

54

BEVERAGES

STRAWBERRY LEMONADE

lemonade, blended strawberries ◦ 190 CAL

one complimentary refill

5

LIMEADE

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

one complimentary refill

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, barq's root beer, lemonade, cherry cream soda (organic) ◦ 0-220 CAL

3

MARGARITAS

MARGARITA

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

9

FROZEN MARGARITA

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

9

CHAMPAGNE MARGARITA

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

12

MARGARITA MEZCAL

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

12

EL PERFECTO

alma finca orange, fresh lime juice, simple syrup [CHOOSE YOUR TEQUILA TIER 1 • TIER 2] ◦ 530 CAL

10 | 12

CRAFT COCKTAILS

PALOMA

el jimador tequila, ruby red grapefruit cordial, fresh lime juice, soda water ◦ 260 CAL

9

CUBAN MOJITO

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

9

BASIL LEMONADE

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

9

EMPRESSIVE G+T

empress 1908 gin, mastiha, fresh lemon juice, orgeat syrup, fever-tree cucumber tonic, cucumber bitters ◦ 280 CAL

9

EASY LIVIN

bacardi rum, strawberries, lemon juice, aperol, rosemary infused syrup ◦ 330 CAL

9

BLOODY HACIENDA

el jimador tequila, blood orange cordial, fresh lime juice, campari, jerry thomas own decanter bitters ◦ 460 CAL

9

OLD FASHIONED

garrison brothers texas bourbon, grand marnier, jerry thomas own decanter bitters, demerara syrup, amarena cherry, orange swath ◦ 310 CAL

13

NEGRONI

las californias citrico gin, campari, antica carpano vermouth [a classic bitter drink created in Florence, Italy 1919] ◦ 210 CAL

10

NEW YORK SOUR

woodford reserve, fresh lemon juice, rosemary infused syrup, cabernet sauvignon float ◦ 330 CAL

10

APEROL SPRITZ

aperol, citrus smash, sparkling wine ◦ 210 CAL

9

PAINKILLER

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

9

LONG ISLAND TEA

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

9

RED SANGRIA

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

9

WHITE SANGRIA

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

9

WHITE WINE

offerings may vary by select locations

250 CAL/glass | 720 CAL/bottle

	6oz	9oz	bottle
PROSECCO la marca, italy d.o.c.	7	10	28
SPARKLING WHITE WINE gruet brut, new mexico	9	12	34
MOSCATO centorri moscato di pavia, italy	7	10	28
RIESLING leitz dragonstone, germany	9	12	34
PINOT GRIGIO barone fini, italy d.o.c.	7	10	28
SAUVIGNON BLANC joel gott, california	7	10	28
CHARDONNAY sycamore lane, california	6	8	18
CHARDONNAY knuttel family, russian river valley	9	12	34
DRY ROSÉ avv sangiovese, sonoma county	7	10	28

RED WINE

offerings may vary by select locations

220 CAL/glass | 620 CAL/bottle

	6oz	9oz	bottle
MERLOT grayson cellars, california	7	10	28
PINOT NOIR the calling, monterey	9	12	34
CABERNET SAUVIGNON sycamore lane, california	6	8	18
CABERNET SAUVIGNON alexander valley vineyards, sonoma county	9	12	34
RED BLEND phantom, california	9	12	34

MARTINIS

ESPRESSO

espresso, community spirit vodka, kahlua, five farms cream ◦ 340 CAL

9

ISLAND PARADISE

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

9

SNICKERDOODLE

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

9

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

9.5

BREAD + BUTTER

artisan baguette, real butter, kosher salt ◦ 500 CAL

4

CHICAGO SPINACH + ARTICHOKE DIP

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

11.5

SHROOMS

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

11

CHICKEN WINGS 10 COUNT

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

13.5

BONELESS WINGS

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

11.5

TEQUILA WRAPPERS

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

11.5

FRIED CHICKEN FINGERS

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

12.5

MUNCHIES

NACHOS

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

13.5

CRAB CAKES

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

13.5

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

11

TATER KEGS

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

10

FRY ME SOME CHEESE

breaded white cheddar cheese bites, spicy mozzarella sticks, marinara ◦ 1090 CAL

10

FRIED PICKLES

breaded pickles, spice, ranch ◦ 770 CAL

10

SOUPS

BAKED POTATO

bacon, scallion, cheddar ◦ 550 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 7

THIS + THAT

HALF SANDWICH + SOUP

TURKEY oven roasted, smoked gouda, arugula, tomato, chipotle mayo, baguette ◦ 570 CAL

