

BEVERAGES

STRAWBERRY LEMONADE

lemonade, blended strawberries ◦ 190 CAL

one complimentary refill

4.5

LIMEADE

lemon-lime soda, fresh lime juice (strawberry or cherry) ◦ 310 CAL

one complimentary refill

4.5

FRESH BREWED INFUSED ICED TEA

iced tea, all natural syrup (mango, peach or raspberry) ◦ 160 CAL

free refills

3

BUBBLES OVER ICE

coke, diet coke, coke zero, sprite, dr. pepper, diet dr. pepper, barq's root beer, lemonade ◦ 0-130 CAL

3

MARGARITAS

MARGARITA

gold tequila, fresh lime juice, agave, (traditional or strawberry) ◦ 320 CAL

8.5

FROZEN MARGARITA

gold tequila, fresh lime juice, agave, (traditional, strawberry, mango or sangria swirl) ◦ 700 CAL

8.5

BEERGARITA

frozen margarita, upside down bottle cerveza ◦ 510 CAL

10

CHAMPAGNE MARGARITA

frozen margarita, upside down bottle korbelt california champagne ◦ 460 CAL

12

MARGARITA MEZCAL

ojo de tigre mezcal, patrón silver tequila, grand marnier, fresh lime juice, simple syrup [frozen upon request] ◦ 450 CAL

12

EL PERFECTO

grand marnier, fresh lime juice, simple syrup [CHOOSE YOUR TEQUILA TIER 1 • TIER 2] ◦ 530 CAL

10 | 12

CRAFT COCKTAILS

EASY LIVIN

tito's vodka, strawberries, lemon juice, aperol, rosemary infused syrup ◦ 330 CAL

8.5

BASIL LEMONADE

bacardi rum, fresh basil, fresh lemonade, infused simple syrup ◦ 370 CAL

8.5

MOSCOW MULE

tito's vodka, fiery ginger syrup, fresh lime juice, maine root spicy ginger beer ◦ 250 CAL

8.5

CUBAN MOJITO

bacardi rum, fresh mint, fresh lime juice, simple syrup, club soda ◦ 240 CAL

8.5

WHISKEY PUNCH

bulleit rye, r&w cherry liqueur, fresh lemon juice, rosemary infused syrup ◦ 510 CAL

8.5

OLD FASHIONED

three ounces ben holladay missouri bourbon, orange + walnut bitters, demerara syrup, amarena cherries, orange swath ◦ 290 CAL

12.5

APEROL SPRITZ

aperol, citrus smash, sparkling wine ◦ 210 CAL

8.5

NO BEACH REQUIRED

tito's vodka, bacardi coconut rum, aperol, fresh lime juice, pineapple infused syrup ◦ 400 CAL

8.5

PAINKILLER

pusser's rum, pineapple juice, orange juice, real coconut purée, grated nutmeg ◦ 360 CAL

8.5

LONG ISLAND TEA

five traditional liquors, fresh lemon juice, simple syrup, cola (traditional or strawberry) ◦ 320 CAL

8.5

RED SANGRIA

red wine, brandy, fresh lime juice, pineapple juice, fresh fruit ◦ 450 CAL

8.5

WHITE SANGRIA

white wine, mango, peach, coconut, fresh lemon juice, fresh fruit ◦ 340 CAL

8.5

FREEZY DOES IT

sauvignon blanc, pineapple, banana, fresh lime juice, ginger, blended with ice ◦ 450 CAL

8.5

WHITE WINE

250 CAL/glass | 720 CAL/bottle

	6oz	9oz	bottle
MOSCATO mirassou, california	7	10	28
RIESLING kung fu girl, washington	7	10	28
SAUVIGNON BLANC joel gott, california	7	10	28
PINOT GRIGIO sycamore lane, california	5	7	16
PINOT GRIGIO barone fini, italy d.o.c.	7	10	28
CHARDONNAY sycamore lane, california	5	7	16
CHARDONNAY wente morning fog, livermore valley	9	12	34
ROSÉ josh cellars, california	7	10	28
SPARKLING WHITE WINE gruet brut, new mexico	9	12	34

