



EATS

APPETIZERS & TASTY BITES

GOURMET FRIES 12

Choose a style:

*Truffle: oil and shaved parmesan
Disco: brown gravy and melted mozzarella*

MOZZARELLA STICKS 12

House-made marinara sauce

BEER-BATTERED ONION RINGS 11

Southwest ranch dipping sauce

PRETZEL BITES 11

Beer cheese and honey mustard

TOASTED RAVIOLI 12

Fresh grated cheese and marinara sauce

TORTILLA CHIPS 14

Fresh salsa and house-made guacamole

SPINACH ARTICHOKE DIP 12

Served with flatbread crisps

ULTIMATE NACHOS 14

Queso, cheddar jack cheese, pico de gallo, black beans, jalapeno peppers, lime crema

*Add shredded chicken \$3
Add pulled pork \$3*

SAMPLER 18

Mozzarella sticks, onion rings, ultimate nachos, and BBQ boneless wings

LOADED TOTS 12

Queso, cheddar jack cheese, pickled jalapenos, chipotle lime sauce, ranch dressing

BANG BANG SHRIMP 14

Mango salsa slaw

ZING ZING CAULIFLOWER WINGS 13

Sweet chili glaze, toasted sesame seeds, jalapeno peppers

SANDWICHES

All sandwiches served with French fries and pickled slaw

CRISPY SOUTHERN CHICKEN 16

Melted cheese, southwest ranch, pickles, Low Country Slaw

CRISPY NASHVILLE HOT CHICKEN 16

Pickled hot peppers, pickles, Low Country slaw, ranch dressing

GRILLED CHICKEN BLT 18

Crispy bacon, lettuce, tomato, guacamole, spicy mayo

BBQ PULLED PORK 18

Pickles, Low Country slaw, crispy onions

NEWARK-STYLE HOT DOGS 17

Two Sabrett hot dogs, grilled peppers and onions, fried potatoes on a roll

SALADS

*Add to any salad:
Crispy or shredded chicken \$3
Bang bang shrimp \$4
Blackened salmon \$8*

HOUSE 12

Cucumber ring, red onion, tomato, fresh mango, champagne vinaigrette

CLASSIC CAESAR 13

Toasted croutons, shaved aged Parmigiano-Reggiano

TOMATO & MOZZARELLA STACK 14

Served over mixed greens with basil oil and balsamic glaze

MANDARIN ORANGE 14

Mixed greens, sliced almonds, mandarin oranges, sun-dried cranberries, citrus vinaigrette

SMASHED BURGERS

All burgers served with French fries and pickled slaw

ALL-AMERICAN 15

Lettuce, tomato, onion, pickle, American cheese

BREAKFAST BURGER 18

Lettuce, tomato, bacon, fried egg, guacamole, spicy mayo

PORKY PIG 19

Lettuce, tomato, crispy mac & cheese bites, BBQ pulled pork

SMOKEHOUSE 19

Lettuce, tomato, bacon, cheese, caramelized onions, smoky BBQ sauce

SOUTH OF THE BORDER

LOCO TACOS 11

Lettuce, pico de gallo, shredded cheese, served with tortilla chips and salsa

*Add crispy or shredded chicken \$3
Add bang bang shrimp \$4*

QUESADILLA 12

Melted cheddar jack cheese, salsa, fresh crema, pico de gallo

*Add crispy or shredded chicken \$3
Add bang bang shrimp \$4*

PERSONAL PIZZAS & FLATBREADS

CLASSIC 13

Pizza sauce, shredded mozzarella

CHEEZY 15

White queso, shredded jack cheese, shredded mozzarella

MARGHERITA 17

Fresh mozzarella, tomato sauce, basil oil

DOUBLE CRISPY 'RONI 16

Pizza sauce, shredded mozzarella, crispy pepperoni

SALAD PIE 17

Balsamic-glazed crust, mixed greens, fresh mozzarella, cucumber, tomato, red onion, basil oil

Substitute cauliflower crust \$2

SPECIALTIES & FAVORITES

CRISPY CHICKEN WINGS

6-piece 13 / 12-piece 23

Choose a dry rub or sauce

Dry rubs:

Chili lime, chipotle cinnamon, brown sugar bourbon

Sauces:

Buffalo, mango habanero, chipotle citrus, Nashville hot, kickin' bourbon

BONELESS WINGS

6-piece 11 / 12-piece 18

Choose a dry rub or sauce

Dry rubs:

Chili lime, chipotle cinnamon, brown sugar bourbon

Sauces:

Buffalo, mango habanero, chipotle citrus, Nashville hot, kickin' bourbon

CRISPY TENDERS 14

Five chicken tenders served with buffalo sauce and French fries

BLACKENED SALMON 28

Mango salsa, broccoli slaw

BBQ PORK RIBEEZ 25

Crispy glazed pork shanks, Yukon mash, crispy onions

BRAISED SHORT RIBS 29

Creamed spinach, Yukon mash, crispy onions

SIDES

FRENCH FRIES 7

TATER TOTS 7

ONION RINGS 7

SIDE SALAD 7

SIDE CAESAR SALAD 7

KIDS MENU

All kids' menu items served with French fries and a drink

MINI QUESADILLA 10

BONELESS WINGS 10

CHICKEN TENDERS 10

TOASTED RAVIOLI 10

DESSERTS

FRESH DONUT HOLES 13

Choice of two injectable sauces:

Bavarian cream, chocolate, or raspberry

CINNAMON CRUNCH CHURROS 12

DECONSTRUCTED BREAD PUDDING 12

FRIED OREO COOKIES 12

DOUBLE CHOCOLATE CAKE 13

Our Culinary Team is led by Chefs John Cruz and Juan "Sasha" Pagan



DRINKS

DRAFT BEER

PINT / PITCHER

Blue Moon Belgian White 7 / 26 (220 / 840 CAL.)

Budweiser 6 / 23 (160 / 550 CAL.)

Guinness 7 / 26 (170 / 650 CAL.)

Kona Big Wave 7 / 26 (210 / 735 CAL.)

Michelob ULTRA 6 / 26 (128 / 475 CAL.)

Miller Lite 6 / 23 (128 / 475 CAL.)

Modelo Especial 7 / 26 (150 / 550 CAL.)

Sam Adams 7 / 26 (170 / 650 CAL.)

Stella Artois 7 / 26 (155 / 560 CAL.)

Voodoo Ranger

Juicy Haze IPA 7 / 25 (230 / 850 CAL.)

BOTTLES & CANS

Make it a Bucket: MIX & MATCH ANY 6 BEERS

IMPORTS

Corona Extra 6 (130 CAL.)

Corona Premier 6 (90 CAL.)

Heineken 6 (142 CAL.)

Stella Artois 6 (155 CAL.)

DOMESTIC

Bud Light 5 (150 CAL.)

Budweiser 5 (200 CAL.)

Coors Light 5 (140 CAL.)

Michelob ULTRA 5 (130 CAL.)

Miller Lite 5 (130 CAL.)

Pabst Blue Ribbon 5 (190 CAL.)

Yuengling 5 (200 CAL.)

CRAFT

Dogfish Head 60 Min IPA 7 (120 CAL.)

Fat Tire 7 (95 CAL.)

SELTZERS & UNIQUE

Angry Orchard Crisp Apple 7 (221 CAL.)

High Noon Pineapple 8.75 (100 CAL.)

High Noon Watermelon 8.75 (100 CAL.)

Twisted Tea 7 (190 CAL.)

White Claw Black Cherry 7 (100 CAL.)

NON-ALCOHOLIC

Heineken 0.0 6 (221 CAL.)

ORIGINALS

ADVENTURE TEA 14 / 410 CAL.

ABSOLUT Vodka, BACARDI Superior Rum, BOMBAY SAPPHIRE Gin, Triple Sec, Citrus Sour, Coca-Cola

PRICKLY PEAR

LEMON DROP MARTINI 14 / 270 CAL.

DEEP EDDY Lemon Vodka, Cointreau, Prickly Pear, Citrus Sour, Sugar Rim

MAKER'S TIPSY PALMER 13 / 220 CAL.

MAKER'S MARK, Minute Maid Lemonade, Iced Tea, Lemon

TROP'PUNCH MAI TAI 13 / 210 CAL.