12.5

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

12.5

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

16

monterey jack upon request

SOUP + SALAD

bowl soup, house salad ◦ 1230 CAL

11.5

SALADS

BUFFALO CHICKEN SALAD

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

15

CALIFORNIA BLEU CHICKEN SALAD

grilled chicken, romaine, bacon, pico de gallo, tortilla strips, egg, crumbled bleu, honey lime vinaigrette ◦ 1430 CAL

15

SUMMER CHICKEN SALAD

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

15

FAJITA SALAD

chicken or veggie patty, sautéed vegetables, cilantro, cheeses, jalapeño, pico de gallo, sour cream, tortilla chips (honey lime vinaigrette or avocado ranch) ◦ 1020 CAL

15

THAI NOODLE SALAD

arugula, kale, cabbage, mint, mango, avocado, carrot, cocktail tomato, toasted coconut, noodle, thai peanut dressing ◦ 920 CAL

CHICKEN 15 | FILET MIGNON 22

CHICKEN CLUB SALAD

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

15

PROTEIN UPGRADE

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

HOUSE SALADS

TRADITIONAL

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

6.5

CAESAR

custom romaine blend, croutons, parmesan, caesar dressing ◦ 430 CAL

6.5

SUMMER

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

7

DRESSINGS

avocado ranch | balsamic vinaigrette | buttermilk ranch | caesar dressing | chipotle ranch | creamy bleu cheese | french | honey lime vinaigrette | 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**

15

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

19

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

18

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

20

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

22

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

15

HAVANA CLUB

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

15

GRILLED REUBEN

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

15

TRIPLE STACKED CLUB

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

15

SOUTHWEST WRAP

chicken, romaine, cotija, red pepper, bacon, tortilla strips, pico de gallo, chipotle ranch, flour tortilla, standard side [vegetarian upon request] ◦ 1050 CAL

15

GYRO "HERO" PITA

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

15

SPICY FRIED CHICKEN

dressed in wing sauce or simply crispy, thick-cut bacon, monterey jack, lettuce, pickle, chipotle mayo, standard side (ranch or bleu cheese) ◦ 1400 CAL

15

CHICKEN AVOCADO GRILLE

grilled chicken, avocado spread, thick-cut bacon, monterey jack, arugula, tomato, avocado ranch, standard side • 1440 CAL

15

MILE HIGH BURGERS

ALL-AMERICAN BACON CHEESEBURGER* <i>brisket/chuck blend, cheese, fried egg, thick-cut bacon, garden, aioli, standard side (sesame or pretzel bun) ◦ 1470 CAL</i>	16
DEVIL'S DEN BURGER* <i>½ lb patty, wing sauce, thick-cut bacon, monterey jack, chipotle mayo, standard side (ranch or bleu cheese) ◦ 1280 CAL</i>	15
AVOCADO BURGER* <i>½ lb patty, avocado spread, monterey jack, thick-cut bacon, avocado ranch, standard side ◦ 1200 CAL</i>	15
SCRATCH VEGGIE BURGER <i>fresh cut vegetables, ancient grains, kale, pepitas, monterey jack, pickled onion, arugula, mustard, aioli, standard side ◦ 900 CAL (does contain egg)</i>	15
BURGER WITH CHEESE* <i>½ lb patty, cheese, garden, aioli, standard side ◦ 1060 CAL</i> add thick-cut bacon 2	13
DOUBLE SMASHED CHEESEBURGER <i>two 4 ounce patties (crispy), american cheese, grilled onion, pickle, aioli, standard side ◦ 1180 CAL</i> add thick-cut bacon 2	13

CHEESE AMERICAN | SHARP CHEDDAR | SWISS | PEPPER JACK | MONTEREY JACK | 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 | BRISKET/CHUCK BLEND 2

SOUTHWEST

PACIFIC FISH TACO PLATTER <i>grilled or fried sole, dressed cabbage, red pepper sauce, cilantro, cotija, corn-flour tortillas, rice, refried beans ◦ 1220 CAL</i>	17
CARNE ASADA TACO PLATTER <i>thin sliced CAB® ribeye, sauteed pepper + onion, avocado, serrano drizzle, cotija, cilantro, corn-flour tortillas, rice, refried beans ◦ 1060 CAL</i>	17
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** 18
chicken, shrimp, pasta, parmesan cream sauce, red + green pepper, scallion, parmesan, garlic bread ◦ 1870 CAL
spicy
- CHICKEN BUCATINI** 16
grilled or blackened chicken, bucatini, alfredo sauce, steamed vegetables, parmesan, garlic bread ◦ 2180 CAL
add seared shrimp 2
- SPINACH + ARTICHOKE CREAM PASTA** 18
chicken, shrimp, pasta, spinach + artichoke cream sauce, parmesan, garlic bread ◦ 1900 CAL
- MAC DADDY + CHEESE** 18
chicken, pasta, housemade cheese sauce, thick-cut chopped bacon, toasted bread crumbs, garlic bread ◦ 2200 CAL

