BEVERAGES

STRAWBERRY LEMONADE
lemonade, blended strawberries • 190 CAL
one complimentary refill

LIMEADE
lemon-lime soda, fresh lime juice (strawberry or cherry) • 310 CAL
one complimentary refill

FRESH BREWED INFUSED ICED TEA
iced tea, all natural syrup (mango, peach or raspberry) • 160 CAL
free refills

BUBBLES OVER ICE
coke, diet coke, coke zero, sprite, dr. pepper, barq’s root beer, lemonade, cherry cream soda (organic) • 0-220 CAL

MARGARITAS

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

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

CHAMPAGNE MARGARITA
frozen margarita, upside down bottle korbel california champagne • 460 CAL

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

EL PERFECTO
grand marnier, fresh lime juice, simple syrup [CHOOSE YOUR TEQUILA TIER 1 - TIER 2] • 530 CAL
CRAFT COCKTAILS

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

CUBAN MOJITO
bacardi rum, fresh mint, fresh lime juice, simple syrup, club soda • 240 CAL

BASIL LEMONADE
bacardi rum, fresh basil, fresh lemonade, infused simple syrup, lemon bitters • 370 CAL

EMPRESSIVE G+T
empress 1908 gin, mastiha, fresh lemon juice, orgeat syrup, fever-tree cucumber tonic, cucumber bitters • 280 CAL

EASY LIVIN
community spirit vodka, strawberries, lemon juice, aperol, rosemary infused syrup {portion of proceeds goes to Hillcrest PC Transitional Housing} • 330 CAL

BEACH PLEASE!
community spirit vodka, bacardi coconut, giffard banane du bresil, aperol, fresh lime juice, pineapple infused syrup {proceeds to Hillcrest} • 390 CAL

OLD FASHIONED
ben holladay missouri bourbon, grand marnier, jerry thomas old decanter bitters, demerara syrup, amarena cherry, orange swath • 310 CAL

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

NEW YORK SOUR
woodford reserve, fresh lemon juice, rosemary infused syrup, cabernet sauvignon float • 330 CAL

APEROL SPRITZ
aperol, citrus smash, sparkling wine • 210 CAL

PAINKILLER
pusser’s rum, pineapple juice, orange juice, real coconut purée, grated nutmeg • 360 CAL

LONG ISLAND TEA
five traditional liquors, fresh lemon juice, simple syrup, cola (traditional or strawberry) • 320 CAL

RED SANGRIA
red wine, brandy, fresh lime juice, pineapple juice, fresh fruit • 450 CAL

WHITE SANGRIA
white wine, mango, peach, coconut, fresh lemon juice, fresh fruit • 340 CAL
## WHITE WINE

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>6oz</th>
<th>9oz</th>
<th>Bottle</th>
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<tbody>
<tr>
<td><strong>Prosecco</strong></td>
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<tr>
<td>La Marca, Italy D.O.C.</td>
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<td>10</td>
<td>28</td>
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<tr>
<td><strong>Sparkling White Wine</strong></td>
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<tr>
<td>Gruet Brut, New Mexico</td>
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<td>12</td>
<td>34</td>
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<tr>
<td><strong>Moscato</strong></td>
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<tr>
<td>Caposaldo, Italy</td>
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<tr>
<td><strong>Riesling</strong></td>
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<tr>
<td>Roaming Dog, Columbia Valley, Washington</td>
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<tr>
<td><strong>Pinot Grigio</strong></td>
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<td><strong>Sauvignon Blanc</strong></td>
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<tr>
<td>Joel Gott, California</td>
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<tr>
<td><strong>Chardonnay</strong></td>
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<tr>
<td>Sycamore Lane, California</td>
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<tr>
<td><strong>Chardonnay</strong></td>
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<td>Wente Morning Fog, Livermore Valley</td>
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<td><strong>Rosé</strong></td>
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<td>Josh Cellars, California</td>
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## RED WINE

