

NFUSE – BREAKFAST MENU

MODERN CLASSICS:

All American three eggs, hash browns, choice of ham, house bacon or sausage and toast, bagel or muffin	20
nFuse Cinnamon Brioche French Toast sliced bananas, caramel fig butter, maple syrup	17
nFuse Churro Waffle strawberries chocolate maple syrup	15
Classic Buttermilk Pancake Stack whipped butter, seasonal berry compote	15
Chicken Hash & Eggs two eggs, chicken hash, whole grain mustard hollandaise	17
Chilaquiles two sunny side up eggs, fire roasted salsa, corn tortillas, black beans, roasted corn, cilantro, jack & cojita cheese, avocado, lime le crema	18
Steak & Eggs two eggs, flat iron steak, hash browns, toast, bagel or muffin	23
nFuse Avocado Baguette heirloom tomato, ricotta, over easy eggs, avocado mash	18
Anaheim Benedict two poached eggs, wilted spinach, nFuse avocado, hollandaise, English muffin, blistered tomatoes, crisp hash browns	19
Californian Crab Benedict two poached eggs, nFuse avocado hollandaise, arugula, avocado mash, heirloom tomatoes on a sourdough baguette served with fingerling potatoes	24

BOWLS

nFuse Protein Bowl quinoa, english peas, charred corn, shitake mushroom, arugula, poached egg	17
nFuse Ranchers Bowl faro grain, blistered cherry tomatoes, edamame, avocado, spinach, fried egg	17

OMELETS

Egg whites available for substitute. Add a side of fruit for 1.99

The So Cal tomato, monterey jack, cotija cheese, hass avocado, fresh salsa, hash browns, toast	16
The Classic ham, cheddar, smoked ham, white cheddar, roasted green chili, hash browns, toast	16
The Garden spinach, mushroom, tomato & goat cheese, side of greens, lemon, toast	17
The Pulled Pork braised pulled pork with onion, pepper jack cheese, salsa verde, hash browns, toast	17

SCRAMBLES

3 Eggs Scrambled, all Served with Hash Browns & Choice of English Muffin or Toast. Add a side of Fruit for 1.99

Farmers Scramble baby kale, button mushroom, green pepper, red onion, roma tomato, jack cheese	16
Andouille Chorizo Scramble andouille sausage, chorizo, green pepper, red onions, roma tomato, cotija cheese, cilantro, fresh salsa, avocado le crema served with a grilled flour tortilla	17
Mediterranean Scramble bacon, spinach, black olives, roasted garlic, pear tomatoes, flat leaf parsley, feta cheese	16

*If you have any concerns regarding food allergies, please alert your server prior to ordering. Gluten free modifications available upon request.
An 18% service charge will be added to parties of 8 or more*

NFUSE – BREAKFAST MENU

SIDES

Seasonal Berries	10
Seasonal Fruit Plate greek vanilla yogurt	15
Berry Yogurt Parfait low-fat yogurt, almonds, granola	13
Steel Cut Oatmeal raisins, brown sugar, bananas, strawberries	13
Selection of Cereals sliced strawberries and bananas with choice of milk frosted flakes, cheerios, granola	8.5
Breakfast Meats smoked ham, house bacon, pork or chicken sausage	7
Toast, Everything Bagel, Plain Bagel	6
Croissant, Blueberry Muffin	5

BEVERAGES

Juices Orange, Grapefruit, Apple, Tomato	4.5
Banana-Berry “Power Smoothie”	9
Starbucks Coffee	5
Cappuccino or Espresso	6.5
Taylor’s of Harrogate Tea Selection	6
Milk, Chocolate Milk, Hot Chocolate	4
Bottled Evian or Pellegrino	small 4.5 / large 9

SUNRISE COCKTAILS

House made Tito nFuse Bacon Bloody Mary	14
Peach Bellini Fine Peach Puree, Topped with Prosecco	11
Mimosa Chilled Fresh Orange Juice Topped with Prosecco	11

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NFUSE – LUNCH MENU

SOCIAL SHARING

House Made Chips & Warm Manchego Cheese sea salt	10
Yellowfin Tuna Tartare hass avocado, mango, wasabi aioli, citrus soy, wonton crisps	18
Hummus traditional chickpea hummus with warm naan bread and crisp vegetables	14
Sriracha Shrimp crisp, sweet, hint of heat	17
Poutine pulled pork, cheese curd, garlic gravy, green onion	15
Gnarley Nachos carne asada, tortilla chips, crème, jack cheddar, manchego cheese, guacamole, salsa	18

LOCAL GREENS

Add the following to your salad: All Natural Chicken +7, Citrus Grilled Shrimp +8, Prime Steak +10, Salmon +12