RED WINE

220 CAL/glass | 620 CAL/bottle

	6oz	9oz	bottle
MERLOT bogle, california	7	10	28
PINOT NOIR the calling, monterey	9	12	34
CABERNET SAUVIGNON sycamore lane, california	5	7	16
CABERNET SAUVIGNON alexander valley vineyards, sonoma county	9	12	34
RED BLEND phantom, california	9	12	34

MARTINIS

ESPRESSO

espresso, tito's vodka, kahlua, cream (black upon request) ◦ 340 CAL

8.5

ISLAND PARADISE

coconut rum, peach schnapps, strawberries, pineapple juice ◦ 180 CAL

8.5

SNICKERDOODLE

rumchata, fireball whiskey, bacardi coconut rum, cream ◦ 290 CAL

8.5

MUNCHIES

GRINGO DIP® + CHIPS

creamy pepper jack cheese dip, pico de gallo, spice, salsa, tortilla chips ◦ 1040 CAL

sub waffle fries for tortilla chips + salsa 1.5

9

CHICAGO SPINACH + ARTICHOKE DIP

cream sauce, imported parmigiano reggiano, spinach, artichoke, salsa, sour cream, tortilla chips ◦ 1270 CAL

11

SHROOMS

jumbo mushroom caps, herb + garlic cream cheese, horseradish sauce ◦ 1330 CAL

11

BAJA DIPPERS

baja bites (chicken + cheese hand rolled in-house in a crispy corn tortilla), gringo dip, salsa, tortilla chips ◦ 1560 CAL

12

CHICKEN WINGS 10 COUNT

buffalo, hot buffalo, cajun dry rub or garlic lemon pepper dry rub (ranch or creamy bleu cheese) ◦ 1320 CAL

13

BONELESS WINGS

buffalo or hot buffalo (ranch or creamy bleu cheese) ◦ 1440 CAL

11

TEQUILA WRAPPERS

crispy flour tortillas, smoked chicken, pico de gallo, black bean, fire-roasted corn, white cheddar, avocado ranch ◦ 1330 CAL

11

FRIED CHICKEN FINGERS

hand-breaded chicken tenderloins, french fries (ranch or honey mustard) ◦ 1370 CAL

12

MUNCHIES

NACHOS

chicken or ground beef, refried beans, cheddar, cheese sauce, jalapeño, pico de gallo, sour cream, guacamole, salsa ◦ 1880 CAL

13

CHESAPEAKE BAY CRAB CAKES

our signature recipe with wild-caught crab meat (roasted red pepper or lemon zested tartar sauce) ◦ 910 CAL

13

CALAMARI

hand-breaded calamari rings, hot cherry peppers (cocktail sauce, marinara or garlic lemon aioli) ◦ 850 CAL

13

CHICKEN QUESADILLA

chicken, pico de gallo, pepper jack, corn-flour tortillas, sour cream, salsa ◦ 870 CAL
sub guacamole for sour cream | add guacamole 1.5

10

TATER KEGS

jumbo tater tots, bacon, cheddar, chive (sour cream, cheese sauce or ranch) ◦ 730 CAL

9

FRY ME SOME CHEESE

breaded white cheddar bites, breaded mozzarella sticks, marinara ◦ 620 CAL

9

FRIED PICKLES

breaded pickles, spice, ranch ◦ 770 CAL

9

SOUPS

BAKED POTATO

bacon, scallion, cheddar ◦ 550 CAL

CUP 4.5

BOWL 6.5

OUTLAW STEAK 430 CAL

CUP 4.5

BOWL 6.5

CHICKEN TORTILLA

Naked no toppings 180 CAL

Fully Dressed tortilla strips, sour cream, cheddar 330 CAL

CUP 4.5

BOWL 6.5

THIS + THAT

HALF SANDWICH + SOUP COMBO

TURKEY oven roasted, smoked gouda, arugula, tomato, house spread, baguette ◦ 570 CAL

