

COCKTAILS

Passionfruit Martini	\$12
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
Cucumber Basil Smash	\$12
Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	
The Eastwood	\$11
Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	
Jack® & Coke® with Cherry	\$10
Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	
Old Fashioned	\$12
Four Roses Bourbon, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$11
Smirnoff Vodka or Four Roses Bourbon, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$12
Corazón Blanco Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DRAFT:

Coors Light (102cal)	\$7
Blue Moon (228cal)	\$8
Mac & Jacks (190cal)	\$8

DOMESTIC & IMPORT:

White Claw Hard Seltzer (100 cal)	\$7
Miller Lite (110 cal)	\$7
Stella Artois (150 cal)	\$9
Corona (148cal)	\$9

CRAFT:

Kona Big Wave Golden Ale (132 cal)	\$8
Voodoo Ranger IPA (300cal)	\$8

Ask your server what's on tap!

WINE

105-125 cal per glass	Glass/Bottle
Chardonnay Hogue, Washington	\$8/28
Riesling Chateau Ste Michelle, Washington	\$10/34
Cabernet Sauvignon Hogue, Washington	\$9/32
Merlot 14 Hands, Washington	\$12/42

NON-ALCOHOLIC BEVERAGES

Coffee (0 cal)	\$3.50
Tea (0 cal)	\$3.50
Milk (150 cal)	\$4.50
Assorted Soft Drinks (0-160 cal)	\$3.50

HOURS
LUNCH 11:00PM TO 1:00PM
DINNER 5:00PM TO 10:00PM

SHARE

Crispy Chicken Wings 🍗	\$20
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	
Meat Lovers Flatbread	\$18
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	
Doritos™ Nachos 🍲	\$17
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
Add Roasted Chicken (140 cal) +\$7.50	
Margherita Flatbread	\$16
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	

TOSS

Caesar Salad 🥗	\$13
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
Southwest Salad 🍲	\$15
Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	

Plus-Ups:

Roasted Chicken (140 cal)	+\$7.50
Salmon (350 cal)	+\$9.50
Fried Chicken (815 cal)	+\$8.50

SAVOR

All American Burger*	\$18
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	
Served with House-Seasoned Fries	

Plus-Ups:

Double Patty (300 cal)	+\$7	Cheese (90 cal)	+\$2.50
Bacon (220 cal)	+\$5	Avocado (60 cal)	+\$4.50

Spicy Chicken Bacon Ranch	\$21
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)	
Served with House-Seasoned Fries - Non-spicy upon request	
Sweet Soy Salmon*	\$28
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	

COMPLEMENT

House Fries (425 cal) 🍷	\$4
Side Salad (110 cal) 🍷 🥗	\$5
Roasted Broccoli (85 cal) 🍷 🥗	\$6

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.

RISE & DINE

Visit us for a selection of freshly prepared breakfast favorites served daily



PICK-UP SERVICE
Dial Ext. 2440