

SHAREABLES

CHICKEN WINGS *bone-in 16 bone-less 14*
Choice of Buffalo Sauce, Lemon Pepper Dry Rub, Korean BBQ Sauce
Jumbo Cut Wings served with Carrot Sticks and Ranch

WING FLIGHT 22
12 Bone-In Wings dressed in our 3 Signature Sauces,
served with Carrot Sticks and Ranch

CRAB CAKES 20
Fresh Handmade Crab Cakes, Lemon, Micro Cilantro,
served with Slaw and Remoulade

🍷 **VEGGIE TOSTADAS** 15
Impossible Meat, Mushroom, Peppers, Onion, Lettuce, Pico De Gallo,
Tomatillo Salsa, Poblano Chili Aioli, Pecorino, Fried Wheat Tortillas

🍷 **SPINACH ARTICHOKE DIP** 17
Creamy Spinach Dip, with Parmesan & Gruyere Cheese,
Roasted Garlic, Diced Tomato, Tortilla Chips

QUESO CHORIZO 10
Tortilla Chips served with Queso, Chorizo, and Pico de Gallo

🍷 **CHIPS & DIPS** 10
Tortilla Chips served with Salsa Roja & Guacamole

🍷 **HOUSE CUT FRIES** 10
Hand Cut Fries blanched for 24 Hours,
served with Sriracha Ketchup and Horseradish Mustard Aioli

Signature

ENTREES

CREAMY CAJUN ALFREDO 22
Choice of Chicken or Shrimp
Penne Pasta, Cajun Alfredo, Manchego, Black Pepper

BOLOGNESE PASTA 20
Meat Sauce, Manchego, Black Pepper

MISO SALMON 20
Marinated Miso Salmon, Apple Slaw, Ginger Rice, Balsamic Broccolini

MARSALA STATLER CHICKEN 26
Pan-Seared Airline Chicken, Marsala Wine Sauce,
Seasonal Vegetable Medley, Garlic Mashed Potatoes

CHICKEN PICCATA 23
Seared Chicken, Garlic Mashed Potatoes, Broccolini, Lemon Caper Cream

HONEY CHIPOTLE SHRIMP BOWL 20
Pan Seared Shrimp, Mango, Avocado, Black Bean,
Corn Relish, Red Bell Pepper, Ginger Rice, Cilantro

Artisan

PIZZAS

🍷 **CLASSIC MARGHERITA** 19
San Marzano Sauce, Fresh Mozzarella, Pecorino, Manchego, Basil

SAUSAGE & HOT HONEY 19
Sausage, Hot Honey, Spicy Soppressata, Mozzarella, Ricotta, Pecorino

SPICY CHORIZO PIZZA 19
Piquillo Peppers, Mozzarella, Chorizo, Jalapeno, Crushed Red Pepper

🍷 **VEGGIE** 19
White Sauce, Spinach, Tomato, Mushroom, Red Onion,
Mozzarella, Pecorino, Manchego, Sea Salt, Pepper

MEAT LOVERS 19
San Marzano Sauce, Mozzarella, Pepperoni, Italian Sausage,
Spicy Soppressata, Pecorino, Manchego, Sea Salt, Pepper

Hometown HEROES

PULLED PORK SLIDERS 16
Slow Roasted Pulled Pork, Slider Buns, BBQ Sauce

BANH MI SANDWICH 18
Smoky Shrimp, Spicy Sesame Glaze, Hoagie Roll,
Pickled Vegetables, served with House Cut Fries

PHILLY CHEESE STEAK 22
Tender Sliced Steak, White American Cheese,
Sweet and Tangy Caramelized Vegetables,
Toasted Hoagie Roll, served with House Cut Fries

SANDWICHES

Served with our Signature House Cut Fries

DOUBLE SMASH BURGER 18
Double Smash Patty, House Sauce,
American Cheese, Pickle, Lettuce, Tomato
Add Guacamole, Bacon, Caramelized Onion 2

FRIED CHICKEN SANDWICH 19
Buttermilk Fried Chicken, Slaw, Garlic Aioli,
Add Buffalo Sauce or Korean BBQ Sauce 2

🍷 **PORTOBELLO SANDWICH** 14
Marinated Portobello Mushroom, Onion,
Peppers, Arugula, Gruyere, Tomato, Ciabatta

SALADS

Add Chicken 6, Shrimp 8, Salmon 10

CHICKEN CAESAR SALAD 16
Chicken, Romaine, Pecorino, Croutons,
Housemade Caesar Dressing

🍷 **HARVEST GARDEN SALAD** 15
Strawberry, Pear, Goat Cheese and Walnuts,
Honey Citrus Vinaigrette Dressing

GREEN GODDESS COBB SALAD 17
Chicken, Bacon, Avocado, Hard-Boiled Egg,
Tomato, Blue Cheese, Green Goddess Dressing

DESSERTS

DESSERT FLIGHT 23
(Choose 3 Desserts)

🍷 **BOURBON BREAD PUDDING** 8
Bread Pudding, Vanilla Bean Ice Cream,
Pecan Crumble, Bourbon Glaze

🍷 **CHURRO WAFFLE** 8
Housemade Churro Waffles, French Vanilla Ice Cream,
Cinnamon Sugar, Chocolate, Caramel, Berries

🍷 **TIRAMISU** 10
Velvety Layered Coffee-Flavored Dessert, Cocoa
Powder, Chocolate Shavings

