

STARTERS

FULLY LOADED

- + Fried chicken, ancho chicken, or shaved ribeye \$4
- + Fried egg \$2
- + Guacamole \$3

NACHO SUPREME

Queso blanco, bacon, elote corn, green onion, cilantro, pickled jalapeno, pico de gallo, black beans, & spicy green goddess sauce. 14.50

SUPREMAS LOADED TOTS

Queso blanco, bacon, elote corn, green onion, cilantro, & spicy green goddess sauce. 13.00

FINGER FOODS

TRUFFLE FRIES

Tossed in truffle oil, fresh herbs, & freshly grated parmesan. Served with garlic aioli. 13.00

TORTILLA CHIPS & DIPS

House-made salsa fresca & queso blanco. 10.50 + Guacamole \$3

BANG BANG SHRIMP

Crispy fried shrimp, sweet & spicy bang bang sauce, soy chili slaw, & cilantro. 15.00

FRIED PICKLE CHIPS

Served with house-made BBQ ranch. 11.50

BAVARIAN PRETZEL STICKS

Served with queso blanco. 12.50

CHICKEN QUESADILLA

Grilled Chicken, cheddar jack cheese, pico de gallo, Arbol pepper salsa, signature sauce, sour cream, & guacamole. 14.00

TACOS

Two cheese crusted flour tortillas. Topped with coleslaw, caramelized onions, pickled radish, Arbol pepper salsa, green goddess sauce, avocado, & cilantro. Make gluten-friendly with corn tortillas. Served with fries.

- + Sub tater tots, elote-style creamed corn or side house salad \$1
- + Sub truffle fries \$3

BUTTER POACHED LOBSTER 16.00

HAND-BATTERED CRISPY SHRIMP 16.00

CERVEZA SHAVED RIBEYE 15.00

ANCHO CHICKEN 14.50

TOASTED

HOT HONEY RICOTTA TOAST

Herbed ricotta, red onion jam, garden radish, & thyme on toasted sourdough, drizzled with hot honey. 13.00

AVOCADO TOAST

Hummus, avocado, roasted tomato bruschetta, kalamata olives, & basil on toasted sourdough drizzled with olive oil. 13.50

SPICY RANCH DRY RUB



WINGS & THINGS

Served with fries.

- + Sub tater tots, elote-style creamed corn or side house salad \$1
- + Sub truffle fries \$3

BURGERS

Butter toasted bun with a fresh-ground beef patty*. Served with fries.

- + Sub Beyond Meat \$4
- + Sub gluten-friendly bun \$4
- + Sub truffle fries \$3
- + Sub tater tots, elote-style creamed corn or side house salad \$1

BACON JAM BURGER

White cheddar, bacon onion jam, & pepper relish. 16.00

CLASSIC BURGER

White cheddar, lettuce, tomato, red onion, pickles, & signature sauce. 15.00

BRUNCH BURGER

Bacon, white cheddar, sunny-side up egg, crispy tater tots, pepper relish, avocado, & garlic aioli. 17.00

PIZZAS

Fresh Pizza Dough

+ Sub gluten-friendly crust \$4

BBQ CHICKEN

Bourbon BBQ sauce, grilled chicken, mozzarella, pickled jalapeno, cilantro, & red onion. 16.50

MEAT LOVER'S

Marinara, Italian sausage, pepperoni, smoked ham, bacon, mozzarella. Topped with crushed red pepper, basil, & garlic oil. 16.00

PEPPERONI

Marinara, pepperoni, mozzarella, & aged parmesan. 14.50

TRUFFLE MUSHROOM & SPINACH

Truffle ricotta, sauteed mushrooms, baby spinach, red onion jam, feta, & mozzarella cheese. 15.50

CRISPY WINGS

Choice of Spicy Ranch dry rub, Chipotle BBQ, Buffalo, or sweet & spicy Firecracker. Served with ranch or green goddess dipping sauce. 17.00

CHICKEN STRIPS

Your choice of house-made ranch, bourbon BBQ or honey mustard dipping sauce. 14.50 + Toss in Spicy Ranch dry rub, Chipotle BBQ, Buffalo or sweet & spicy Firecracker. \$1

FISH & CHIPS

Beer-battered cod served with tartar sauce, malt vinegar, & lemon. 15.50

SANDWICHES

Served with fries.

