

Appetizers

Ahi Tuna*

Pan seared Tuna with your choice of House or Cajun Seasoning topped with Teriyaki and Sesame Seeds \$10

Meatball Trio

Three hand rolled Meatballs topped with Homemade Marinara, melted Provolone and Parmesan Cheese \$8

Crack Fire

Fresh Jalapenos stuffed with our Homemade Creamy Chicken Crack, wrapped in Smoky Bacon and broiled. Served with Ranch Dressing \$9

Chicken Crack

Homemade Creamy Buffalo Chicken and Cheese Dip served with Tortilla Chips \$8

Chicken Wings

Fried and tossed in your choice of Sauce, Buffalo, Chipotle Gold, Honey Habanero, Sweet Red Chili, Sweet Teriyaki, Lemon Pepper, Sesame Ginger, Garlic Parmesan or Smoky BBQ. Served with Celery and our House Bleu Cheese or Ranch Dressing \$9 single (9) \$16 double (18) \$36 team (45) All Flats \$1.50, All Drums \$1.50, Grilled \$2 please allow at least 30 min

Pickle Chips

A Half-pound of lightly breaded and golden fried Dill Pickle Chips served with Ranch Dressing \$6

Quesadilla

Grilled Flour Tortilla stuffed with sautéed Green Peppers & Onions, Roasted Black Bean Corn Salsa and Cheddar-Jack Cheese, with your choice of seasoned, thinly trimmed Steak or Pulled Chicken. Served with Pico de Gallo and Sour Cream. \$9.50 Or Vegetarian Option: Sautéed Mushrooms \$8

Chili Nachos

Tortilla Chips loaded with Homemade hearty Black Bean Chili, Cheddar-Jack Cheese, diced Jalapenos, Tomatoes and shredded Lettuce. Served with Pico de Gallo and Sour Cream \$8 Add seasoned pulled Chicken \$2 extra

Fried Mac-n-Cheese Balls

Handcrafted Panko breaded Jalapeno Mac-n-Cheese Balls served with Homemade Marinara Sauce \$8

Fried Shrimp Boat

Crispy fried Shrimp tossed in your choice of Sweet Red Chili Sauce topped with fresh cut Scallions, or Spicy Buffalo Sauce finished with Bleu Cheese crumbles \$9

Chicken Tenders

Breaded Tenderloins, plain or tossed, served with your choice of dipping Sauce \$9

Bleu Chips

Our Pub Chips topped with Bleu Cheese Fondue, Bacon and Scallions, drizzled with a Sweet Balsamic Reduction \$9 Add Grilled or Fried Chicken \$3

Parmesan Spinach and Bacon Dip

Homemade creamy Spinach Dip served hot, topped with fresh crumbled Bacon, with Pita Points \$8

Calamari Fritta

Half-pound of calamari breaded and fried to golden. Served with two sauces, Spicy Marinara and Sweet Red Chili Sauce \$9.50

Lobster Queso Dip

Creamy Cheese Dip made with Lobster and fresh pico de gallo Served with tortilla chips \$10

Soups and Salads

Our Dressings: 1000 Island, Bleu Cheese, Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard, Jalapeno Ranch, or Creamy Italian

Soup of the Day

Please see our Specials board, or ask your Server for today's House Made choices.

Cup - \$3.00, Bowl - \$4.50

French Onion Soup

Homemade Beef Stock infused with caramelized Onions, topped with Garlic Croutons and melted Provolone Cheese \$4.50

Chili

Hearty Homemade Beef Chili, Black Beans, Kidney Beans, Tomatoes, Green Peppers, Onions and Spices. If you like we'll top it off with raw Onions, Sour Cream, Cheddar-Jack Cheese or Jalapenos.

Cup - \$3.75, Bowl - \$5.50

Cobb Salad

Baby Greens topped with Avocado, Bacon, Egg, diced Tomato, Bleu Cheese crumbles, Cheddar-Jack Cheese, and grilled Chicken.

