COCKTAILS

Passionfruit Martini Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	\$16
Cucumber Basil Smash Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	\$14
The Eastwood Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	\$14
Jack® & Coke® with Cherry Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	\$14
Old Fashioned House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	\$14
Mule House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal)	\$14
Margarita Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	\$14

BEERS

DRAFT:	
Miller Light (110 cal)	\$8
IPA (200 cal)	\$8
Yuengling (140 cal)	\$8
DOMESTIC & IMPORT:	
Miller Lite (110 cal)	\$7
Coors Light (102 cal)	\$7
Heineken (149 cal)	\$8
Modelo (143 cal)	\$8
CRAFT:	
Lagunitas (190 cal)	\$7
Bluemoon (228 cal)	\$7
Ask your server what's on tap!	

WINE

105-125 cal per glass	Glass/Bottle
Chardonnay Silver Gate, CA	\$11/38
Prosecco La Marca, Italy	\$11/38
Cabernet Sauvignon Silver Gate, California	\$11/38
Pinot Noir 30 Degrees CA	\$11/38

NON-ALCOHOLIC BEVERAGES

Coffee (0 cal)	\$2.50
Tea (0 cal)	\$2.50
Milk (150 cal)	\$2
Assorted Soft Drinks (0-160 cal)	\$3

HOURS 7 DAYS A WEEK 5:00PM TO 9:00PM

SHARE

Crispy Chicken Wings 🗟 10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	\$16
Meat Lovers Flatbread Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	\$18
Doritos™ Nachos ≈ Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal) Add Roasted Chicken (140 cal) +\$6	\$16
Margherita Flatbread Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	\$15
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Fried Mozzarella Italian Breaded Mozzarella, Roasted Tomato Bruschetta, Arugula, Fresh Basil (600 cal) TOSS	\$15
Italian Breaded Mozzarella, Roasted Tomato Bruschetta, Arugula, Fresh Basil (600 cal)	\$15
Italian Breaded Mozzarella, Roasted Tomato Bruschetta, Arugula, Fresh Basil (600 cal) TOSS Caesar Salad 🛦	

HANDHELDS			
Handhelds served with choice of side All American Burger Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)			
		¢10	
_	to, Onio	n, Pickle (545-1225 cal)	\$19
Angus Beef, Lettuce, Toma	to, Onio	n, Pickle (545-1225 cal)	\$15
_	to, Onio +\$6	n, Pickle (545-1225 cal) Cheese (90 cal)	+\$1

Spicy Chicken Bacon Ranch Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal) Non-spicy upon request	\$18
Blackened Shrimp Tacos Blackened Shrimp. Fire Roasted Corn, Black Beans, Lime Aioli, Flour Tortilla (615 cal)	\$17

SAVOR

Sweet Soy Salmon* Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	\$35
Steak & Fries 8 oz Flat Iron, Arugula & Tomato Salad, Chimichurri, House Seasoned Fries (855 cal)	\$30
Cheese Ravioli Blistered Tomato Bruschetta, Arugula, Lemon Oil (755 cal)	\$17

COMPLEMENT

House Fries (425 cal)	\$5
Side Salad (no cal) 🛩 🛦	\$5
Roasted Broccoli (85 cal) 🛩 🛦	\$5

INDULGE

Blueberry Cheesecake 🛩	\$10
Crumbled Topping, White Chocolate, Lemon Curd (765 cal)	

*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.

PICK-UP SERVICE Dial Ext. 275