- + Sub tater tots, elote-style creamed corn or side house salad \$1
- + Sub truffle fries \$3

SPICY CHICKEN SANDWICH

Grilled or Fried. Tossed in chili oil, butter toasted bun, pickles, coleslaw, & signature sauce. 16.00

LOBSTER GRILLED CHEESE

Butter poached lobster, cheddar-jack cheese, iceberg lettuce, mayo, & tomato stuffed in buttered Texas toast. 17.00

STREET DOG

100% all beef hot dog loaded with bacon, elote corn, queso blanco, pico de gallo, cilantro, green goddess sauce, Cholula, & queso fresco. 14.00

SHAVED RIBEYE SANDWICH

Butter toasted hoagie roll with Philly style ribeye, caramelized onions, & queso blanco. 16.00

BOWLS & SALADS

1 CHOOSE YOUR BASE

MIDDLE EASTERN

Fresh shredded lettuce & cilantro lime rice, garlic hummus, kalamata olives, grape tomato, cucumber, red onion, harissa aioli, & dill cream.

SOUTHWEST BOWL

Fresh shredded romaine, cilantro lime rice, black beans, roasted corn, red onion, grape tomato, cilantro, & chipotle ranch. 14.00

ASIAN BOWL

Protein tossed in soy glaze, cilantro lime rice, seaweed salad, fresh red cabbage, edamame, shredded carrot, avocado, sesame seeds, green onion, & spicy aioli. 16.00

THREE CHEESE MAC

Cavatappi pasta, Boursin, American & cheddar cheese, caramelized onions, green chili, bacon, & garlic herb bread crumbs. 14.00

AVOCADO CAESAR SALAD

Crisp romaine lettuce, creamy avocado Caesar dressing, roasted corn, grape tomato, avocado, herb butter croutons, & freshly grated parmesan. 12.50

CHOPPED SALAD

Crisp iceberg lettuce tossed in apple oregano vinaigrette, hearts of palm, grape tomato, garden radish, roasted corn, red onion, cucumber, green onion, kalamata olives, & feta cheese.

2 CHOOSE YOUR PROTEIN

ROASTED ATLANTIC SALMON 18.00

HAND-BATTERED CRISPY SHRIMP 18.00

BEYOND MEAT PATTY 16.00

NAKED & PLAIN 14.00

SHAVED RIBEYE 18.00

YELLOW FIN TUNA POKE* 18.00

GRILLED OR FRIED CHICKEN 16.00

BUTTER POACHED

LOBSTER 18.00

SWEET TREATS

CHURRO DONUT

Warm donut fried to order, tossed in cinnamon sugar & topped with vanilla ice cream, caramel sauce, & powdered sugar. 10.00

CHEESECAKE

Creamy cheesecake topped with strawberry puree, & graham cracker crumble. 11.50

COOKIE TRIO

Three freshly baked cookies. Choose any combination of chocolate chip, oatmeal raisin or white chocolate macadamia. 10.00 + Extra cookie \$2 + Pint of milk or scoop of ice cream \$2

MALTED MILKSHAKE

Handspun milkshake served in the malt tin with whipped cream. Chocolate or Vanilla. 9.00

CANDY CUP - ENOUGH TO SHARE

Choose one: M&Ms, Peanut M&Ms, Skittles, Trolli Berry Sour Worms, Gummi Bears, Twizzlers, Reese's Pieces, Chocolate Covered Almonds or Chocolate Covered Pretzels. 8.50

KIDDOS 12 and under only

Entrées served with fries & ketchup, excluding pizza. 9.5

CHEESE QUESADILLA 9.50

+ Grilled chicken \$4

MINI CORN DOGS 9.50

CHEESE OR PEPPERONI PIZZA 9.50

CHICKEN STRIPS

Your choice of ranch, BBQ or honey mustard dipping sauce. 9.50

MOZZARELLA STICKS

Served with marinara sauce. 9.50

KIDS FLAVORED LEMONADE

Blue Raspberry, Pink, Kiwi 6

POPCORN

BOTTOMLESS POPCORN

Freshly popped in coconut oil. Butter optional. 9.50



SCAN FOR SPECIALS

WE PROUDLY MAKE ALL SAUCES, DRESSINGS & DIPS IN HOUSE

- FAN FAVORITE
- SPICY
- GLUTEN-FRIENDLY
- VEGETARIAN
- MAKE IT VEGAN WITH CREDO CASHEW QUESO



*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.