12

CHICKEN SALAD scratch recipe, arugula, tomato, baguette ◦ 420 CAL

12

PRIME RIB CAB® ribeye, baguette, au jus (horseradish sauce or aioli) ◦ 610 CAL

15

monterey jack upon request

SOUP + SALAD COMBO

bowl soup, house salad ◦ 1230 CAL

11

SALADS

BUFFALO CHICKEN SALAD 14.5
grilled or fried chicken, wing sauce, bacon, white cheddar, pico de gallo, tortilla strips, crumbled bleu, chipotle ranch ◦ 1830 CAL

CALIFORNIA BLEU CHICKEN SALAD 14.5
grilled chicken, romaine, bacon, pico de gallo, tortilla strips, egg, crumbled bleu, cilantro honey lime ◦ 1430 CAL

SUMMER CHICKEN SALAD 14.5
grilled chicken, spring mix + fresh greens, red onion, apple, strawberries, celery, candied pecans, goat cheese, balsamic vinaigrette ◦ 1100 CAL

FAJITA SALAD 14.5
chicken, ground beef or veggie patty, sautéed vegetables, cilantro, cotija, jalapeño, pico de gallo, sour cream, tortilla chips (avocado or chipotle ranch) ◦ 1580 CAL

CHICKEN CAESAR SALAD 13.5
grilled, blackened or fried chicken, romaine, croutons, parmesan, caesar dressing ◦ 1380 CAL

CHICKEN CLUB SALAD 14.5
grilled, blackened or fried chicken, cheddar, avocado, bacon, carrot, egg, cucumber, tomato, croutons, dressing ◦ 1010 CAL

PROTEIN UPGRADE SEARED SHRIMP 3 | FRIED SHRIMP 3 | SALMON 4 | FLAT-IRON STEAK 4

HOUSE SALADS

TRADITIONAL 6.5
cheddar, bacon, carrot, egg, cucumber, tomato, croutons, dressing ◦ 720 CAL

CAESAR 6
romaine, croutons, parmesan, caesar dressing ◦ 430 CAL

SUMMER 6.5
spring mix, red onion, apple, strawberry, celery, pecans, goat cheese, balsamic vinaigrette ◦ 330 CAL

DRESSINGS

avocado ranch | balsamic vinaigrette | buttermilk ranch | caesar dressing | chipotle ranch | cilantro honey lime | creamy bleu cheese | french | honey mustard | light italian | salsa | thousand island | 10-180 CAL per ounce

BOWL

PROTEIN POWER GRAIN BOWL
cajun spice, ancient power grains, grilled vegetable medley, feta

CHICKEN 8 oz. 610-970 CAL **66 GRAMS OF PROTEIN** 14

SALMON 7 oz. 710 CAL **53 GRAMS OF PROTEIN** 18

SIRLOIN STEAK* 8 oz. 850 CAL **59 GRAMS OF PROTEIN** 16

FLAT-IRON STEAK* 8 oz. 970 CAL **52 GRAMS OF PROTEIN** 20

FILET MIGNON* 7 oz. 860 CAL **61 GRAMS OF PROTEIN** 21

simply grilled upon request | add avocado 2

CRAFT SANDWICHES

PRIME RIB FRENCH DIP*

CAB® ribeye, baguette, au jus, standard side (horseradish sauce or aioli) ◦ 1300 CAL
monterey jack upon request

19.5

CAJUN CHICKEN PHILLY

chopped chicken, cajun spice, pepper, onion, chipotle mayo, smoked gouda, baguette, standard side ◦ 1370 CAL

14.5

HAVANA CLUB

smoked turkey, pit pulled pork, swiss, pickle, aioli, cuban mustard, baguette, standard side ◦ 1150 CAL

