#### COCKTAILS

Passionfruit Martini Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	\$13
Cucumber Basil Smash Beefeater Gin, Fresh Cucumber & E Lemon Juice (240 cal)	\$13 Basil,
The Eastwood Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	\$13
Jack® & Coke® with Cherry Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	\$8
Old Fashioned House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240	\$8.25
Mule House Vodka or Whiskey, Ginger B Fresh Lime Juice (240 cal)	\$7.75 eer,
Margarita Tequila, Cointreau, Fresh Lime Juic Agave Nectar (240 cal)	<b>\$9</b> e,

# **BEERS**

DRAFT:	
Bud Light (192 cal)	\$5.50
Blue Moon (228 cal)	\$7
Dos Equis Mexican Lager (130 cal)	\$6
Voodoo Ranger IPA (220 cal)	\$7
DOMESTIC & IMPORT:	
White Claw Hard Seltzer (100 cal)	\$5.50
Miller Lite (110 cal)	\$5.50
Heineken 0.0	\$6
(Non-alcoholic) (69 cal)	
Stella Artois (150 cal)	\$6
CRAFT:	
Kona Big Wave Golden Ale (132 cal)	\$6
Sam Adams Seasonal (160+ cal)	\$6
Ask your server what's on tap!	

## WINE

105-125 cal per glass	Glass/Bottle
Chardonnay Silver Gate, CA	\$10/22
Moscato Seven Daughters, Italy	\$10/22
Cabernet Sauvignon Silver Gate, California	\$10/22
Pinot Noir Meomi, CA	\$10/22

# **NON-ALCOHOLIC BEVERAGES**

Coffee (0 cal)	\$3
Tea (0 cal)	\$3
Milk (150 cal)	\$3
Assorted Soft Drinks (0-160 cal)	\$3

MON - THURS 6:30AM TO 1:00PM FRI - SUN 6:30AM TO 1:00PM

#### SHARE

SHAKL	
Crispy Chicken Wings & 10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	\$15.50
Meat Lovers Flatbread Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	\$14.50
Doritos <sup>™</sup> Nachos  Nacho Cheese Doritos <sup>™</sup> , Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)  Add Roasted Chicken (140 cal) +\$9.50	\$15.50
Margherita Flatbread Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)  TOSS	\$12.50
Caesar Salad 💩 Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	\$12.50
Southwest Salad  Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	\$14.50
Plus-Ups: Roasted Chicken (140 cal)	

### SAVOR

Salmon (350 cal)

Fried Chicken (815 cal)

All American Burger*	\$17.50
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	
Sorved with House Seasoned Fries	

Plus-Ups:			
Double Patty (300 cal)	+\$7.50	Cheese (90 cal)	+\$3
Bacon (220 cal)	+\$5.50	Avocado (60 cal)	+\$4.50

Spicy Chicken Bacon Ranch \$15.50 Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)

Served with House-Seasoned Fries - Non-spicy upon request

\$25.50 Sweet Soy Salmon\*

Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)

## COMPLEMENT

House Fries (425 cal) 🕏	\$6.50
Side Salad (110 cal) 🔊 🛦	\$6.50
Roasted Broccoli (85 cal) ᡔ 🛦	\$6.50

# INDIII OF

INDULGE	
Blueberry Cheesecake 🔊	\$11.50
Crumbled Topping, White Chocolate, Lemon Curd (765 cal)	

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\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness, especially if you have certain medical conditions. We avoid gluten-containing ingredients when making our gluten-sensitive items. Our kitchen is not gluten-free. Cross-contact with other food items that contain gluten is possible. We are providing calorie estimates as a courtesy. Occasionally, menu items may be changed or substituted due to availability or supply chain issues.



# PICK-UP SERVICE Dial Ext. 7389

A 2.00 service charge and applicable sales tax will be added to the price of all items.

+\$11.50 +\$9.50