

MAKERS UNION

MADE FOR THE PEOPLE

RESTAURANT WEEK

3 COURSE DINNER | \$40 PER PERSON

APPETIZER - CHOOSE ONE

FRENCH ONION SOUP

gruyere, herbs

WINTER PANZELLA SALAD

arugula, beets, butternut squash, blue cheese, citrus bites, sourdough, grapefruit vinaigrette

CRISPY BRUSSELS SPROUTS

fresnos, hot honey, mint, cilantro, ginger, peanuts

LAMB LOLLIPOPS (+7)

mint quinoa tabbouleh, harissa sauce

ENTRÉE - CHOOSE ONE

BUTTERNUT SQUASH & SCALLOP RISOTTO

butternut squash risotto, parmesan, herbs

RED THAI CURRY HALIBUT

coconut, fresno, green beans, basil

BRAISED SHORT RIB

demi glace, mashed potatoes, roasted carrots

MAKER'S STEAK & FRIES (+5)

chimichurri, broccolini, parmesan garlic butter fries

DESSERT - CHOOSE ONE

CHERRY VANILLA CHEESECAKE

whipped cream

CINAMMON-RAISIN BREAD PUDDING

caramel, vanilla ice cream

SUGGESTED COCKTAILS

BLACK CHERRY BOURBON SMASH - \$17

Makers Mark Private Select Bourbon, black cherry syrup, luxardo cherries, q mixers soda water

THOMPSON MANHATTAN - \$17

Knob Creek Single Barrel Rye, sweet vermouth, orange bitters, luxardo cherry



THOMPSON
RESTAURANTS