

Specials

FRENCH ONION SOUP -\$12.49

Scratch-made French Onion Soup Topped w/ A Swiss Cheese Crouton

PULLED PORK TACOS -\$14.95 (2 Tacos)

House Smoked Pulled Pork, Corn Tortillas, Corn Salsa (GF)

BBQ CHILI POTATO SKINS - \$14.49

Cheesy Potato Skins Topped w/ BBQ Beef Chili & Green Onions w/ Sour Cream on the Side (GF)

BUFFALO CHICKEN DIP -\$13.95

Creamy Dip w/ Shredded Chicken, Buffalo Sauce & Chives served w/ Corn Tortillas, Carrots & Celery (GF)

PAN SEARED AHI TUNA -\$32.95

Pan Seared Ahi Tuna (rare), Tamari Ginger Sauce, Sautéed Broccolini, Jasmine Rice, Pickled Ginger (GF)

LOCAL PAN SEARED STRIPED BASS \$36.95

Locally Caught Striped Bass, Blood Orange Beurre Blanc, Jasmine Rice, Sautéed Broccolini (GF)

CHICKEN CORDON BLEU SANDWICH -\$19.95

Grilled or Fried Chicken, Ham, Swiss Cheese, Scratch-made Cheese Sauce, Fries & Pickle (*GF*)

SMOKED HOT DOG -\$13.95

Smoked All-Beef Jumbo Hot Dog on a Toasted Medianoche Roll, Yellow Mustard, Relish, French Fries & a Pickle

SMOKED CHILI CHEESE DOG -\$18.95

Smoked All-Beef Jumbo Hot Dog on a Toasted Medianoche Roll, Smoked Brisket Chili, Shredded Cheese, Green Onions, French Fries & a Pickle

AH-SO BURGER -\$19.95

Grilled 8oz Burger, American Cheese, Smoked Pork Belly tossed in Ah-So Sauce, Green Onion, Potato Bun, Fries & a Pickle (*GF*)

EN FUEGO BURGER -\$19.95

Grilled 8oz Burger, American Cheese, Jalapenos, Fried Shallots, Chipotle Aioli, Potato Bun, LTO, Fries & a Pickle (*GF*)

BACON BLUE BURGER -\$19.95

Grilled 8oz Burger, House Smoked Bacon, Blue Cheese Dressing, Potato Bun, LTO, Fries & a Pickle (*GF*)

CRÈME BRULÉE DONUT -\$10.95

Crème Brulee Stuffed Donut w/ Caramelized Icing (NOT GF)

(Make it Boozy - Injected w/ Cold Brew Espresso Martini +\$5)

MILKY WAY GALAXY CAKE -\$10.95

Freshly Whipped Malted Mousse & Caramel Marshmallow Cream swirled between layers of Decadent Chocolate Cake (NOT GF)

GLUTEN FREE STRAWBERRY SHORTCAKE -\$10.95

Gluten Free Shortcake w/ Belgian White Chocolate Mousse Topped w/ Prickly Pear & Hibiscus Drizzle (GF)

Weekly Events

FRIDAYS & SATURDAYS – Live Music 7-10pm

SATURDAYS & SUNDAYS - Brunch 10am-2pm

\$15 Breakfast Club Special (2 eggs, toast, home fries & Bloody Mary OR Mimosa)

(all discounts are Dine in Only w/ Purchase of Beverage)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform us of any Allergies you or someone in your party might have.

Scratch-made Pan Pizzas

ALL PIZZAS ARE MADE APPROX. 12" x 6" IN A PAN W/ HERB FOCACCIA CRUST, SCRATCH MADE MARINARA SAUCE, MOZZARELLA & PROVOLONE CHEESE BLEND

Signature Pizzas

CHICKEN BACON RANCH PIZZA - \$17.95

Classic Cheese Pizza topped w/ Grilled Chicken, House Smoked Bacon Lardons, Green Onion & Ranch Drizzle

VEGGIE LOVERS PIZZA - \$17.95

Classic Cheese Pizza topped w/ Onions, Crimini Mushrooms, Heirloom Cherry Tomatoes, Black Olives, Peppers & Green Onion

BBQ PORK PIZZA - \$18.95

Classic Cheese Pizza topped w/ House Smoked Pulled Pork, Corn Salsa, Green Onions & BBQ Sauce Drizzle

MEAT LOVERS PIZZA - \$18.95

Classic Cheese Pizza topped w/ House Smoked Bacon Lardons, Pepperoni, & Smoked Pork Sausage



CLASSIC CHEESE PIZZA - \$14.95



Additional Toppings

+\$0.50 ea

Ranch
House BBQ
Blue Cheese Dressing
Buffalo Sauce

+\$1 ea

Green Onion
Jalapenos
Black Olives
Heirloom Cherry Tomatoes
Green Peppers
Onions
Crimini Mushrooms

+\$2.50 ea

Pepperoni
Ham

+\$3.50 ea

Grilled Chicken
Corn Salsa

+\$4.50 ea

House Smoked Bacon
Smoked Pork Sausage
Fried Chicken
Grilled Buffalo Dry Rub Chicken

+\$5.50 ea

House Smoked BBQ Pulled Pork
Fried Buffalo Dry Rub Chicken