Grapefruit Avocado Salad Hollandia farms butter lettuce, avocado, grapefruit, pumpkin seeds, champagne vinaigrette	17
Central Valley Beet Salad arugula, maggie's heirloom tomatoes, green beans, cucumber, red wine vinaigrette, pistachio, shaved fennel	16
Kale Chopped Salad baby farm greens, sweet corn, red & green peppers, tomato, pistachio, crumbled blue cheese, house vinaigrette	17
Caesar Salad andy farms romaine, focaccia croutons, asiago cheese	16

MUST HAVE'S

Flat Iron Steak Stir Fry sweet soy flat iron, green beans, snap peas, shitake mushrooms, onion, citrus arugula	24
Pacific Caught Halibut heirloom carrots, broccolini, meyer lemon vinaigrette, kale slaw	25
Rigatoni caulilini carbonara, prosciutto, parmesan, Italian parsley, lemon, extra virgin olive oil	24
Cauli Chicken Bowl riced cauliflower, sunburst squash, pearl onion, shitake mushroom, red pepper, green onion, sesame seeds	21
Oscar's Tortilla Soup pulled all natural chicken, chipotle sauce, hass avocado, bacon, cotija cheese	10

HANDS ON

All sandwiches below come with your choice of side item: french fries, sweet potato fries, onion rings, side salad, or fruit

Buttermilk Fried Chicken Sandwich pacifica honey, lemon pepper aioli, house slaw, butter pickles, sweet roll	17
House-Roasted Turkey Club bacon, lemon aioli, lettuce, tomato, artisan sourdough	18
Seared Yellowfin Tuna Sandwich cucumber, pickled ginger mango slaw, wasabi aioli, wonton chips, brioche bun	24
Beyond Meat Portabella Burger sweet soy marinated portabella mushroom, vegan mayo, vegan bun	19
Local Mahi Mahi Fish Tacos cabbage, cotija cheese, chipotle crème	17
Craft Burger thick cut bacon, cheddar cheese, lettuce, tomato, onion, jonnies brioche	19
Chimichurri Steak Sandwich heirloom tomato, portabellini mushroom, crisp arugula, baguette	25
Killer Grilled Cheese provolone, white cheddar, Havarti, heirloom tomato, brown sugar bacon, tomato soup	16

Warning: Consumption of undercooked meat, poultry, egg, or seafood may increase the risk of foodborne illnesses.

NFUSE – LUNCH MENU

A LA CARTE

Lobster Mac & Cheese	14
Bacon Brussel Sprouts	11
French Fries or Sweet Potato Fries	9
Onion Rings	9
Fried Green Beans	9

SPOONFUL OF SUGAR

Bourbon Caramel Bread Pudding	13
Chocolate Layer Cake	10
Cheesecake topped with local berries	9
Ice Cream choice of vanilla bean, decadent chocolate, or savory strawberry	8

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NFUSE – DINNER MENU

STARTERS

House Made Chips & Warm Manchego Cheese sea salt	10
Fire Grilled Lolipop Lamp Chops cilantro chimichurri, arugula	22
C&M Flautas Braised short rib, shaved cabage, avocado salsa, spicy aioli, queso cotija	16
Sriracha Shrimp crisp, sweet, hint of heat	17
Furikake Seared Ahi Tuna truffle nFused ponzu, crisp cucumber relish, yuzu avocado puree	19
Wagyu Meatballs house wagyu meatball, roasted san marzano red sauce, toast points	17
Calamari green beans, nFused wasabi sweet aioli, furikake	17

CHEF'S ITALIAN FLATBREADS

Margherita tomato, basil fresh mozzarella	17
Pear & Prosciutto pear, prosciutto, pomegranate, arugula, manchego, goat cheese	18

SOUPS & SALADS

Oscar's Tortilla Soup pulled all natural chicken, chipotle sauce, hass avocado, bacon, cotija cheese	10
Tomato Basil Soup roasted san marzano tomato bisque	9
Grapefruit Avocado Salad Hollandia farms butter lettuce, avocado, grapefruit, pumpkin seeds, champagne vinaigrette	9
Central Valley Beet Salad arugula, maggie's heirloom tomatoes, green beans, cucumber, red wine vinaigrette, pistachio, shaved fennel	10
Kale Chopped Salad baby farm greens, sweet corn, red & green peppers, tomato, pistachio, crumbled blue cheese, house vinaigrette	10
Caesar Salad andy farms romaine, focaccia croutons, asiago cheese	9

HANDHELDS

Buttermilk Fried Chicken Sandwich pacifica honey, lemon pepper aioli, house slaw, butter pickles, sweet roll	17
Craft Burger thick cut bacon, cheddar cheese, lettuce, tomato, onion, jonnies brioche	19