🍷 **RASPBERRY DONUT CHEESECAKE** 12
Creamy Cheesecake, Raspberry Filling,
Raspberry Sauce, Donut Topping

Signature COCKTAILS \$15



TASTY GREEN

Tito's Vodka, Cucumber, Basil,
Cane Sugar, Lime



AUGUSTA SUNSET

Tito's Vodka, Aperol, Cane Sugar, Lemon



IT'S ABOUT THYME

Wild Turkey Bourbon, Honey,
Thyme, Lemon



EL DIABLO

Espolon Blanco Tequila, Ginger,
Blackberry, Lime, Soda



POP STAR

Tito's Vodka, Passionfruit, Vanilla,
Lime, Sparkling Wine



MARGARITA STANDOFF

Espolon Blanco Tequila, Pineapple,
Ancho Chiles, Lime



THE TRANQUILIZER

Aged Rum, Coconut, Nutmeg,
Pineapple, Orange



MONARCH'S CROWN

New Amsterdam Gin, St. Germaine,
Mint, Cane Sugar, Lemon



ROCK & RYE OLD FASHIONED

Slow & Low Rock and Rye, Bitters



QUEEN'S SWIZZLE

Bacardi White Rum, Mint,
Cane Sugar, Lime, Bitters

Zero-Proof COCKTAILS \$10



MARGARITA COMPROMISE

Ancho Infused Ritual Zero-Proof Tequila,
Pineapple, Cane Sugar, Lime



SERRANO FIZZ

Ritual Zero-Proof Gin, Blueberries,
Serrano Peppers, Cane Sugar, Lime, Soda



THE REVITALIZER

Pineapple, Orange, Coconut,
Raspberry, Cane Sugar, Lime



DEMURE SHIRLEY

Pomegranate Grenadine, Cinnamon,
Cane Sugar, Lime, Soda

THE 23 COLLECTION \$23

PUTTERY'S ESPRESSO MARTINI

Cincoro Reposado Tequila, Coffee Liqueur,
Demerara, Chocolate Bitters

ROYALE MARGARITA

Cincoro Blanco Tequila, Grand Marnier,
Cane Sugar, Lime

CHAMPIONS OLD FASHIONED

Cincoro Reposado Tequila,
Cane Sugar, Bitters, Grapefruit Oils

DRAFT BEER \$8

MILLER LITE

MODELO

YUENGLING

BLUE MOON

LEGION JUICY JAY

OMB COPPER

SYCAMORE Mountain Candy

SYCAMORE Cider

BOTTLES & CANS \$6

MICHELOB ULTRA

COORS LIGHT

STELLA ARTOIS

ANGRY ORCHARD

ATHLETIC NA IPA

HIGH NOON SELTZER 10

WINE \$12

HOUSE RED

HOUSE WHITE

HOUSE PINK

HOUSE BUBBLY

WATER \$6

AQUA PANNA

SAN PELLEGRINO

SAN PELLEGRINO ESSENZA Assorted Flavors

PERRIER

Weekend BRUNCH

SATURDAYS & SUNDAYS

11AM–3PM

STEAK FRITES & EGGS 28

Pepper Seared Flat Iron Steak, Cognac Cream Sauce,
Sunny Side Up Eggs, Breakfast Potatoes, Onions, Peppers

BREAKFAST PIZZA 20

Scrambled Eggs, Salsa Roja, Monterey & Cheddar Cheese,
Bacon, Italian Sausage, Pico de Gallo, Poblano Aioli, Cilantro

CHICKEN & WAFFLES 20

Fried Chicken Tenders, Belgian Waffle, Pepper Gravy, Syrup

FRIED CHICKEN BISCUIT SANDWICH 18

Marinated Deep Fried Chicken, Buttermilk Biscuit,
White Cheddar, Hot Honey, Over-Easy Egg, Fresh Fruit

BREAKFAST SMASHBURGER 19

Two Patties, Potato Bun, American Cheese, House Sauce,
Tomato, Lettuce, Pickle, Egg, French Fries, Sriracha Ketchup

BREAKFAST BURRITO 18

Flour Tortilla, Scrambled Eggs, Italian Sausage, Pepperjack Cheese,
Monterey Cheese, Potato, Pico de Gallo, Salsa Roja, Fresh Fruit

SUNRISE SANDWICH 18

Toasted Wheat Bread, Scrambled Egg Whites, White Cheddar,
Spinach, Avocado, House Sauce, Fresh Fruit

AVOCADO TOAST 16

Wheat Toast, Poached Egg, Grape Tomato, Hot Honey,
Everything-Bagel Seasoning, Chili Flakes

THICK CUT FRENCH TOAST 18

Battered Thick-Cut Bread, topped with Fresh Fruit, Syrup

Kids

BRUNCH

Served with Seasonal Fruit – Ages 12&Under

BACON & EGGS 15

KIDS WAFFLE 15

KIDS PIZZA 15

Choice of Cheese or Pepperoni

BRUNCH COCKTAILS

MIMOSA 13

Champagne and your choice of fruit juice:
Orange, Cranberry, Grapefruit, or Pineapple

BLOODY MARY 13

Vodka, House Bloody Mix, Tajín

ESPRESSO MARTINI 13

Reposado Tequila, Coffee Liqueur, Demerara, Cacao

WHISKEY-MOSA 13

Bourbon, Wheat Beer, Cinnamon, Orange, Lemonit

APEROL SPRITZ 13

Aperol, Sparkling Wine, Soda Water

 Vegetarian  Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Notify your server of food allergies or dietary restrictions.