

Shareable PLATES

CHIPS & DIPS

Salsa Roja, Guacamole, Garnished with Pico de Gallo, Tortilla Chips. 12

BRISKET JALAPEÑO SPRING ROLLS

Slow-Smoked Brisket, Jalapeño Cream Cheese Filling, Bacon, Sweet Chili BBQ Sauce. 17

SPINACH ARTICHOKE DIP

Parmesan, Gruyere Cheese, Roasted Garlic, Pico de Gallo, Tortilla Chips. 17

SOFT PRETZEL W/ BEER CHEESE

Warm Soft Pretzels, Beer Cheese, Whole Grain Dijonnaise. 16

VEGGIE TACOS

Impossible Meat, Mushrooms, Peppers, Onions, Lettuce, Pico De Gallo, Pecorino Cheese, Lime Poblano Chili Aioli, Fried Wheat Tortillas. 15

QUESO BLANCO WITH CHORIZO

Queso, Chorizo, Pico de Gallo, Tortilla Chips. 13

SPICY TUNA CRISPY RICE

Crispy Rice Cakes, Tuna, Avocado Mash, Gochujang Chili Aioli, Eel Sauce, Sesame Seeds, Jalapeños. 14

ELOTE STYLE CORN RIBS

Corn Ribs, Tajín, Cotija, Cilantro, Lime Ancho Crema, Lime. 14

HOUSE CUT FRIES

Served with Sriracha Ketchup, Horseradish Mustard Aioli. 10

SHISHITO PEPPERS

Blistered Shishitos, Crispy Garlic, Garlic Aioli, Soy Glaze, Chili Oil, Lemon, Sesame Seeds. 16

WING FLIGHT 3 Flavors, 12 Bone-In Wings

Kickin' Bourbon, Truffle Honey Mustard, Garlic Parmesan, Carrot Sticks, Ranch. 22

WINGS (Bone-In or Boneless)

Choice of Sauce: Kickin' Bourbon, Garlic Parmesan, or Truffle Honey Mustard
Oven Roasted Chicken, finished with Parsley, Carrot Sticks, Ranch. 17

Artisan PIZZAS

CLASSIC MARGHERITA

Tomato, Fresh Mozzarella, Pecorino, Manhego, Basil. 19

SHORT RIB

Braised Short Rib, Garlic Parmesan Cream Sauce, Mozzarella/Gruyere Cheese Blend, Caramelized Onions, Pecorino, Garlic Oil. 21

MEAT LOVERS

San Marzano Sauce, Mozzarella, Pepperoni, Italian Sausage, Spicy Soppresata, Pecorino, Manhego, Sea Salt, Pepper. 21

VEGGIE

San Marzano Tomato Sauce, Mozzarella, Pecorino, Green Bell Peppers, Fresh Spinach, Mushrooms, Red Onions, Manhego Cheese. 19

CHICKEN & PESTO

Grilled Chicken, Roasted Garlic Pesto, Cherry Tomatoes, Mozzarella, Parmesan. 20

SAUSAGE & HOT HONEY

Sausage, Hot Honey, Spicy Soppresata, Mozzarella, Ricotta, Pecorino. 20

Fresh SALADS

CHICKEN CAESAR

Romaine, Chicken, Caesar Dressing, Croutons, Pecorino. 17

GREEN GODDESS COBB

Chicken, Bacon, Avocado, Tomato, Hard-Boiled Egg, Blue Cheese, Green Goddess Dressing. 19

Stacked HANDHELDS

Served with House Cut Fries

DOUBLE SMASHBURGER

Double Smash Patty, House Sauce, American Cheese, Pickle, Lettuce, Tomato. 18

Add Guacamole 2, Bacon 2, Caramelized Onion 2

TRUFFLE MUSHROOM SMASHBURGER

Double Smash Patty, Truffle Aioli, Gruyere Cheese, Sautéed Mushrooms, Arugula, Potato Bun. 18

FRIED CHICKEN SANDWICH

Fried Chicken, Slaw, Garlic Aioli. 20

CAPRESE SANDWICH

Fresh Mozzarella, Tomatoes, Basil, Pesto. 16
Add Chicken 6

CRISPY SHRIMP TACOS

Corn Tortillas, Fried Shrimp, Poblano Aioli, Avocado, Pico de Gallo, Cabbage Mix, Cotija Cheese. 22

CAESAR WRAP

Tortilla, Romaine, Chicken, Caesar Dressing, Croutons, Pecorino. 17

COBB SALAD WRAP

Chicken, Bacon, Avocado, Tomato, Hard-Boiled Egg, Blue Cheese, Green Goddess Dressing. 19

CUBANO SANDWICH

Pressed Sandwich, Shredded Pork, Ham, Cheese, Pickles, Mustard, Cubano Roll. 19

Signature ENTRÉES

FIRE SHRIMP RICE BOWL

Sautéed Shrimp in Cajun Butter, served with Ginger Rice, Charred Corn Avocado Salsa, Micro Cilantro. 22

KOREAN POWER BOWL

Marinated Korean Beef, Ginger Rice, Marinated Cucumbers, Sesame, Green Onions, Gochujang Chili Aioli, Chili Oil, Sunny Side Egg, Kimchi, Carrots. 20