SIGNATURE STEAKS

Natural Bone-In Ribeye 16oz herb butter, roasted tomato, spinach, demi	49
Chef's New York Steak 14oz nFused chimichurri, golden butter	38
Steak Frites chop house ny, cognac reduction, arugula, crispy onion, beer battered cut potatoes	34

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NFUSE – DINNER MENU

MAINS

Double IPA Glazed Pork Chop 14oz roasted carrot puree, shaved brussel sprouts, pickled blueberries	31
Mary's All Natural Half Roasted Chicken Tuscan kale, borate onions, andouille, romesco sauce	29
Wild Mushroom Ravioli fresh tellicherry cracked pepper, aged parmesan, watercress, roasted pinenuts	25
Ale Braised Short Rib Yukon garlic mashed potatoes, asparagus	30
Pan Seared Sweet Soy Salmon pineapple sake glaze, baby bok choy, shitake mushroom	30
Market White Fish roasted leaks, sweet peas, chorizo broth	32
Cauli Steak roasted cauliflower, cilantro lime quinoa, wild flower honey, golden raisin	21

A LA CARTE

Lobster Mac & Cheese	14
Bacon Brussel Sprouts	11
Au Gratin Potatoes	10
Garlic Mashed Potatoes	10
Citrus Jumbo Asparagus	11
Charred Heirloom Vegetable Medley	9

SPOONFUL OF SUGAR

Table Campfire Smores craft your own smores with marshmallows, bourbon nFused caramel, hazelnut spread granny smith apple, hershey's chocolate, and graham crackers	23
Bourbon Caramel Bread Pudding	12
Chocolate Layer Cake	10
Cheesecake topped with local berries	9
Ice Cream choice of vanilla bean, decadent chocolate, or savory strawberry	9

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NFUSE – KIDS MENU

BREAKFAST

A-Z Breakfast Two eggs any style with hash browns and your choice of bacon or sausage, pancakes, yogurt parfait, fresh fruit & yogurt, and oatmeal 10

LUNCH & DINNER

Each entrée includes a side of fries, chips, or fruit cup

Grilled Herb Chicken Skewers white rice, broccolini, choice of BBQ or teriyaki sauce 10

Macaroni & Cheese 10

Pepperoni or Cheese Pizza 10

Kid Craft Burger 4oz 10

Grilled Cheese Sandwich 10

Chicken Fingers 10

DESSERT

Mickey Churro Waffle topped with vanilla ice cream, chocolate sauce, local berries 7.5

Ice Cream choice of vanilla bean, decadent chocolate, or savory strawberry, topped with whipped cream, and chocolate sauce 4

BEVERAGES

Fountain Soda various Pepsi products 2.5

Juice or Milk 2.5

Lemonade 2.5

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NFUSE – BEVERAGE MENU – CHAMPAGNE & WINE

BUBBLES

	<u>6oz / Bottle</u>
Mionetto Prosecco Veneto, Italy	11 / 45
Zonin Prosecco Veneto, Italy	11 / 45
Chandon Rosé California	12 / 60
Taittinger “La Francaise” Brut Champagne, France	28 / 125

WHITE / ROSÉ WINES

	<u>6oz / 9oz / Bottle</u>
Pighin Pinot Grigio, Friuli, Italy	12 / 17 / 46
Brancott Sauvignon Blanc, Marlborough, New Zealand	12 / 17 / 46
Rodney Strong Sauvignon Blanc, Sonoma, California	10 / 13 / 36
Harken Chardonnay, North Coast, California	10 / 13 / 56
Angeline Chardonnay, Santa Barbara County, California	10 / 13 / 38
Chateau St Jean Chardonnay Chardonnay, North Coast California	18 / 26 / 70
Sonoma-Cutrer Russian River Ranches Chardonnay, Sonoma County, California	18 / 26 / 70
Rombauer Chardonnay, Napa Valley, California	23 / 29 / 90
Fleurs de Prairie Rosé, Cotes de Provence, France	15 / 22 / 58
Hogwash Rosé, North Coast, California	14 / 18 / 56

RED WINES

	<u>6oz / 9oz / Bottle</u>
Evolution Pino Noir, Willamette Valley, Oregon	12 / 17 / 46
La Crème Pinot Noir, Sonoma County, California	16 / 24 / 62
Meiomi Pinot Noir, Monterey, Santa Barbara, Sonoma, California	18 / 26 / 70
J. Lohr “Los Osos” Merlot, Paso Robles, California	12 / 17 / 46
Alamos Malbec, Mendoza, Argentina	12 / 17 / 38
Terrazas Alto De Plata Cabernet, Mendoza, Argentina	12 / 17 / 36
Aquinas Cabernet Napa Valley, California	12 / 17 / 46
Columbia Crest, H3 Cabernet, Horse Heaven Hills, Washington	15 / 22 / 58
Justin Cabernet, Paso Robles, California	18 / 26 / 70
Black Stallion, Heritage Cabernet, Napa Valley, California	24 / 32 / 90
Conundrum Red Blend, Napa Valley, California	12 / 17 / 43

