

COCKTAILS

Passionfruit Martini	\$12
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
Cucumber Basil Smash	\$12
Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	
The Eastwood	\$12
Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	
Jack® & Coke® with Cherry	\$12
Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	
Old Fashioned	\$12
House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$12
House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$12
Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DOMESTIC & IMPORT:

Miller Lite (110 cal)	\$5
Bud Light (110 cal)	\$5
Stella Artois (150 cal)	\$6
Corona (150 cal)	\$6

CRAFT:

Sam Adams Seasonal (160+ cal)	\$6
Local Rotating Craft (250 cal)	\$7

WINE

105-125 cal per glass	Glass/Bottle
Chardonnay Silver Gate, CA	\$10/30
Pinot Grigio Rotating	\$10/30
Cabernet Sauvignon Silver Gate, California	\$10/30
Pinot Noir Meomi, CA	\$10/30

NON-ALCOHOLIC BEVERAGES

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

HOURS
7 DAYS A WEEK 5:00PM TO 10:00PM

SHARE

Crispy Chicken Wings 	\$14
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	
Meat Lovers Flatbread	\$14
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	
Doritos™ Nachos 	\$12
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
Add Roasted Chicken (140 cal) +\$6	
Margherita Flatbread	\$12
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	

TOSS

Caesar Salad 	\$12
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
Southwest Salad 	\$14
Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	

Plus-Ups:	
Roasted Chicken (140 cal)	+\$6
Salmon (350 cal)	+\$8
Fried Chicken (815 cal)	+\$6

SAVOR

All American Burger*	\$14
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	
Served with House-Seasoned Fries	

Plus-Ups:			
Double Patty (300 cal)	+\$6	Cheese (90 cal)	+\$1
Bacon (220 cal)	+\$3	Avocado (60 cal)	+\$3

Spicy Chicken Bacon Ranch	\$14
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)	
Served with House-Seasoned Fries – Non-spicy upon request	
Sweet Soy Salmon*	\$24
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	

COMPLEMENT

House Fries (425 cal) 	\$5
Side Salad (110 cal)  	\$5
Roasted Broccoli (85 cal)  	\$4

INDULGE

Blueberry Cheesecake 	\$8
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. 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. 0

A collage of food items including nachos, pizza, wings, and a dipping sauce. The nachos are in a white bowl, topped with melted cheese, black olives, diced tomatoes, green onions, and a drizzle of white sauce. The pizza is on a wooden board, cut into squares. The wings are on a white plate, and the dipping sauce is in a small white cup.

DINNER MENU

