

APPETIZERS

FRIED CHEESE CURDS \$14

FRIED CALAMARI \$16

Served with Tartar and Cocktail Sauce

GRILLED ARTICHOKE \$14

Served with Chipotle Mayo

CHICKEN WINGS (9) \$16

Buffalo, Lemon Pepper, Korean, BBQ,
Garlic Parmesan, Mango Habanero,
or Spicy Dry Rub

FRIED ZUCCHINI \$14

Served with Ranch

CHICKEN STRIPS \$12

Served with Waffle Fries and Ranch

BBQ POTATO SKINS \$11

Topped with Cheddar Cheese, Red Onions,
Green Onions, Bacon and Shredded BBQ
Chicken with a Side of Sour Cream

PULLED PORK SLIDERS (3) \$9

Root Beer Braised Pulled Pork Topped with
Coleslaw and Carolina BBQ Sauce

BURGERS

All burgers are made with 100% all premium angus chuck smash patties.

Double it up for \$5 ★ Gluten-free bun for \$1 ★ Impossible patty for \$1.50
Burgers served with waffle fries. Upgrade to onion rings or sweet potato fries for \$1 or salad for \$3.

CLASSIC \$14

Cheddar Cheese, Garlic Pepper Aioli,
Lettuce, Tomato, Onion, Pickles

SPICY BBQ \$15

BBQ Sauce, Haystack Onions, Bacon, Pepperjack
Cheese, Chipotle Aioli

NORCAL \$15

Garlic Pepper Aioli, Lettuce, Tomato, Onion,
Pickles, Avocado, Bacon, Cheddar Cheese

SALADS

House-Made Dressing Options:

Ranch, Blue Cheese, 1000, Caesar, or Balsamic

WEDGE \$9

Iceberg Wedge, Grape Tomatoes, Bacon,
Blue Cheese Crumbles, Green Onion,
Blue Cheese Dressing

HOUSE \$9

Baby Field Greens, Grape Tomatoes, Cucumber,
Carrots, Croutons, Choice of Dressing

BUFFALO CHICKEN \$16

Romaine, Buffalo Chicken, Grape Tomatoes,
Cucumber, Mixed Shredded Cheese Tossed in
Ranch Dressing

CAESAR \$9

Romaine Hearts, Croutons, Parmesan,
Tossed in Caesar Dressing

GRILLED VEGGIE \$13

Zucchini, Squash, Corn, Asparagus,
Brussels Sprouts, Feta Cheese, Mixed Greens,
Bell Pepper, Balsamic Dressing

BLUE & ARUGULA \$16

Garlic Pepper Aioli, Bacon, Arugula, Blue
Cheese Crumbles, Red Onion

BACON MUSHROOM SWISS \$16

Garlic Pepper Aioli, Bacon, Swiss Cheese,
Sautéed Mushrooms

BLACK BEAN \$15 **V**

Vegan Sauce, Lettuce, Tomato, Onion, Pickles
on a Ciabatta Bun

SANDWICHES

All sandwiches served with waffle fries.

Upgrade to onion rings or sweet potato fries for \$1 or salad for \$3.

FRENCH DIP \$19

Roast Beef, Horseradish Aioli, Caramelized Onions, Swiss Cheese on a Hoagie Roll

PHILLY CHEESESTEAK \$19

Sliced Ribeye, Onions, Peppers, Mushrooms, Provolone Cheese on a Hoagie Roll

CHICKEN BACON RANCH \$16

Choice of Grilled or Fried Chicken, Bacon, Lettuce, Tomato, Onion, Ranch on a Burger Bun

CUBANO \$18

Pulled Pork, Ham, Chipotle Aioli, Swiss Cheese on a Hoagie Roll

B.L.A.T \$12

Bacon, Lettuce, Avocado, Tomato, Mayo on Toasted Sourdough Bread

SIDES

ONION RINGS \$9

Served with Ranch

WAFFLE FRIES \$8

Served with Ranch

SWEET POTATO WAFFLE FRIES \$9

Dusted with parm & Served with Chipotle Aioli

BEEF CHILI \$6 CUP or \$9 BOWL

Our Slow-simmered chili combines Ground Beef, Kidney Beans, Onions and Tomatoes

FOUR CHEESE MAC N CHEESE \$14

Fontina, Gouda, Gruyère, and American Cheese topped with Panko Bread Crumbs and Bacon

SODAS \$2.50

**COKE, DIET COKE, SPRITE, MR PIBB,
ROOT BEER, GINGER ALE, LEMONADE**

V = VEGAN

BUFFALO CHICKEN \$16

Choice of Grilled or Fried Chicken in Buffalo Sauce, Blue Cheese Crumbles, Mayo, Lettuce, Tomato, Onions on a Burger Bun

KATSU \$14

Fried Pork Cutlet Topped with Katsu Sauce, Coleslaw, and Chipotle Aioli on a Burger Bun

GRILLED VEGGIE \$14 **V**

Grilled Portobello, Bell Pepper, Onion, Zucchini, Squash, Topped with Vegan Sauce, Lettuce, Tomato on a Ciabatta Bun

PULLED PORK \$15

Root Beer Braised Pulled Pork Topped with Carolina BBQ Sauce, Pickles, and Coleslaw on a Sweet Brioche Bun

DESSERTS

ICE CREAM \$5

Vanilla, Chocolate, or Strawberry

BROWNIE A LA MODE \$10

Warm Brownie Topped with a Scoop of Vanilla Ice Cream, Chocolate Sauce, and Whipped Cream

ICE CREAM COOKIE BOMBS \$10

Strawberry, Vanilla and Chocolate Ice Cream Coated in Oreo Cookie Crumbles Topped with Whipped Cream and Chocolate Sauce

ROOT BEER FLOAT \$7

Choice of Vanilla, Chocolate, or Strawberry Ice Cream

LATE NIGHT MENU

FROM 9PM ON

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or Spicy Dry Rub

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Chicken with a Side of Sour Cream

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Served with Ranch

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SWEET POTATO WAFFLE FRIES \$9

Dusted with parm & Served with Chipotle Aioli

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Beef, Kidney Beans, Onions and Tomatoes

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Fontina, Gouda, Gruyère, and American
Cheese topped with Panko Bread Crumbs and
Bacon

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Blue Cheese Crumbles, Green Onion,
Blue Cheese Dressing

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Carrots, Croutons, Choice of Dressing

CAESAR \$9

Romaine Hearts, Croutons, Parmesan,
Tossed in Caesar Dressing **V**

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Zucchini, Squash, Corn, Asparagus,
Brussels Sprouts, Feta Cheese, Mixed Greens,
Bell Pepper, Balsamic Dressing

SANDWICHES

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salad for \$3.

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Carolina BBQ Sauce, Pickles, and Coleslaw
on a Sweet Brioche Bun

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Coleslaw, and Chipotle Aioli on a Burger Bun