FULLY LOADED

+ Hand-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, 16

♥ TRUFFLE FRIES

Tossed in truffle oil, fresh herbs, topped with freshly grated parmesan. 14.5

SUPREMAS LOADED TOTS

Queso blanco, bacon, elote-style corn, green onion, cilantro, and spicy green goddess sauce. 15

CHIPS & DIPS & O

House-made salsa fresca and gueso blanco. 14

BAVARIAN PRETZEL STICKS

Served with queso blanco. 14

SIGNATURE FAVES

🗢 BANG BANG SHRIMP 💩

Crispy hand-breaded shrimp, sweet & spicy bang bang sauce, soy chili slaw, and cilantro. 16.5

NEW CRISPY CALAMARI

Breaded calamari, bell peppers & onions mix with jalapeños. Topped with arugula and lemon. Served with marinara and garlic aioli. 16

NEW TUNA TARTARE

Citrus Asian-marinated yellowfin tuna, fresh avocado, cucumber, pineapple, sesame seeds, and wonton chips. 15

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. 17.5

GRILLED CHICKEN

Marinated grilled chicken, Cheddar-Jack cheese, pico de gallo, pickled jalapeños, and signature sauce. 16.5

NEW SPINACH & MUSHROOM

Sautéed spinach & mushrooms, Cheddar-Jack cheese, pepper relish, and tomatoes. 15.5



🔥 SPICY 🛛 🖉 GLUTEN-FRIENDLY

🖉 VEGETARIAN 🛛 😽 VEGAN C FAN FAVORITE

MAY CONTAIN ALLERGENS

CLASSIC & SIGNATURE PIZZAS

10" 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. 17.5

PEPPERONI

Scratch-made marinara, mozzarella, pepperoni, and aged parmesan. 16

NEW MARGARITA ARTICHOKE

Basil pesto, mozzarella, feta cheese, artichokes, grape tomatoes, Kalamata olives, basil, fresh arugula, and balsamic glaze. 16



WINGS **& THINGS**

Buffalo, Chipotle BBQ, Sweet & Spicy Firecracker, Spicy Ranch Dry Rub.

+ Extra Sauce \$0.50 + Sub fries for tater tots, elote-style corn, or side house salad \$2 + Sub truffle fries \$3

NEW PROSCIUTTO & ARTICHOKE

Prosciutto, herbed ricotta, mozzarella, rosemary, artichoke hearts, caramelized onions, fresh arugula, and balsamic glaze. 18

NEW MEXICAN

Scratch-made marinara, mozzarella, Cheddar-Jack cheese, seasoned ground beef, bell peppers & onions mix, pickled jalapeños, grape tomatoes, chili lime crema, and cilantro. 17.5

🗢 BOURBON BBQ CHICKEN 🍐

House-made Bourbon BBQ sauce, mozzarella, grilled chicken, pickled jalapeño, cilantro, and red onion. 17.5

NEW BUFFALO CHICKEN

Scratch-made marinara, mozzarella, buffalo chicken, pepperoni, red onions, drizzled ranch, buffalo sauce, and green onions. 17.5

.

CRISPY CHICKEN WINGS

Eight wings, served with ranch or green goddess sauce. Served with a side of fries. 18.5

NEW CHICKEN & WAFFLES

Chopped waffles with house-made bacon jam spread, hand-breaded chicken, strawberries, bacon, green onions, and spicy maple syrup. Topped with powdered sugar. 17

CHICKEN STRIPS

Home-style chicken tenders with your choice of home-made dipping sauce; ranch, honey mustard, or Bourbon BBQ. Served with a side of fries. 16 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. 18

♥ BACON JAM BURGER

Tillamook White Cheddar cheese,

Tillamook White Cheddar cheese, lettuce,

tomato, red onion, pickles, and signature

NEW COTRUFFLE & MUSHROOM

Two smashed beef patties, truffle-infused

Tillamook White Cheddar cheese, and

mushrooms, caramelized onions,

house-made bacon jam spread,

and pepper relish. 17.5

CLASSIC BURGER

SMASH BURGER

sauce. 16.5

garlic aioli. 17.5

HOT DOGS & BURGERS

Butter toasted buns. Served with fries

+ Sub truffle fries \$3

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

NEW COLOADED FOOTLONG HOT DOG

Nathan's 100% beef footlong with bacon, caramelized onions, jalapeños, pico de gallo, Cheddar-Jack cheese, mayo, ketchup, and mustard. 18

NEW CLASSIC FOOTLONG HOT DOG

Nathan's 100% beef footlong with mayo, ketchup, and mustard. 17

WE PROUDLY MAKE ALL SAUCES, DRESSINGS & DIPS IN-HOUSE

*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.

