COCKTAILS

Passionfruit Martini Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	\$12
Cucumber Basil Smash Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	\$12
The Eastwood Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	\$12
Jack® & Coke® with Cherry Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	\$8
Old Fashioned House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	\$12
Mule House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal)	\$12
Margarita Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	\$14

BEERS

DOMESTIC & IMPORT:	
Miller Genuine Draft (140 cal)	\$7
Budweiser (146 cal)	\$7
Stella Artois (150 cal)	\$8
Corona (148 cal)	\$8
CRAFT:	
Little Brown Jug Brewing 1919 Belgian Pale Ale (180 cal)	\$10
Trans Canada Brewing Bluebeary Ale (180 cal)	\$10
Ask your server what's on tap!	

WINE

105-125 cal per glass	6oz/9oz/Bottle
Pinot Grigio Jackson Triggs, Canada	\$12/16/38
Chardonnay Jackson Triggs, Canada	\$12/16/38
Cabernet Sauvignon Jackson Triggs, Canada	\$12/16/38
Merlot Jackson Triggs, Canada	\$12/16/38

NON-ALCOHOLIC BEVERAGES

Coffee (0 cal)	\$4
Tea (0 cal)	\$4
Milk (150 cal)	\$5
Assorted Soft Drinks (0-160 cal)	\$4

HOURS MONDAY TO SATURDAY 4:00PM TO 10:00PM SUNDAY 4:00PM TO 9:00PM

SHARE

Crispy Chicken Wings & Choice of Coconut Curry, Buffalo, or Salt & Pepper (760-920 cal)	\$16.50
Build Your Own Flatbread Mozzarella + 3 toppings: Bacon, Pepperoni, Chicken, Tomato, Onion, Spinach, Parmesan, Cheddar Jack (1100-1458 cal)	\$13.50
Pierogies Brown Butter, Caramelized Onion, Sour Cream, Green Onion (640 cal)	\$12.50
Poutine House Seasoned Fries, Cheese Curds, Gravy (1555 cal)	\$12.50
Add Pastrami (70 cal) +\$5	
TOSS	
Caesar Salad 💩 Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	\$12.50
Poblano Avocado Salad	\$16.50
Plus-Ups: Roasted Chicken (140 cal)+\$8.50 Salmon (350 cal) +\$ Fried Chicken (815 cal) +\$8.50	\$13.50
SAVOR	

SAVOR

Handhelds served	with	choice	ofcida
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Classic Burger* Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	\$21
Aligus Beel, Lettuce, Torriato, Offiori, Pickie (545-1225 cai)	

	Plus-Ups: Double Patty (300 cal) Bacon (220 cal)	+\$8 +\$4.50	Cheese (90 cal) Avocado (60 cal)	+\$3.50 +\$3.50
	Chicken Parm Sandv Crispy Fried Chicken Brea Basil Pesto Aioli, Arugula,		\$23	
Sweet Soy Salmon* Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (715 cal)			\$33.50	
Beef & Yorkies Shaved Roast Beef, Mini Yorkshire Pudding, Gravy, Horseradish Cream, Arugula (1030 cal)			\$24.50	
Pasta Bolognese Fettucine, Italian Beef, Herbed Tomato Sauce, Basil, Parmesan, Garlic Bread (1050 cal)			\$24.50	
	Vegetable Coconut C Onion, Broccoli, Spinach, Curry Sauce, Naan, Spice	Tomato, C		\$22.50

COMPLEMENT

INDULGE	
Roasted Broccoli (85 cal) 🛩 🛦	\$6.50
Side Salad (110 cal) 📨 🗟	\$6.50
House Fries (425 cal)	\$8.50

Caramel Fritters (\$\infty\$ \$10.50 Cinnamon Sugar Fritter, Vanilla Bean Ice Cream Caramel Sauce (775 cal)

Chocolate Indulgence

♠ \$10.50

Berry Sauce, Whipped Topping, Spiced Raspberry (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. 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. 2

