

# COCKTAILS

13.50

## 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

- Bud light 6
- Yuengling 6
- Blue Moon 6
- Young Lion 6

## Domestic & Import

- Bud Light 5
- Budweiser 5
- Coors light 5
- Coors 5
- Corona Extra 6
- Heineken 6
- Stella Artois 6

## Craft

- Blue Moon 6
- Goose Island IPA 6
- Sam Adams 6
- Young Lion 6
- White Claw 6

# WINE

- Chardonnay Kendall Jackson 12
- Pinot Gris Josh Cellars 12
- Sauvignon Blanc Kendall Jackson 12
- Pinot Noir Kendall Jackson 12
- Cabernet Kendall Jackson 12
- Merlot Kendall Jackson 12

# Marketplace Grill

Dinner Hours: 5 – 9 PM/Bar 10pm Daily

## SHARE

### Crispy Chicken Wings 16

10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper  
895 – 1000 CAL

### Build Your Own Flatbread 12

Mozzarella + 3 toppings: Bacon, Pepperoni, Chicken, Tomato, Onion, Spinach, Parmesan, Cheddar Jack

### Doritos™ Nachos 14

Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro | 1370 CAL  
Add Roasted Chicken +\$4 | 75 CAL

## TOSS

### Caesar Salad 11

Romaine, Spinach, Parmesan Crisp, Charred Lemon | 390 CAL

### Southwest Salad 13

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

#### Plus-Ups:

- Roasted Chicken +\$6 | 145 CAL
- Fried Chicken +\$6 | 625 CAL
- Salmon +\$8 | 390 CAL

## SAVOR

(Handhelds served with House Seasoned Fries)

### All American Burger 15

Angus Beef, Cheese, Lettuce, Tomato, Onion, Pickle | 1125 CAL

#### Plus-Ups:

- Double Patty +\$5 | 375 CAL
- Bacon +\$2 | 320 CAL
- Cheese +\$1 | 90 CAL
- Avocado +2 | 59 CAL

### Spicy Chicken Bacon Ranch 15






Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch | 1820 CAL

\*Non-spicy upon request\*

### Citrus Soy Salmon 24

Yellow Rice, Roasted Broccoli, Citrus Soy Glaze | 715 CAL

## COMPLEMENT 5

- House Fries 290 CAL 
- Side Salad 160 CAL  
- Roasted Broccoli 85CAL  

## INDULGE

### Blueberry Cheesecake 10

Crumbled Topping, White Chocolate, Lemon Curd | 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.