

Winter Menu

Starters & Shareables

Wagyu Beef Sliders* 13.95

Three wagyu beef patties served medium with sharp cheddar cheese, chipotle ketchup and pickle slice on a Hawaiian roll

Tex-Mex Nachos GF 10.95

Corn tortillas served with fontina cheese sauce, sour cream, guacamole, pico de gallo, and finished with cilantro cream and orange-honey barbecue sauce

Add grilled chicken | 6

Add slow-smoked brisket | 5

Flash-Fried Calamari 12.50

Seasoned with lemon pepper and served with orange horseradish marmalade and cocktail sauce

Cheese & Jalapeno Quesadilla V 10.25

A jumbo cheddar cheese tortilla stuffed with Monterey Jack, cheddar and jalapenos is grilled and served with pico de gallo and cilantro cream

Add grilled chicken | 6

Add slow-smoked brisket | 5

Launchbox Fries GF 9.95

A golf basket of French fries tossed in parmesan cheese and fresh herbs, served with a foursome of dipping sauces: chipotle ketchup, spicy Asian mustard, ranch dressing, and fontina cheese sauce

Wings Your Way (6 wings) 7.00

Wings are fried naked and tossed in your choice of sauce: classic buffalo, Cajun barbecue or orange Thai chili. Served with celery and blue cheese or ranch dressing

Smoked Brisket Tacos 13.95

Served in flour tortillas with red cabbage, baby arugula, tomato-corn salsa and cilantro cream

Soft Pretzels 9.95

Three buttery pretzels served with fontina cheese sauce

Sandwiches *served with choice of side*

Sirloin Burger* 10.95

A half-pound of ground sirloin is grilled to order, served on a toasted brioche roll with field greens, vine-ripe tomato slice, red onions and pickles

Add american, swiss, provolone | 1

Add bacon | 1.5

Grilled Chicken LC 11.95

Served on a toasted brioche roll with field greens, vine-ripe tomato slice, red onions, and pickles

Add american, swiss, provolone | 1

Add bacon | 1.5

Bacon with Lettuce and Tomato 13.25

A half-pound of bacon served on toasted euro white bread with iceberg lettuce, vine-ripe tomato slices and mayo

Chicken Salad 10.95

With roasted grape & poppy seed aioli, served on toasted euro white bread with field greens

Roasted Turkey Short-Club 11.95

Oven-roasted turkey breast piled high on two slices of toasted euro white bread with bacon, field greens, vine-ripe tomato slice, Swiss cheese and herb aioli

Smoked Brisket French Dip 12.50

Thin slices of slow-smoked beef brisket served on toasted ciabatta with swiss cheese, whole grain mustard and au jus

Salads, Soup & Sides

Tossed Greens V LC GF 6.95

Mixed greens, cherry tomatoes, cucumbers, carrots and red onions tossed in balsamic vinaigrette

Grilled Salmon 17.95

Grilled salmon is served with mixed greens, sliced strawberries, avocados, mangoes, and glazed almonds, dressed with orange champagne vinaigrette

Soup of the Day 4 cup | 7 bowl

Sides 2.95

House-made Chips

French Fries

Apple Coleslaw

Beverages

SODAS, JUICES, COFFE & TEA 2.95

BEER & MALT BEVERAGES

ON DRAFT 16oz | Pitcher

Aslin / Rotating Selection Varies 7.0 | 22.0

Devil's Backbone / Vienna Lager 5.2% ABV 6.5 | 21.5

Lost Rhino / Rhino Chasers Pilsner 5.6% ABV 6.5 | 21.5

Port City / Optimal Wit 4.9% ABV 6.5 | 21.5

Solace / Lucy Juicy Double IPA 8.0% ABV 7.0 | 22.0

Cigar City / Jai Alai IPA 7.5% ABV 7.0 | 22.0

Miller Lite 4.2% ABV 5.5 | 18.5

Seasonal / Rotating Selection Varies 7.0 | 22.0

BOTTLES & CANS

Devil's Backbone Vienna Lager 6.5

Goose Island IPA 6.5

Lost Rhino Face Plant IPA 7.0

Minuteman IPA 7.0

Arnold Palmer Spiked Half & Half 9.0

DOMESTIC & IMPORT

Miller Lite 6

Coors Light 6

Bud Light 6

Michelob Ultra 6

Stella Artois 6.5

HOUSE WINES

6oz | 9 oz

Pinot Grigio, Chardonnay, Pinot Noir, Cabernet 6.0 | 8.5

V Vegetarian LC Low Calorie GF Gluten Free

* Consuming raw/undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

