

COCKTAILS

Passionfruit Martini	\$12.50
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
Cucumber Basil Smash	\$12.50
Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	
The Eastwood	\$13.75
Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	
Jack® & Coke® with Cherry	\$13.50
Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	
Old Fashioned	\$14.50
House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$12.50
House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$12.50
Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DRAFT:	
Bud Light (192 cal)	\$7
Karbach Hopadillo IPA (264 cal)	\$8
Ziegenbock (129 cal)	\$8
Stella Artois (120 cal)	\$8

DOMESTIC & IMPORT:	
Miller Lite (110 cal)	\$7
Michelob Ultra (128 cal)	\$7.50
Stella Artois (150 cal)	\$7.50
Dos Equis (160 cal)	\$7.50

CRAFT:	
Kona Big Wave Golden Ale (132 cal)	\$8.50
Blue Moon (228 cal)	\$7.50

WINE



105-125 cal per glass	Glass/Bottle
Chardonnay Kendall-Jackson, CA	\$14/42
Pinot Grigio Danzante, Italy	\$12/38
Pinot Noir 39 Degrees, CA	\$11/40
Cabernet Sauvignon Kendall-Jackson, CA	\$14/42

NON-ALCOHOLIC BEVERAGES



Coffee (0 cal)	\$4.50
Tea (0 cal)	\$4.25
Milk (150 cal)	\$4.50
Assorted Soft Drinks (0-160 cal)	\$4

HOURS
7 DAYS A WEEK 6:00PM TO 10:00PM

SHARE

Crispy Chicken Wings 	\$15.50
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	
Meat Lovers Flatbread	\$12.25
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	
Doritos™ Nachos 	\$12.25
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
Add Roasted Chicken (140 cal) +\$7	
Margherita Flatbread	\$12.25
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	

TOSS

Caesar Salad 	\$12
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
Southwest Salad 	\$17
Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	

Plus-Ups:			
Roasted Chicken (140 cal)	+\$7	Fried Chicken (815 cal)	+\$7
Salmon (350 cal)	+\$9		

HANDHELDS

Handhelds served with choice of side

All American Burger	\$14.50
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	

Plus-Ups:			
Double Patty (300 cal)	+\$6	Cheese (90 cal)	+\$2.50
Bacon (220 cal)	+\$4.50	Avocado (60 cal)	+\$4.50

Spicy Chicken Bacon Ranch	\$14.75
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)	
Non-spicy upon request	
Blackened Shrimp Tacos	\$16.50
Blackened Shrimp. Fire Roasted Corn, Black Beans, Lime Aioli, Flour Tortilla (615 cal)	


SAVOR

Sweet Soy Salmon*	\$25.25
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	
Steak & Fries	\$30.50
8 oz Flat Iron, Arugula & Tomato Salad, Chimichurri, House Seasoned Fries (855 cal)	
Cheese Ravioli	\$14.50
Blistered Tomato Bruschetta, Arugula, Lemon Oil (755 cal)	

COMPLEMENT

House Fries (425 cal) 	\$8
Side Salad (110 cal)  	\$8.50
Roasted Broccoli (85 cal)  	\$7.50

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. 104

DINNER MENU

