

COCKTAILS

Passionfruit Martini	\$11
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
Cucumber Basil Smash	\$11
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	\$11
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	\$9.50
House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$11
Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DRAFT:	
Michelob Ultra (95 cal)	\$4
1st and Gold (220 cal)	\$5.50
DOMESTIC & IMPORT:	
Miller Lite (110 cal)	\$5
Yuengling (190 cal)	\$5
Stella Artois (150 cal)	\$5.50
Modelo Especial (200 cal)	\$5.50
CRAFT:	
Sam Adams Seasonal (160+ cal)	\$6
Goose Island IPA (270 cal)	\$6

WINE




105-125 cal per glass	Glass/Bottle
Chardonnay Silver Gate, CA	\$9/26
Moscato Seven Daughters, Northern Italy	\$10/30
Cabernet Sauvignon Silver Gate, California	\$9/26
Pinot Noir Meiomi, California	\$12/36

NON-ALCOHOLIC BEVERAGES



Coffee (0 cal)	\$3.50
Tea (0 cal)	\$3.50
Milk (150 cal)	\$4
Assorted Soft Drinks (0-160 cal)	\$3.50

HOURS
7 DAYS A WEEK 5:00PM TO 9:00PM

SHARE

Crispy Chicken Wings 	\$15
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	
Meat Lovers Flatbread	\$14
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	
Doritos™ Nachos 	\$15
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
Add Roasted Chicken (140 cal) +\$8	
Margherita Flatbread	\$12
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	
Queso & Pretzel Bites 	\$12
Tex-Mex Queso, Pico de Gallo (940 cal)	

TOSS

Caesar Salad 	\$12
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
Southwest Salad 	\$14
Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	

Plus-Ups:			
Roasted Chicken (140 cal)	+\$6	Fried Chicken (815 cal)	+\$6
Salmon (350 cal)	+\$8		

HANDHELDS

Handhelds served with choice of side

All American Burger	\$15
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	

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

Spicy Chicken Bacon Ranch	\$15
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)	
Non-spicy upon request	
Blackened Shrimp Tacos	\$14
Blackened Shrimp. Fire Roasted Corn, Black Beans, Lime Aioli, Flour Tortilla (615 cal)	


SAVOR

Sweet Soy Salmon*	\$25
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	
Steak & Fries	\$25
8 oz Flat Iron, Arugula & Tomato Salad, Chimichurri, House Seasoned Fries (855 cal)	
Crispy Half Chicken	\$23
Lightly Breaded Half Chicken, Herb Roasted Sweet Potato, Roasted Broccoli (1140 cal)	

COMPLEMENT

House Fries (425 cal) 	\$5
Side Salad (110 cal)  	\$5
Roasted Broccoli (85 cal)  	\$6

INDULGE

Blueberry Cheesecake 	\$9
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. 110

DINNER MENU