14.5

GRILLED REUBEN

corned beef, sauerkraut, comeback sauce, swiss, rye, standard side ◦ 1100 CAL
"carnegie deli" style: 9oz. of corned beef 3

14.5

TRIPLE STACKED CLUB

turkey, "thick-cut" bacon, cheddar, swiss, honey mustard, garlic aioli, toasted wheat, standard side ◦ 1570 CAL

14.5

SOUTHWEST WRAP

chicken, romaine, cotija, red pepper, bacon, tortilla strips, pico de gallo, chipotle ranch, flour tortilla, standard side ◦ 1030 CAL

14.5

GYRO "HERO" PITA

carved gyro meat, sautéed onion, cucumber sauce, lettuce, tomato, crumbled feta, pita, standard side ◦ 780 CAL

14.5

SPICY FRIED CHICKEN

dressed in wing sauce or simply crispy, carolina reaper, lettuce, pickle, smoky spread, standard side (ranch or bleu cheese) ◦ 1240 CAL

14.5

CHICKEN AVOCADO GRILLE

grilled chicken, avocado, "thick-cut" bacon, monterey jack, arugula, tomato, avocado ranch, standard side • 1060 CAL

14.5

BACON CHEESE CHICKEN GRILLE

grilled chicken, "thick-cut" bacon, monterey jack, arugula, tomato, standard side (aioli or honey mustard) ◦ 1040 CAL

14.5

TRADITIONAL FISH

blackened or fried responsibly farmed white fish, scratch coleslaw, lemon zested tartar sauce, standard side ◦ 1040 CAL

14.5

MILE HIGH BURGERS

ALL-AMERICAN BACON CHEESEBURGER* <i>½ lb patty, cheese, fried egg, "thick-cut" bacon, garden, aioli, standard side (sesame or pretzel bun) ◦</i> 1440 CAL	14.5
DEVIL'S DEN BURGER* <i>½ lb patty, wing sauce, carolina reaper cheese, smoky spread, standard side (ranch or bleu cheese) ◦</i> 1120 CAL	14.5
AVOCADO BURGER* <i>½ lb patty, avocado, monterey jack, "thick-cut" bacon, avocado ranch, standard side ◦</i> 1200 CAL	14.5
SCRATCH VEGGIE BURGER <i>fresh cut vegetables, ancient grains, kale, pepitas, monterey jack, pickled onion, arugula, mustard, aioli, standard side ◦</i> 900 CAL (does contain egg)	14.5
BURGER WITH CHEESE* <i>½ lb patty, cheese, garden, aioli, standard side ◦</i> 1060 CAL without cheese -1	12.5
DOUBLE SMASHED CHEESEBURGER <i>two 4 ounce patties (crispy), cheese, grilled onion, pickle, aioli, standard side ◦</i> 1180 CAL add bacon 1	12.5

CHEESE AMERICAN | SHARP CHEDDAR | SWISS | PEPPER JACK | MONTEREY JACK | CAROLINA REAPER | SMOKED GOUDA | 60-110 CAL/slice

UPGRADES WAFFLE FRIES WITH GRINGO DIP 730 CAL 2 | CRISPY ONION RINGS 360 CAL 2 | SWEET POTATO FRIES 480 CAL 1 | GLUTEN FREE BUN 1 | PRETZEL BUN .5

