

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	\$10
Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	
Old Fashioned	\$11
House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$10
House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$14
Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DRAFT:

Miller Lite (80 cal)	\$5
Blue Moon (228 cal)	\$7
Yuengling Lager (135 cal)	\$5
Voodoo Ranger IPA (220 cal)	\$7

DOMESTIC & IMPORT:

Michelob Ultra (95 cal)	\$5
Bud Light (110 cal)	\$5
Stella Artois (150 cal)	\$6
Corona (148 cal)	\$6

CRAFT:

Sam Adams Seasonal (160+ cal)	\$7
Sam Adams Seasonal (145 cal)	\$7

Ask your server what's on tap!

WINE



<i>105-125 cal per glass</i>	<i>Glass/Bottle</i>
Kendal Jackson Chardonnay	\$13/36
California	
Matua Sauvignon Blanc New Zealand	\$11/32
Estancia Pinot Noir	\$14/45
California	
Kendal Jackson Cabernet	\$14/45
California	

NON-ALCOHOLIC BEVERAGES



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

HOURS
SUNDAY - THURSDAY 5:00PM TO 12:00AM
FRIDAY - SATURDAY 4:00PM TO 12:00AM

SHARE

Crispy Chicken Wings 	\$16
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	
Meat Lovers Flatbread	\$15
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)	+\$17
Margherita Flatbread	\$14
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	

TOSS

Caesar Salad 	\$10
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)	+\$6
Salmon (350 cal)	+\$9
Fried Chicken (815 cal)	+\$6

SAVOR

All American Burger*	\$15
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	
<i>Served with House-Seasoned Fries</i>	

Plus-Ups:

Double Patty (300 cal)	+\$5	Cheese (90 cal)	+\$1
Bacon (220 cal)	+\$2	Avocado (60 cal)	+\$1

Spicy Chicken Bacon Ranch	\$17
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*	\$22
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	

COMPLEMENT

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

INDULGE

Blueberry Cheesecake 	\$10
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. Please alert your server of any food allergies. 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. 519 or 412
 A 2 service charge, a 18% gratuity charge, and applicable sales tax will be added to the price of all items.