MALIBU Coconut Rum, Spiced Rum, Bajan Punch, Chinola Passion Fruit Liqueur

STRAWBERRY

HENDRICK'S MULE 13 / 170 CAL.

HENDRICK'S Gin, Lemon, Strawberry Purée, Ginger Beer

SPIKED STRAWBERRY

LEMONADE 12 / 290 CAL.

TITO'S Handmade Vodka, Citrus Sour, Strawberry Purée, Lemon

WINE

WHITE & ROSÉ (6 OZ. / 9 OZ. / BOTTLE):

Rosé 9.5 / 14 / 38

Coppola Diamond Collection (137-580 CAL.)

Pinot Grigio 10.75 / 16.5 / 42

Ruffino (145-614 CAL.)

Pinot Grigio 10 / 14

Rancho Rodeo (145-614 CAL.)

White Blend 11.5 / 17 / 46

Conundrum by Caymus (144-609 CAL.)

Chardonnay 12 / 19 / 50

Imagery (145-614 CAL.)

Chardonnay 9.5 / 14 / 38

Trinity Oaks (144-609 CAL.)

Sauvignon Blanc 11 / 42

Tribute

RED (6 OZ. / 9 OZ. / BOTTLE):

Pinot Noir 10.5 / 16 / 42

Three Thieves (151-639 CAL.)

Merlot 9.5 / 14 / 38

Trinity Oaks (148-642 CAL.)

Cabernet Sauvignon 11.5 / 17 / 46

Josh Cellars (145-619 CAL.)

Red Blend 11.5 / 17 / 46

Josh Cellars

SPARKLING (5 OZ. BOTTLE):

Brut 7.5 / 28

Silver Gate (100-508 CAL.)

BOTTLE ONLY

Brut 38

Chandon (670 CAL.)

Champagne 115

Veuve Clicquot Yellow Label (670 CAL.)

CLASSICS

OLD FASHIONED 12 / 190 CAL.

EVAN WILLIAMS or BULLEIT Bourbon, Orange Bitters, Agave, Cherry, Orange

\$3 Upgrade: Elijah Craig (200 CAL.)

\$4 Upgrade: Woodford Reserve (192 CAL.)

ESPRESSO MARTINI 13 / 300 CAL.

KETEL ONE Vodka, Cantera Negra Coffee Liqueur, Simple Syrup, Espresso

SANGRIA 9 / 180 CAL.

PONCHERA Red Sangria, Brandy, Orange Juice

Carafe: \$31.5 (540 CAL.)

MIMOSA 9 / 110 CAL.

PROSECCO, Chinola Passion Fruit Liqueur

ADVENTURE MULE 12.5 / 210 CAL.

DEEP EDDY Lime Vodka, Ginger Beer, Lime

ADVENTURE MARG 12 / 250 CAL.

CAZADORES Blanco Tequila, Cointreau, Lime

\$2 Upgrade: Patrón Silver (270 CAL.)

\$3 Upgrade: Don Julio Blanco (270 CAL.)

\$4 Upgrade: Código 1530 Mezcal (270 CAL.)

PALOMA 15 / 110 CAL.

CÓDIGO Rose Tequila, Citrus Sour,

Q Grapefruit Club Soda

BLACKBERRY SMASH 14 / 200 CAL.

JAMESON Irish Whiskey, Brandy, Blackberry Simple Syrup, Citrus Sour, Ginger Beer

NON-ALCOHOLIC

FOUNTAIN DRINKS (0-165 CAL.)

Coca-Cola, Diet Coke, Coke Zero, Dr. Pepper, Sprite, Ginger Ale, Barq's Root Beer, Minute Maid Lemonade

\$4

H2O

DASANI 4 (0 CAL.)

S. Pellegrino

Sparkling Mineral Water 5.5 (0 CAL.)

ENERGY (5-190 CAL.)

Red Bull Energy Drink 6

Red Bull Sugarfree 6

Red Bull Editions 6

Tropical, Watermelon & Coconut Berry

OTHER BEVERAGES

Fresh Brewed Iced Tea 4 (0 CAL.)

Hot Tea & Coffee 4.5 (0 CAL.)