Half \$7.50 Full \$9.50

House Salad

Romaine Lettuce with Red Onions, Diced Tomatoes Cucumbers, and Cheddar Jack Cheese.

Half \$3.50 Full \$6.50 Add grilled Chicken \$3

Grilled Chicken Caprese

Spring Greens topped with sliced Tomato, layered with fresh Mozzarella topped with grilled Chicken, Basil, and Balsamic Reduction.

Half \$8 Full \$11

Caesar

Romaine Lettuce tossed with Creamy Caesar Dressing, Garlic Croutons and grated Parmesan Cheese.

Half \$4.50 Full \$8 add grilled Chicken \$3

Add seared Ahi Tuna* \$5.50

Southwest Chicken Salad

Romaine Lettuce topped with seasoned pulled Chicken, Cheddar-Jack Cheese, diced Red Onion, diced Tomato, Roasted Black Bean Corn Salsa and Green Onion served, in a crisp Tortilla Bowl drizzled with Jalapeno Ranch. \$9.50

Buffalo Chicken Salad

Fried Chicken Tenderloin tossed in Mild Buffalo Sauce atop mixed Baby Greens, Red Onion, Cucumber, Tomatoes, Bleu Cheese crumbles, and Roasted Black Bean Corn Salsa. For a healthier version substitute grilled Chicken.

Half \$6.50 Full \$9.50

The Wedge

Crisp wedge of Iceberg Lettuce topped with Bleu Cheese Dressing, diced Tomato, diced Red Onion, fresh crumbled Bacon, Bleu Cheese crumbles, and finished with Balsamic Reduction.

Quarter \$4.50 Half \$8

Soup and Salad Combo

Our Half House Salad or Caesar Salad paired with your choice of Chili, French Onion, or our Soup of the Day \$6.50

Tacos

Add 99¢ for fresh sliced avocado. Substitute soft corn shells or lettuce wraps for .49 cents

Fish Tacos

Beer battered and breaded, fried White Fish in Flour Tortillas with Chipotle Aioli Sauce shredded Romaine Lettuce, diced Tomatoes and Roasted Black Bean Corn Salsa \$10

Pulled Chicken Tacos

Seasoned pulled Chicken topped with Cheddar-Jack Cheese, Pico de Gallo and Jalapeno Ranch \$9

Hoisin Pork Belly Tacos

Braised Pork Belly glazed with Spicy Hoisin BBQ Sauce topped with crumbled Cotija Cheese and Cucumber Salad \$10

Refried Black Bean Tacos

Seasoned Refried Black Beans with fresh Cilantro, Pico de Gallo, Chipotle aioli and crumbled Cotija Cheese \$8

Shrimp Tacos

Spicy Shrimp served with a Cilantro Lime Slaw and Pico de Gallo \$11.50

Tuna Tacos*

Seared Tuna topped with Cucumber Slaw and drizzled with Wasabi Aioli \$11

Sandwiches, Paninis, and Wraps

*All Sandwiches, Wraps, and Paninis come with your choice of one side or small bite.
Additional charges may apply. See next page for choices.*

Cubano

Thinly sliced roasted Pork, Ham, Dill Pickles,
Swiss Cheese, and Dijon Mustard \$10.50

Chicago Beef

Roasted Prime Rib dipped in Spicy Au Jus on a toasted Hoagie
Roll with Horseradish Mayo and melted Provolone Cheese.
Served medium rare with a side of Spicy Au Jus \$12.50

Brisket Melt

Tender smoked Beef Brisket dipped in Sweet
BBQ Sauce, topped with caramelized Onions and
Smoked Gouda Cheese. Served on a fresh Brioche Bun
with Baby Greens and Tomato \$11

The Philly

Thinly sliced Steak with sautéed Green Peppers, Onions, and
Mushrooms, topped with melted Provolone Cheese served on a
Hoagie Roll with Chipotle Aioli. Or make it a Wrap \$9.50

