



STARTERS	PORK BELLY POUTINE fries, cheese curds, gravy, pork belly confit, poached egg, chives 14	SAUTÉED FIRECRACKER SHRIMP cajun, lemon zest, garlic compound butter, coleslaw crispy potato hash, radicchio, toasted sesame seeds spicy mayo 15	WHITE FISH DIP cajun potato chips, capers & minced red onions 14
	CUTTING BOARDS might be nutty cheese 15 meat 16 combo 22	CRISPY BRUSSEL SPROUTS balsamic, garlic, salt, pepper 11 add bacon 4 goat cheese 3	FIRE ROASTED WINGS whole chicken wings, bourbon sriracha -glaze, sesame seeds 14
	TUNA NACHOS wontons, sesame seed grilled ahi tuna, wasabi mayo, jalapeño, micro greens, watermelon radishes 20	ON THE HALF SHELL OR ROASTED half dozen 20 whole 38	CARNIVAL PRETZELS fresh baked, dipping sauces 12
	[6] FRIED PICKLE SPEARS beer battered, served with adobo ranch 12	ROCKEFELLER 1/2 DOZEN spinach, cheese, artichoke, bacon, bread crumbs 26	BANGKOK BRUSSELS thai inspired sauce, sesame seed, cilantro 12
	LOONEY SHROOMS beer-battered buttons stuffed, dried, cranberries, goat cheese, cream cheese, herbs, sriracha-mayo 12	SPINACH ARTICHOKE DIP served with tortilla chips 13	JOHNNY’S BREADSTICKS deep dish, garlic parm butter, marinara sauce parm dipping sauce 11 ADD mozzarella blend +1

SOUP & SUCH

BEER CHEESE SOUP 7
FRENCH ONION SOUP 7
CHICKEN TORTILLA SOUP tortilla strips & garnish with cilantro 8
CHICKEN & SAUSAGE GUMBO 13 add [3] shrimp +3

SALADS

ORCHARD APPLE SALAD grilled apples, spiced pecans, cranberries, bleu cheese, red onion, arugula, maple-vinaigrette 15 add bacon 4
THAI PEANUT SALAD mixed greens, cabbage medley, thai peanut dressing, wonton strips, sesame seeds, chopped peanuts 14
ROASTED VEGGIE SALAD onion, zucchini, squash, carrots, arugula, goat cheese 14
BLT WEDGE bacon, iceberg, tomato, bleu cheese crumbles, bleu cheese dressing 16
KARAAGE VEGAN TOFU SALAD tossed in buffalo, mixed greens, cherry tomato, vegan cheese, red onion, vegan ranch 17
TACO SALAD mixed greens, cheddar, seasoned ground beef, pico, jalapeño, crispy flour tortilla, sour cream, adobo ranch 18
ANTIPASTO SALAD mixed greens, salami, capicola, garbanzo beans, goat cheese, pepperoncini, red onion, red wine vinaigrette 17

PLATES

CHICKEN TCHOUPITOULAS cajun seasoning, andouille sausage, green chilies, potatoes, béarnaise 18
PAILLARD OF THE COMMUNITY parmesan-breaded chicken, lemon, garlic, parsley, noodles, blistered tomato, arugula, olive oil 18
TUNA POKE BOWL seared sesame encrusted tuna, pickled ginger, cucumbers, shredded carrots, shredded red cabbage, jalapeños, edamame, soy sauce, sesame seeds, avocado lime cream, wasabi mayo served over rice 20
SCOTTISH SALMON blackened salmon, coconut rice, cilantro sauce 22
OBLIGATORY FISH & CHIPS fresh fish fillet, hand cut fries, cole slaw, lemon-caper aioli 24
STEAK FRITES top sirloin, chimichurri, fries, arugula salad 27
VACA TACOS braised beef, cheddar, pico, cilantro sauce, side of black beans 18
POOR MAN’S PLATE kielbasa, rice, black beans, melted cheddar, sour cream, chives 15
WILD MUSHROOM RAVIOLI maitakes, portobello, woody shiitakes, crimini & meaty oyster mushroom stuffed ravioli coated in house-made bechamel sauce 16
VEGAN SOY TACOS soy chorizo, pico, lettuce, side of black beans 15
FISH TACOS flour tortillas, fried cod, pico, avocado lime crema coleslaw with a side of cilantro rice 20
VEGAN NACHOS corn chips, vegan nacho cheese, black beans, soy chorizo, pico 18
TUNA TACOS flour tortillas, sesame seed grilled ahi tuna, pico, wasabi mayo, watermelon radish, cilantro lime rice 20

