

COCKTAILS

Passionfruit Martini	\$13
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
Cucumber Basil Smash	\$13
Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	
The Eastwood	\$13
Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	
Jack® & Coke® with Cherry	\$8
Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	
Old Fashioned	\$8.25
House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$7.75
House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$9
Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DRAFT:	
Bud Light (192 cal)	\$5.50
Blue Moon (228 cal)	\$7
Dos Equis Mexican Lager (130 cal)	\$6
Voodoo Ranger IPA (220 cal)	\$7
DOMESTIC & IMPORT:	
White Claw Hard Seltzer (100 cal)	\$5.50
Miller Lite (110 cal)	\$5.50
Heineken 0.0 (Non-alcoholic) (69 cal)	\$6
Stella Artois (150 cal)	\$6
CRAFT:	
Kona Big Wave Golden Ale (132 cal)	\$6
Sam Adams Seasonal (160+ cal)	\$6

Ask your server what's on tap!

WINE



105-125 cal per glass	Glass/Bottle
Chardonnay Silver Gate, CA	\$10/22
Moscato Seven Daughters, Italy	\$10/22
Cabernet Sauvignon Silver Gate, California	\$10/22
Pinot Noir Meomi, CA	\$10/22

NON-ALCOHOLIC BEVERAGES



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

HOURS
MON - THURS 6:30AM TO 1:00PM
FRI - SUN 6:30AM TO 1:00PM

SHARE

Crispy Chicken Wings 	\$15.50
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	
Meat Lovers Flatbread	\$14.50
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	
Doritos™ Nachos 	\$15.50
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
Add Roasted Chicken (140 cal) +\$9.50	
Margherita Flatbread	\$12.50
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	

TOSS

Caesar Salad 	\$12.50
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
Southwest Salad 	\$14.50
Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	

Plus-Ups:	
Roasted Chicken (140 cal)	+\$9.50
Salmon (350 cal)	+\$11.50
Fried Chicken (815 cal)	+\$9.50

SAVOR

All American Burger*	\$17.50
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	
Served with House-Seasoned Fries	


Plus-Ups:			
Double Patty (300 cal)	+\$7.50	Cheese (90 cal)	+\$3
Bacon (220 cal)	+\$5.50	Avocado (60 cal)	+\$4.50

Spicy Chicken Bacon Ranch	\$15.50
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*	\$25.50
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	

COMPLEMENT

House Fries (425 cal) 	\$6.50
Side Salad (110 cal)  	\$6.50
Roasted Broccoli (85 cal)  	\$6.50

INDULGE

Blueberry Cheesecake 	\$11.50
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. 7389

A 2.00 service charge and applicable sales tax will be added to the price of all items.

DINNER MENU

