COCKTAILS

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

BEERS

DOMESTIC & IMPORT:	
White Claw Hard Seltzer (100 cal)	\$6
Miller Lite (110 cal)	\$6
Heineken 0.0	\$7
(Non-alcoholic) (69 cal)	
Stella Artois (150 cal)	\$7
CRAFT:	
Kona Big Wave Golden Ale (132 cal)	\$8
Sam Adams Seasonal (160+ cal)	\$8

WINE

105-125 cal per glass	Glass/Bottle
Chardonnay Silver Gate, CA	\$9/29
Moscato Seven Daughters, Italy	\$9/29
Cabernet Sauvignon Silver Gate,	\$9/29
California	
Pinot Noir Meomi, CA	\$9/29

NON-ALCOHOLIC BEVERAGES

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

7 DAYS A WEEK 4:00PM TO 10:00PM

SHARE

\$15
\$14
\$15
\$12
\$12
\$14
+\$9

SAVOR

Fried Chicken (815 cal)

All American Burger*	\$17
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	
Served with House-Seasoned Fries	

Plus-Ups:			
Double Patty (300 cal)	+\$7	Cheese (90 cal)	+\$2.50
Bacon (220 cal)	+\$5	Avocado (60 cal)	+\$4

Spicy Chicken Bacon F	Ranch		\$15	
Bacon (220 cal)	+\$7	Avocado (60 cal)	+\$2.50	

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 Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)

COMPLEMENT

House Fries (425 cal) 🜌	\$6
Side Salad (110 cal) 🕶 🗟	\$6
Roasted Broccoli (85 cal) 📨 🗟	\$6

INDULGE

Blueberry Cheesecake 2 \$11

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 $% \left(1\right) =\left(1\right) \left(1\right)$ 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. 101

A 15% service charge and applicable sales tax will be added to the price of all items.

+\$9