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<td><strong>Pinot Noir</strong></td>
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<td>The Calling, Monterey</td>
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<tr>
<td><strong>Cabernet Sauvignon</strong></td>
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<tr>
<td>Sycamore Lane, California</td>
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<tr>
<td><strong>Cabernet Sauvignon</strong></td>
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<td>Alexander Valley Vineyards, Sonoma County</td>
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<td><strong>Red Blend</strong></td>
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<tr>
<td>Phantom, California</td>
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</table>
MARTINIS

ESPRESSO
espresso, tito's vodka, kahlua, five farms cream [black upon request] • 340 CAL

ISLAND PARADISE
coconut rum, peach schnapps, strawberries, pineapple juice • 180 CAL

SNICKERDOODLE
rumchata, fireball whiskey, bacardi coconut rum, cream • 290 CAL

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

CHICAGO SPINACH + ARTICHOKE DIP
cream sauce, imported parmigiano reggiano, spinach, artichoke, salsa, sour cream, tortilla chips • 1270 CAL

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

CHICKEN WINGS 10 COUNT
buffalo, hot buffalo, cajun dry rub or garlic lemon pepper dry rub (ranch or creamy bleu cheese) • 1320 CAL

BONELESS WINGS
buffalo or hot buffalo (ranch or creamy bleu cheese) • 1440 CAL

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

FRIED CHICKEN FINGERS
hand-breaded chicken tenderloins, french fries (ranch or honey mustard) • 1370 CAL
**MUNCHIES**

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

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

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

**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

**COLOSSAL MEATBALLS**
three colossal meatballs, housemade marinara sauce, fresh basil, goat cheese, garlic bread [sub parmesan for goat cheese] • 1300 CAL

**TATER KEGS**
jumbo tater tots, bacon, cheddar, chive (sour cream, cheese sauce or ranch) • 730 CAL

**FRIED PICKLES**
breaded pickles, spice, ranch • 770 CAL

**SOUPS**

**BAKED POTATO**
bacon, scallion, cheddar • 550 CAL

**OUTLAW STEAK** 430 CAL

**CHICKEN TORTILLA**
Naked no toppings 180 CAL
Fully Dressed tortilla strips, sour cream, cheddar 330 CAL

**THIS + THAT**

**HALF SANDWICH + SOUP**

**TURKEY** oven roasted, smoked gouda, arugula, tomato, house spread, 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
monterey jack upon request 16

**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

**CALIFORNIA BLEU CHICKEN SALAD**
grilled chicken, romaine, bacon, pico de gallo, tortilla strips, egg, crumbled bleu, honey lime vinaigrette • 1430 CAL

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

**FAJITA SALAD**
chicken or veggie patty, sautéed vegetables, cilantro, cotija, jalapeño, pico de gallo, sour cream, tortilla chips (honey lime vinaigrette or avocado ranch) • 1020 CAL

**CHICKEN CAESAR SALAD**
grilled, blackened or fried chicken, custom romaine blend, croutons, parmesan, caesar dressing • 1380 CAL

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

## HOUSE SALADS

**TRADITIONAL**
cheddar, bacon, carrot, egg, cucumber, tomato, croutons, dressing • 720 CAL

**CAESAR**
custom romaine blend, croutons, parmesan, caesar dressing • 430 CAL

**SUMMER**
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
- creamy bleu cheese
- french
- honey lime vinaigrette
- honey mustard
- light italian
- salsa
- thousand island

<table>
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<tr>
<th>Dressings</th>
<th>Calories per ounce</th>
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<tbody>
<tr>
<td>avocado ranch</td>
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<tr>
<td>balsamic vinaigrette</td>
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<tr>
<td>buttermilk ranch</td>
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<tr>
<td>caesar dressing</td>
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<tr>
<td>chipotle ranch</td>
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<td>creamy bleu cheese</td>
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<td>french</td>
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<td>honey lime vinaigrette</td>
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<td>honey mustard</td>
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<tr>
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<td>10-180</td>
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<tr>
<td>salsa</td>
<td>10-180</td>
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<tr>
<td>thousand island</td>
<td>10-180</td>
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## BOWL

