

birdies

WINGS

6 (1 SAUCE) | 13 10 (2 SAUCES) | 19

Buffalo • Sweet BBQ • Garlic Parmesan
Korean Sweet Heat • Chipotle BBQ Dry Rub

served with choice of buttermilk ranch or blue cheese (705-1290 cal)

STRIPS

3 STRIPS | 9 6 STRIPS | 16

served with choice of homestyle honey mustard,
buttermilk ranch or smoky bbq (540-790 cal)

add fries for \$4 (310 cal)

shareables

BIRRIA NACHO TOWER | 19 GF

slow-braised shredded beef, white queso, roasted tomato salsa,
pickled onion, cilantro, green onion, cotija, pico de gallo, jalapeño,
tortilla chips (1840 cal)

BBQ CHICKEN NACHOS | 18 GF

herb & spice-rubbed grilled chicken, white queso, pickled onion, cilantro,
green onion, pico de gallo, corn, candied jalapeño, sour cream,
BBQ sauce, tortilla & potato chip blend (2200 cal)

SHRIMP SKEWERS | 17 GF

garlic-marinated shrimp, greek salad, tzatziki sauce (360 cal)

POKE TUNA NACHOS* | 16 N

spicy tuna, avocado crema, sriracha aioli, green onion,
wonton chips, togarashi salt (710 cal)

CHICKEN POTSTICKERS | 14

pan-seared dumplings, candied jalapeño, green onion,
ponzu soy dipping sauce (360 cal)

CHARGRILLED CARROTS | 11 GF • V

rainbow carrots, herbed buttermilk dressing, fresh herbs,
green onion, toasted grains (320 cal)

ROASTED SWEET POTATOES | 12 GF • V

crispy spice-rubbed sweet potato, whipped feta, honey drizzle (450 cal)

BUFFALO CHICKEN DIP | 14 GF

shredded chicken, buffalo sauce, cheddar-jack cheese sauce,
buttermilk ranch, green onion, tortilla & potato chip blend (1880 cal)

TRADITIONAL HUMMUS | 13 VG

traditional hummus, olive oil, herbs, fresh vegetables,
cumin-lime vinaigrette (460 cal)

add warm flatbread for \$4 (230 cal)

WHITE QUESO & CHIPS | 12 GF

white queso, birria beef, roasted salsa, green onion, tortilla chips (1240 cal)

MEXI DIP TRIO | 13 GF

warm roasted tomato salsa, black bean dip,
pickled onion, guacamole, cotija, tortilla chips (660 cal)

flatbreads

Roman-Style Pizza Dough & San Marzano Tomato Sauce | GF crust available \$5 (420 cal)

FIVE CHEESE | 17 V

mozzarella, provolone, colby jack, cheddar, parmesan (670 cal)

PEPPERONI | 18

mozzarella, provolone, pepperoni, parmesan (760 cal)

ITALIAN SAUSAGE | 18

mozzarella, provolone, italian sausage, parmesan, basil (1060 cal)

handhelds

Choice of Potato Chips (380 cal) **or Fries** (310 cal). **Substitutions: VG Beyond Beef \$6** (230 cal) | **GF Bun \$2** (240 cal) | **GF Lettuce Bun** (5 cal)

SIGNATURE SKIRTED DOUBLE CHEESEBURGER | 18

two smashed beef patties, cooper white american cheese, lettuce, cheddar cheese,
tomato, pickle, onion, burger sauce, toasted brioche bun (1010 cal)

BACON JALAPEÑO DOUBLE CHEESEBURGER | 18

two smashed beef patties, cheddar, burger sauce, bacon, jalapeño cream cheese,
candied jalapeño, lettuce, onion, toasted brioche bun (1030 cal)

MUSHROOM SWISS DOUBLE CHEESEBURGER | 18

two smashed beef patties, sautéed portabello mushroom,
swiss cheese, lemon aioli, fried onions, toasted brioche bun (1460 cal)

salads & bowls

Proteins Available: Grilled Chicken \$6 (280 cal) | **Fried Chicken \$7** (640 cal) | **Shrimp \$8** (80 cal) | **Salmon* \$8** (350 cal)

