

## STARTERS

### WHAT A CROCK

A blend of eight cheeses baked with crab, artichoke hearts, spinach and roasted garlic served with sliced baguette. 10.25

### NAUGHTY FRIES

Big bowl of fries with Pepper Jack sauce, Gorgonzola sauce and Louisiana hot sauce. 7.75

### BEEHIVE CHEESE CURDS

Deep fried Beehive Cheese Curds served with our Louisiana hot sauce and Cajun remoulade. 9.95

### ROOSTERS WINGS

Drenched in Louisiana hot sauce and served with Blue cheese dressing, celery and carrots. 13.50

### TWISTED CALAMARI

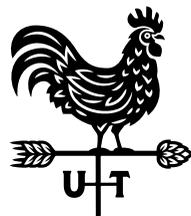
Lightly seasoned, crispy fried and served with a side of Cajun remoulade and Louisiana hot sauce. 11.25

### NAUGHTY BRUSSELS

Crispy seasoned Brussels sprouts served with our naughty sauces. 8.50

### CHILI VERDE CHIPS & SALSA

Chili verde with cheese and a cup of fresh, spicy salsa served with homemade tortilla chips. 9.95



## SALADS

### FRESH PEAR AND GORGONZOLA SALAD

Baby greens tossed in balsamic vinaigrette with fresh pear slices, Gorgonzola cheese and candied walnuts. 11.00  
*Add grilled chicken for 3.00*

### CHOPPED COBB SALAD

Grilled chicken breast, chopped bacon, egg, Blue cheese, tomatoes and avocado with chopped mixed greens. Tossed in our creamy vinaigrette. 13.75

### GRILLED AHI SPRING SALAD\*

Grilled Ahi (medium rare) on spring greens with crispy wontons, avocado and chopped ginger, with soy vinaigrette and wasabi ranch dressing. 16.00

### SANTA FE SALAD

A zesty combination of green chilies, black beans, tomatoes, Beehive Cheese, avocado and mixed greens. Tossed in our own chipotle ranch. 11.25  
*Add blackened salmon 3.75 grilled chicken 3.00*

### SALMON LETTUCE WRAPS

Baked lemon pepper salmon with caper salsa, avocado and dill cucumber sauce. 13.75

### TACO SALAD

A crispy taco shell on a bed of mixed greens, filled with roasted vegetable salsa, green rice, Beehive Cheese, black beans and fresh tomatoes. Served with our own chipotle ranch. 11.25  
*Add carne asada 3.00 shrimp 3.50 grilled chicken 3.00*

## TACOS

### CORN TORTILLA

\$3.5 ea / 3 for \$10 / \$13 platter of 3 with rice & beans

### FAMOUS FISH

Seasoned white fish, cabbage, pico de gallo, Beehive Cheese

### SPICY SHRIMP

Shrimp, cabbage, pico de gallo, Beehive Cheese

### BUFFALO RANCH CALAMARI

Roasted veggies, avocado, Beehive Cheese

### CARNE ASADA

Seasoned steak, cabbage, pico de gallo, Beehive Cheese

### VEG HEAD

Grilled veggies, avocado, pico de gallo

## PIZZA

### CHICKEN CARBONARA PIZZA

Grilled chicken, creamy, white cheese sauce, chopped bacon and Beehive Cheese. 13.25

### MARGHERITA PIZZA

Sweet roasted tomatoes, toasted pine nuts, fresh Mozzarella and basil topped with balsamic reduction and tomatoes. 10.50

### HAWAIIAN PIZZA

Smoked ham, fresh pineapple, pepperoni, jalapeños, Beehive Cheese and marinara sauce. 12.75

### CLASSIC PEPPERONI PIZZA

Sliced pepperoni, homemade tomato sauce and Beehive Cheese. 11.25

## PASTA

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

**GUSSY UP YOUR PASTA:**  
SHRIMP 4.50 BACON 2.00 CHICKEN 3.00

### KYM'S CAPELLINI

Sweet roasted tomatoes, a touch of roasted garlic, olive oil, Feta cheese, chopped basil and capellini pasta. 11

### ROOSTERS RAVIOLI

Cheese ravioli in a roasted red pepper sauce and a Gorgonzola cream sauce, finished with sautéed vegetables. 13.75

### ROOSTERS MAC & CHEESE

Baked macaroni with our creamy Pepper Jack sauce, topped with cheese & bread crumble. 10.25

### PESTO PENNE

Penne noodles in a creamy pesto sauce, chopped roasted tomatoes and snow peas 12.75



## ENTREES

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

### FRESH ATLANTIC SALMON

Broiled salmon served with dill cucumber sauce, steamed broccoli and mashed potatoes. Try it blackened! 20.25

### BAKED CHICKEN MILANO

Lightly seasoned tender chicken breast baked with a tangy lemon-caper-shallot butter, served with steamed broccoli and mashed potatoes. 17.75

### TUSCAN BEEF MEDALLIONS\*

Marinated beef, sliced into medallions, served with our cabernet demi-glace, mashed potatoes, and steamed broccoli. 22.25

### PEPPER JACK ENCHILADAS

Filled with shredded roasted turkey and green chilies, topped with chopped cilantro and Pepper Jack sauce. Served with rice, black beans and salsa 14.75

### GRILLED NAVAJO CHICKEN

Juicy, marinated chicken breast with roasted vegetable salsa, rice and creamy Pepper Jack cheese sauce. 15.75

### ROOSTERS BEER BATTERED FISH & CHIPS

Flaky white fish dipped in homemade beer batter and deep fried until golden brown. 16.75

## BURGERS

Served with French fries and all the fixings.  
Make it Naughty for 1.50

### BREWHOUSE BURGER

What's beer without a big juicy burger? 6 oz burger with Beehive Cheese. 12.50

### DOUBLE BYPASS BACON BURGER

Two 6 oz burger patties with bacon and Beehive Cheese. 15.50

### GORGONZOLA BACON BURGER

6 oz burger, with Gorgonzola cheese and bacon. 14.25

### BUFFALO BURGER

8 oz lean, local Bison with Beehive Cheese. 16.50

### MEATLESS IMPOSSIBLE BURGER

Plant based burger topped with Beehive Cheese and avocado. 13.25

### TEX MEX

Bacon, serrano peppers, crispy tortilla strips, and Pepper Jack cheese sauce. 13.75

## SANDWICHES

Includes choice of soup, salad or fries.  
Make it Naughty for 1.50

### PHILLY CHEESE STEAK SANDWICH

Grilled marinated steak, grilled peppers, mushrooms and onions with Pepper Jack cheese. 12.25

### BLACKENED SALMON SANDWICH

Blackened salmon topped with cheese, tomato, remoulade and baby greens on homemade Focaccia. 14.25

### CAJUN TURKEY SANDWICH

Cajun grilled turkey, Pepper Jack cheese, grilled onions and tomatoes on a bun with a side of Louisiana hot sauce. 11.50

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