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

<table>
<thead>
<tr>
<th>Protein Option</th>
<th>Weight</th>
<th>Calories</th>
<th>Grams of Protein</th>
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<tbody>
<tr>
<td>CHICKEN</td>
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<td>610-970</td>
<td>66</td>
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<tr>
<td>SALMON</td>
<td>7 oz.</td>
<td>710</td>
<td>53</td>
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<tr>
<td>SIRLOIN STEAK*</td>
<td>8 oz.</td>
<td>850</td>
<td>59</td>
</tr>
<tr>
<td>FLAT-IRON STEAK*</td>
<td>8 oz.</td>
<td>970</td>
<td>52</td>
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<tr>
<td>FILET MIGNON*</td>
<td>7 oz.</td>
<td>860</td>
<td>61</td>
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</tbody>
</table>

* simply grilled upon request | add avocado 2

**FILET MIGNON* **
8 oz. | 860 | 61 | 22
CRAFT SANDWICHES

PRIME RIB FRENCH DIP* 19.5
CAB® ribeye, baguette, au jus, standard side (horseradish sauce or aioli) • 1300 CAL
monterey jack upon request

CAJUN CHICKEN PHILLY 15
chopped chicken, cajun spice, pepper, onion, chipotle mayo, smoked gouda, baguette, standard side • 1370 CAL

HAVANA CLUB 15
smoked turkey, pit pulled pork, swiss, pickle, aioli, cuban mustard, baguette, standard side • 1150 CAL

GRILLED REUBEN 15
corned beef, sauerkraut, comeback sauce, swiss, rye, standard side • 1100 CAL
“carnegie deli” style: 9oz. of corned beef 3

TRIPLE STACKED CLUB 15
turkey, “thick-cut” bacon, cheddar, swiss, honey mustard, aioli, toasted wheat, standard side • 1570 CAL

SOUTHWEST WRAP 15
chicken, romaine, cotija, red pepper, bacon, tortilla strips, pico de gallo, chipotle ranch, flour tortilla, standard side [vegetarian upon request] • 1050 CAL

GYRO "HERO" PITA 15
carved gyro meat, sautéed onion, cucumber sauce, lettuce, tomato, crumbled feta, pita, standard side • 780 CAL

SPICY FRIED CHICKEN 15
dressed in wing sauce or simply crispy, carolina reaper, lettuce, pickle, smoky spread, standard side (ranch or bleu cheese) • 1240 CAL

CHICKEN AVOCADO GRILLE 15
grilled chicken, avocado spread, “thick-cut” bacon, monterey jack, arugula, tomato, avocado ranch, standard side • 1060 CAL

BACON CHEESE CHICKEN GRILLE 15
grilled chicken, “thick-cut” bacon, monterey jack, arugula, tomato, standard side (aioli or honey mustard) • 1040 CAL

TRADITIONAL FISH 15
blackened or fried responsibly farmed white fish, dressed cabbage, lemon zested tartar sauce, standard side • 1040 CAL
MILE HIGH BURGERS

ALL-AMERICAN BACON CHEESEBURGER*  
brisket/chuck blend, cheese, fried egg, "thick-cut" bacon, garden, aioli, standard side (sesame or pretzel bun) • 1470 CAL

DEVIL’S DEN BURGER*  
½ lb patty, wing sauce, carolina reaper cheese, smoky spread, standard side (ranch or bleu cheese) • 1120 CAL

AVOCADO BURGER*  
½ lb patty, avocado spread, monterey jack, "thick-cut" bacon, avocado ranch, standard side • 1200 CAL

SCRATCH VEGGIE BURGER  
fresh cut vegetables, ancient grains, kale, pepitas, monterey jack, pickled onion, arugula, mustard, aioli, standard side • 900 CAL (does contain egg)