GRILLED CHICKEN CAESAR SALAD | 17

grilled chicken, romaine, crouton crumbles, parmesan, creamy caesar (620 cal)

SOUTHWEST CHICKEN SALAD | 17 VO

grilled chicken, salad greens, roasted corn, avocado, black beans, candied jalapeño,
pickled red onion, pico de gallo, sour cream, cheddar-jack, cotija,
cilantro-lime vinaigrette, housemade taco shell (1020 cal)

FRIED CHICKEN COBB | 18

crispy fried chicken, salad greens, bacon, egg, avocado, roasted tomato,
blue cheese, buttermilk ranch, crouton crumbles (1490 cal)

juniors

Drinks: Soda, Milk or Juice \$2 (0-150 cal)

PIZZA | 10

cheese V or pepperoni flatbread (320/370 cal)

JUNIOR CHEESEBURGER | 10

american cheese on a toasted bun, served with fries or veggie sticks (810/665 cal)

CHICKEN TENDERS | 10

choice of dipping sauce, served with fries or veggie sticks (840/655 cal)

PASTA ALFREDO | 10 V

cavatappi noodles, creamy alfredo sauce, parmesan (690 cal)

add chicken for \$2 (140 cal)

COOKIE SUNDAE | 6 V

chocolate chip cookie, vanilla ice cream, chocolate sauce (430 cal)

MARGHERITA | 17 V • VGO

fresh mozzarella, roasted cherry tomato, basil, dressed arugula,
parmesan, olive oil (870 cal)

BBQ CHICKEN | 18

bbq sauce, herb & spice-rubbed grilled chicken, jalapeño, mozzarella,
provolone, cheddar-jack, red onion, cilantro (880 cal)

QUESABIRRIA | 16

slow-braised shredded beef, melted cheese blend, consomé dipping sauce (860 cal)

NASHVILLE HOT CHICKEN SANDWICH | 17

nashville-style hot chicken, slaw, lemon aioli, toasted brioche bun (720 cal)

GRILLED CHICKEN SOURDOUGH FOLDOVER | 17

herb & spice-rubbed grilled chicken, parmesan, baby arugula, champagne vinaigrette,
roasted cherry tomato, lemon aioli, sourdough pocket (1110 cal)

STEAK HOAGIE | 17

shaved sirloin, peppers, onion, melted provolone
and mozzarella cheese, lemon aioli, toasted baguette (1550 cal)

CHICKEN ALFREDO BOWL | 18 VO

cavatappi noodles, creamy alfredo, grilled chicken, parmesan, romanesco broccoli,
roasted cherry tomato (1860 cal)

GRILLED SALMON BOWL* | 21

grilled atlantic salmon, heirloom grain blend, green goddess dressing, roasted cherry
tomato, baby arugula (640 cal)

SPICY TUNA POKE BOWL* | 19 N

marinated diced tuna, sticky rice, crispy brown rice, avocado, mango, cucumber,
green onion, wasabi aioli, sesame seeds, wonton chips (1260 cal)

desserts

COOKIE SKILLET À LA MODE | 14 V

chocolate chip skillet cookie, vanilla ice cream,
salted caramel sauce (1080 cal)

CHURRO DIPPERS | 13 V

♥ \$1 OF EVERY PURCHASE GOES TO ST. JUDES CHILDREN'S HOSPITAL

cinnamon sugared churros, fresh strawberries & blueberries, whipped cream,
mexican chocolate sauce (605 cal)

BROWNIE | 10 V • GF

warmed brownie, salted caramel, chocolate sauce,
whipped cream, honeycomb pieces (650 cal)

MILK BAR TRUFFLES | 11

choice of birthday cake or chocolate chip cake flavor (380/380 cal)

V = VEGETARIAN | VO = VEGETARIAN OPTIONAL | VG = VEGAN | VGO = VEGAN OPTIONAL | GF = GLUTEN-FRIENDLY | N = NUTS/SEEDS

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

WE PREPARE & SERVE PRODUCTS THAT CONTAIN PEANUTS, TREE NUTS, FISH, SHELLFISH, EGGS, MILK, SOY & WHEAT. REGULAR KITCHEN OPERATIONS INVOLVE SHARED COOKING AND PREPARATION AREAS & FOOD VARIATION MAY OCCUR. FOR THESE REASONS,
WE CANNOT GUARANTEE THAT ANY MENU ITEM WILL BE COMPLETELY FREE OF ALLERGENS. *THIS ITEM CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

