

COCKTAILS

Passionfruit Martini	\$9.50
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
Cucumber Basil Smash	\$9.50
Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	
The Eastwood	\$9.50
Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	
Jack® & Coke® with Cherry	\$9.50
Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	
Old Fashioned	\$10.50
House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$10.50
House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$9.50
Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DRAFT:	
Michelob Ultra	(128 cal) \$5.50
Blue Moon	(250 cal) \$6.50
Ghost in a Machine	(125 cal) \$8.50
Sam Adams Seasonal	(120 cal) \$6.50

DOMESTIC & IMPORT:	
Michelob Ultra	(128 cal) \$4.50
Miller Lite	(110 cal) \$4.50
Corona Extra	(148 cal) \$5.50
Modelo Especial	(150 cal) \$5.50

CRAFT:	
Goose Island IPA	(240 cal) \$5.75
Angry Orchard Cider	(180 cal) \$5.75

Ask your server what's on tap!

WINE

105-125 cal per glass	Glass/Bottle
Pinot Grigio	Kendall -Jackson, CA \$12/35
Chardonnay	Kendall-Jackson, CA \$12/35
Cabernet	Kendall-Jackson, CA \$10/34
Merlot	Meomi, CA \$10/34

NON-ALCOHOLIC BEVERAGES

Coffee (0 cal)	\$2.75
Tea (0 cal)	\$2.75
Milk (150 cal)	\$2.75
Assorted Soft Drinks (0-160 cal)	\$2.75

HOURS
WEEKDAY 5:00PM TO 9:00PM
WEEKEND 5:00PM TO 10:00PM

SHARE

Crispy Chicken Wings	\$17.75
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	
Meat Lovers Flatbread	\$17.75
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) +\$7.50	
Margherita Flatbread	\$15.75
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	
Fried Mozzarella	\$13.75
Italian Breaded Mozzarella, Roasted Tomato Bruschetta, Arugula, Fresh Basil (600 cal)	

TOSS

Caesar Salad	\$13.75
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
Southwest Salad	\$14.75
Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	

Plus-Ups:			
Roasted Chicken (140 cal)	+\$7.50	Fried Chicken (815 cal)	+\$7.50
Salmon (350 cal)	+\$12.50		

HANDHELDS

Handhelds served with choice of side

All American Burger	\$15.50
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	

Plus-Ups:			
Double Patty (300 cal)	+\$7.50	Cheese (90 cal)	+\$1.50
Bacon (220 cal)	+\$3.25	Avocado (60 cal)	+\$3.50

Spicy Chicken Bacon Ranch	\$16.50
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)	
Non-spicy upon request	
Blackened Shrimp Tacos	\$17.50
Blackened Shrimp. Fire Roasted Corn, Black Beans, Lime Aioli, Flour Tortilla (615 cal)	

SAVOR

Sweet Soy Salmon*	\$25.50
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	
Steak & Fries	\$26.50
8 oz Flat Iron, Arugula & Tomato Salad, Chimichurri, House Seasoned Fries (855 cal)	
Cheese Ravioli	\$21.50
Blistered Tomato Bruschetta, Arugula, Lemon Oil (755 cal)	

COMPLEMENT

House Fries (425 cal)	\$6.50
Side Salad (110 cal)	\$7.50
Roasted Broccoli (85 cal)	\$6.50

INDULGE

Blueberry Cheesecake	\$10.50
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.

PICK-UP SERVICE
Dial Ext. 01

DINNER MENU