BOWLS & SALADS

CHOOSE YOUR BASE

PAN-SEARED ATLANTIC SALMON # 19.5 NEW 🗢 SWEET CHILI THAI BOWL 🤌 🖉 🖉 Basmati rice, sautéed bell peppers & onions mix, **HAND-BREADED CRISPY SHRIMP 19.5** edamame, carrots & pineapple with a Thai chili sauce. Topped with roasted peanuts, sesame seeds, and cilantro. BUTTERY SHRIMP # 19.5 BEYOND MEAT PATTY & C 17.5 NEW 🗘 JAMBALAYA 🖉 🝐 Savory Jambalaya-style rice, Andouille sausage, NAKED & PLAIN 15.5 bell peppers & onions mix, green onions and lemon. YELLOWFIN TUNA POKE 🖉 19.5 ♡ SOUTHWEST BOWL & ∅ **GRILLED/HAND-BREADED CHICKEN 17.5** Fresh shredded romaine, cilantro lime rice, BUTTER-POACHED LOBSTER # 19.5 black beans, roasted corn, red onion, grape tomato, SHAVED RIBEYE & 19.5

cilantro, and chipotle ranch.

ASIAN BOWL \$ 0

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. 17.5

LOBSTER GRILLED CHEESE

Butter-poached lobster, Cheddar-Jack cheese, lettuce, mayo, and tomato stuffed in buttered Texas toast. 18.5

SPICY CHICKEN SANDWICH &

Grilled or hand-breaded chicken breast tossed in chili oil, on a butter-toasted bun with pickles, coleslaw, and signature sauce, 17.5

SHAVED RIBEYE SANDWICH

POPCORN

Freshly popped in coconut oil. 11

Philly-style ribeye on a butter toasted hoagie roll with caramelized onions and gueso blanco. 17.5

BOTTOMLESS BUTTER POPCORN

2 CHOOSE YOUR PROTEIN

SWEET TREATS

NEW COAFFOGATO BROWNIE

Chocolate fudge brownie, espresso, vanilla bean ice cream, walnuts, caramel sauce, and chocolate syrup. 13

NEW NUTELLA DONUT MILKSHAKE

A hand-spun Nutella milkshake, whipped cream, chocolate syrup, served with a warm cinnamon sugar donut. 14

○ CHURRO DONUT

Warm donut fried to order, tossed in cinnamon sugar. Topped with vanilla ice cream, caramel sauce, and powdered sugar. 11.5

COOKIE TRIO

Three freshly baked cookies. Choose any combination of chocolate chip, oatmeal raisin, or white chocolate macadamia. 11.5

+ 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. 9.5

MALTED MILKSHAKE

Chocolate or vanilla hand-spun milkshake served in a malt tin, topped with whipped cream. 13





MARGARITAS

+ Make it premium with Código blanco \$3

♥ MANGO 'RITA

Teremana Blanco tequila, Cointreau, lime, simple syrup, mango, Tajín rim. 16.5

MAGNIFICENT MARGARITA

Espolòn Reposado tequila, Grand Marnier, lime, agave, salt rim. 16

NEW SPICY STRAWBERRY MARGARITA

Hornitos tequila, strawberry, agave, jalapeño-infused lime juice, salt rim. 16.5

NEW! **TENNESSEE** LEMONADE

CLASSICS WITH A TWIST

NEW TENNESSEE LEMONADE

Jack Daniel's whiskey, Disaronno, lemon, simple syrup, topped with soda. 15

NEW MOVIE STAR MARTINI Tito's vodka, vanilla, lime, passion fruit, topped with Lunetta prosecco. 16

PINK PALOMA Código 1530 Rosa tequila, Aperol, lime, guava, ruby red grapefruit. 15.5

CHOCOLATE ESPRESSO MARTINI Helix vodka, Mozart chocolate coffee cream, Caffé Borghetti espresso liqueur. 15

OLD FASHIONED Woodford Reserve whiskey, Hella orange bitters, simple syrup, orange peel, Filthy cherry. 16

