

STARTERS & BAR SNACKS

PRETZELS | 13

Butter, Salt, Beer Cheese

HUMMUS | 12

Whipped with Olive Oil, Kalamata, Crudite, Feta, Naan Bread

SPINACH ARTICHOKE DIP | 13

Tortilla Chip, Parmesan

STUFFED TOTS | 10

Bacon, Cheddar, Green Onion, Alabama White Sauce

WINGS | 18

Smoked Honey Buffalo Sauce, Pickled Carrot, Alabama White Sauce

PEEL & EAT SHRIMP | 16

Hot & Spicy Butter, Charred Lemon

NACHOS | 15

Chorizo, Queso Blanco, Cotija, Pineapple Chimichurri Salsa,
Pickled Fresno, Green Onion, Tortilla Chips

TOASTED RAVIOLI | 12

Beef, Parmesan, Marinara

DEVILED EGGS | 09

Bacon, Chive, Paprika

FRIED MAC N' CHEESE | 10

Smoked Gouda, Bacon, Campfire Sauce

CRISPY BRUSSELS SPROUTS | 08

Memphis Sauce, Pretzel Crumble

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE ASK YOUR SERVER IF YOU HAVE
ANY QUESTIONS OR CONCERNS. 20% GRATUITY WILL BE ADDED TO CHECKS FOR PARTIES OF 6 OR MORE.*

SALADS

HOUSE | 09

Mixed Greens, Radish, Cucumber, Cotija, Grape Tomato, Red Wine Vinaigrette

BEET | 09

Baby Arugula, Beet, Grilled Asparagus, Goat Cheese, Candied Pecan, Lemon Truffle Vinaigrette

CAESAR | 12

Baby Kale, Focaccia Crumble, Asiago, Parmesan Crisp (Add Chicken \$5)

COBB | 19

Fried Chicken, Romaine, Roasted Tomato, Candied Bacon, Bleu Cheese, Avocado, Red Onion, Chopped Egg, Creamy Roasted Garlic Dressing

WATERMELON | 10

Arugula, Romaine, Feta, Compressed Watermelon, Mint, Pickled Red Onion, Lemon Vinaigrette, Balsamic Reduction

SOUP OF THE DAY | 07

KIDDOS

ANTS ON AN APPLE | 05

Apple, Peanut Butter, Baby Raisin

CHICKEN TENDERS | 09

Seasoned Waffle Fries

KID BURGER | 09

White American Cheese, Seasoned Waffle Fries

CHEESE PIZZA | 07

FLATBREADS

MARGHERITA | 16

Fresh Mozzarella, Basil, Roasted Tomato

HEATWAVE | 17

Grilled Chicken, Mozzarella, Pineapple, Pickled Fresno

DELUXE | 18

Sausage, Bacon, Provel, Mushroom, Onion, Bell Pepper

TRIO | 18

Pepperoni, Sausage, Bacon, Mozzarella

SANDWICHES

(SERVED WITH SEASONED WAFFLE FRIES)

SMASH BURGER | 16

White American, Griddled Onion, Campfire Sauce, Pickle, Potato Bun

CHICKEN SANDWICH | 17

Grilled Chicken, Pesto Aioli, Fresh Mozzarella, Roasted Tomato, Arugula, Balsamic Drizzle, Whole Wheat Bun

TURKEY CLUB | 15

Smoked Turkey, Bacon, Fontina, Avocado, Pickled Red Onion, Roasted Jalapeno Aioli, Iceberg, Wheat Bread

CHICKEN SALAD WRAP | 14

Lemon Dijonaise, Almond, Tarragon, Arugula, Wheat Tortilla

BRAT BURGER | 16

Bratwurst Patty, Swiss, Sauerkraut, Grilled Onion, Brown Mustard, Pretzel Bun

PULLED PORK | 15

Crispy Onion, Dill Pickle, Sweet & Spicy BBQ Sauce, Potato Bun

ENTRÉES

NEW YORK STRIP | 42

House Spice Blend, Herb Butter, Grilled Asparagus, Roasted Garlic Mash

PORK CHOP | 25

Chimichurri Fingerling Potato, Parmesan, Grilled Broccolini, Citrus Mustard Glaze

BBQ PORK STEAK | 21

Root Beer BBQ Sauce, Baked Beans, Potato Salad

SALMON | 28

Lemon Pepper Seared, Ancient Grain Pilaf, Sauteed Spinach, Lemon Dill Yogurt

COUNTRY FRIED STEAK | 22

White Peppered Gravy, Whipped Potato, Honey Glazed Carrot

ROASTED CHICKEN | 24

Au Gratin Potato, Brussels Sprout, Lemon Thyme Butter

MAC N' CHEESE | 21

Cavatappi, Gouda & White Cheddar Cream Sauce, Grilled Chicken, Old Bay Goldfish Cracker

PASTA PRIMAVERA | 21

Gluten Free Penne, Pomodoro, Mushroom, Spinach, Bell Pepper, Asparagus, Red Onion, Dairy Free Parmesan

