

STARTERS & BAR SNACKS

PRETZELS | 13

Butter, Salt, Beer Cheese

HUMMUS | 12

Whipped with Olive Oil, Kalamata, Crudite, Feta, Naan Bread

SPINACH ARTICHOKE DIP | 13

Tortilla Chips, Parmesan

STUFFED TOTS | 11

Bacon, Cheddar, Green Onion, Alabama White Sauce

WINGS | 18

Smoked Honey Buffalo Sauce, Pickled Carrot, Alabama White Sauce

PEEL & EAT SHRIMP | 16

Hot & Spicy Butter, Charred Lemon

NACHOS | 15

Chorizo, Queso Blanco, Cotija, Pineapple Chimichurri Salsa,
Pickled Fresno, Green Onion, Tortilla Chips

TOASTED RAVIOLI | 12

Beef, Parmesan, Marinara

DEVEILED EGGS | 09

Bacon, Chive, Paprika

FRIED MAC N' CHEESE | 10

Smoked Gouda, Bacon, Campfire Sauce

CRISPY BRUSSELS SPROUTS | 08

Memphis Sauce, Pretzel Crumble

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE ASK YOUR SERVER IF YOU HAVE ANY QUESTIONS OR CONCERNS.
20% GRATUITY WILL BE ADDED TO CHECKS FOR PARTIES OF 6 OR MORE.

SALADS

HOUSE | 09

Mixed Greens, Radish, Cucumber, Cotija, Grape Tomato, Red Wine Vinaigrette

BEET | 09

Baby Arugula, Beet, Grilled Asparagus, Goat Cheese, Candied Pecan, Lemon Truffle Vinaigrette

CAESAR | 12

Romaine, Focaccia Crumble, Asiago, Parmesan Crisp (Add Chicken \$5)

COBB | 19

Fried Chicken, Romaine, Roasted Tomato, Candied Bacon, Bleu Cheese, Avocado, Red Onion, Chopped Egg, Creamy Roasted Garlic Dressing

SOUP OF THE DAY | 07

KIDDOS

ANTS ON AN APPLE | 05

Apple, Peanut Butter, Baby Raisin

CHICKEN TENDERS | 09

Seasoned Waffle Fries

KID BURGER | 09

White American Cheese, Seasoned Waffle Fries

CHEESE PIZZA | 07

FLATBREADS

MARGHERITA | 16

Fresh Mozzarella, Basil Emulsion, Roasted Tomato

DELUXE | 18

Sausage, Bacon, Provel, Mushroom, Onion, Bell Pepper

TRIO | 18

Pepperoni, Sausage, Bacon, Mozzarella

SANDWICHES

(SERVED WITH SEASONED WAFFLE FRIES)

SMASH BURGER | 16

White American, Griddled Onion, Campfire Sauce, Pickle, Potato Bun

CHICKEN SANDWICH | 17

Grilled Chicken, Pesto Aioli, Fresh Mozzarella, Roasted Tomato, Arugula, Balsamic Drizzle, Whole Wheat Bun

TURKEY CLUB | 16

Smoked Turkey, Bacon, Fontina, Avocado, Pickled Red Onion, Spring Mix, Roasted Jalapeno Aioli, Wheat Bread

BRAT BURGER | 16

Bratwurst Patty, Swiss, Sauerkraut, Grilled Onion, Brown Mustard, Pretzel Bun

PULLED PORK | 16

Crispy Onion, Dill Pickle, Sweet & Spicy BBQ Sauce, Potato Bun

ENTRÉES

SALMON | 28

Lemon Pepper Seared, Ancient Grain Pilaf, Sauteed Spinach, Lemon Dill Yogurt

COUNTRY FRIED STEAK | 22

White Peppered Gravy, Whipped Potato, Honey Glazed Carrot

ROASTED CHICKEN | 24

Au Gratin Potato, Brussels Sprout, Lemon Thyme Butter

BBQ PORK STEAK | 22

Root Beer BBQ Marinade, Steakhouse Potato Salad, Baked Beans

MAC N’ CHEESE | 21

Cavatappi, Gouda & White Cheddar Cream Sauce, Grilled Chicken, Old Bay Goldfish Cracker

PASTA PRIMAVERA | 21

Gluten Free Penne, Pomodoro, Mushroom, Spinach, Bell Pepper, Asparagus, Red Onion, Dairy Free Parmesan

PORK CHOP | 25

Chimichurri Fingerling Potato, Parmesan, Grilled Broccolini, Citrus Mustard Glaze

NEW YORK STRIP | 42

House Spice Blend, Herb Butter, Grilled Asparagus, Roasted Garlic Mash

DESSERTS

GOOEY BUTTER CAKE | 10

Raspberry Sauce

HANK’S CHEESECAKE | 11

Strawberry Shortcake

BEIGNETS | 12

Powdered Sugar, Caramel Sauce

BEER

MICHELOB ULTRA | 07
American Light Lager (4.2%)



