

COCKTAILS

Passionfruit Martini	\$9.50
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
Cucumber Basil Smash	\$9.50
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	\$9.50
Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	
Old Fashioned	\$10.50
Four Roses Bourbon, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$10.50
Smirnoff Vodka or Four Roses Bourbon, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$9.50
Corazón Blanco Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DRAFT:

Bud Light (192 cal)	\$6.50
Michelob Ultra (128 cal)	\$6.50
Blue Moon (250 cal)	\$7.50
Sam Adams Seasonal (120 cal)	\$7.50

DOMESTIC & IMPORT:

White Claw Hard Seltzer (100 cal)	\$5.50
Miller Lite (110 cal)	\$5.50
Stella Artois (150 cal)	\$8.50
Corona Extra (148 cal)	\$7.50

CRAFT:

Kona Big Wave Golden Ale (132 cal)	\$7.50
Goose Island IPA (240 cal)	\$7.50

WINE

105-125 cal per glass	Glass/Bottle
Chardonnay Silver Gate, CA	\$12/35
Moscato Seven Daughters, Italy	\$12/35
Cabernet Sauvignon Silver Gate, California	\$12/35
Pinot Noir Meomi, CA	\$12/35

NON-ALCOHOLIC BEVERAGES

Coffee (0 cal)	\$3.25
Tea (0 cal)	\$3.25
Milk (150 cal)	\$2.25
Assorted Soft Drinks (0-160 cal)	\$3.50

HOURS
MONDAY THROUGH SATURDAY 4:00PM TO 10:00PM
SUNDAY 4:00PM TO 9:00PM

SHARE

Crispy Chicken Wings	\$15.50
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	
Meat Lovers Flatbread	\$14.50
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	
Doritos™ Nachos	\$15.50
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
Add Roasted Chicken (140 cal)	+\$8.50
Margherita Flatbread	\$12.50
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	
Fried Mozzarella	\$12.50
Italian Breaded Mozzarella, Roasted Tomato Bruschetta, Arugula, Fresh Basil (600 cal)	

TOSS

Caesar Salad	\$12.50
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
Southwest Salad	\$14.50
Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	

Plus-Ups:

Roasted Chicken (140 cal)	+\$8.50	Fried Chicken (815 cal)	+\$8.50
Salmon (350 cal)	+\$12		

HANDHELDS

Handhelds served with choice of side

All American Burger	\$15.50
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	

Plus-Ups:

Double Patty (300 cal)	+\$7.50	Cheese (90 cal)	+\$2.50
Bacon (220 cal)	+\$3.50	Avocado (60 cal)	+\$3.50

Spicy Chicken Bacon Ranch	\$15.50
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal) Non-spicy upon request	
Blackened Shrimp Tacos	\$14.50
Blackened Shrimp, Fire Roasted Corn, Black Beans, Lime Aioli, Flour Tortilla (615 cal)	

SAVOR

Sweet Soy Salmon*	\$25.50
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	
Steak & Fries	\$25.50
8 oz Flat Iron, Arugula & Tomato Salad, Chimichurri, House Seasoned Fries (855 cal)	
Cheese Ravioli	\$17.50
Blistered Tomato Bruschetta, Arugula, Lemon Oil (755 cal)	

COMPLEMENT

House Fries (425 cal)	\$6.50
Side Salad (110 cal)	\$6.50
Roasted Broccoli (85 cal)	\$6.50

INDULGE

Blueberry Cheesecake	\$11.50
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. 0



DINNER MENU

