FULLY LOADED

- + Breaded or grilled chicken \$4+ Fried egg \$3
- + Shaved ribeye \$4 + Guacamole \$3
- NACHO SUPREME #

Queso blanco, bacon, elote-style corn, green onion, cilantro, pickled jalapeño, pico de gallo, black beans, and spicy green goddess sauce. 15

♥ TRUFFLE FRIES # Ø

Tossed in truffle oil, fresh herbs, topped with freshly grated parmesan. 13.5

♡ SUPREMAS LOADED TOTS ℰ

Queso blanco, bacon, elote-style corn, green onion, cilantro, and spicy green goddess sauce. 14

CHIPS & DIPS & O

House-made salsa fresca and queso blanco. 13

BAVARIAN PRETZEL STICKS Ø

Served with queso blanco. 13

SIGNATURE FAVES

♥ BANG BANG SHRIMP ♠

Crispy hand-breaded shrimp, sweet & spicy bang bang sauce, soy chili slaw, and cilantro. 15.5

NEW CRISPY CALAMARI

Breaded calamari, bell peppers & onions mix with jalapeños. Topped with arugula and lemon. Served with marinara and garlic aioli. 15

NEW TUNA TARTARE*

Citrus Asian-marinated yellowfin tuna, fresh avocado, cucumber, pineapple, sesame seeds, and wonton chips. 14

QUESADILLAS

Served with chips & salsa.

- + Sub fries, tater tots, elote-style corn, or side house salad \$2
- + Add guacamole \$3

NEW HERBED BUTTER SHRIMP

Sautéed shrimp in an herb butter sauce, Cheddar-Jack cheese, roasted pineapple, pico de gallo, and bang bang sauce. 16.5

GRILLED CHICKEN

Marinated grilled chicken, Cheddar-Jack cheese, pico de gallo, pickled jalapeños, and signature sauce. 15.5

NEW SPINACH & MUSHROOM

Sautéed spinach & mushrooms, Cheddar-Jack cheese, pepper relish, and tomatoes. 14.5



TAN FAVORITE

CLASSIC & SIGNATURE PIZZAS

10" Scratch-made pizza dough.

- + Sub gluten-friendly crust \$4
- + Extra cheese, chicken, Italian sausage, or prosciutto \$2
- + Extra veggies or pineapple \$1

MEAT LOVER'S

Scratch-made marinara, mozzarella, Italian sausage, pepperoni, smoked ham, and bacon. Topped with crushed red pepper, basil, and garlic oil. 16.5

PEPPERONI

Scratch-made marinara, mozzarella, pepperoni, and aged parmesan. 15

NEW MARGHERITA ARTICHOKE (7)

Basil pesto, mozzarella, feta cheese, artichokes, grape tomatoes, Kalamata olives, basil, fresh arugula, and balsamic glaze. 15



WINGS

& THINGS

Buffalo, Chipotle BBQ.

Spicy Ranch Dry Rub.

Sweet & Spicy Firecracker,

elote-style corn, or side house salad \$2

○ CRISPY CHICKEN WINGS

Served with ranch or green goddess sauce. Served with a side of fries. 17.5

NEW CHICKEN & WAFFLES

Chopped waffles with housemade bacon jam spread, breaded chicken, strawberries, bacon, green onions, and spicy maple syrup. Topped with powdered sugar. 16

CHICKEN STRIPS

Home-style chicken tenders with your choice of homemade dipping sauce; ranch, honey mustard, or Bourbon BBQ. Served with a side of fries. 15 Tossed with your choice of wing sauce. \$1

FISH & CHIPS

Beer-battered cod served with tartar sauce, malt vinegar, and lemon. Served with a side of fries. 17

HOT DOGS & BURGERS

Butter toasted buns. Served with fries.

