

MENU



SMALL BITES

BLASTED BROCCOLI

crispy charred broccoli florets served with a vegan gochujang aioli \$6.49 (ve/gf)

4 WINGS

crispy fried chicken wings served with your choice of sauce on side \$5.95 (gf)

buffalo | orange honey sriracha | bbq
jerk rub | parm garlic

CORN RIBS

crispy coblettes served elote style or tossed in parmesan garlic with alabama white sauce \$6.95 (vt/gf)

FRIED PICKLES

cornmeal dusted & fried, served with Odyssey's signature ranch dressing \$7.89 (vt)

SALADS

add to any salad:
bacon \$3 | chicken \$5 | steak \$5

BEET & ARUGULA SALAD

roasted beets, arugula, goat cheese, & toasted almonds tossed in a lemon thyme vinaigrette \$16.46 (gf/vt/vo)

STEAK CAESAR*

grilled stripped steak, romaine lettuce, cherry tomatoes, shaved parmesan, croutons, & house-made caesar dressing \$17.55

SHAREABLES

PORK GREEN CHILI CHEESE FRIES

the city's most underrated pork green chili & cheddar cheese smothered over crispy waffle fries \$16.46

LAST WING STANDING

crispy fried wings served with your choice of sauce on side & the best ranch

in town \$13.49 (gf)

buffalo | orange honey sriracha | bbq
jerk rub | parm garlic

CRISPY BRUSSELS

crispy fried brussels sprouts, lemon balsamic reduction, & shaved parmesan \$13.69 (vt/vo/gf)

BANH MI NACHOS

braised pulled pork, pickled carrots & jalapenos, banana peppers, served over crispy wonton chips with a drizzle of basil aioli, & our citrus HOT sauce on the side \$16.46

BACON SAMPLER

you read that right... a sampling of bacon, served with smoked maple syrup \$13.69 (gf)

GF = gluten friendly | VE = vegan

VO = vegan option | VT = vegetarian

Please make your server aware of any allergies

"MAY YOUR JOURNIES BE EPIC AND EACH DESTINATION A HOMECOMING"

*these items may be served undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

BURGERS & SANDWICHES

SIDE OPTIONS:

- waffle fries
- asian slaw
- roasted squash
- chicharrones

upgrades:

- crispy brussels \$2
- blasted broccoli \$2
- side salad \$2
- corn ribs \$3
- mac & cheese \$3
- pork green chili \$3
- pgc fries \$3

substitutions:

- chipotle black bean patty (ve) \$2
- impossible burger (ve) \$3
- gf bread \$2
- make it a wrap \$.50

ODYSSEY BURGER*

our signature pork green chili, bacon, cheddar cheese, & an egg your style \$17.65`

more chili \$2 | more bacon \$3 | extra patty \$4

PIONEER BURGER*

honey bacon, provolone cheese, crispy sambal onions, burger sauce, lettuce, tomato, onion, & pickle \$16.95 +extra patty \$4

SPICY CHICKEN & PICKLES

sriracha buttermilk fried chicken, chipotle ranch, pickle chips, & lettuce \$16.95

PORK BELLY CUBANO

crispy pork belly, pulled pork, carolina bbq sauce, swiss cheese, & pickle chips \$16.46

ROAST GARDEN

roasted mushroom & red bell peppers, squash, caramelized onions, arugula, tomato, basil aioli, & feta cheese on naan \$14.95 (vt)

CHOPPED CHEESE*

chopped ground beef, american cheese, chop sauce, grilled onions, lettuce, & tomato, on a hoagie \$15.85

CALI CHICKEN WRAP

grilled chicken with shaved brussels & kale crunch, swiss cheese, avocado, & tomato, with a strawberry vinaigrette in a flour tortilla \$15.85

FISH TACOS

chili lime seasoned mahi-mahi, asian slaw, & topped with pineapple pico in corn tortillas \$15.89
+avocado \$1.5

ENTREES

BULGOGI STIR FRY*

tamari bbq marinated steak, sautéed mushrooms & broccoli, shaved brussels & kale crunch, carrots, onions, and roasted red peppers with a sunny side up egg over a bed of rice. \$19.25 (gf/vo)
double steak \$5

PORK BELLY MAC & CHEESE

cavatappi pasta in a pepper jack cheese sauce, crispy pork belly, cherry tomatoes, pickled jalapenos, & crispy sambal onions \$18.65
veggie option available | +bacon \$3 | +pork green chili \$3 | +chicken \$5

CHICKEN & WAFFLES

buttermilk fried chicken, bacon & scallion waffle, fresh berries, smoked maple syrup, & guajillo butter \$19.75

FISH & CHIPS

mahi-mahi fried in 5 spice batter, served with waffle fries, asian slaw, & our house-made sweet chili tartar sauce \$19.75

PROPRIETORS
JENNY & TYLER SHERMAN



GENERAL MANAGER
MEGAN KRAUSE
CHEF
JONATHAN WILSON