# COCKTAILS

| Passionfruit Martini<br>Absolut Vodka, Pineapple Juice,<br>Passionfruit Puree (240 cal)                               | \$16.50 |
|---|---------|
| Cucumber Basil Smash<br>Beefeater Gin, Fresh Cucumber & Basil,<br>Lemon Juice (240 cal)                               | \$16.50 |
| The Eastwood<br>Redemption Rye Whiskey, Sweet<br>Vermouth, Orange Bitters (240 cal)                                   | \$16.50 |
| Jack <sup>®</sup> & Coke <sup>®</sup> with Cherry<br>Jack Daniels Whiskey, Black Cherry<br>Puree, Coca Cola (240 cal) | \$12    |
| Old Fashioned<br>Four Roses Bourbon, Simple Syrup,<br>Angostura Bitters, Orange Peel (240 cal)                        | \$16.50 |
| Mule<br>Smirnoff Vodka or Four Roses Bourbon,<br>Ginger Beer, Fresh Lime Juice (240 cal)                              | \$16.50 |
| Margarita<br>Corazón Blanco Tequila, Cointreau,<br>Fresh Lime Juice, Agave Nectar (240 cal)                           | \$16.50 |

# BEERS

| DRAFT:                         |        |
|--------------------------------|--------|
|                                | 40.00  |
| 512 IPA (200 cal)              | \$7.50 |
| 512 Pecan Porter (195 cal)     | \$7.50 |
| 512 Juicy IPA (180 cal)        | \$7.50 |
| Bud Light (120 cal)            | \$7    |
| DOMESTIC & IMPORT:             |        |
| Miller Lite (110 cal)          | \$7    |
| Michelob Ultra (130 cal)       | \$7    |
| Heineken (149 cal)             | \$750  |
| Corona (148 cal)               | \$7.50 |
| CRAFT:                         |        |
| Fat Tire (200 cal)             | \$7.50 |
| Axis IPA (200 cal)             | \$7.50 |
| Ask your server what's on tap! |        |

### WINE

| 105-125 cal per glass                     | Glass/Bottle |
|---|--------------|
| Canyon Road Chardonnay<br>California      | \$10/39      |
| Canyon Road Pinot Grigio California       | \$10/39      |
| Canyon Road Cabernet Sauvignon California | \$10/39      |
| Canyon Road Merlot California             | \$10/39      |

# NON-ALCOHOLIC BEVERAGES

| Coffee (0 cal)                   | \$4 |
|----------------------------------|-----|
| Tea (0 cal)                      | \$4 |
| Milk (150 cal)                   | \$3 |
| Assorted Soft Drinks (0-160 cal) | \$3 |

# HOURS 7 DAYS A WEEK 3:00PM TO 10:00PM

#### **SHARE**

| Crispy Chicken Wings &  10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)   | \$15.50 |
|---|---------|
| Meat Lovers Flatbread<br>Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)   | \$14.50 |
| Doritos <sup>™</sup> Nachos  Nacho Cheese Doritos <sup>™</sup> , Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)  Add Roasted Chicken (140 cal) +\$4 | \$15.50 |
| Margherita Flatbread  Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)   | \$13.50 |
| Fried Mozzarella   Italian Breaded Mozzarella, Roasted Tomato Bruschetta, Arugula, Fresh Basil (600 cal)  | \$12.50 |
|   |         |

## **TOSS**

| Caesar Salad 🛦   | \$12.50      |
|--|--------------|
| Romaine, Parmesan Crisp, Caesar Dressing (425 cal)   |              |
| Southwest Salad PROMANNESS SALAR ROMANNESS SAL | \$14.50<br>, |

| <b>Plus-Ups:</b><br>Roasted Chicken (140 cal)<br>Salmon (350 cal) | +\$4<br>+\$6 | Fried Chicken (815 cal) | +\$4 |
|---|--------------|-------------------------|------|
|   |              |                         |      |

| Handhelds served with ch   | noice of side                     |      |
|--|-----------------------------------|------|
| All American Burger<br>Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal) |                                   | \$16 |
| Angus Beef, Lettuce, Tom   | ato, Onion, Pickle (545-1225 cal) |      |

| Bacon (220 cal)   | +\$1                            | Avocado (60 cai) | 743     |
|---|---------------------------------|------------------|---------|
| Spicy Chicken Bacc<br>Fried or Roasted Chicke<br>Romaine, Jalapeno Rar<br>Non-spicy upon reques | en, Brioche I<br>nch (1280 cal) |                  | \$15.50 |
| Philly Burger Angus Beef, Shaved Ste Caramelized Peppers &                                      | eak, Cheese                     |                  | \$16.50 |

#### **SAVOR**

| Sweet Soy Salmon*   | \$25    |
|---|---------|
| Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)  |         |
| Steak & Fries<br>8 oz Flat Iron, Arugula & Tomato Salad, Chimichurri,<br>House Seasoned Fries (855 cal) | \$25    |
| Cheese Ravioli<br>Blistered Tomato Bruschetta, Arugula, Lemon Oil (755 cal)                             | \$17.50 |

## COMPLEMENT

| House Fries (425 cal)         | \$6 |
|-------------------------------|-----|
| Side Salad (110 cal) 🕶 🛦      | \$6 |
| Roasted Broccoli (85 cal) 🜌 🛦 | \$5 |

## INDULGE

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|--|---------|
| Blueberry Cheesecake 🕊   | \$11.50 |
| Crumbled Topping, White Chocolate, Lemon Curd (765 cal)  |         |

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\*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. FOR PARTIES OF SIX OR MORE, A 20% SERVICE CHARGEWILL BE ADDED TO THE FINAL BILL 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.



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