DESSERTS

CHOCOLATE LAVA CAKE | 08

Whipped Cream, Chocolate Sauce

GOOEY BUTTER CAKE | 09

Raspberry Sauce

BOARDWALK PIE | 09

Lemon Lime Curd, Saltine Cracker Crumb, Whipped Cream, Lemon Zest

CLASSIC COCKTAILS

12⁹⁹

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| CHAMPAGNE COCKTAIL Angostura Bitters, Sugar, Champagne |  | MANHATTAN Rye, Sweet Vermouth, Angostura Bitters |  |
| NEGRONI Gin, Campari, Sweet Vermouth |  | BEE'S KNEES Gin, Honey, Lemon |  |
| OLD FASHIONED Bourbon, Sugar, Angostura Bitters, Citrus Oil |  | APEROL SPRITZ Aperol, Prosecco, Soda, Orange |  |
| SAZERAC Rye, Sugar, Peychaud's Bitters, Absinthe, Lemon Oil |  | MINT JULEP Bourbon, Sugar, Mint |  |
| PIMM'S CUP Pimm's #1, Sugar, Lemon, Ginger, Mint, Orange |  | WHISKEY SOUR Bourbon, Sugar, Lemon, Egg White |  |
| MARTINI (GIN OR VODKA) Gin or Vodka, Dry Vermouth, Orange Bitters |  | BLOOD & SAND Blended Scotch, Orange Juice, Sweet Vermouth, Cherry Heering |  |
| DARK & STORMY Dark Rum, Ginger Beer, Lime |  | AVIATION Gin, Violette, Maraschino, Lemon |  |
| CLOVER CLUB Gin, Raspberry, Lemon, Egg White |  | LAST WORD Gin, Green Chartreuse, Maraschino, Lime |  |
| PISCO SOUR Pisco, Sugar, Lime, Egg White |  | FRENCH 75 Cognac, Sugar, Lemon, Champagne |  |
| CUBA LIBRE Rum, Lime, Coca-Cola |  | TOM COLLINS Gin, Sugar, Lemon, Soda |  |
| DAIQUIRI Rum, Sugar, Lime |  | MAI TAI Dark Rum, White Rum, Curacao, Orgeat, Lime |  |
| MARGARITA Blanco Tequila, Curacao, Lime, Agave |  | PARADISE Gin, Apricot Liqueur, Orange, Lemon |  |
| | | MOSCOW MULE Vodka, Ginger Beer, Lime |  |

RESERVE COCKTAILS

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| MARGARITA JOVEN 18 ⁹⁹ Cava de Oro Plata Tequila, Oro de Oaxaca Mezcal, Suau Orange Liqueur, Pineapple Syrup, Lime, Peach Bitters |  | NEW WORLD SAZERAC 26 ⁹⁹ Whistle Pig 10 Yr Rye, Sugar, Peychaud's Bitters, Kubler Absinthe, Lemon Oil |  |
| OLD DAIQUIRI 18 ⁹⁹ Zafra 21 Yr Master Reserve, Lime, Sugar |  | | |

BEER

GOOSE ISLAND | 08 HAZY BEER HUG

Hazy IPA (6.8%)

KONA BIG WAVE | 09

Golden Ale (4.4%)

HOEGAARDEN | 10

Belgian White (4.9%)

NUTRL SELTZER | 09

Watermelon, Black Cherry,
or Pineapple (4.5%)

07 | ELYSIAN SPACE DUST

Imperial IPA (8.2%)

06 | BUD LIGHT

American Light Lager (4.2%)

07 | AMBERBOCK

Dark Lager (5.1%)

07 | ESTRELLA JALISCO

Mexican Pilsner (4.5%)

09 | MOTHER'S FLIP CIDER

Hard Cider (5.5%)

WINE

ROSE | 14/56

Maison Noir "Love Drunk" - Willamette Valley
silky, white peach, rainier cherry

CHARDONNAY | 13/52

DeWestof "Limestone Hill" - South Africa
pure & crisp, minerality, pink lady apple

CHARDONNAY | 13/52

Knuttel Family "Kate's Pas de Deux" -
Russian River Valley
spicy oak, lemon custard, orange blossom

SAUVIGNON BLANC | 11/44

Marisco 'The Ned' - Marlborough, NZ
refreshing, key lime, guava

PINOT GRIGIO | 12/48

Alois Lageder - Trentino/Alto Adige, IT
bright melon, juicy & spritzzy, organic grape

MOSCATO D'ASTI | 12/48

Vietti - Castiglione Tinella
apricot, rose petal, ginger

N/A SPARKLING RIESLING | 12/48

Leitz "Eins Zwei Zero" - Rudesheim, Germany
non-alcoholic, white peach, green apple, bubbly

14/56 | PINOT NOIR

Owen Roe 'Grower's Guild' - Oregon
silky, cherry cola, ripe raspberry

12/48 | CABERNET SAUVIGNON

Poppy - Paso Robles
bold, ripe boysenberry, vanilla

14/56 | RED BLEND

Angels & Cowboys - Sonoma County
Zinfandel-based Syrah, Grenache -
dark cherry, plum, toasty French oak

13/52 | ZINFANDEL

Valravn - Sonoma County
black raspberry, pepper, blueberry compote