BURGER WITH CHEESE*  
½ lb patty, cheese, garden, aioli, standard side • 1060 CAL
add "thick-cut" bacon 2

DOUBLE SMASHED CHEESEBURGER  
two 4 ounce patties (crispy), cheese, grilled onion, pickle, aioli, standard side • 1180 CAL
add "thick-cut" bacon 2

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 | BRISKET/CHUCK BLEND 2

SOUTHWEST

PACIFIC FISH TACO PLATTER  
grilled or fried white fish, dressed cabbage, red pepper sauce, cilantro, cotija, corn-flour tortillas, rice, refried beans • 1220 CAL

CARNE ASADA TACO PLATTER  
thin sliced CAB® ribeye, sauteed pepper + onion, avocado, serrano drizzle, cotija, cilantro, corn-flour tortillas, rice, refried beans • 1060 CAL

SIZZLING FAJITA SKILLET  
bell pepper, onion, pico de gallo, cheddar, sour cream, salsa (rice or refried beans) (corn or flour tortillas)
sub guac for any

FIRE-GRILLED CHICKEN 1180 CAL  
FLAT-IRON STEAK* 2200 CAL
SIGNATURE two proteins (fire-grilled chicken, flat-iron steak*, seared shrimp) • 1410 CAL
## PASTA

### Rattlesnake Pasta
Chicken, shrimp, pasta, parmesan cream sauce, red + green pepper, scallion, parmesan, garlic bread • 1870 CAL

### Chicken Bucatini
Grilled or blackened chicken, bucathini, alfredo sauce, steamed vegetables, parmesan, garlic bread • 2180 CAL

### Spinach + Artichoke Cream Pasta
Chicken, shrimp, pasta, spinach + artichoke cream sauce, parmesan, garlic bread • 1900 CAL

### Mac Daddy + Cheese
Chicken, pasta, housemade cheese sauce, “thick-cut” chopped bacon, toasted bread crumbs, garlic bread • 2200 CAL

## COMFORT

### 'Center Cut' Baby Back Ribs
Smoked center cut ribs (full slab), french fries, scratch BBQ beans with brisket • 1980 CAL

### Country Fried Top Sirloin Steak
Country gravy, mashed potatoes, one standard side, scratch cheddar biscuit • 1360 CAL

### Chicken Fried Chicken
Country gravy, mashed potatoes, one standard side, scratch cheddar biscuit • 1200 CAL

### Chicken Madeira
“Pan fried” chicken breast, mashed potatoes, asparagus, melted monterey jack, housemade mushroom madeira sauce • 1650 CAL

### Fried Chicken Fingers Platter
Hand-breaded chicken tenderloins, two standard sides (ranch or honey mustard) • 1120 CAL

### "Baby Backs" + Chicken Finger Platter
Baby back ribs (half slab), hand-breaded chicken tenderloins, two standard sides (ranch or honey mustard) • 1200 CAL

## Dinner for Two

### Munchies
Share 1 Item

- Gringo Dip + Chips
- Fried Pickles
- Fry Me Some Cheese
- Tater Kegs

### Entrees
Choose 2 Items

- Traditional Chicken Salad Soup + Salad
- Burger With Cheese
- Scratch Veggie Burger
- Bacon Cheese Chicken 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***
14 oz. USDA certified angus beef® ribeye, cajun spice, house salad, any side • 1100 CAL
- *simply grilled upon request*

**FLAT-IRON STEAK***
8 oz. USDA certified angus beef®, house salad, any side • 640 CAL

**FILET MIGNON***
7 oz. USDA choice filet mignon, house salad, any side • 300 CAL

**STEAK* + RIBS**
flat-iron steak, ‘center cut’ baby back ribs (half slab), any side • 1330 CAL
- *upgrade to filet mignon 2*

