

COCKTAILS

Passionfruit Martini	\$12
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
Cucumber Basil Smash	\$13
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
Four Roses Bourbon, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$12
Smirnoff Vodka or Four Roses Bourbon, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$13
Corazón Blanco Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DRAFT:	
Southern Pines - Man of Law (190 cal)	\$8
Blue Moon (228 cal)	\$7
Gaston Brewery - Til Valhalla (240 cal)	\$7
Voodoo Ranger IPA (220 cal)	\$7
DOMESTIC & IMPORT:	
Miller Lite (110 cal)	\$5
Michelob Ultra (95 cal)	\$5
Stella Artois (150 cal)	\$7
Heineken (142 cal)	\$7
CRAFT:	
Elysian Space Dust (229 cal)	\$8
Leinenkugel (136 cal)	\$7

Ask your server what's on tap!

WINE

105-125 cal per glass	Glass/Bottle
Cast Del Poggio - Moscato	\$8/16
Piedmont region of Italy	
Biltmore Estate - Chardonnay	\$8/16
Asheville, NC	
OXO - Cabernet Sauvignon Paso	\$8/16
Robles, CA	
Alex Valley - Merlot Alexander	\$8/16
Valley area of Sonoma County, California	

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

Guests must place orders at the counter.

SHARE

Crispy Chicken Wings 	\$15
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	
Meat Lovers Flatbread	\$12
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	
Margherita Flatbread	\$10
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	
Doritos™ Nachos 	\$15
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
Add Roasted Chicken (140 cal) +\$6	

TOSS

Caesar Salad 	\$10
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
Southwest Salad 	\$12
Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeño Ranch (740 cal)	

Plus-Ups:	
Roasted Chicken (140 cal)	+\$6
Shrimp (270 cal)	+\$8
Fried Chicken (815 cal)	+\$6

SAVOR

All American Burger*	\$10
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	

Plus-Ups:	
Double Patty (300 cal)	+\$5
Bacon (220 cal)	+\$3
Cheese (90 cal)	+\$1
Avocado (60 cal)	+\$2

Spicy Chicken Bacon Ranch	\$12
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeño Ranch (1280 cal)	
Non-spicy upon request	
Blackened Shrimp Tacos	\$14
Shrimp, Black Bean Corn Salsa, Lime Aioli, Cilantro, Lime Wedges (615 cal)	

COMPLEMENT *Make it a meal!*

House Fries (425 cal) 	\$4
Sweet Potato Fries (530 cal) 	\$5
Side Salad (110 cal)  	\$4

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. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. 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 8% service charge and applicable sales tax will be added to the price of all items.

DINNER MENU