SOUTHWEST

PACIFIC FISH TACO PLATTER <i>grilled or fried white fish, dressed slaw, red pepper sauce, cilantro, cotija, corn-flour tortillas, rice, refried beans ◦</i> 1220 CAL	16.5
CARNE ASADA TACO PLATTER <i>thin sliced CAB® ribeye, sauteed pepper + onion, avocado, serrano drizzle, cotija, cilantro, corn-flour tortillas, rice, refried beans ◦</i> 1060 CAL	16.5
TACO PLATTER <i>ground beef or chicken tacos (2), rice, refried beans, salsa ◦</i> 690 CAL	13
BORDER ATTACK <i>ground beef or chicken tacos (2), baja bites (chicken + cheese in a crispy corn tortilla), tortilla chips, gringo dip, salsa ◦</i> 1470 CAL	15
SIZZLING FAJITA SKILLET <i>bell pepper, onion, pico de gallo, cheddar, sour cream, salsa (rice or refried beans) (corn or flour tortillas)</i> sub guac for any	
FIRE-GRILLED CHICKEN 1180 CAL	17
FLAT-IRON STEAK* 2200 CAL	21
SIGNATURE two proteins (fire-grilled chicken, flat-iron steak*, seared shrimp) ◦ 1410 CAL	21

PASTA

RATTLESNAKE PASTA <i>chicken, shrimp, pasta, parmesan cream sauce, red + green pepper, scallion, parmesan, garlic bread</i> ◦ 1870 CAL <i>spicy</i>	18
CHICKEN BUCATINI <i>grilled or blackened chicken, bucatini, alfredo sauce, steamed vegetables, parmesan, garlic bread</i> ◦ 2180 CAL <i>add seared shrimp 2</i>	16
SPINACH + ARTICHOKE CREAM PASTA <i>chicken, shrimp, pasta, spinach + artichoke cream sauce, parmesan, garlic bread</i> ◦ 1900 CAL	18
MAC DADDY + CHEESE <i>chicken, pasta, housemade cheese sauce, "thick-cut" chopped bacon, toasted bread crumbs, garlic bread</i> ◦ 2200 CAL	17

COMFORT

'CENTER CUT' BABY BACK RIBS <i>smoked center cut ribs (full slab), french fries, scratch bbq beans with brisket</i> ◦ 1980 CAL	23
COUNTRY FRIED TOP SIRLOIN STEAK <i>country gravy, mashed potatoes, one standard side, scratch cheddar biscuit</i> ◦ 1360 CAL	16.5
CHICKEN FRIED CHICKEN <i>country gravy, mashed potatoes, one standard side, scratch cheddar biscuit</i> ◦ 1200 CAL	16.5
CHICKEN MADEIRA <i>"pan fried" chicken breast, mashed potatoes, asparagus, melted monterey jack, housemade mushroom madeira sauce</i> ◦ 1650 CAL	17
FRIED CHICKEN FINGERS PLATTER <i>hand-breaded chicken tenderloins, two standard sides (ranch or honey mustard)</i> ◦ 1120 CAL	16
"BABY BACKS" + CHICKEN FINGER PLATTER <i>baby back ribs (half slab), hand-breaded chicken tenderloins, two standard sides (ranch or honey mustard)</i> ◦ 1200 CAL	23

DINNER FOR TWO

37.5

MUNCHIES SHARE 1 ITEM

GRINGO DIP + CHIPS
FRIED PICKLES
FRY ME SOME CHEESE
TATER KEGS

ENTRÉES CHOOSE 2 ITEMS

TRADITIONAL CHICKEN SALAD
SOUP & SALAD COMBO
BURGER WITH CHEESE*
SCRATCH VEGGIE BURGER
BACON CHEESE
CHICKEN GRILLE

CAJUN CHICKEN PHILLY
GYRO "HERO" PITA
CHICKEN FRIED CHICKEN
SOUTHWEST WRAP
8oz. SIRLOIN* (+1)