**STEAK* + SEAFOOD**
flat-iron steak, any side
- **SHRIMP** four large (grilled or fried), cocktail sauce • 950 CAL
- **CRAB CAKE** signature recipe with wild caught crab meat (roasted red pepper or lemon zested tartar sauce) • 990 CAL
- **SCALLOPS** three seared scallops • 880 CAL
- *upgrade to filet mignon 2*

**8oz. SIRLOIN*** THE BLUE PLATE SPECIAL
sirloin steak, side (baked potato, fries or steamed vegetables), garlic bread • 1390 CAL
- *upgrade to one premium side + house salad 3.5*

**BLACKENED ATLANTIC SALMON**
fresh salmon, cajun spice, ancient power grains, house salad, any side • 620 CAL
- *simply grilled upon request*

**SCALLOPS + SHRIMP**
five scallops, five large shrimp, “thick-cut” bacon, ancient power grains, asparagus, white wine butter sauce • 790 CAL

**LIEUTENANT DAN’S SHRIMP PLATTER**
large hand-breaded shrimp, two standard sides, cocktail sauce • 680 CAL

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**TEMPERATURES**

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<table>
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<tr>
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<tr>
<td>RARE</td>
<td>cool to warm + bright red center</td>
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<tr>
<td>MEDIUM RARE</td>
<td>warm with pink to red center</td>
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<tr>
<td>MEDIUM</td>
<td>pink center + browned edges</td>
</tr>
<tr>
<td>MEDIUM WELL</td>
<td>mostly browned throughout with reduced thermal moisture</td>
</tr>
<tr>
<td>WELL</td>
<td>browned throughout with no sign of pink + very little moisture</td>
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LET'S DO LUNCH
MONDAY-FRIDAY 11AM-3PM

ALL YOU CAN EAT SOUP + SALAD
bowl soup, house salad • 1230 CAL

BURGER WITH CHEESE

TRADITIONAL ½ lb patty, cheese, garden, aioli, french fries • 1440 CAL
DOUBLE SMASHED two 4 ounce patties (crispy), cheese, grilled onion, pickle, aioli, french fries • 1560 CAL

SCRATCH VEGGIE BURGER
fresh cut vegetables, ancient grains, kale, pepitas, monterey jack, pickled onion, arugula, mustard, aioli, french fries • 1250 CAL

BACON CHEESE CHICKEN GRILLE
grilled chicken, “thick-cut” bacon, monterey jack, arugula, tomato, french fries (aioli or honey mustard) • 1420 CAL

FRIED CHICKEN FINGERS
hand-breaded chicken tenderloins, french fries (ranch or honey mustard) • 1370 CAL

CHICKEN FRIED CHICKEN
country gravy, mashed potatoes, one standard side, scratch cheddar biscuit • 1200 CAL

TRADITIONAL CHICKEN SALAD
grilled, blackened or fried chicken, fresh greens, cheddar, bacon, carrot, egg, cucumber, tomato, croutons, dressing • 930 CAL

HALF SANDWICH + SOUP
TURKEY oven roasted, smoked gouda, arugula, tomato, house spread, baguette • 570 CAL
CHICKEN SALAD scratch recipe, arugula, tomato, baguette • 420 CAL

DESSERT

SALTED CARAMEL + CHOCOLATE BROWNIE
chocolate brownie, pretzel crust, sea salted caramel, vanilla bean ice cream • 910 CAL

COLOSSAL CARROT CAKE
traditionally spiced, grated carrot, pineapple, walnut, pistachio, shaved coconut, cream cheese icing, crème anglaise • 1400 CAL

NEW YORK CHEESECAKE
traditional new york style, graham cracker crust, fresh strawberries, strawberry puree • 940 CAL
plain upon request

AUTHENTIC KEY LIME PIE
key lime juice, graham cracker crust, fresh whipped cream, lime zest • 550 CAL
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 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 red or alfredo sauce)

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

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

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

*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.