## STARTERS

**WHAT A CROCK** $11.25  
A blend of eight cheeses baked with crab, artichoke hearts, spinach, and roasted garlic served with sliced baguette.

**NAUGHTY FRIES** $8.95  
Big bowl of fries with Pepper Jack sauce, Gorgonzola sauce, and Louisiana hot sauce.

**BEEHIVE CHEESE CURDS** $11.25  
Deep fried Beehive Cheese Curds served with our Louisiana hot sauce and Cajun remoulade.

**ROOSTERS WINGS** $14.50  
Drenched in Louisiana hot sauce and served with blue cheese dressing, celery and carrots.

**PEPPERJACK SHRIMP** $11.25  
Shrimp baked in zesty Pepper Jack sauce & crumbled bacon. Served with sliced baguette & Louisiana hot sauce.

**SALADS**

**FRESH PEAR & GORGONZOLA** $12.50  
Baby greens tossed in balsamic vinaigrette with fresh pear slices, Gorgonzola cheese, and candied walnuts. Add grilled chicken for 3.25

**CHOPPED COBB** $14.75  
Grilled chicken breast, chopped bacon, egg, blue cheese, tomatoes, and avocado with chopped mixed greens. Tossed in our creamy vinaigrette.

**CHICKEN CARBONARA PIZZA** $14.50  
Grilled chicken, creamy white cheese sauce, chopped bacon and Beehive Cheese.

**MARGHERITA PIZZA** $12.75  
Sweet roasted tomatoes, toasted pine nuts, fresh Mozzarella and basil topped with balsamic reduction and tomatoes.

**HAHKIAN PIZZA** $13.75  
Smoked ham, fresh pineapple, pepperoni, jalapenos, Beehive Cheese and marinara sauce.

**CLASSIC PEPPERONI PIZZA** $13.05  
Sliced pepperoni, homemade tomato sauce and Beehive Cheese.

**BURRATA & PESTO PIZZA** $12.75  
House-made Burrata, basil pesto, roasted peppers & shaved parmesan.

**NAUGHTY BRUSSELS** $9.95  
Crispy seasoned Brussels sprouts served with our naughty sauces.

**LOADED NACHOS** $11.00  
House made tortilla chips topped with Pepper Jack fundido, black beans, pico de gallo, serrano peppers, sour cream and guacamole. Add chipotle chicken or chile verde 3.25

**GRAND QUE SADILLA** $14.50  
Hand-stretched flour tortilla filled with Beehive Cheese and chipotle chicken. Served with pico de gallo, verde cruda and sour cream.

**PIZZA**

**SANTA FE** $13.25  
A zesty combination of green chilies, black beans, tomatoes, Beehive Cheese, avocado, and mixed greens. Tossed in our own chipotle ranch. Add blackened salmon 4.00 grilled chicken 3.25 carne asada 4.00

**SALMON LETTUCE WRAPS** $14.50  
Baked lemon pepper salmon with caper salsa, avocado, and dill cucumber sauce.

**SALADS**

**HAWAIN PIZZA** $17.95  
Grilled ahi (medium rare) on spring greens with crispy wontons, avocado, and chopped ginger, with soy vinaigrette and wasabi ranch dressing.

**PIZZA**

**SALADS**

**TACOS**

Served on white corn tortilla  
$4 ea | 3 for $11.50 | $14.75 platter of 3 with rice & beans  
All tacos served with pico, cabbage & Beehive Cheese

**FAMOUS FISH**  
Seasoned & seared cod filet

**CHIPOTLE CHICKEN**  
Chipotle chicken & avocado

**VEG HEAD**  
Grilled veggies & avocado

**SPICY SHRIMP**  
Sautéed shrimp

**CARNE ASADA**  
Seasoned steak

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*
ENTREES
Add a bowl of homemade soup or green salad for $2.50

FRESH ATLANTIC SALMON $23.00
Broiled salmon served with dill cucumber sauce, steamed broccoli, and mashed potatoes. Try it blackened!

