

COCKTAILS

Passionfruit Martini	\$11.50
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
Cucumber Basil Smash	\$10
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	\$11
Jack Daniels Whiskey, Black Cherry Puree, Coca-Cola® (240 cal)	
Old Fashioned	\$11
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	\$11
Corazón Blanco Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DRAFT:	
Michelob Ultra (128 cal)	\$7
Juicy Citrus IPA (215 cal)	\$7
Blue Moon (228 cal)	\$7
Juicy IPA (215 cal)	\$7
DOMESTIC & IMPORT:	
White Claw Hard Seltzer (100 cal)	\$6
Miller Lite (110 cal)	\$6.50
Heineken 0.0 (Non-alcoholic) (69 cal)	\$5
Stella Artois (150 cal)	\$6.50

CRAFT:	
Sam Adams Seasonal (160+ cal)	\$6.50
Hop Rising Double IPA (350 cal)	\$7.50

Ask your server what's on tap!

WINE

105-125 cal per glass	Glass/Bottle
Chardonnay Kendall Jackson, California	\$12/45
Sauvignon Blanc Matua, New Zealand	\$9/40
Cabernet Sauvignon Hahn, California	\$9/40
Red Blend 14 Hands, Columbia valley	\$9/40

NON-ALCOHOLIC BEVERAGES

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

HOURS
7 DAYS A WEEK 5:00PM TO 10:00PM

SHARE

Crispy Chicken Wings 	\$17
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	
Meat Lovers Flatbread	\$16
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	
Doritos™ Nachos 	\$10
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
Add Roasted Chicken (140 cal) +\$6.50	
Margherita Flatbread	\$14
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	

TOSS

Caesar Salad 	\$10
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
Southwest Salad 	\$12
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)	+\$9
Fried Chicken (815 cal)	+\$6.50

SAVOR

All American Burger*	\$14
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	
Served with House-Seasoned Fries	

Plus-Ups:			
Double Patty (300 cal)	+\$6	Cheese (90 cal)	+\$1.50
Bacon (220 cal)	+\$2.50	Avocado (60 cal)	+\$2

Spicy Chicken Bacon Ranch	\$14
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*	\$24
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	

COMPLEMENT

House Fries (425 cal) 	\$5
Side Salad (110 cal)  	\$5
Roasted Broccoli (85 cal)  	\$5

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.

RISE & DINE

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



PICK-UP SERVICE

Dial Ext. 730

DINNER MENU