The Club

Toasted White Bread piled high with Mayo, Lettuce,
Tomato, Turkey, Bacon, Ham, and American Cheese.
Or make it a Wrap \$9

Chicken Salad Croissant

Homemade Chicken Salad with Lettuce, Tomato,
and American Cheese served on a toasted Croissant \$9

Sirloin Melt*

Served Sliced with melted cheddar cheese,
horsey mayo on white toasted bread. \$10

Seared Tuna Sandwich*

House or Cajun seasoned pan seared Ahi Tuna Filet, served on
top of Sesame Soy Cucumber Slaw and Wasabi Mayo on a
toasted Brioche Bun \$12

Chicken Wrap

Marinated Chicken Breast in a Flour Tortilla with
Homemade Ranch, shredded Romaine, diced Tomatoes,
shredded Cheddar Jack Cheese, Wild Rice Pilaf,
and Roasted Black Bean Corn Salsa \$9

Meatball Parmesan

Hand rolled Meatballs in Marinara with melted Provolone
and Parmesan Cheese on a Hoagie Roll \$8.50

Hog in a Quilt

A Half-pound Angus Beef Hot Dog stuffed with Kraut and Swiss
Cheese, wrapped in Puff Pastry and baked until golden brown.
Served with Chipotle Mustard BBQ Sauce \$10
Please allow 20 minutes for bake time.

Burgers, Chicken, and Black Bean Burgers

Choice of Fire Grilled Burger, Grilled Chicken Breast, Fried Chicken Breast or our Black Bean Patty.
Served with Lettuce, Tomato, Pickles, Onions and mayo upon request \$8

*Add Cheddar, Provolone, Swiss, Pepper-Jack, Smoked Gouda, Bleu Cheese, Bacon, or Chili for \$1.30
Add sauteed onions, sauteed peppers, sauteed mushrooms, fried jalapenos, coleslaw, or fried onion straws for .80¢
Add Buffalo Sauce, Wasabi Aioli, Horseradish Mayo, or Chipotle Aioli or .50 cents
All come with your choice of one side or small bite. Additional charges may apply. See next page for choices.*

The Texas Classic*

Topped with Sweet BBQ Sauce, Bacon and fried Onion Rings
with melted American Cheese on a Brioche Bun \$10

Mushroom Swiss*

Topped with sautéed Mushrooms and melted
Swiss Cheese on a Brioche Bun \$9

Patty Melt*

Sautéed Onions, Bacon, and Swiss Cheese
on toasted White or Rye Bread \$9

Black and Bleu*

Bacon, Bleu Cheese crumbles, and Onion Straws
on a Brioche Bun \$10

Hangover*

Bacon, Cheddar, fried Egg and Sriracha Mayo
on a toasted Croissant \$10

Entrees

Hand-Cut Ribeye Steak*

14 oz. hand-cut USDA choice Ribeye Steak with a Side Salad and your choice of side item \$21

NY Strip Steak*

12 oz. hand-cut USDA choice NY Strip Steak with a Side Salad and your choice of side item \$19

Sirloin Steak*

8 oz hand cut USDA choice sirloin served with a side salad and your choice of side item \$15

Bourbon Glazed Bacon Wrapped Meatloaf

A generous portion of our Homemade Meatloaf wrapped in Bacon, glazed with Homemade Bourbon BBQ Sauce served with Mashed Potatoes and Broccoli \$12

Brisket Platter

Tender Smoked Beef Brisket dipped in Sweet BBQ Sauce served with Jalapeno Mac-n-Cheese and Broccoli \$11

Pork Belly Smack

Macaroni pasta in our 5-Cheese Béchamel (Cheddar, Pepper Jack, Smoked Gouda, Parmesan, and Provolone) topped with braised Pork Belly and Scallions \$10

Penne Alfredo

Penne pasta tossed in Homemade Alfredo Sauce \$9
Add Chicken or Shrimp \$5
Add Steak* or Ahi Tuna* \$6