COCKTAILS

CLASSICS WITH A TWIST

- CINÉPOLIS OLD FASHIONED**
Abasolo El Whisky De Mexico, Hella orange bitters, simple syrup, Filthy cherry. 14.00
- PINK PALOMA**
Código 1530 Rosa tequila, Aperol, lime, guava, ruby red grapefruit. 13.50
- CHOCOLATE ESPRESSO MARTINI**
Helix vodka, Mozart Chocolate Coffee cream, french pressed coffee. 13.00
- POM VODKA SOUR**
Grey Goose vodka, lemon, simple syrup, pomegranate, Filthy cherry. 13.00
- MAGNIFICENT MARGARITA**
Espolòn Reposado tequila, Grand Marnier, lime, agave. 13.50
+ Make it premium with Codigo Blanco \$3

TROPICAL

- MANGO 'RITA**
Teremana Blanco tequila, Cointreau, lime, simple syrup, mango, Tajín rim. 13.50
- TROPICAL MULE**
Ketel One vodka, passion fruit, lime, agave, ginger beer. 13.00
- MAI TAI**
Cruzan Aged Light & Black Strap rum, RumHaven Coconut, Disaronno, pineapple, lime, Hella orange bitters, Filthy cherry. 13.00
- MONKEY COLADA**
Monkey Shoulder scotch, Bacardi 8 rum, honey, pineapple, coconut, Hella Aromatic bitters. 14.00

VERY BERRY

- BLACKBERRY SMASH**
Old Forester 86 bourbon, lemon, blackberry, mint. 13.00
- DOUBLE BERRY COOLER**
Hendrick's, strawberry, blackberry, lemon. 13.00
- SPARKLING STRAWBERRY 75**
Hennessy V.S, Lunetta prosecco, lemon, strawberry. 13.50



FAN FAVORITE MANGO 'RITA

WINE 6oz / 9oz / BOTTLE

BUBBLES

- BRUT ROSÉ CHANDON (187ML)**
Dry, Strawberry, Watermelon 17.50
- PROSECCO LUNETTA**
Crisp, Apple, Peach 11.00 / 15.00 / 41.00
- BRUT PAULA KORNELL**
Clean, Citrus, Apricot 14.00 / 20.00 / 53.00

WHITES

- MOSCATO MIDDLE SISTER**
Sweet, Peach, Citrus 10.00 / 14.00 / 37.00
- ROSE CHERRY PIE**
Aromatic, Watermelon, Cherry 12.00 / 17.00 / 45.00
- PINOT BLANC WINE BY JOE**
Crisp, Citrus, Green Apple 10.00 / 14.00 / 37.00
- PINOT GRIGIO CONFETTI**
Fresh, Citrus, Melon 11.00 / 15.00 / 41.00
- CHARDONNAY DIORA**
Crisp, Oak, Vanilla 14.00 / 20.00 / 53.00
- CHARDONNAY LANDMARK**
Creamy, Spiced Apple, Lemon 16.00 / 23.00 / 61.00
- CHARDONNAY J LOHR**
Bright, Peach, Toast 12.00 / 17.00 / 45.00
- SAUVIGNON BLANC DUCKHORN**
Bright, Honeydew, Nectarine 16.00 / 23.00 / 61.00
- SAUVIGNON BLANC OYSTER BAY**
Fresh, Grapefruit, Passion Fruit 11.00 / 15.00 / 41.00

