND CURATES A ROTATING SELECTION FOR OUR 24-TAP TASTING ROOM. CHEF KYLE INVITES YOU TO EXPLORE RECIPES FROM MORE THAN A DOZEN COUNTRIES, EACH INGREDIENT OF THE HIGHEST QUALITY AND LOCALLY SOURCED WHENEVER POSSIBLE.

OUR NAME RECALLS OUR NICKEL PLATE DISTRICT HERITAGE, DRAWN FROM THE NICKNAME FOR A RAILROAD EMPLOYEE WHO CALLED OFF WORK ONE DAY A WEEK. LIKE THOSE LABORERS OF YESTERYEAR, WE STRIVE MIGHTILY THAT WE MAY CELEBRATE HEARTILY.

EARN IT. ENJOY IT. CHEERS TO THE LIVELONG DAY.