18% GRATUITY WILL BE ADDED FOR PARTIES OF EIGHT (8) OR MORE.

signature cocktails

COLD BREW ESPRESSO MARTINI | 16

Tito's Handmade Vodka, Mr Black Cold Brew Liqueur, housemade demerara syrup, dehydrated blood orange (240 cal)

PINEAPPLE EXPRESS MULE | 14

Grey Goose, Reàl Pineapple Syrup, lime juice, Q Mixers Premium Hibiscus Ginger Beer, dehydrated pineapple (260 cal)

POMEGRANATE COSMO | 15

Wheatley Vodka, Stirrings Pomegranate Liqueur, lime juice, agave nectar, dehydrated lime (250 cal)

CUCUMBER MINT FIZZ | 16

Hendrick's Gin, housemade mint syrup, lime juice, club soda, cucumber, mint (190 cal)

PASSION FRUIT MAI TAI | 14 **N**

Bacardí Silver Rum, Chinola Passion Fruit Liqueur, Giffard Orgeat Syrup, Angostura Bitters, lime juice, orange, pineapple, dark rum float (170 cal)

JUNGLE BOOGIE | 15

Myers's Platinum White Rum, Apervita Aperitivo, Reàl Pineapple Syrup, lime juice, dehydrated pineapple (270 cal)

THE G.O.A.T. MARGARITA | 14

Corazón Blanco Tequila, Stirrings Triple Sec, agave nectar, lime juice, toasted spice rim, lime (200 cal)

GUAVA PALOMA | 15

Patrón Silver Tequila, Marie Brizard Grapefruit Liqueur, Reàl Guava Syrup, Q Mixers Premium Sparkling Grapefruit, Tajín rim, lime (250 cal)

GOOD LOVIN | 14

Old Forester 1870 Bourbon, Reàl Blackberry Syrup, lemon juice, Angostura Aromatic Bitters, lemon (250 cal)

1792 PUTTSHACK BARREL PICK OLD FASHIONED | 16

1792 Puttshack Barrel Pick Bourbon, housemade demerara syrup, Regans' Orange Bitters, Angostura Bitters, cherry wood smoke, orange (190 cal)

RASPBERRY SIDECAR | 17

Hennessy V.S. Cognac, Marie Brizard Raspberry Liqueur, Herradura Agave Nectar, lemon juice, berry sugar rim, lemon (290 cal)

WATERMELON SCORPION BOWL | 25 (serves 2-4)

Tito's Handmade Vodka, Reàl Watermelon Syrup, lime juice, The Bitter Truth Cucumber Bitters, Q Mixers Premium Ginger Beer, cucumber, citrus bubble (640 cal)

zero proof cocktails

SPIRIT-FREE JUNGLE BULL | 12

Red Bull Tropical Edition, Lyre's Italian Spritz, lime juice, Reàl Pineapple Syrup, Tajín rim, lime (130 cal)

SPIRIT-FREE PINEAPPLE HIBISCUS MULE | 12

Lyre's White Cane Spirit, Reàl Pineapple Syrup, lime juice, Q Mixers Premium Hibiscus Ginger Beer, lime (150 cal)

SPIRIT-FREE ESPRESSO MARTINI | 13

Lyre's Dark Cane Spirit, cold brew, housemade demerara syrup, lemon peel (70 cal)

SPIRIT-FREE SPRITZ | 12

Lyre's Amalfi Spritz, orange (70 cal)

CANDY CRUSH FIZZ | 5

San Pellegrino Peach Soda, your choice of Watermelon, Blackberry, Mango, or Guava Reàl Syrup (130 cal)

beer & beyond

DRAFT

Coors Light | 6.5 (140 cal)

Miller Lite | 6.5 (130 cal)

Stella Artois | 7.5 (190 cal)

Modelo Especial | 7.5 (190 cal)

Blue Moon

Belgian White Ale | 7.5 (220 cal)

Lagunitas IPA | 7.5 (240 cal)

ask about rotating seasonals

BEYOND

Sun Cruiser Classic Iced Tea | 8 (100 cal)

