

COCKTAILS

13

- Passionfruit Martini

Absolut Vodka, Pineapple Juice, Passionfruit Puree
- Cucumber Basil Smash

Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice
- Clint Eastwood

Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters
- Jack & Cherry Coke

Jack Daniels Whiskey, Black Cherry Puree, Coca Cola
- Old Fashioned

House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel
- Mule

House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice
- Margarita

Tequila, Cointreau, Fresh Lime Juice, Agave Nectar

BEERS

Draft

- Miller Lite

6.50
- Jai Alai

7.50
- Heineken

8
- Yuengling

7.50

Bottled Beer

- Coors Light

6
- Budweiser

6
- Miller Lite

6
- Corona

7
- Modelo Especial

7.50
- Amstel Light

7
- Stella Artois

8
- Heineken

8
- Samuel Adams

8

WINE

- Chardonnay

Woodbridge, California

101 North

7

9.50
- Sauvignon Blanc

Woodbridge, California

8.50
- Pinot Grigio

Woodbridge, California

10
- Moscato

101 North, California

10.50
- Cabernet Sauvignon

Woodbridge, California

101 North, California

9.50

10.50
- Merlot

Woodbridge, California

8.50

DINNER MENU

Dinner Hours: 5 – 11 PM (SUN – SAT)

SHARE

- Crispy Chicken Wings

14

10 wings, Carrots, Celery, Ranch, choice of Citrus Teriyaki, Buffalo, or Salt & Pepper | 895 – 1000 CAL
- Meat Lovers Flatbread

13

Chorizo, Bacon, Pepperoni, Mozzarella, Tomato | 770 CAL
- Margherita Flatbread

12

Mozzarella, Parmesan, Tomato, Basil, Balsamic Drizzle | 625 CAL

- Doritos™ Nachos

14

Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Avocado, Pico, Lime Aioli, Cilantro | 1370 CAL

Add Roasted Chicken +\$4 | 75 CAL

TOSS

- Caesar Salad

11

Romaine, Parmesan Crisp, Caesar Dressing

390 CAL
- Southwest Salad

13

Romaine, Fire Roasted Corn, Black Beans, Tomato, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch | 740 CAL

Plus-Ups

Roasted Chicken +\$6

Fried Chicken +\$6

Shrimp +\$8

145 CAL

625 CAL

270 CAL

SAVOR

- All American Burger

11

Angus Beef, Lettuce, Tomato, Onion, Pickle | 1125 CAL
- Spicy Chicken Bacon Ranch

12

Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch

1820 CAL

Non-spicy upon request
- Blackened Shrimp Tacos

13

Shrimp, Black Bean Corn Salsa, Lime Aioli, Cilantro, Lime Wedges

615 CAL

Plus-Ups:

Double Patty +\$5 | 375 CAL

Cheese +\$1 | 90 CAL

Bacon +\$2 | 320 CAL

Avocado +2 | 59 CAL

COMPLEMENT

Make it a meal!

- House Fries

4

Thicker Cut, Skin-On, House Seasoning Blend

290 CAL
- Sweet Potato Fries

5

Chipotle Cinnamon Seasoning Blend

530 CAL
- Side Salad

5

Tomato, Cucumber, Ranch | 160 CAL

INDULGE

- Blueberry Cheesecake

10

White Chocolate, Lemon Curd, Blueberry Crumble | 775 CAL



Vegetarian Gluten Friendly

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of 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. At times menu items may be changed due to availability. We are providing these calorie estimates as a courtesy. Due to supply chain challenges, these food choices may be substituted from time to time.