+ Sub truffle fries \$3

+ Extra Sauce \$0.50

+ Sub truffle fries \$3

+ Sub fries for tater tots,

- + Sub tater tots, elote-style corn, or side house salad \$2
- + Add bacon, fried egg, guacamole, or extra cheese \$3
- + Sub gluten-friendly burger bun \$4
- + Sub Beyond Meat Burger \$4
- + Add extra patty \$4

NEW ○ LOADED FOOTLONG HOT DOG

Nathan's 100% beef footlong with bacon, caramelized onions, jalapeños, pico de gallo, Cheddar-Jack cheese, mayo, ketchup, and mustard. 17

NEW CLASSIC FOOTLONG HOT DOG

Nathan's 100% beef footlong with mayo, ketchup, and mustard. 16

○ BACON JAM BURGER

NEW PROSCIUTTO & ARTICHOKE

onions, fresh arugula, and balsamic glaze. 17

Prosciutto, herbed ricotta, mozzarella.

Scratch-made marinara, mozzarella.

House-made Bourbon BBQ sauce,

mozzarella, grilled chicken, pickled

jalapeño, cilantro, and red onion. 16.5

NEW BUFFALO CHICKEN 6

Scratch-made marinara, mozzarella,

drizzled ranch, buffalo sauce,

and green onions. 16.5

buffalo chicken, pepperoni, red onions,

NEW MEXICAN

and cilantro. 16.5

rosemary, artichoke hearts, caramelized

Cheddar-Jack cheese, seasoned ground

beef, bell peppers & onions mix, pickled

jalapeños, grape tomatoes, chili lime crema,

O BOURBON BBQ CHICKEN &

Tillamook White Cheddar cheese, house-made bacon jam spread, and pepper relish. 16.5

CLASSIC BURGER

Tillamook White Cheddar cheese, lettuce, tomato, red onion, pickles, and signature sauce. 15.5

NEW \bigcirc TRUFFLE & MUSHROOM SMASH BURGER

Two smashed beef patties, truffle-infused mushrooms, caramelized onions, Tillamook White Cheddar cheese, and garlic aioli. 16.5

BOWLS & SALADS

O CHOOSE YOUR BASE -

NEW SWEET THAI CHILI BOWL # @ 0

Basmati rice, sautéed bell peppers & onions mix, edamame, carrots & pineapple with a Thai chili sauce.

Topped with roasted peanuts, sesame seeds, and cilantro.

BUTTERY SHRIMP 18.5

NEW ♥ JAMBALAYA # 6

Savory Jambalaya-style rice, Andouille sausage, bell peppers & onions mix, green onions, and lemon.

SOUTHWEST BOWL # @

Fresh shredded romaine, cilantro lime rice, black beans, roasted corn, red onion, grape tomato, cilantro, and chipotle ranch.

ASIAN BOWL # @

Protein tossed in soy glaze, cilantro lime rice, seaweed salad, fresh red cabbage, edamame, shredded carrot, fresh avocado, sesame seeds, green onions, and spicy aioli.

AVOCADO CAESAR SALAD Ø

Crisp romaine lettuce, house-made creamy avocado Caesar dressing, roasted corn, grape tomato, fresh avocado, herb butter croutons, and freshly grated parmesan.

NEW APPLE BERRY BLISS SALAD #

Arcadian lettuce & spinach salad with Fuji apples, fresh strawberries, dried cranberries, chopped bacon, feta crumbles, candied walnuts, and citrus blackberry vinaigrette.

SANDWICHES

Served with fries.

- + Sub tater tots, elote-style corn, or side house salad \$2
- + Sub truffle fries \$3

NEW AVOCADO CHICKEN BLT

Marinated grilled chicken breast on sourdough toast with basil pesto aioli, fresh avocado, bacon, lettuce, and tomatoes. 16.5

LOBSTER GRILLED CHEESE

Butter-poached lobster, Cheddar-Jack cheese, lettuce, mayo, and tomato stuffed in buttered Texas toast. 17.5

SPICY CHICKEN SANDWICH &

Hand-breaded chicken breast tossed in chili oil on a butter-toasted bun with pickles, coleslaw, and signature sauce. 16.5

SHAVED RIBEYE SANDWICH

Philly-style ribeye on a butter toasted hoagie roll with caramelized onions and queso blanco. 16.5

POPCORN

BOTTOMLESS BUTTER POPCORN # 67

Freshly popped in coconut oil. 10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please be aware that we are not a gluten-free environment. Cross contamination can occur, but we will strive to provide you with the information necessary to make an informed dining decision.

