



## small plates

### A little of this. A little of that. Taste around.

In general, 2-4 plates per person would comprise a traditional full meal.

Vegetarian items are indicated with a "V". We are **not** a gluten-free environment, but items indicated by "G" have gluten-free *ingredients*

### dips, rolls, etc.

<b>WHITE BEAN &amp; ARTICHOKE HUMMUS</b> <sup>V</sup> with grilled pita and marinated olives .....	\$6.25
<b>SPICY CHICKEN AND AVOCADO EGGROLLS</b> with sour cream .....	\$5.25
<b>ASIAN STYLE RIBS</b> <sup>T</sup> sweet Thai-chile glaze, peanut-ginger slaw .....	\$7.25
<b>GRILLED SHRIMP AZTECA</b> guacamole, sweet corn tamale cake .....	\$6.25
<b>MINI SPINACH DIP AND TORTILLA CHIPS</b> .....	\$5.25
<b>JUMBO STUFFED 'SHROOMS</b> <sup>V</sup> (3) with creamy horseradish sauce .....	\$4.25
<b>VIETNAMESE SHRIMP SPRING ROLLS</b> with a trio of sauces .....	\$5.25
<b>GOAT CHEESE &amp; ARTICHOKE POPPERS</b> <sup>V</sup> with fresh thyme and lemon zest .....	\$5.25

### flatbread pizzas

<b>WILD MUSHROOM AND ARUGULA FLATBREAD</b> <sup>V</sup> with white truffle vinaigrette .....	\$6.25
<b>BBQ CHICKEN FLATBREAD</b> with red onions and cilantro .....	\$6.25
<b>ROASTED VEGETABLE FLATBREAD</b> <sup>V</sup> with balsamic tomatoes, onions & goat cheese .....	\$6.25
<b>ITALIAN SAUSAGE FLATBREAD</b> with fresh mozzarella .....	\$6.25

### frites bar



<b>DISCO FRIES</b> Canadian 'poutine' (poot-sin) style with melty mozzarella, slow cooked pot roast and gravy .....	\$4.25
<b>PARMESAN FRITES</b> <sup>V</sup> with a trio of sauces .....	\$2.50
<b>TRUCKSTOP FRIES</b> <sup>V</sup> covered in chipotle cheese sauce .....	\$3.25
<b>PICKLE 'FRIES'</b> <sup>V</sup> with horseradish and honey mustard sauces .....	\$4.25
<b>AMERICAN FRIES</b> <sup>V</sup> straight up with Heinz .....	\$2.00

### salads & soup

<b>GRILLED ASPARAGUS SALAD</b> <sup>TM</sup> honey roasted walnuts & gorgonzola .....	\$5.25
<b>CAESAR SALAD</b> .....	\$4.25
<b>CHOP SALAD</b> bacon, corn, croutons, tomatoes, choice of cheese & dressing .....	\$4.25
<b>TUSCAN WHITE BEAN SALAD</b> <sup>V</sup> goat cheese, tomatoes, balsamic & Tuscan toast .....	\$4.25
<b>SPINACH SALAD</b> <sup>TM</sup> toasted hazelnuts, kiwi, fresh berries, poppyseed dressing .....	\$4.25
<b>SOUPS</b> French Onion, Baked Potato, Chicken Tortilla or Soup of the Day .....	\$3.25

### slider pit

 Sold individually or get a 3-pack for \$9.50


<b>MINI CHICAGO DOG</b> 'extreme green' pickle relish, sport pepper .....	\$3.50
<b>POT ROAST SLIDER</b> with red wine gravy and fried onion straws .....	\$3.50
<b>PULLED SMOKED PORK SLIDER</b> topped with pickle 'fries' .....	\$3.50
<b>CREEKSTONE FARMS MINI BURGER</b> premium Black Angus beef with aged cheddar and ranch-style greens .....	\$3.50
<b>VEGGIE MINI BURGER</b> <sup>V</sup> black bean & chickpea veggie burger topped with aged cheddar and ranch-style greens .....	\$3.50
<b>SLIDER COUTURE</b> any slider with a mini bottle of Chandon bubbly .....	\$10.50

### mini entrees

<b>GRILLED PETITE ATLANTIC SALMON</b> <sup>G</sup> over honest gold mashers .....	\$8.25
<b>SEARED SEA SCALLOPS</b> <sup>G</sup> over honest gold mashers .....	\$9.25
<b>GRILLED 4 OZ. PETITE FILET MIGNON</b> <sup>G</sup> with French fries .....	\$10.25
<b>FANCY SPAGHETTI</b> wide noodles, homemade beef & pork tomato sauce .....	\$6.25
<b>CHICKEN CORDON BLEU</b> over honest gold mashers & fresh vegetables .....	\$8.25
<b>MAC &amp; CHEESE</b> bacon, scallions, bread crumbs & sour cream .....	\$6.25

### big small plates

 Oversized appetizers meant for serious sharing.

