

COCKTAILS

Passionfruit Martini	\$11
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
Cucumber Basil Smash	\$11
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
House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$11
House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$11
Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

Michelob Ultra (95 cal)	\$5
Coors Light (102 cal)	\$5
Miller Lite (96 cal)	\$5

DOMESTIC & IMPORT:

Miller Lite (110 cal)	\$6
Michelob Ultra (95 cal)	\$6
Corona Extra (148 cal)	\$7
Dos Equis Lager XX (150 cal)	\$7

CRAFT:

Belgium Voodoo Ranger IPA (250 cal)	\$7
Lagunitas IPA (180 cal)	\$7

Ask your server what's on tap!

WINE

105-125 cal per glass	Glass/Bottle
Pinot Grigio Danzante	\$10/40
Chardonnay Canyon Road	\$10/40
Pinot Noir Meomi, CA	\$10/40
Merlot Canyon Road	\$10/40

NON-ALCOHOLIC BEVERAGES

Coffee (0 cal)	\$2.50
Tea (0 cal)	\$2.50
Milk (150 cal)	\$2.50
Assorted Soft Drinks (0-160 cal)	\$2.75

HOURS
7 DAYS A WEEK 4:30AM TO 10:30PM

SHARE

Crispy Chicken Wings 	\$14.50
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	
Meat Lovers Flatbread	\$13.50
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	
Doritos™ Nachos 	\$14.50
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
Add Roasted Chicken (140 cal) +\$7.50	
Margherita Flatbread	\$11.50
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	
Fried Mozzarella 	\$11.50
Italian Breaded Mozzarella, Roasted Tomato Bruschetta, Arugula, Fresh Basil (600 cal)	

TOSS

Caesar Salad 	\$11.50
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)	+\$7.50	Fried Chicken (815 cal)	+\$7.50
Salmon (350 cal)	+\$11		

HANDHELDS

Handhelds served with choice of side

All American Burger	\$14.50
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	

Plus-Ups:			
Double Patty (300 cal)	+\$6.50	Cheese (90 cal)	+\$1.50
Bacon (220 cal)	+\$2.50	Avocado (60 cal)	+\$2.50

Spicy Chicken Bacon Ranch	\$14.50
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)	
Non-spicy upon request	
Philly Burger	\$17.50
Angus Beef, Shaved Steak, Cheese Sauce, Caramelized Peppers & Onions (915 cal)	

SAVOR

Sweet Soy Salmon*	\$24.50
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	
Steak & Fries	\$24.50
8 oz Flat Iron, Arugula & Tomato Salad, Chimichurri, House Seasoned Fries (855 cal)	
Crispy Half Chicken	\$22.50
Lightly Breaded Half Chicken, Herb Roasted Sweet Potato, Roasted Broccoli (1140 cal)	

COMPLEMENT

House Fries (425 cal) 	\$5.50
Side Salad (110 cal)  	\$5.50
Roasted Broccoli (85 cal)  	\$5.50

INDULGE

Blueberry Cheesecake 	\$10.50
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. 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.

PICK-UP SERVICE
Dial Ext. 7501

Fried Pickles \$12

Chefs homemade special battered fried pickles

Queso Fundido \$12

Chefs own special recipe. Baked and served with freshle made tortilla chips.

Wings - Boneless or Bone In \$14.5

Choose one flavor - BBQ, Sweet Chili, Buffalo, Lemon Pepper, Parmesan or Cajun.

Served with Fries

The Big J!! \$23

Its BIG! 1lb beef, cheese, sautéed onions and mushrooms, bacon, avacado, lettuce, tomato and onion, topped with a fried egg on a grilled and buttered brioche bun.

Served with fries or onion rings!

The Cowboy \$17

½ lb beef, cheese, sautéed mushrooms and onions, BBQ sauce, onion ring, lettuce, tomato and onion on a grilled & buttered brioche bun. Served with fries or onion rings.

The Sweet and Sassy \$17

½ lb of Beef. jalapenos, bread and butter pickles, avacado, bacon, lettuce, tomato, onion on a grilled buttered brioche bun. Served with fries or onion rings.

Ribeye 12 oz. \$30

Served with choice of potato, green beans, side salad and garlic bread.

Chicken Fried Steak or Chicken Fried Chicken \$17

Served with mashed potatoes, green beans, side salad and garlic bread.

Fish & Chips \$15

Tempura Battered Fish fried to a light golden brown. Served with fries.

Desserts

New Orleans Style Bread Pudding with Rum Sauce \$10

Absolutely delicious!! The best bread pudding you will ever have. Served warm and topped with chef homemade rum sauce.

Chocolate Lava Cake a la mode \$10

Chocolate cake filled with warm chocolate sauce. Served with vanilla ice cream. Both are drizzled with chocolate sauce and topped with fresh whipped cream. Mmmmm