

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 | 11

Bacon, Cheddar, Green Onion, Alabama White Sauce

WINGS | 18

Smoked Honey Buffalo Sauce, Pickled Carrot, Alabama White Sauce

SHRIMP COCKTAIL | 16

Cocktail Sauce

NACHOS | 15

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

TOASTED RAVIOLI | 12

Beef, Parmesan, Marinara

DEVEILED 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

Romaine, 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

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

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 | 16

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

BRAT BURGER | 16

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

PULLED PORK | 16

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

ENTRÉES

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

NEW YORK STRIP | 42

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

HOLIDAY DINNER | 25

Maple Glazed Ham, Mashed Potato, Green Bean, Dinner Roll

== CLASSIC COCKTAILS ==
12⁹⁹

OLD FASHIONED
Bourbon, Sugar,
Angostura Bitters, Citrus Oil



MARTINI
Gin or Vodka, Dry Vermouth,
Orange Bitters



DARK & STORMY
Dark Rum, Ginger Beer,
Lime



CUBA LIBRE
Aged Rum, Lime, Coca-Cola



MARGARITA
Blanco Tequila, Curacao,
Lime, Agave



MANHATTAN
Rye, Sweet Vermouth,
Angostura Bitters



MAI TAI
Dark Rum, White Rum,
Curacao, Orgeat, Lime



AVIATION
Gin, Maraschino, Lemon,
Creme de Violette



TOM COLLINS
Gin, Sugar, Lemon, Soda



MOSCOW MULE
Vodka, Ginger Beer, Lime



BEER

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| BUD LIGHT 06
American Light Lager (4.2%) |  | 07 YUENGLING
Traditional Lager (4.5%) |  |
| BRECKENRIDGE 09
CHRISTMAS ALE
Winter Warmer (7.1%) |  | 08 GOOSE ISLAND
HAZY BEER HUG
Hazy IPA (6.8%) |  |
| HOEGAARDEN 10
Belgian White (4.9%) |  | 07 AMBERBOCK
Dark Lager (5.1%) |  |
| ELYSIAN NIGHT OWL 09
Pumpkin Ale (6.7%) |  | 08 4HANDS
CHOCOLATE MILK STOUT
Seasonal Stout (5.5%) |  |
| NUTRL SELTZER 09
Cranberry, Black Cherry, Pineapple (4.5%) |  | 09 MOTHER'S FLIP CIDER
Hard Cider (5.5%) |  |

WINE

- | | | | |
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| CHARDONNAY 13/52
Knuttel Family "Kate's Pas de Deux" –
Russian River Valley, CA
spicy oak, lemon custard, orange blossom |  | 14/56 PINOT NOIR
Owen Roe 'Grower's Guild' –OR
silky, cherry cola, ripe raspberry |  |
| SAUVIGNON BLANC 12/48
Marisco 'The Ned' – Marlborough, NZ
refreshing, key lime, guava |  | 12/48 CABERNET SAUVIGNON
Poppy – Paso Robles, CA
bold, ripe boysenberry, vanilla |  |
| PINOT GRIGIO 12/48
Alois Lageder–Trentino/Alto Adige, IT
bright melon, juicy & spritzy, organic grape |  | 14/56 RED BLEND
Monteti Caburino–Toscana, IT
red fruit, cassis, raspberry |  |
| MOSCATO D'ASTI 12/48
Vietti–Castiglione Tinella, IT
apricot, rose petal, ginger |  | 11/44 MALBEC
Catena Zapata–Vista Flores, AR
vanilla, black fruit, earthy |  |