

DINNER MENU



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	\$14.50
Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	
Jack® & Coke® with Cherry	\$10.50
Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	
Old Fashioned	\$10.50
House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$10.50
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)	\$4.50
Blue Moon (228 cal)	\$5.50
Dos Equis Mexican Lager (130 cal)	\$5.50
Voodoo Ranger IPA (220 cal)	\$6.50
DOMESTIC & IMPORT:	
Miller Lite (110 cal)	\$4.50
Yuengling Flight (102 cal)	\$4.50
Stella Artois (150 cal)	\$5.50
Modelo Especial (143 cal)	\$5.50
CRAFT:	
Kona Big Wave Golden Ale (132 cal)	\$5.50
Sam Adams Seasonal (160+ cal)	\$5.50

WINE



105-125 cal per glass	Glass/Bottle
Moscato Seven Daughters, Italy	\$9/28
Josh Cellars Chardonnay California	\$9/28
Josh Cellars Merlot California	\$9/28
Josh Cellars Cabernet Sauvignon California	\$9/28

NON-ALCOHOLIC BEVERAGES



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

HOURS
7 DAYS A WEEK 5:00PM 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	\$14.50
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	
Doritos™ Nachos 	\$9.50
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
Add Roasted Chicken (140 cal) +\$6.50	
Margherita Flatbread	\$12.50
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	

TOSS

Caesar Salad 	\$12.50
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
Southwest Salad 	\$13.50
Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	

Plus-Ups:	
Roasted Chicken (140 cal)	+\$6.50
Salmon (350 cal)	+\$8.50
Fried Chicken (815 cal)	+\$6.50

SAVOR

All American Burger*	\$17.50
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	
Served with House-Seasoned Fries	


Plus-Ups:			
Double Patty (300 cal)	+\$5.50	Cheese (90 cal)	+\$3
Bacon (220 cal)	+\$5.50	Avocado (60 cal)	+\$4.50

Spicy Chicken Bacon Ranch	\$15.50
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*	\$25.50
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 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.

RISE & DINE

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



PICK-UP SERVICE

Dial Ext. 4941