

BAR DRINKS

HOLIDAY INN ICED TEA 8.00

Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.

ROCKIN' RITA 8.00

Patron Silver tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.

BLOODY MARY 8.00

Smirnoff vodka and our zippy Bloody Mary mix.

MANHATTAN 8.00

Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters.

MOJITO 8.00

Bacardi Superior rum muddled with garden fresh mint, hand-squeezed limes and a little sugar.

ISLANDTINI 8.00

Malibu Coconut rum, Midori melon liqueur, pineapple juice and fresh lime juice.

STORM'S BREWING 8.00

Myers's Dark Rum, orange liqueur, ginger beer and fresh lime juice.

MAI TAI 8.00

Bacardi Superior, Myers's dark rums, fresh lime juice, orange liqueur, splash of pineapple juice.

CLASSIC MARTINI 8.00

Smirnoff vodka or Beefeater gin, a splash of M&R dry vermouth - olive or lemon twist.

APPLETINI 8.00

Absolut Citron, DeKuyper Sour Apple Pucker, orange liqueur and fresh lemon sour mix.

LEMON DROP 8.00

Absolut Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.

COSMOPOLITAN 8.00

Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.

MOSCOW MULE 8.00

Smirnoff vodka, ginger beer and fresh lime over ice in a copper mug.

KENTUCKY MULE 8.00

Jim Beam, fresh lime juice, a dash of bitters, ginger beer and fresh mint.

MEXICAN MULE 8.00

Sauza Blanco tequila, sweetened fresh lime and ginger beer.

ITALIAN LEMONADE 8.00

Absolut Citron vodka, hand squeezed lemons, splash of soda water, Disaronno float.

LYNCHBURG LEMONADE 8.00

Jack Daniel's, orange liqueur, Sprite and fresh lemon.

BEER

-Craft-	-Domestic-	-Import-	-Our Favorites-
Blue Moon 5.50	Bud Light 3.75	Corona 5.50	Yuengling Light 3.75
Goose Island 5.50	Budweiser 3.75	Heineken 5.50	Michelob Ultra 3.75
Sam Adams 5.50	Coors Light 3.75	Stella Artois 5.50	
Sam Adams Seasonal 5.50	Miller Lite 3.75		
Leinenkugel Seasonal 5.50		-Cider-	
		Angry Orchard 5.50	

WINE

-White-	-Glass-	-Bottle-	-Red-	-Glass-	-Bottle-
Pinot Grigio Danzante, Italy	7.50	21.75	Pinot Noir Monterey Vineyards, California	8.75	25.75
Chardonnay Canyon Road, California	6.50	20.75	Merlot Canyon Road, California	6.50	20.75
Chardonnay Kendall-Jackson, California	8.75	25.75	Merlot Rodney Strong, California	11.50	32.50
Sauvignon Blanc Matua, New Zealand	8.75	25.75	Cabernet Sauvignon Canyon Road, California	6.50	21.50
Reisling Chateau Ste. Michelle, Washington	7.75	22.50	Cabernet Sauvignon Kendall-Jackson, California	11.50	32.50
White Zinfandel Beringer, California	5.75	20.50	Red Blend 14 Hands Stampede, Washington	8.00	23.50

The Lounge



APPETIZERS

CHICKEN WINGS* 9.50

Flash-crisped and sauce slathered. With carrot and celery sticks. Buffalo, Coca-Cola BBQ or Honey Sriracha.

CHICKEN STRIPS* 8.75

Tender chicken breast battered and fried to a golden brown. Served with your choice of honey mustard or barbecue sauce and house made pub chips.

FISH TACOS* 13.50

Grilled fish, shredded cabbage, fresh pico de gallo and a zesty cilantro lime sauce served on warm flour tortillas.

QUESADILLA 6.75

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. Add grilled chicken for 2.50.*

SLIDERS* 9.50

Three mini burgers topped with crisp bacon, Cheddar cheese and a side of our house made pub chips.

BBQ CHICKEN FLATBREAD* 8.50

Grilled chicken breast, caramelized onion and smoky barbecue sauce with a blend of cheeses.

BBQ PORK FLATBREAD* 8.50

Tender pulled pork, caramelized onion and smoky barbecue sauce with a blend of cheeses.

BUFFALO CHICKEN SLIDERS* 8.50

Three bite-sized Buffalo chicken sandwiches with blue cheese, lettuce, tomato and house made pub chips.

SALADS

CAESAR SALAD 9.50

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing and served with grilled Ciabatta.

Add grilled chicken for 2.50.*

GRILLED SIRLOIN SALAD* 15.50

Sliced grilled sirloin served over mixed greens tossed with balsamic vinaigrette. Topped with blue cheese, tomatoes, red onion and served with grilled Ciabatta.

CRISPY CHICKEN SALAD* 13.75

Mixed greens topped with cucumbers, tomatoes, shredded Cheddar cheese and crispy chicken strips tossed in honey mustard dressing.

MARKET SALAD 10.75

Mixed greens lightly tossed with Mandarin oranges, fresh strawberries, grapes, toasted pecans and raspberry vinaigrette. Topped with crumbled feta and served with grilled Ciabatta.

BURGERS & SANDWICHES

All of our burgers are cooked to a juicy medium well and served with lettuce, tomato, red onion and your choice of one side.

CLASSIC BURGER* 10.50

8 ozs. of char-broiled Angus, seasoned and topped with your choice of cheese.

BBQ BACON CHEDDAR BURGER* 13.75

8 ozs. of char-broiled Angus, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar.

BLT CLUB WRAP* 13.50

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheese wrapped in a flour tortilla.

BUILD YOUR OWN BURGER* 12.00

8 ozs. of char-broiled Angus topped with your choice of cheese and 2 of the following toppings: Grilled onions, sautéed mushrooms, roasted red peppers, jalapeno peppers, pico de gallo.

Add bacon for an additional 1.00.

TUSCAN CHICKEN SANDWICH* 13.75

Marinated chicken breast, grilled and topped with Provolone, roasted red pepper, crisp greens and sliced tomato. Served on a grilled Ciabatta with pesto mayonnaise.

GRILLED SALMON BLT* 14.50

A maple-glazed salmon fillet, seasoned and served on a grilled Ciabatta roll with Dijon mustard, thick cut bacon, lettuce and tomato.

ENTREES

Most entrees are served with a choice of two sides; Pasta dishes are served with one side.

CITRUS GRILLED SALMON* 16.50

A grilled fillet of salmon finished in a citrus, white wine butter sauce.

ALFREDO PENNE PASTA 10.75

Creamy Alfredo penne with roasted garlic, mushrooms, charred tomatoes and served with grilled Ciabatta.

Add grilled chicken for 2.50.*

MONTEREY GRILLED CHICKEN* 12.50

Tender grilled chicken breast topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese.

SRIRACHA SIRLOIN* 22.50

A center cut, choice Top Sirloin grilled and topped with a Sriracha glaze.

NY STRIP STEAK* 25.95

A 12 oz. NY strip steak seasoned and grilled to order.

SIDES

FRENCH FRIES 4.00

RED SKIN MASHED POTATOES 4.75

STEAMED BROCCOLI 3.75

PUB CHIPS 4.75

RICE PILAF 3.75

ONION RINGS 4.50

SIDE SALAD 4.50

BEVERAGES

COFFEE 2.75

TEA 2.75

ASSORTED SOFT DRINKS 2.50

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.