NFUSE – BEVERAGE MENU – BEER

WEST COAST HANDLES

(L) Brewery X I'll be your Huckleberry Seltzer 5.0 ABV, Anaheim, CA	10
(L) Brewery X Ducks Blonde Ale (Official Anaheim Ducks Fan Beer) 5.2 ABV, Anaheim, CA	10
21 st Amendment El Suly Mexican Lager 4.8 ABV, San Francisco, CA	10
(L) Bootleggers El Chango Lime & Salt Lager 5.3 ABV, Fullerton, CA	10
(L) Modern Times ICE German / Czech Pilsner 4.7 ABV, Anaheim, CA	10
(L) Left Coast Una Mas Amber Lager 5.8 ABV, San Clemente, CA	10
Pizza Port Chronic Amber Ale 4.9 ABV, Carlsbad, CA	9
(L) Golden Road Mango Cart Wheat Ale 4.0 ABV, Anaheim, CA	9
Mother Earth Cali Creamin' Vanilla Cream Ale 5.0 ABV, Vista, CA	10
Ballast Point Wahoo Witbier 4.5 ABV, San Diego, CA	10
Abnormal Abnormalweiss German-Style Hefeweizen 5.3 ABV, San Diego, CA	10
Stone IPA 6.9 ABV, San Diego, CA	9
Sierra Nevada Pale Ale 5.6 ABV, Chico, CA	9
Elysian Space Dust IPA 8.2 ABV, Seattle, WA	9
Racer 5 West Coast IPA 7.5 ABV, Healdsburg, CA	10
(L) Stereo Perfect Day IPA 7.5 ABV, Placentia, CA	10
(L) Brewery X Dictionary Roulette Hazy IPA 7.4 ABV, Anaheim, CA	10
(L) Golden Road Passion Wolf Hazy IPA 7.0 ABV, Anaheim, CA	10
(L) Four Sons Land of Hoppportunity Blood 6.3 ABV, Huntington Beach, CA	10
Port Brewing Co. Mongo Double IPA 8.0 ABV, San Diego, CA	12
(L) Modern Times Black House Coffee Stout 5.8 ABV, Anaheim, CA	12
Bud Light 4.2 ABV, Los Angeles, CA	9
Stella Artois Belgium Lager 5.0 ABV, Los Angeles, CA	9
Rotating Seasonal Tap Handle Please inquire with server	9

BOTTLED BEER

Angry Orchard	8
Blue Moon	8
Budweiser	8
Corona / Corona Light	8
Guinness Draught	9
Heineken	8
Michelob Ultra	8
Coors Light	8
Sam Adams	8
Modelo Especial	8

(L) – Local to Anaheim within 30 miles

NFUSE – BEVERAGE MENU – COCKTAILS

BOURBON & WHISKEY SIGNATURE COCKTAILS

*Double Old Fashioned Woodford Private Selection, Double IPA syrup, Bitters	18
Japanese Mule Suntory Toki Japanese Whiskey, Yuzu Juice, Lime, Fever Tree Ginger Beer	16
Not So Perfect Manhattan Woodford Private Reserve, Syzerac Rye, Carpano Antica, Lilet Blanc, Angostora Bitters	15
Bourbon Demerara Bulleit, Amaro Averna, Demerara, Lemon	15

HANDCRAFTED COCKTAILS

SoCal Strawberry Lemonade Ketel One Vodka, Cruzan Rum, Nolet Gin, Orange Liquor, Strawberry, Lemon	16
*Very Berry Rosemary The Botanist Gin, Blueberry, Blackberry, Maple Syrup, Rosemary	15
Somethin' Good Martini Tito's Vodka, Aperol, Agave, Pineapple, Cranberry	15
Trader Bill's Tiki Myers Dark Rum, Falernum, Orgeat, Pineapple, Lime	16
Blueberry Mojito Bacardi Rum, Blueberry, Mint, Lime	14
*Que Rico Margarita Tanteo Jalapeno Tequila, Triple Sec, nFused Serrano Cucumber Juice, Lime, Agave	16
Watermelon Margatini Milagro Blanco, Watermelon Puree, Lime	16
Oaxacan Old Fashion Corralejo Resposado, Los Javis Mezcal, Demerara Sugar, Angostura Bitters	16

ZERO PROOF

Very Berry Non-Alcoholic Blueberry, Blackberry, Maple Syrup, Rosemary	8
Blueberry Mojito Kick Blueberry, Mint, Lime, nFused Cucumber Serrano Agave, Fever-Tree Soda	9
Strawberry Lemonade Strawberry Puree, Lemon, Sparkling Water, Simple Syrup	8

** – House Favorite*