DESSERTS SHARE 1 ITEM

SALTED CARAMEL
+ CHOCOLATE
BROWNIE
NEW YORK
CHEESECAKE

STEAK + SEAFOOD

BLACKENED RIBEYE*	29
<i>14 oz. USDA certified angus beef® ribeye, cajun spice, house salad, any side ◦ 1100 CAL</i> <i>simply grilled upon request</i>	
FLAT-IRON STEAK*	24
<i>8 oz. USDA certified angus beef®, house salad, any side ◦ 640 CAL</i>	
FILET MIGNON*	26
<i>'center cut' 7 oz. filet mignon, house salad, any side ◦ 420 CAL</i>	
STEAK* + RIBS	28
<i>flat-iron steak, 'center cut' baby back ribs (half slab), any side ◦ 1330 CAL</i> <i>upgrade to filet mignon 2</i>	
STEAK* + SEAFOOD	
<i>flat-iron steak, any side</i>	
SHRIMP	26
<i>four large (grilled or fried), cocktail sauce ◦ 950 CAL</i>	
CRAB CAKE	28
<i>signature recipe with wild caught crab meat (roasted red pepper or lemon zested tartar sauce) ◦ 990 CAL</i>	
SCALLOPS	28
<i>three seared scallops ◦ 880 CAL</i> <i>upgrade to filet mignon 2</i>	
8OZ. SIRLOIN* THE BLUE PLATE SPECIAL	17.5
<i>sirloin steak, side (baked potato, fries or steamed vegetables), garlic bread ◦ 1390 CAL</i> <i>upgrade to one premium side + house salad 3.5</i>	
BLACKENED ATLANTIC SALMON	21
<i>fresh salmon, cajun spice, ancient power grains, house salad, any side ◦ 620 CAL</i> <i>simply grilled upon request</i>	
SCALLOPS + SHRIMP	24
<i>five scallops, five large shrimp, "thick-cut" bacon, ancient power grains, asparagus, white wine butter sauce ◦ 790 CAL</i>	
LIEUTENANT DAN'S SHRIMP PLATTER	20
<i>large hand-breaded shrimp, two standard sides, cocktail sauce ◦ 680 CAL</i>	

TEMPERATURES

RARE	cool to warm + bright red center
MEDIUM RARE	warm with pink to red center
MEDIUM	pink center + browned edges
MEDIUM WELL	mostly browned throughout with reduced thermal moisture
WELL	browned throughout with no sign of pink + very little moisture

LET'S DO LUNCH

MONDAY-FRIDAY 11AM-3PM

ALL YOU CAN EAT SOUP + SALAD

bowl soup, house salad ◦ 1230 CAL

10

BURGER WITH CHEESE*

TRADITIONAL ½ lb patty, cheese, garden, aioli, french fries ◦ 1440 CAL

10

DOUBLE SMASHED two 4 ounce patties (crispy), cheese, grilled onion, pickle, aioli, french fries ◦ 1560 CAL

10

SCRATCH VEGGIE BURGER

fresh cut vegetables, ancient grains, kale, pepitas, monterey jack, pickled onion, arugula, mustard, aioli, french fries ◦ 1250 CAL

10

egg

BACON CHEESE CHICKEN GRILLE

grilled chicken, "thick-cut" bacon, monterey jack, arugula, tomato, french fries (aioli or honey mustard) ◦ 1420 CAL

10

FRIED CHICKEN FINGERS

hand-breaded chicken tenderloins, french fries (ranch or honey mustard) ◦ 1370 CAL

10

CHICKEN FRIED CHICKEN

country gravy, mashed potatoes, one standard side, scratch cheddar biscuit ◦ 1200 CAL

10

TACO PLATTER

ground beef or chicken tacos (2)], rice, refried beans, salsa ◦ 690 CAL

10

TRADITIONAL CHICKEN SALAD

grilled, blackened or fried chicken, fresh greens, cheddar, bacon, carrot, egg, cucumber, tomato, croutons, dressing ◦ 930 CAL

10

LOADED IDAHO® BAKED POTATO PLATTER

jumbo baked potato, butter, sour cream, bacon, broccoli, cheddar, bowl soup or house salad ◦ 1560 CAL

10

HALF SANDWICH + SOUP COMBO

TURKEY oven roasted, smoked gouda, arugula, tomato, house spread, baguette ◦ 570 CAL