Bourbon Street Chicken

Grilled Chicken Breast topped with Monterey Jack Cheese, BBQ Sauce and diced Bacon. Served with Mashed Potatoes and Broccoli \$13

Buffalo Smack

Macaroni pasta in our 5 cheese bechamel topped with Bacon, Bleu cheese crumbles fresh scallions and fried chicken tenders tossed in buffalo sauce \$12

Angel Hair Pasta and Meatballs

Angel Hair Pasta topped with our Homemade Meatballs and finished with our Homemade Marinara. Served with Garlic Crostini \$10

Fish-n-Chips

Beer battered and breaded White Fish fried to golden perfection, served with Pub Chips, Homemade Cole Slaw garnish and Tartar Sauce \$11

Fried Shrimp Platter

Half-pound of crispy fried Shrimp, served with Fries, Homemade Cole Slaw garnish and Homemade Cocktail Sauce \$11

Blackened Ahi Tuna*

Pan seared and blackened Ahi Tuna Steak, served with Wild Rice Pilaf, Sesame Soy Cucumber Slaw and Wasabi Mayo on the side \$14

Sides and Small Bites

Fries \$2

Add Garlic or Cajun Seasoning \$.50
Add Cheddar-Jack Cheese and Bacon \$1.50

Mashed Potatoes and Gravy \$2

Add Cheddar-Jack Cheese and Bacon \$1.50

Baked Potato \$3

Add Cheddar-Jack Cheese and Bacon \$1.50

Homemade Cole Slaw \$2

Wild Rice Pilaf \$2

Sweet Potato Fries \$3

Onion Rings \$3

Pub Chips \$3

Jalapeno Mac-n-Cheese \$3

Broccoli \$3

Fried Jalapeno Mac-n-Cheese Balls \$4.50

Mixed Vegetables \$3

Drinks

*Free refills on all Sodas, Iced Tea, or Coffee
WE OFFER A FULL SERVICE BAR*

Soda, Iced Tea, Coffee

Soda Choices: Coke, Diet Coke, Sprite, Barq's Root Beer, Mr. Pibb, Sunkist Orange, Ginger Ale, Mello Yello, Milk*, Chocolate Milk* \$2.19

*Refills are \$1.99 extra

Red Bull or Sugar-Free Red Bull 8oz cans \$4.50

Domestic, Import, and Micro Brew Bottles

Pabst Blue Ribbon \$2.50

Miller High Life \$2.50

Budweiser \$3

Bud Light \$3

Bud Light Lime \$3

Coors Light \$3

Mich Light \$3

Mich Ultra \$3

Miller Lite \$3

O'Douls Amber \$3

Angry Orchard \$4

Blue Moon \$4

Corona \$4

Corona Light \$4

Fat Tire Amber Ale \$4

Heineken \$4

Newcastle \$4

Sam Adams Boston Lager \$4

Stella Artois \$4

Ommison GF \$4

Draft Beers

We Also Have Pitchers of Beer Available, just Ask your Server or Bartender

Bud Light \$3.25 Pint

Miller Lite \$3.25 Pint

Yuengling \$3.25

Bells Two Hearted \$4.75

Sweetwater 420 \$4.75

Guinness \$5.75

Rotating Taps

We have 6 Rotating Taps to bring in the Best New Beers.

Ask your Bartender or Server to see what we have.