GOOSE ISLAND | 08
HAZY BEER HUG
Hazy IPA (6.8%)



BRICK RIVER | 08
HONEY CRISP APPLE
Hard Cider (4.0%)



NUTRL SELTZER | 09
Strawberry, Black Cherry,
Pineapple (4.5%)



07 | YUENGLING
Traditional Lager (4.5%)



08 | KONA BIG WAVE
Golden Ale (4.4%)



08 | GOLDEN ROAD
MANGO CART
Wheat Ale (4.0%)



07 | STELLA ARTOIS
Belgian Lager (5.0%)



10 | HOEGAARDEN
Belgian White (4.9%)



WINE

CHARDONNAY | 14/56
Knuttel Family “Kate’s Pas de Deux” –
Russian River Valley, CA
spicy oak, lemon custard, orange blossom



CHARDONNAY | 13/52
DeWetshof “Limestone Hill” –Robertson, ZA
pure & crisp, minerality, pink lady apple



SAUVIGNON BLANC | 12/48
Marisco ‘The Ned’ – Marlborough, NZ
refreshing, key lime, guava



PINOT GRIGIO | 12/48
Alois Lageder –Trentino/Alto Adige, IT
bright melon, juicy & spritzy, organic grape



MOSCATO D’ASTI | 12/48
Vietti –Castiglione Tinella, IT
apricot, rose petal, ginger



ROSE | 14/56
Maison Noir “Love Drunk” –Willamette Valley, OR
silky, white peach, rainier cherry



14/56 | PINOT NOIR
Owen Roe ‘Grower’s Guild’ –
Willamette Valley, OR
silky, cherry cola, ripe raspberry



12/48 | CABERNET SAUVIGNON
Poppy – Paso Robles, CA
bold, ripe boysenberry, vanilla



12/48 | RED BLEND
Monteti Caburino –Toscana, IT
red fruit, cassis, raspberry



11/44 | MALBEC
Catena Zapata –Vista Flores, AR
vanilla, black fruit, earthy



13/52 | ZINFANDEL
Valravn –Sonoma County, CA
black raspberry, pepper, blueberry compote



CLASSIC COCKTAILS

12⁹⁹

CHAMPAGNE COCKTAIL
Angostura Bitters, Sugar, Champagne

NEGRONI
Gin, Campari, Sweet Vermouth

OLD FASHIONED
Bourbon, Sugar, Angostura Bitters, Citrus Oil

SAZERAC
Rye, Sugar, Peychaud's Bitters, Absinthe, Lemon Oil

PIMM'S CUP
Pimm's #1, Sugar, Lemon, Ginger, Mint, Orange

MARTINI (GIN OR VODKA)
Gin or Vodka, Dry Vermouth, Orange Bitters

DARK & STORMY
Dark Rum, Ginger Beer, Lime

CLOVER CLUB
Gin, Raspberry, Lemon, Egg White

PISCO SOUR
Pisco, Sugar, Lime, Egg White

CUBA LIBRE
Rum, Lime, Coca-Cola

DAIQUIRI
Rum, Sugar, Lime

MARGARITA
Blanco Tequila, Curacao, Lime, Agave

CORPSE REVIVER NO. 2
Gin, Orange Liqueur, Lillet Blanc, Absinthe, Lemon

MANHATTAN
Rye, Sweet Vermouth, Angostura Bitters

BEE'S KNEES
Gin, Honey, Lemon

APEROL SPRITZ
Aperol, Prosecco, Soda, Orange

MINT JULEP
Bourbon, Sugar, Mint

WHISKEY SOUR
Bourbon, Sugar, Lemon, Egg White

BLOOD & SAND
Blended Scotch, Orange Juice, Sweet Vermouth, Cherry Heering

AVIATION
Gin, Violette, Maraschino, Lemon

LAST WORD
Gin, Green Chartreuse, Maraschino, Lime

FRENCH 75
Cognac, Sugar, Lemon, Champagne

TOM COLLINS
Gin, Sugar, Lemon, Soda

MAI TAI
Dark Rum, White Rum, Curacao, Orgeat, Lime

PARADISE
Gin, Apricot Liqueur, Orange, Lemon

MOSCOW MULE
Vodka, Ginger Beer, Lime

PAPER PLANE
Bourbon, Aperol, Amaro Nonino, Lemon

RESERVE COCKTAILS

MARGARITA JOVEN | 18⁹⁹
Cava de Oro Plata Tequila, Oro de Oaxaca Mezcal, Suau Orange Liqueur, Pineapple Syrup, Lime, Peach Bitters

OLD DAIQUIRI | 18⁹⁹
Zafra 21 Yr Master Reserve Rum, Lime, Sugar

26⁹⁹ | NEW WORLD SAZERAC
Whistle Pig 10 Yr Rye, Sugar, Peychaud's Bitters, Kubler Absinthe, Lemon Oil