10

CHICKEN SALAD scratch recipe, arugula, tomato, baguette ◦ 420 CAL

10

DESSERT

SALTED CARAMEL + CHOCOLATE BROWNIE

chocolate brownie, pretzel crust, sea salted caramel, vanilla bean ice cream ◦ 910 CAL

7

COLOSSAL CARROT CAKE

traditionally spiced, grated carrot, pineapple, walnut, pistachio, shaved coconut, cream cheese icing ◦ 1320 CAL

7

NEW YORK CHEESECAKE

traditional new york style, graham cracker crust, fresh strawberries, strawberry puree ◦ 940 CAL

7

plain upon request

AUTHENTIC KEY LIME PIE

key lime juice, graham cracker crust, fresh whipped cream, lime zest ◦ 550 CAL

7

STREET KIDS

6.50

ENTREES

- SMASHED BURGER 510 CAL (add cheese +110 CAL)
- CHICKEN FINGERS 380 CAL (choice of dipping sauce)
- CHICKEN NUGGETS 370 CAL (choice of dipping sauce)
- FRIED SHRIMP 260/460 CAL (choice of ketchup or ranch)
- FLAT-IRON STEAK (+ 1.00) 270 CAL
- GRILLED CHEESE 390-440 CAL (choice of cheese | choice of white or wheat)
- CHICKEN QUESADILLA 450 CAL
- MACARONI + CHEESE 340 CAL
- PASTA WITH SAUCE 440/680 CAL (choice of red or alfredo sauce)
- BUTTERED NOODLES + CHICKEN 700 CAL

SIDES

- FRENCH FRIES 220 CAL
- MOTT'S APPLESAUCE 100 CAL
- SLICED STRAWBERRIES 20 CAL
- APPLE WEDGES WITH CARAMEL 170 CAL
- CARROT STICKS WITH RANCH 170 CAL
- STEAMED BROCCOLI 60 CAL
- ANCIENT POWER GRAINS 220 CAL
- MASHED POTATOES WITH GRAVY 260 CAL
- ADULT MAC-N-CHEESE 460 CAL
- MEXICAN RICE 130 CAL
- CHIPS + SALSA 270 CAL
- BUTTERMILK BISCUIT 380 CAL
- GARLIC BREAD 180 CAL
- GO-GURT 70 CAL (strawberry)

DRINKS

- SOFT DRINKS 0-80 CAL (free refills)
- MILK 230 CAL (refills .49)
- APPLE JUICE 180 CAL (refills .49)
- STRAWBERRY LEMONADE 80 CAL (refills .49)

DESSERTS

- SCOOP OF VANILLA ICE CREAM 160 CAL (strawberry or chocolate topping)
- COOKIES 120 CAL
- GO-GURT 70 CAL (strawberry)

SIDES

STANDARD			PREMIUM		
		CAL			CAL
FRENCH FRIES	5	380	LOADED BAKED POTATO	6	790
GRILLED VEGETABLE MEDLEY	5	70	LOADED MASHED POTATOES	5	540
FRESH STEAMED VEGETABLES	5	140	SEASONED WAFFLE FRIES WITH GRINGO DIP	6	730
GRILLED ASPARAGUS	5	80	SEASONED WAFFLE FRIES	5	470
DRESSED ROASTED BRUSSELS SPROUTS	5	300	CRISPY ONION RINGS	5	360
HOMESTYLE MASHED POTATOES + GRAVY	4	450	SWEET POTATO FRIES	5	480
ADULT MAC-N-CHEESE	4	450			
SCRATCH BBQ BEANS WITH BRISKET	4	230			
ANCIENT POWER GRAINS	4	220			
COLESLAW	4	380			

*Contains or may contain raw or undercooked ingredients. The state and city health code requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. 1,200 to 1,400 calories a day is used for general nutrition advice for children ages 4-8 years and 1,400 to 2,000 calories a day for children ages 9-13 years, but calorie needs vary.