COMFORT

- 'CENTER CUT' BABY BACK RIBS** 24
smoked center cut ribs (full slab), french fries, scratch bbq beans with brisket ◦ 1980 CAL
- COUNTRY FRIED TOP SIRLOIN STEAK** 17
country gravy, mashed potatoes, one standard side, scratch cheddar biscuit ◦ 1360 CAL
- CHICKEN FRIED CHICKEN** 17
country gravy, mashed potatoes, one standard side, scratch cheddar biscuit ◦ 1200 CAL
- CHICKEN MADEIRA** 18
"pan fried" chicken breast, mashed potatoes, asparagus, melted monterey jack, housemade mushroom madeira sauce ◦ 1650 CAL
- FRIED CHICKEN FINGERS PLATTER** 16.5
hand-breaded chicken tenderloins, two standard sides (ranch or honey mustard) ◦ 1120 CAL
- "BABY BACKS" + CHICKEN FINGER PLATTER** 24
baby back ribs (half slab), hand-breaded chicken tenderloins, two standard sides (ranch or honey mustard) ◦ 1200 CAL

DINNER FOR TWO

39

MUNCHIES

SHARE 1 ITEM

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

ENTRÉES

CHOOSE 2 ITEMS

TRADITIONAL CHICKEN SALAD
SOUP + SALAD
BURGER WITH CHEESE*
SCRATCH VEGGIE BURGER
CHICKEN AVOCADO GRILLE

CHICKEN FRIED CHICKEN
CAJUN CHICKEN PHILLY
GYRO "HERO" PITA
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>7 oz. USDA choice filet mignon, house salad, any side ◦ 300 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	28
<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>	
BLACKENED ATLANTIC SALMON	22
<i>fresh salmon, cajun spice, ancient power grains, house salad, any side ◦ 620 CAL</i>	
<i>simply grilled upon request</i>	
TOM'S SOLE	22
<i>parmesan crusted sole, white wine butter sauce, house salad, asparagus or any side ◦ 460 CAL</i>	
LIEUTENANT DAN'S SHRIMP PLATTER	20
<i>large hand-breaded shrimp, two standard sides, cocktail sauce ◦ 680 CAL</i>	

TEMPERATURES

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

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), american 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, standard side ◦ 1250 CAL (does contain egg)

10

CHICKEN AVOCADO GRILLE

grilled chicken, avocado spread, thick-cut bacon, monterey jack, arugula, tomato, avocado ranch, french fries • 1440 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

TRADITIONAL CHICKEN SALAD

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

10

CHICKEN CAESAR SALAD

grilled, blackened or fried chicken, custom romaine blend, croutons, parmesan, caesar dressing ◦ 1380 CAL

10

HALF SANDWICH + SOUP

TURKEY *oven roasted, smoked gouda, arugula, tomato, chipotle mayo, 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, crème anglaise ◦ 1400 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

6.99

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 460 CAL (choice of ketchup or ranch)
- FLAT-IRON STEAK (+ 1.00) 380 CAL
- GRILLED CHEESE 440 CAL (choice of cheese | choice of white or wheat)
- CHICKEN QUESADILLA 450 CAL
- MACARONI + CHEESE 1000 CAL
- PASTA WITH SAUCE 940 CAL (choice of butter, marinara or alfredo)
- BUTTERED NOODLES + CHICKEN 820 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
- STRAWBERRY YOGURT 70 CAL

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
- STRAWBERRY YOGURT 70 CAL

SIDES

STANDARD			PREMIUM		
		CAL			CAL
FRENCH FRIES	5	380	LOADED BAKED POTATO	6	790
GRILLED VEGETABLE MEDLEY	5	70	SEASONED WAFFLE FRIES WITH GRINGO DIP	6	730
FRESH STEAMED VEGETABLES	5	140	SEASONED WAFFLE FRIES	5	470
GRILLED ASPARAGUS	5	80	CRISPY ONION RINGS	5	360
DRESSED ROASTED BRUSSELS SPROUTS	5	300	SWEET POTATO FRIES	5	480
HOMESTYLE MASHED POTATOES + GRAVY	4	450			
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.