

COCKTAILS

Passionfruit Martini	\$15
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
Cucumber Basil Smash	\$15
Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	
The Eastwood	\$15
Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	
Jack® & Coke® with Cherry	\$15
Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	
Old Fashioned	\$15
Four Roses Bourbon, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$15
Smirnoff Vodka or Four Roses Bourbon, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$15
Corazón Blanco Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DRAFT:

IPA Sierra (220 cal)	\$9
Caboose Brewing-Vienna	\$9
Lager (147 cal)	
Parkway Brewing-Get Bent IPA (220 cal)	\$9

DOMESTIC & IMPORT:

Bud Light (192 cal)	\$7
Michelob Ultra (128 cal)	\$7
Heineken 0.0 (Non-alcoholic) (69 cal)	\$8
Stella Artois (150 cal)	\$8

CRAFT:

Sam Adams Seasonal (160+ cal)	\$9
Blue Moon (228 cal)	\$9

Ask your server what's on tap!

WINE

<i>105-125 cal per glass</i>	<i>Glass/Bottle</i>
Chardonnay Silver Gate, CA	\$11/40
Pinot Gris -J.Vineyards.CA	\$14/45
Pinot Noir Meomi, CA	\$13/40
Merlot Rodney Strong,CA	\$14/45



NON-ALCOHOLIC BEVERAGES

Coffee (0 cal)	\$4
Tea (0 cal)	\$4
Milk (150 cal)	\$4
Assorted Soft Drinks (0-160 cal)	\$4



HOURS

WEEKDAYS 4:00PM TO 10:00PM
WEEKENDS 4:00PM TO 11:00PM

SHARE

Crispy Chicken Wings 	\$18
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	
Meat Lovers Flatbread	\$18
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	
Doritos™ Nachos 	\$16
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
Add Roasted Chicken (140 cal) +\$6	
Margherita Flatbread	\$16
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	

TOSS

Caesar Salad 	\$12
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
Southwest Salad 	\$15
Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	

Plus-Ups:

Roasted Chicken (140 cal)	+\$8
Salmon (350 cal)	+\$10
Fried Chicken (815 cal)	+\$8

SAVOR

All American Burger*	\$18
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	
<i>Served with House-Seasoned Fries</i>	

Plus-Ups:


Double Patty (300 cal)	+\$8	Cheese (90 cal)	+\$2
Bacon (220 cal)	+\$5	Avocado (60 cal)	+\$2

Spicy Chicken Bacon Ranch	\$21
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)	
<i>Served with House-Seasoned Fries – Non-spicy upon request</i>	
Sweet Soy Salmon*	\$32
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	

COMPLEMENT

House Fries (425 cal) 	\$9
Side Salad (110 cal)  	\$8
Roasted Broccoli (85 cal)  	\$8

INDULGE

Blueberry Cheesecake 	\$12
Crumbled Topping, White Chocolate, Lemon Curd (765 cal)	

 Vegetarian  Gluten Free

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness, especially if you have certain medical conditions. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. We avoid gluten-containing ingredients when making our gluten-sensitive items. Our kitchen is not gluten-free. Cross-contact with other food items that contain gluten is possible. We are providing calorie estimates as a courtesy. Occasionally, menu items may be changed or substituted due to availability or supply chain issues.

RISE & DINE

Visit us for a selection of freshly prepared breakfast favorites served daily.



PICK-UP SERVICE
Dial Ext. 2000

DINNER MENU