BAKED CHICKEN MILANO $19.50
Lightly seasoned tender chicken breast baked with a tangy lemon-caper-shallot butter, served with steamed broccoli and mashed potatoes.

BEEF MEDALLIONS* $24.75
Red wine demi glaze, mashed potatoes & broccoli.

BURGERS
All burgers served with French fries and all the fixings. Make it Naughty for 1.50

BREWHOUSE BURGER $13.75
What’s beer without a big juicy burger? 6 oz burger with Beehive Cheese.

DOUBLE BYPASS BACON BURGER $17.95
Two 6 oz burger patties with bacon and Beehive Cheese.

GORGONZOLA BACON BURGER $16.00
6 oz burger, with Gorgonzola cheese and bacon.

MEATLESS IMPOSSIBLE BURGER $15.75
Plant based burger topped with Beehive Cheese and avocado.

TEX MEX BURGER $15.95
Bacon, serrano peppers, crispy tortilla strips, and Pepper Jack cheese sauce.

PASTA
Add a bowl of homemade soup or green salad for $2.50

KYM’S CAPPELLINI $13.25
Sweet roasted tomatoes, a touch of roasted garlic, olive oil, Feta cheese, chopped basil, and capellini pasta.

ROOSTERS RAVIOLI $15.25
Cheese ravioli in a roasted red pepper sauce and a Gorgonzola cream sauce, finished with sautéed vegetables.

ROOSTERS MAC & CHEESE $12.75
Baked macaroni with our creamy Pepper Jack sauce, topped with cheese & bread crumble.

PESTO PENNE $14.25
Penne noodles in a creamy pesto sauce, chopped roasted tomatoes, and snow peas

ITALIAN SAUSAGE PENNE $14.75
Some like it hot! Spicy Italian sausage, tomato basil sauce & mozzarella cheese with penne pasta.

GUSSY UP YOUR PASTA:
SHRIMP 4.75 BACON 2.50 CHICKEN 3.25

PEPPER JACK ENCHILADAS $17.50
Filled with shredded roasted turkey and green chilies, topped with chopped cilantro and Pepper Jack sauce. Served with rice, black beans, and salsa.

ROOSTERS BEER BATTERED FISH & CHIPS $18.50
Fresh Cod filet dipped in homemade beer batter and deep fried until golden brown.

STEAK & FRIES $28.75
12oz. NY strip steak with blue cheese crumbles, crispy fries, Brussels, and naughty sauces

SANDWICHES
All sandwiches include a choice of soup, salad, or fries. Make it Naughty for 1.50

PHILLY CHEESE STEAK SANDWICH $14.50
Grilled marinated steak, grilled peppers, mushrooms, and onions with Pepper Jack cheese.

SMOKED TURKEY CLUB $15.75
smoked turkey, bacon, cheddar, lettuce, tomato, onion, and avocado.

CAJUN TURKEY SANDWICH $13.75
Cajun grilled turkey, Pepper Jack cheese, grilled onions, and tomatoes on a bun with a side of Louisiana hot sauce. Add bacon and avocado for $3.00

BUFFALO FRIED CHICKEN SANDWICH $14.25
Crispy chicken tenders smothered in Louisiana hot sauce, lettuce, tomato, onion, pickles, and Gorgonzola sauce. Add bacon $1.50

BLACKENED SALMON SANDWICH $14.75
Blackened salmon topped with cheese, tomato, remoulade and baby greens on homemade focaccia.

OUR DRAFT BEERS
These are our primary draft beers that are most often available. Ask for current selection.

EL DOCE MEXICAN LAGER
Citrusy, refreshing, crisp lager

JETWAY JUICY IPA
Pale Ale made with fruit-forward hops

BEE’S KNEES HONEY WHEAT
Crisp American wheat ale with honey

BLOOD ORANGE IPA
Crisp balanced ale, hoppy citrus finish

HIGH DESERT HAZY IPA
Hazy India Pale Ale

BLACK WIDOW AMBER LAGER
Munich style lager with a smooth caramel malt body & subtle crisp hop

MANGO BLOOD ORANGE SELTZER
Hard seltzer. Light.

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