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White Wines

CHARDONNAY - COASTAL VINES

Aromas of Smoked Oak and Citrus. These flavors carry onto the palate in a Burst of Apples, Oak, and a hint of Orange Blossoms, with a Crisp Finish. 12.5% Alcohol, Coastal Vines Cellars, Sonoma, CA **\$5 glass \$19 bottle**

CHARDONNAY - RODNEY STRONG SONOMA COUNTY

Offering a touch of Brown Spice and Vanilla, 60% of this Wine is Barrel Aged for 6 months, with the remainder Cold Fermented to maximize a Fresh Fruit forward character. Lemon and Apple aromas with hints of Toasty Barrel, Pear, Pineapple, Spice and Refreshing Acidity. 13.5% Alcohol, Rodney Strong Vineyards, Sonoma, CA **\$7 glass \$24 bottle**

CHARDONNAY - KENDALL JACKSON

Mango, Papaya, and Pineapple with Citrus notes delicately intertwine with aromas of Green Apple and Pear to create depth and balance throughout. A hint of Toasted Oak rounds out the finish. 13.5% Alcohol, Kendall Jackson Wine Estate and Gardens, Santa Rosa, CA **\$9 glass \$30 bottle**

MOSCATO - DOUGLAS HILL

Apple, Papaya, and Pineapple aromas, and Vanilla Custard, Pineapple, and Peach Cobbler flavors combine to create a medium long finish. 10% Alcohol, Douglas Hill Winery, Napa, CA **\$6 glass \$23 bottle**

PINOT GRIGIO - COASTAL VINES

Light Floral notes and Vanilla on the nose. Soft flavors of Fresh Fruit and Honeysuckle mingle gracefully on the palate, with a Crisp finish. 12.5% Alcohol, Coastal Vines Cellars, Sonoma, CA **\$5 glass \$19 bottle**

PINOT GRIGIO - BOLLINI

Scents of Acacia Flowers, Minerals, and Pear. The fresh Natural Acidity supports the Wine's Aromatic Richness, confirmed on its Elegantly Structured, Smooth, Round, and Persistent Palate, with a Crisply defined and Fruity style. 13.5% Alcohol, Bollini Winery, Northeastern Italy, Region of Trentino **\$8 glass \$26 bottle**

RIESLING - J CHRISTOPH

A White Grape variety with Flowery aromas, it is both a Fruity and Sweet Semi-Dry Wine with high acidity. 13% Alcohol, J Christoph Winery, Mosel, Germany **\$6 glass \$23 bottle**

SAUVIGNON BLANC - HAY MAKER

Lifted notes of fresh grapefruit, guava and nettles. The palate is fresh with concentrated fruit flavours. The grapefruit and tropical notes continue on the palate with lively acidity. 13%, Hay Maker Winery, Marlborough, New Zealand **\$7 glass \$24 bottle**

SPARKLING - SEGURA VIUDAS BRUT

Aromas of White Fruits, Citrus, Tropical Fruits, and light Floral notes. A complex and full flavored palate, with good Acidity and notes of Lime and Pineapple with a dry long finish. 11.5% Alcohol, Segura Viudas Winery, Penedes, Spain **\$6.50 glass**

ROSÉ - LAURENT MIQUEL

Characterized by a beautiful pale pink color, this wine epitomizes the best of southern French rosés with forward fruit flavors and perfect balance. Cinsault contributes to this amazing freshness and Syrah the delicious red fruit and spicy character. **\$6 glass \$23 bottle**

Red Wines

CABERNET SAUVIGNON - COASTAL VINES

A Dark Plum colored with aromas of Berries and Toast open up to flavors of ripe Red Raspberries, Plums, and Vanilla on the palate, culminating in a smooth, Fruity finish. 12.5% Alcohol, Coastal Vines Cellars, Sonoma, CA **\$5 glass \$19 bottle**

CABERNET SAUVIGNON - JOSH CELLARS

Aromas of rich, Dark Fruit, and baking Spices on the nose, yielding to fresh Plum, Blackberry, Violet, dried Fig, Vanilla Bean, and Chinese Five Spice. The Wine is juicy and prominently layered with Smoky and Sappy Maple Oak, Roasted Almonds, and Hazelnuts. Finished long with fine, firm Tannins. 13.5% Alcohol, Joseph Carr Winery, Hopland, CA **\$8 glass \$30 bottle**

