



TKP BAR & GRILL

SMALL PLATES

- Grilled Shrimp Tacos*** \$17
Grilled shrimp, fresh pico de gallo, cabbage, cilantro-lime crema, flour tortillas
- White Cheddar Mac & Cheese**  \$12
Blended cheeses, roasted garlic, toasted herb naan
- Chicken Wings (6)*** \$14
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies
- Chicken Quesadilla*** \$14
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema
sub shrimp +\$7*

HANDHELDS

All handhelds are served with French Fries

- BBQ Bacon Jack Burger*** \$17
Grilled 8 oz. burger, Monterey Jack cheese, bacon, caramelized onions, bbq sauce, brioche bun
- Mushroom Swiss Burger*** \$17
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun
- House Burger*** \$16
Grilled 8 oz. burger, house burger sauce, brioche bun with American, Swiss or cheddar cheese
- IMPOSSIBLE® Burger**  \$15
IMPOSSIBLE® plant-based burger, brioche bun, lettuce, tomato, onion
- Turkey Club** \$16
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo



SALADS & SOUP

- Caesar*** \$12
Crisp Romaine, shaved Parmesan, croutons, Caesar dressing
add chicken +\$6 | shrimp +\$9
- Chopped Chicken** \$16
Chopped chicken, mixed greens, red cabbage, green onions, ditalini pasta, bacon, tomatoes, blue cheese, sweet Italian dressing
- Soup Du Jour** \$8
Ask your server for today's offering

MAINS

- Pan Seared Salmon***  \$27
Wild-caught salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter
- Roasted Herb Chicken***  \$23
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions
- Mediterranean Shrimp Pasta*** \$24
Jumbo shrimp, bowtie pasta, spinach, mushrooms, tomatoes, light pesto cream
- New York Strip 12oz.***  \$32
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glaze, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions

DESSERTS

- Cheesecake**  \$8
Classic New York style cheesecake
- Crème Brûlée**  \$8
Served with fresh berries, sugar cookie



* NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

For parties of 8 or larger, 18% gratuity will be automatically added to bill. To-Go orders available for pick up in restaurant from 4:30 PM-11 PM. Dial 3220.

COCKTAILS

Crowned Jewel Mule	\$15
Ketel One vodka, ginger beer, cranberry juice, blood orange bitters, fresh lime juice	
Margarita	\$16
Corazón Blanco tequila, Cointreau, fresh lime juice, housemade simple syrup	
Espresso Martini	\$16
Tito's Handmade vodka, coffee liqueur, espresso, housemade simple syrup, optional creamer	
Knob Creek Rye Old Fashioned	\$16
Knob Creek Rye, housemade simple syrup, orange bitters	
Bee's Knees	\$16
Hendrick's gin, honey, fresh lemon juice	
Sidecar	\$16
Remy Martin 1738 Accord Royale, Cointreau, fresh lemon juice, housemade simple syrup	
Italian Citronade	\$15
Absolut Citron vodka, Disaronno, housemade lemon sour, Fever-Tree club soda	
Classic Bloody Mary	\$15
Tito's Handmade vodka, Zing Zang bloody mary mix	

BEERS & BEYOND

DRAFT

Bud Light	ABV 4.2% MI	\$8
Blue Moon Belgian White	ABV 5.4% CO	\$9
Stella Artois	ABV 5.2% BEL	\$9
Voodoo Ranger Seasonal IPA	Varies CO	\$9

BOTTLED

Michelob Ultra	ABV 4.2% MO	\$8
Coors Light	ABV 4.2% CO	\$8
Heineken	ABV 5% AMS	\$9
Corona Extra	ABV 4.5% MEX	\$9
Dogfish Head 90 Minute IPA	ABV 9% DE	\$9
Miller Lite	ABV 4.2% MI	\$8
Budweiser	ABV 5.0% MI	\$8
Modelo Especial	ABV 4.6% MEX	\$9
Samuel Adams Seasonal	ABV 4.9% MA	\$9
Yuengling Lager	ABV 4.5% PA	\$8
Brooklyn Lager	ABV 5.2% NY	\$9
Elysian Day Glow IPA	ABV 7.4% WA	\$9
Heineken 0.0	ABV 0% AMS	\$9

BEYOND BEER

Twisted Tea	ABV 5% OH	\$8
High Noon Sun Sips Hard Seltzer	ABV 4.5% IL	\$8
Truly Hard Seltzer	ABV 5% OH	\$8

ZERO PROOF

Garden & Ginger <i>(non-alcoholic)</i>	\$14
Seedlip Garden 108, Fever-Tree ginger ale, rosemary	
Cucumber Gimlet <i>(non-alcoholic)</i>	\$14
Fresh lime juice, muddled fresh cucumber, housemade simple syrup, Fever-Tree club soda	

WINES

WHITES

	Glass Bottle
Seven Daughters Moscato Veneto, Italy	\$10 \$38
Placido Toscana Pinot Grigio 🍷 xO Tuscany, Italy	\$10 \$38
Emmolo Sauvignon Blanc xO 🍷 Napa/Solano, California	\$11 \$42
Kim Crawford Sauvignon Blanc 🍷 Marlborough, New Zealand	\$11 \$42
Silver Gate Chardonnay California	\$10 \$38
Sea Sun by Wagner Chardonnay 🍷 California	\$10 \$38

BUBBLES & ROSÉS

LaMarca Prosecco 🍷 Prosecco, Italy	\$12 \$44
Hogwash Rosé California	\$11 \$42

REDS

Meiomi Pinot Noir California	\$12 \$46
Banfi Centine Toscana IGT Red Blend 🍷 Tuscany, Italy	\$10 \$38
Silver Gate Cabernet Sauvignon California	\$10 \$38
Josh Cabernet Sauvignon 🍷 California	\$11 \$42