2 CHOOSE YOUR PROTEIN

PAN-SEARED ATLANTIC SALMON \$\% 18.5\$
HAND-BREADED CRISPY SHRIMP 18.5
BUTTERY SHRIMP \$\% 18.5\$
BEYOND MEAT PATTY \$\% \sigma\$ 16.5
NAKED & PLAIN 14.5
YELLOWFIN TUNA POKE* \$\% 18.5\$
GRILLED/BREADED CHICKEN 16.5
BUTTER-POACHED LOBSTER \$\% 18.5\$

SWEET TREATS

NEW ♥ AFFOGATO BROWNIE @

Chocolate fudge brownie, espresso, vanilla bean ice cream, walnuts, caramel sauce, and chocolate syrup. 12

NEW NUTELLA DONUT MILKSHAKE

A hand-spun Nutella milkshake, whipped cream, chocolate syrup, served with a warm cinnamon sugar donut. 13

CHURRO DONUT

SHAVED RIBEYE # 18.5

Warm donut fried to order, tossed in cinnamon sugar. Topped with vanilla ice cream, caramel sauce, and powdered sugar. 10.5

COOKIE TRIO

Three freshly baked cookies. Choose any combination of chocolate chip, oatmeal raisin, or white chocolate macadamia. 10.5

- + Extra cookie or pint of milk \$2
- + A scoop of ice cream \$2

CHOCOLATES & CANDY

Choose one: Sour Patch Kids, Airheads, Skittles, Nerds Gummy Clusters, Gummy Bears, Hershey's Dipped Pretzels, Plain M&M's, Peanut M&M's, or Reese's Peanut Butter Cups. 8.5

MALTED MILKSHAKE

Chocolate or vanilla hand-spun milkshake served in a malt tin, topped with whipped cream. 12



COCKTAILS

MARGARITAS

+ Make it premium with Código blanco \$3

MANGO 'RITA

Teremana Blanco tequila, Cointreau, lime, simple syrup, mango, Tajín rim. 15.5

MAGNIFICENT MARGARITA

Espolòn Reposado tequila, Grand Marnier, lime, agave, salt rim. 15

NEW SPICY STRAWBERRY MARGARITA

Hornitos tequila, strawberry, agave, jalapeño-infused lime juice, salt rim. 15.5



CLASSICS WITH A TWIST

NEW TENNESSEE LEMONADE

Jack Daniel's whiskey, Disaronno, lemon, simple syrup, topped with soda. 14

NEW MOVIE STAR MARTINI

Tito's Handmade vodka, vanilla, lime, passion fruit, topped with Lunetta prosecco. 15

PINK PALOMA

Código 1530 Rosa tequila, Aperol, lime, guava, ruby red grapefruit. 14.5

CHOCOLATE ESPRESSO MARTINI

Helix 7 vodka, Mozart chocolate coffee cream, Caffè Borghetti espresso liqueur. 14

OLD FASHIONED

Woodford Reserve whiskey, Hella orange bitters, simple syrup, orange peel, Filthy cherry. 15

TROPICAL REELS

NEW PREMIERE PUNCH

RumHaven Coconut rum, Don Q Cristal rum, Aperol, pineapple, lime, honey. 15

TROPICAL MULE

Ketel One vodka, passion fruit, lime, agave, topped with ginger beer. 14.5

♥ BLACKBERRY SMASH

Old Forester 86 bourbon, lemon, simple syrup, blackberry, mint. 14



WINE 60Z/90Z/BTL

BUBBLES

PROSECCO. LUNETTA

Crisp, apple, peach 12/16/42

SPARKLING RED. ROSA REGALE 187ML

Sweet, bubbly, raspberry 15

ASK ABOUT OUR WINE OF THE MONTH BOTTLE SPECIAL!