Sun Cruiser Pink Lemonade | 8 (100 cal)

High Noon Grapefruit

Vodka & Soda | 9 (100 cal)

High Noon Watermelon

Vodka & Soda | 9 (100 cal)

Gin & Juice Passionfruit | 8 (130 cal)

Gin & Juice Citrus | 8 (130 cal)

wine

bottles available

SPARKLING

La Marca, Prosecco (split) | 13 (100 cal)

Chandon, Brut Rosé (split) | 16 (120 cal)

WHITE

Scarpetta, Pinot Grigio | 11 (120 cal)

Wairau River,

Sauvignon Blanc | 11.5 (115 cal)

Kali Hart, Chardonnay | 12 (125 cal)

soda & more

FOUNTAIN | 4

Coca-Cola® (190 cal)

Diet Coke® (0 cal)

Coke Zero® (0 cal)

Sprite® (190 cal)

Fanta Orange® (200 cal)

Dr Pepper® (200 cal)

Barq's® Root Beer (220 cal)

Minute Maid® Lemonade (230 cal)

ICED TEA

Iced Tea | 4 (0 cal)

Peach Iced Tea | 4.25 (0 cal)

BOTTLES & CANS

Bud Light | 6.5 (110 cal)

Pacifico | 6.5 (145 cal)

Bell's Two Hearted Ale | 7 (210 cal)

Corona Extra | 7 (150 cal)

Heineken | 7 (150 cal)

Angry Orchard Crisp Cider | 7 (150 cal)

Dos Equis Lager Especial | 7 (140 cal)

Dogfish Head Grateful Dead

Juicy Pale Ale | 7 (190 cal)

Michelob Ultra | 6 (195 cal)

N/A

Heineken 0.0 | 6 (70 cal)

Athletic Brewing Co.

Run Wild IPA | 6 (65 cal)

Samuel Adams

Just the Haze IPA | 6 (100 cal)

Guinness 0 | 6 (70 cal)

HOPWTR Ruby Red Grapefruit | 6 (0 cal)

ROSÉ

Gérard Bertrand,

Gris Blanc Rosé | 12.5 (110 cal)

RED

J Vineyards, Pinot Noir | 15 (120 cal)

Roth, Cabernet Sauvignon | 15 (130 cal)

Decoy by Duckhorn, Red Blend | 16 (125 cal)

WATER

Acqua Panna 500mL | 7 (0 cal)

S.Pellegrino 500mL | 6 (0 cal)

SanPellegrino Ciao!

Blood Orange | 4 (10 cal)

SanPellegrino Ciao!

Peach | 4 (10 cal)

RED BULL® | 5.5

Energy Drink (100 cal)

Sugarfree (10 cal)

Juneberry Edition (110 cal)

Tropical Edition (120 cal)

Watermelon Edition (110 cal)

White Peach Edition (110 cal)

happy hour

3PM TO 6PM, MONDAY THRU FRIDAY

Dine-in Only

sips

16OZ DRAFT BEERS (130-240 cal) | **3**

1792 PUTTSHACK BARREL PICK OLD FASHIONED (190 CAL) | **10**

1792 Puttshack Barrel Pick Bourbon, housemade demerara syrup, Regans' Orange Bitters, Angostura Bitters, cherry wood smoke, orange

POMEGRANATE COSMO (250 CAL) | **10**

Wheatley Vodka, Stirrings Pomegranate Liqueur, lime juice, agave nectar, dehydrated lime

bites

CHIPS & QUESO | **5 GF**

Warm white queso, birria beef, roasted salsa, green onion, tortilla chips (1240 cal)

SIGNATURE SKIRTED DOUBLE CHEESEBURGER | **10**

Double smashed beef patties, cooper white american cheese, lettuce, cheddar cheese, tomato, pickle, onion, burger sauce, toasted brioche bun (1010 cal)

\$1 WINGS **GF**

6 (1 SAUCE) | 6 10 (2 SAUCES) | 10

Buffalo • Sweet BBQ • Garlic Parmesan
Korean Sweet Heat • Chipotle BBQ Dry Rub

served with choice of buttermilk ranch or blue cheese (705-2580 cal)