MISO SALMON

Marinated Miso Salmon, Apple Slaw, Ginger Rice, Sautéed Green Beans, Minced Garlic. 23

CHICKEN PICCATA

Garlic Mashed Potatoes, Sautéed Green Beans, Minced Garlic, Seared Chicken, Lemon Caper Cream, Fried Capers. 23

CREAMY CAJUN ALFREDO

Choice of Chicken or Shrimp
Penne Pasta, Cajun Alfredo, Manhego, Black Pepper, Ciabatta Bread. 24

BRISKET BURNT END

SAUSAGE & PIEROGIES

Brisket Burnt End Sausage, Pickled Onions, Chive Sour Cream, Gosia's Pierogies. 20

Sweet FINISHES

BOURBON BREAD PUDDING

Bread Pudding Topped with Vanilla Bean Ice Cream, Pecan Crumble, Bourbon Glaze. 12

THE "INTERNET FAMOUS" BISCOFF CHEESECAKE

Whipped Cheesecake Biscoff Butter Crumble, Cherry Filling, Biscoff Cookies. 13

TIRAMISU

Tiramisu Topped with Cocoa Powder, Shaved Chocolate. 14

HOT HONEY PEACH CHEESECAKE

Sweet, Spicy, Creamy Cheesecake. 13

Classic SIDES

HOUSE SALAD 5

CAESAR SALAD 5

MAC & CHEESE 5

MASHED POTATOES 5

SAUTÉED GREEN BEANS 5

GINGER RICE 5

VEGETARIAN

HOMETOWN HEROES | LOCAL CREATIONS

Please ask about our gluten-friendly options.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Signature
COCKTAILS 15



MARGARITA STANDOFF

Corazon Blanco Tequila, Ancho Chiles, Pineapple, Lime



PUTTER'S PUNCH

Wild Turkey Bourbon, Ginger, Allspice, Cane Sugar, Pineapple, Lemon, Bitters



POP STAR

Wheatley Vodka, Reál Passionfruit, Reál Vanilla, Lime, Sparkling Wine



THE TRANQUILIZER

Appleton Estate Signature Blend, Coconut, Nutmeg, Pineapple, Orange



EL DIABLO

Corazon Blanco Tequila, Reál Ginger, Blackberry Liqueur, Lime, Soda



PUTTERY OLD FASHIONED

Wild Turkey Bourbon, Apple Brandy, Reál Apple, Cane Sugar, Bitters, Orange Oils



GARDEN 75

Wheatley Vodka or Ford's Gin, Sparkling Wine, Mint, Cucumber, Lime



PEACH, PLEASE

Peach Liqueur, Sparkling Wine, Soda



AUGUSTA SUNSET

Wheatley Vodka, Aperol, Cane Sugar, Lemon



KIWI BE FRIENDS

Don Q Cristal Silver Rum, Reál Kiwi, Strawberry, Cane Sugar, Lime

Hometown
HEROES 15

THREE RIVERS HIGHBALL

Laird's Apple Brandy, Rittenhouse Rye Whiskey, Cynar, Demerara Sugar, Soda

ACHIEVE GRAPENESS

Pisco, Thai Basil, Lemongrass, Ube, Cane Sugar, Lemon, Soda, Whipped Cream

FIESTA STARTER

Corazon Blanco Tequila, Patron Citronge, Limoncello, Raspberries, Agave, Lemon, Cream

DRAFT BEER 8

MICHELOB ULTRA

Light Lager

MILLER LITE

Light Lager

ANGRY ORCHARD

Hard Cider

BLUE MOON

Wheat Ale

GOLDEN ROAD MANGO CART

Mango Wheat Ale

DANCING GNOME LUSTRA

American Pale Ale

NEW TRAIL BROKEN HEELS

Hazy IPA

HELLTOWN MISCHIEVOUS

Brown Ale

CINDERLANDS ROTATING TAP

Ask your server for details!

ROTATING TAP

Ask your server for details!

WINE 12

LINE 39 CHARDONNAY

LINE 39 SAUVIGNON BLANC

LINE 39 CABERNET SAUVIGNON

LINE 39 PINOT NOIR

Zero-Proof
COCKTAILS 10

PEACH EDITION SPRITZ

Red Bull White Peach, Reál Raspberry, Lemon

THE REVITALIZER

Orange, Pineapple, Coconut, Reál Raspberry, Lime, Nutmeg

STRAWBERRY KIWI NOJITO

Strawberries, Kiwi, Lime, Soda, Mint

YUZUAL SUSPECT

Reál Yuzu, Cane Sugar, Lime, Fever Tree Ginger Beer

CANS/BOTTLES 6

BUD LIGHT

BUDWEISER

MODELO

YUENGLING

Amber Lager

BLAKE'S CIDER

Rotating Flavors

WHITE CLAW

Black Cherry

PRAIRIE RAINBOW SHERBERT

HIGH NOON SELTZER

Assorted Flavors. 10

SURFSIDE

Iced Tea / Lemonade. 10

ATHLETIC RUN WILD NA

IPA

ATHLETIC WIT'S PEAK NA

Belgian Style White

NON-ALC 6

ICELANDIC

Sparkling Water | Still Water

REDBULL

Original | White Peach | Sugar-Free