WHITES

MOSCATO, SEVEN DAUGHTERS

Refreshing, golden raisin, apricot 11 / 15 / 38

ROSÉ, STUDIO BY MIRAVAL

Fresh, red berries, cherry blossom 13 / 18 / 46

PINOT GRIGIO, BOTTEGA

Floral, pear, peach 13 / 18 / 46

CHARDONNAY, B.R. COHN

Bright, citrus, vanilla bean 17 / 24 / 54

CHARDONNAY, J. LOHR

Bright, peach, toast 13 / 18 / 46

SAUVIGNON BLANC, WHITEHAVEN

Bright, passion fruit, white peach 12 / 17 / 45

○ SAUVIGNON BLANC, DUCKHORN

FULL Bright, honeydew, nectarine 18 / 25 / 56

REDS

FULL

CHILLED VALDIGUIÉ. J. LOHR WILDFLOWER

Raspberry, cranberry, pomegranate 12/17/45

PINOT NOIR, DECOY

Vibrant, rosemary, raspberry 16/22/58

CABERNET, COPPOLA DIRECTOR'S CUT

Rich, plum, wild berry 17 / 24 / 54

CABERNET, JOSH CELLARS

Smooth, black cherry, vanilla 13 / 18 / 46

MALBEC, TERRAZAS RESERVA

Velvet, cocoa, plum 14 / 19 / 48

BEER

DRAFT

We have more on tap, ask us for your local rotators!

MODELO ESPECIAL Mexican Premium Lager 9.5

BLUE MOON Belgian White Wheat Ale 9.5

STONE BREWING India Pale Ale 9.5

SAMUEL ADAMS SEASONAL Rotator 9.5

DOGFISH HEAD CITRUS SQUALL Fruity Beer 9.5

SIERRA NEVADA HAZY LITTLE THING Hazy IPA 9.5

BOTTLES & CANS

STONE ///FEAR.MOVIE.LIONS. Hazy Double IPA 10

STELLA ARTOIS Belgian-Style Pilsner 9

HEINEKEN European-Style Lager 9

CORONA EXTRA Mexican Lager 9

ANGRY ORCHARD Hard Cider 9

LOW CALORIE & CARBS

MICHELOB ULTRA American Light Lager 9

MILLER LITE American Light Pilsner 9

LAGUNITAS DAYTIME Session IPA 9

HIGH NOON PEACH **OR PINEAPPLE** Vodka Seltzer 9

BEVERAGES

BOTTLED 8

Topo Chico Mineral Water, Red Bull Energy Drink, Red Bull Sugarfree

SMARTWATER 8

COSTA COFFEE 8

Costa signature blend

COSTA COFFEE

LOW & NO LOW TO NO ALCOHOL

NO-JITO

Fresh mint, lime, simple syrup, topped with soda. 12

ITALIAN SPRITZ

Hella Cocktail Bittersweet Spritz, lime, honey. 12

SANGRIA 0.5

Fre Cabernet Sauvignon, blackberry, simple syrup, lemon. 12

SAMUEL ADAMS JUST THE HAZE Non-Alcoholic Beer 9



ADD A RED BULL MIXER TO ANY CALL DRINK



BOTTOMLESS BEVERAGES

ICEE

Coke & seasonal flavors. 11

BLACKBERRY OR MANGO TEA

Lightly sweetened. 10

FLAVORED LEMONADE

Kiwi, strawberry, blue raspberry, or pink lemonade. 10

SODA & TEA

Coke, Coke Zero, Diet Coke, Sprite, Dr Pepper, Fanta Orange, Barq's Root Beer, Minute Maid Lemonade, Gold Peak Brewed Tea. 9

