HANDWICHES

SERVED WITH HAND CUT FRIES SUBSTITUTE GARLIC PARMESAN FRIES +1 [OR] ONION RINGS OR A SALAD FOR +2
MIKELLY BACON POPPIN GRILLED CHEESE blended cheese, cream cheese, brie, jalapeño & bacon, rustic italian 17
RIDICULOUSLY GOOD GRILLED CHEESE side of tomato jam, rustic italian 14
THAI PEANUT CHICKEN WRAP mixed greens, house-made Thai peanut butter dressing, crispy wonton strips & roasted peanuts 18
BUFFALO CHICKEN WRAP mixed greens, house-made blue cheese dressing, spicy buffalo sauce pickled red onions and fresh watermelon radish 18
BLT pecan smoked bacon, arugula, tomato, garlic aioli, rustic italian 16
PORTABELLA green chilies, sharp cheddar, greens, tomato, onion, garlic aioli, brioche bun 17
BETTY’S RODEO BURGER add bacon +3 mixed greens, white cheddar cheese, BBQ sauce, jalapeño pickle relish, topped with crispy onion ring straws 18
PHILLY CHEESE STEAK SANDWICH slow roasted beef brisket, caramelized onions and green peppers, pepper jack cheese, garlic aioli, hoagie roll 18
KARAAGE TOFU KIMCHI SANDWICH {vegan & gluten free} kimchi, cabbage, mixed greens, vegan ranch, gluten free bun 18
BETTY BURGER pecan smoked bacon, sharp cheddar, garlic aioli, greens, tomato, onion, brioche bun 18
FWANCH DEEP braised beef, sharp cheddar, horseradish sauce, au jus, hoagie roll 18
THE IMPOSTER {beyond meat is plant-based burger} beyond meat, greens, tomato, onion, aioli, cheddar cheese, brioche bun 17
CUBAN ham, pork belly, pickles, mustard, cheddar, hoagie 18
SOUTHERN CHICKEN parmesan crusted chicken, shredded lettuce, pickle, mayo, brioche bun 17
BETTY'S REUBEN smoked turkey, sharp cheddar, russian dressing, coleslaw, marble rye 16

SWEETS

HOMEMADE DONUTS CHOOSE 3 FOR 9
POWDERED SUGAR - CINNAMON SUGAR MAPLE BACON - PEANUT BUTTER & SRIRACHA
APPLE BROWN BETTY vanilla ice cream 9
ONE-EYED BROWNIE warm chocolate brownie, candied pecans, caramel drizzle 8
STRAIGHT UP ICE CREAM a scoop of treat dreams 6 butterbeer [or] salted caramel brown bread
BUTTER BEER SUNDAE treat dreams butterbeer ice cream, hot fudge, whipped cream, nuts, cherry 10
DONUT OF THE WEEK ask your server for details 6

SIDES

ROASTED ROASTED VEGGIES 6
BLACK BEANS 5
ONION RINGS 7
HAND-CUT FRIES 5
GARLIC PARMESAN FRIES 6
COLE SLAW 5
SIDE SALAD
WITH CROUTONS 6
ARUGULA SALAD 6

GF = GLUTEN FREE
(ASK YOUR SERVER FOR ADDITIONAL ITEMS THAT CAN BE EASILY MODIFIED FOR MORE GF OPTIONS)

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. ALLERGY ALERT: we cannot guarantee an allergen-free kitchen or the ingredients we receive from vendors. Please ask for a manager, only a manager can advise on what we can safely accommodate.