COCKTAILS

Passionfruit Martini Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	\$15
Cucumber Basil Smash Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	\$14
The Eastwood Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	\$15
Jack® & Coke® with Cherry Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	\$13
Old Fashioned Four Roses Bourbon, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	\$15
Mule Smirnoff Vodka or Four Roses Bourbon, Ginger Beer, Fresh Lime Juice (240 cal)	\$13
Margarita Corazón Blanco Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	\$14

BEERS

DRAFT:	
Stella Artois (220 cal)	\$9
Track 7 Panic IPA (210 cal)	\$9
Rotating Local Pilsner (tbd cal)	\$9
DOMESTIC & IMPORT:	
Budweiser (145 cal)	\$8
Bud Light (137 cal)	\$8
Heineken (142 cal)	\$9
Guiness (125 cal)	\$9
CRAFT:	
Sam Adams Seasonal (160+ cal)	\$9
Blue Moon (168 cal)	\$9

WINE

105-125 cal per glass	Glass/Bottle
Chardonnay Kendall Jackson, California	\$14/45
Sauvignon Blanc Whitehaven, New Zealand	w \$15/45
Cabernet Sauvignon Daou, Paso Robles	\$20/55
Pinot Noir Imagery, California	\$18/55

NON-ALCOHOLIC BEVERAGES

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

HOURS SUN - THURS 4:00PM TO 9:00PM FRI & SAT 4:00PM TO 10:00PM

SHARE

Crispy Chicken Wings 🛦 10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	\$16
Meat Lovers Flatbread Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	\$17
Doritos [™] Nachos Nacho Cheese Doritos [™] , Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal) Add Roasted Chicken (140 cal) +\$9	\$15
	\$14
Margherita Flatbread Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal) TOSS	
Mozzarella, Parmesan, Tomato, Marinara, Basil,	\$13
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal) TOSS Caesar Salad 🛦	\$13 \$16

SAVOR

All American Burger*	\$20
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	
Served with House-Seasoned Fries	

Board rately (coo car)	+\$8 Cheese (90 cal) +\$5 Avocado (60 cal)	+\$2 +\$4
------------------------	---	--------------

Spicy Chicken Bacon Ranch

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*

\$29

Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)

COMPLEMENT

House Fries (425 cal) 🖊	\$7
Side Salad (110 cal) 📨 🗟	\$6
Roasted Broccoli (85 cal) 🜌 🗟	\$6

INDULGE

Blueberry Cheesecake 🖊	\$12
Crumbled Topping, White Chocolate, Lemon Curd (765 cal)	

*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. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. 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.