RED

- PINOT NOIR DECOY**
Vibrant, Rosemary, Raspberry 15.00 / 21.00 / 57.00
- ZINFANDEL CLINE ANCIENT VINES**
Intense, Cherry, Spice 10.00 / 14.00 / 37.00
- PROPRIETARY RED Z ALEXANDER**
Robust, Dark Cherry, Mocha 14.00 / 20.00 / 53.00
- BABY AMARONE ALLEGRINI**
Bold, Berry, Vanilla 14.00 / 20.00 / 53.00
- RED BLEND SILK & SPICE**
Smooth, Vanilla, Black Plum 13.00 / 18.00 / 49.00
- CABERNET BONANZA**
Silky, Mocha, Dark Berries 14.00 / 20.00 / 53.00
- CABERNET COPPOLA DIRECTOR'S**
Rich, Plum, Wild Berry 16.00 / 23.00 / 61.00
- CABERNET JOSH CELLARS**
Smooth, Black Cherry, Vanilla 12.00 / 17.00 / 45.00
- MALBEC TERRAZA RESERVA**
Velvet, Cocoa, Plum 12.00 / 17.00 / 45.00

WE HAVE A FULL-SERVICE BAR



ADD A RED BULL MIXER TO ANY CALL DRINK

♥ FAN FAVORITE

BEER

DRAFT

- Ask your server about local drafts
- STONE IPA** India Pale Ale 8.00
- MODELO ESPECIAL** Mexican Lager 8.00
- BLUE MOON** Belgian White 8.00
- LAGUNITAS 'LIL SUMPIN' SUMPIN'** Pale Ale 8.00
- GOLDEN ROAD MANGO CART** Wheat Ale 8.00
- SAMUEL ADAMS SEASONAL** Rotator 8.00

BOTTLES & CANS

- CORONA EXTRA** Mexican Lager 7.00
- ANGRY ORCHARD** Hard Apple Cider 7.00
- STONE FEAR MOVIE LIONS 16OZ** Double IPA 9.00
- LAGUNITAS HAZY WONDER** Hazy IPA 8.00
- MILLER LITE** Domestic Light Pilsner 7.00
- TWISTED TEA** Hard Tea 8.00

LOW CALORIE & CARB

- LAGUNITAS DAYTIME IPA** Session IPA 8.00
- MICHELOB ULTRA** Ultra Light Ale 7.00
- WHITE CLAW MANGO OR WATERMELON** Hard Seltzer 7.00
- TRULY WILD BERRY** Hard Seltzer 7.00
- HIGH NOON PEACH** Vodka Seltzer 8.00

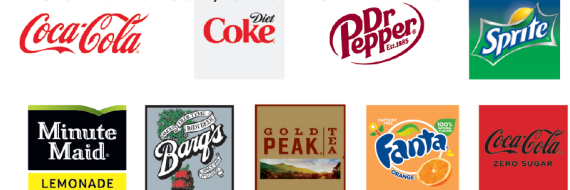
FREE SPIRITS Low to no alcohol

- SANGRIA 0.5**
Fré Cabernet, blackberry, lemon. 9.50
- NO-JITO**
Fresh mint & lime, simple syrup, sparkling water. 9.00
- GOLD RUSH**
Hella Cocktail Ginger Turmeric, ginger beer, lemon, agave. 10.00
- ITALIAN SPRITZ**
Hella Cocktail Bittersweet Spritz, lime, honey. 10.00



BOTTOMLESS BEVERAGES

- ICEE**
Coke, Wild Cherry, or Blue Raspberry. 8.50
- BLACKBERRY OR MANGO TEA**
Lightly sweetened. 8.50
- KIWI, STRAWBERRY OR PINK LEMONADE** 8.50
- FRENCH PRESS**
Hot Coffee 6.00
- SODA & TEA**
Coke, Coca-Cola Zero, Diet Coke, Sprite, Dr Pepper, Fanta Orange, Barq's Root Beer, Minute Maid Lemonade, Gold Peak Brewed Tea. 7.50



BEVERAGES

- SPARKLING & ENERGY**
Topo Chico Sparkling Water, Red Bull, Sugar Free Red Bull. 6.00
- SMARTWATER** 7.00



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