COCKTAILS

Passionfruit Martini Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	\$14
Cucumber Basil Smash Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	\$14
The Eastwood Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	\$14
Jack [®] & Coke [®] with Cherry Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	\$11
Old Fashioned House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	\$11
Mule House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal)	\$15
Margarita Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	\$15

BEERS

DRAFT:	
Bud Light (192 cal)	\$6.50
Blue Moon (228 cal)	\$6.50
Dos Equis Mexican Lager (130 cal)	\$6.50
Sam Adams (240 cal)	\$6.50
DOMESTIC & IMPORT:	
Budweiser (150 cal)	\$4.50
Bud Light (110 cal)	\$5.50
Heineken (236 cal)	\$5.50
Guiness (125 cal)	\$5.50
CRAFT:	
Michelob Ultra (95 cal)	\$5.50
Yeungling (153 cal)	\$5.50

WINE

105-125 cal per glass	Glass/Bottle
Moscato Barefoot	\$4/16
Riesling Barefoot	\$4/16
Cabernet Barefoot	\$4/16
Malbec Barefoot	\$7/30

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

SHARE

Crispy Chicken Wings A 10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	\$14
Ravioli	\$11
Seasoned Beef Ravioli deep fried to perfection,	
served with marinara (640 cal)	\$14
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
Add Roasted Chicken (140 cal) +\$8	<i>4</i> 77
Buffalo Cauliflower Bites	\$11
Breaded Florets smothered in Hot Sauce (500 cal)	
TOSS	

1055	
Caesar Salad 🗟	
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
House Salad 🛛 🜌	
Crisp Greens, cheddar cheese, dried cranberries,	
tomatoes, cucumbers, red onions, and croutons (740 cal)	

\$11

\$9

\$16

Plus-Ups:	
Roasted Chicken (140 cal)	+\$8
Salmon (350 cal)	+\$10
Fried Chicken (815 cal)	+\$8

SAVOR

All American Burger*

Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal) Served with House-Seasoned Fries

Plus-Ups: Double Patty (300 cal) Bacon (220 cal)	+\$6 +\$4	Cheese (90 cal))	+\$1.50
Spicy Chicken Bacon Ra Fried or Roasted Chicken, Br Tomato, Romaine, Jalapeno	rioche I	, ,	\$14
Served with House-Seasone	d Fries	– Non-spicy upon rec	quest
Sweet Soy Salmon* Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)			\$24
COMPLEME	NT		

House Fries (425 cal) Side Salad (110 cal) Roasted Broccoli (85 cal) Solution

INDULGE

Blueberry Cheesecake 🜌 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. The FDA warns that consuming raw or under cooked meats poultry shellfish or eggs may increase your risk of foodborne illness. INFORM 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.





\$10