MERLOT - COASTAL VINES

A Ruby colored Red Wine exuding aromas of Cloves, Spice, and Dark Berries. On the palate, the wine is smooth and thick with flavors of Boysenberry, Strawberry, and hints of Cocoa. 12.5% Alcohol, Coastal Vines Cellars, Sonoma, CA **\$5 glass \$19 bottle**

MERLOT - MURPHY GOODE

Inviting aromas of Black Cherry and Thyme deliver a Wine with rich flavors, of Blackberry Jam, Nutmeg, and Dark Fruit. 13.5% Alcohol, Murphy Goode Winery, Sonoma County, CA **\$9 glass \$29 bottle**

PINOT NOIR - COASTAL VINES

A medium-intensity, Maroon-Red Wine with aromas of Blackberry and Toasted Wood. On the palate, lively flavors of ripe Cherries, Plums, and Strawberries come to a clean and balanced finish. 12.5% Alcohol, Coastal Vines Cellars, Sonoma, CA **\$5 glass \$19 bottle**

PINOT NOIR - HOB NOB

As elegant as a bouquet of violets and bursting with cherry flavors, our Pinot Noir is medium-bodied with soft tannins, to create a smooth, rich texture. **\$6 glass \$23 bottle**

ANCIANO GARNACHA

Bright and intensely vibrant red fruit aromas with generous, smooth red and black berry flavors, soft tannins and a nice touch of spice from the oak. 13.5%, La Vina Winery, Valencia, Spain. **\$7 glass \$28**

WHIPLASH RED BLEND

This field blend of Petite Sirah, Cabernet Sauvignon, Merlot, and Syrah exudes aromas of plum, red apples, and allspice. The palate continues with chocolate notes and baking spice from the French Oak. 14.6%, Jamieson Ranch Vineyards, Napa, California. **\$8 glass \$30 bottle**

WHIPLASH ZINFANDEL

Aromas of ripe Bing cherries, raspberry jam, boysenberry and cardamom. Layers of juicy raspberry and blackberry explode on the palate. Spice leads to a rich, delightful finish on the palate. 14.5%, Jamieson Ranch Vineyards, Lodi, California. **\$8 glass \$30 bottle**

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Desserts

Ice Cream

2 scoops of Vanilla Bean Ice Cream \$2.50

Add Chocolate, Raspberry, Caramel, or Vanilla Sauce \$.50

Root Beer Float

Vanilla Bean Ice Cream floating in Barq's Root Beer \$3.49

Brownie Sundae

Fresh Made Brownie topped with Vanilla Bean Ice Cream, Whipped Cream, and Chocolate Sauce \$5.99

Housemade Apple Jack Bread Pudding

Served with Vanilla Bean Ice Cream \$5.99

Housemade Seasonal Cheesecake

Ask your Server or Bartender \$4.99

Cocktails, Drinks, and Shots

High Dive Cosmo

Deep Eddy Lemon Vodka, Orange Liqueur, Cranberry Juice and club soda served up \$9

Green Tea

Jameson Irish Whiskey, Peach Schnapps, sour mix and lemon lime soda served over ice \$7.50

Hollywood Martini

Stoli Vodka, Raspberry Liqueur, Pineapple juice served up \$8

Pink Paloma

Lunazul Silver Tequila, grapefruit juice, club soda and lime juice served over ice \$8

Malibu Sunset

Malibu Rum, pineapple juice and grenadine layered and served over ice \$8

Classic Margarita

Tequila, triple sec, sour mix and a salted rim served over ice \$7

Cinnamon Toast Crunch

Fireball and Rumchatta served over ice \$6

Orange Bourbon Smash

Bourbon, Orange Liqueur, sweet vermouth, cherries and bitters served over ice \$8

Irish Mule

Jameson Whiskey, Ginger ale and lime juice served over ice in a copper mug \$8

Mermaid Water

Captain Morgan, Malibu, pineapple juice. Blue Curacao and lime juice served over ice \$9

Strawberry Lime Punch

Strawberry vodka, lime juice and Moscato served over ice \$9

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