TROPICAL REELS

NEW PREMIERE PUNCH RumHaven Coconut rum, Don Q Cristal rum, Aperol, pineapple, lime, honey. 16

TROPICAL MULE Ketel One vodka, passion fruit, lime, agave, topped with ginger beer. 15.5

○ BLACKBERRY SMASH Old Forester 86 bourbon, lemon, simple syrup, blackberry, mint. 15





BUBBLES

LIGHT

FULL

LIGHT

PROSECCO. LUNETTA Crisp, apple, peach 14 / 18 / 44

SPARKLING RED. ROSA REGALE 187ML Sweet, bubbly, raspberry 17

ASK ABOUT OUR WINE OF THE MONTH **BOTTLE SPECIAL!**

WHITES

MOSCATO, SEVEN DAUGHTERS Refreshing, golden raisin, apricot 13 / 17 / 40

ROSÉ. STUDIO BY MIRAVAL Fresh, red berries, cherry blossom 15 / 20 / 48

PINOT GRIGIO, BOTTEGA Floral, pear, peach 15 / 20 / 48

○ CHARDONNAY, B.R. COHN Bright, citrus, vanilla bean 19 / 26 / 56

CHARDONNAY. J LOHR Bright, peach, toast 15 / 20 / 48

SAUVIGNON BLANC, WHITEHAVEN Bright, passion fruit, white peach 14 / 19 / 47

○ SAUVIGNON BLANC, DUCKHORN Bright, honeydew, nectarine 20 / 27 / 58

REDS

LIGHT

CHILLED WINE. J. LOHR WILDFLOWER Raspberry, cranberry, pomegranate 14 / 19 / 47

PINOT NOIR, DECOY Vibrant, rosemary, raspberry 18 / 24 / 60

○ CABERNET. COPPOLA DIRECTOR'S CUT Rich, plum, wild berry 19 / 26 / 56

CABERNET. JOSH CELLARS Smooth, black cherry, vanilla 15 / 20 / 48

MALBEC. TERRAZAS RESERVA Velvet, cocoa, plum 16 / 21 / 50 FULL



DRAFT

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

MODELO ESPECIAL Mexican Premium Lager 10.5

BLUE MOON Belgian White Wheat Ale 10.5

STONE BREWING India Pale Ale 10.5

SAMUEL ADAMS SEASONAL Rotator 10.5

DOGFISH HEAD CITRUS SQUALL Fruity Beer 10.5

SIERRA NEVADA HAZY LITTLE THING Hazy IPA 10.5

BOTTLES & CANS

STONE /// FEAR. MOVIE. LIONS. Hazy Double IPA 11

LAGUNITAS HAZY WONDER Hazy IPA 10.5

STELLA ARTOIS Belgian-Style Pilsner 10

HEINEKEN European-Style Lager 10

CORONA EXTRA Mexican Lager 10

ANGRY ORCHARD Hard Cider 10

LOW CALORIE & CARBS

MICHELOB ULTRA American Light Lager 10

MILLER LITE American Light Pilsner 10

LAGUNITAS DAYTIME Session IPA 10

HIGH NOON PEACH OR PINEAPPLE Vodka Seltzer 10

BEVERAGES

BOTTLED 9 Topo Chico Mineral Water, Red Bull, Sugarfree Red Bull

SMART WATER 9

COSTA COFFEE 9 Costa signature blend

COSTA COFFEE

◯ FAN FAVORITE

LOW & NO LOW TO NO ALCOHOL **NO-JITO** Fresh mint, lime, simple syrup, topped with soda. 13 **ITALIAN SPRITZ** Hella Cocktail Bittersweet Spritz, lime, honey. 13 SANGRIA 0.5 Fré Cabernet Sauvignon, blackberry, simple syrup, lemon. 13 SAMUEL ADAMS JUST THE HAZE Non-Alcoholic Beer 10

ADD A RED BULL MIXER TO ANY CALL DRINK

ENJOY OUR

FULL-SERVICE BAR!



BOTTOMLESS BEVERAGES

ICEE

Coke & seasonal flavors. 12

BLACKBERRY OR MANGO TEA Lightly sweetened. 11

FLAVORED LEMONADE

Kiwi, strawberry, blue raspberry, or pink lemonade. 11

SODA & TEA

Coke, Coke Zero, Diet Coke, Sprite, Dr Pepper, Fanta Orange, Barq's Root Beer, Minute Maid Lemonade, Gold Peak Brewed Tea. 10