<b>CHIPOTLE CHICKEN NACHOS</b> with homemade salsa, guacamole, sour cream .....	\$9.50
<b>CHICKEN WINGS</b> Thai chile glazed with sesame-ginger sauce or Buffalo style .....	\$8.75
<b>SPINACH DIP</b> with cheesy lavosh crackers .....	\$9.50
<b>LETTUCE WRAPS</b> <sup>T</sup> with chicken sauté, julienne vegetables and wonton strips .....	\$8.95
<b>HAND-BREADED CHICKEN FINGERS</b> traditional or Buffalo style .....	\$8.75
<b>JUMBO STUFFED 'SHROOMS</b> <sup>V</sup> (7) with creamy horseradish sauce .....	\$8.95
<b>SEARED RARE TUNA WONTONS*</b> with soy glaze, wasabi mayo and asian slaw .....	\$9.25
<b>CALAMARI</b> in peppery buttermilk batter with sesame-ginger sauce .....	\$8.75
<b>BRUSCHETTA</b> <sup>V</sup> with mild goat cheese, kalamata olives, Tuscan toast .....	\$7.95

### team spirits

 Communal eating meets communal drinking.

<b>SANGRIA</b> pitcher of red or white with fresh-cut-fruit .....	\$12.00
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# drinks

## happier hour

**MONDAY** happy hour all night, 4pm - close

**TUESDAY** 1/2 price wine by the bottle & 1/2 price domestic draft beer

**WEDNESDAY** \$4.50 Long Island Iced Tea Pitchers (excludes premiums)

**THURSDAY** Margatini Night - \$4 select martinis & traditional margaritas

**FRIDAY** \$4.00 double wells & \$3 single wells

**SATURDAY** \$5.00 1800 grand margaritas

**SUNDAY** all day happy hour

**Every day | 4-7 & 9 - close**

\$4.50 Long Island Iced Teas Pitchers (excludes premiums)

1/2 price house cocktails

1/2 price domestic drafts

\$2.22 domestic bottles

\$3.33 house wine by the glass



## wine flights

Small pours to enjoy any three wines from our by-the-glass list below \$8.95 (Pick any three below)

## white vino

### SLIGHTLY SWEET

Montevina White Zinfandel

AMADOR COUNTY, CA \$5.50 | \$17.55

Chateau Ste. Michelle Riesling

COLUMBIA VALLEY, WA \$6.50 | \$20.95

### LIGHT & CRISP

Montevina Sauvignon Blanc CALIFORNIA \$5.80 | \$18.55

Ecco Domani Pinot Grigio ITALY \$6.50 | \$20.95

Martin Codax Albarino RIAS BAIXAS, SPAIN \$8.80 | \$28.95

Kim Crawford Sauvignon Blanc NEW ZEALAND \$9.50 | \$31.55

Santa Margherita Pinot Grigio ITALY \$13.50 | \$45.55

### LUSH & SMOOTH

Trinity Oaks Chardonnay CALIFORNIA \$5.50 | \$17.55

Columbia-Crest Chardonnay

COLUMBIA VALLEY, WA \$5.80 | \$18.55

J. Lohr Riverstone Chardonnay MONTEREY, CA \$7.50 | \$25.55

Seven Daughters White Wine Blend

CALIFORNIA \$7.50 | \$25.55

Toasted Head Chardonnay DUNNINGAN HILLS, CA \$8.50 | \$27.95

## red red wine

### MEDIUM BODY

Redwood Creek Merlot NORTHERN HILLS, CA \$5.50 | \$17.55

Red Diamond Merlot YAKIMA & COLUMBIA, WA \$6.10 | \$19.55

Jargon Pinot Noir CALIFORNIA \$7.50 | \$25.55

J. Lohr Los Osos Merlot PASO ROBLES, CA \$8.50 | \$27.95

Estancia Pinot Noir MONTEREY, CA \$9.50 | \$31.55

### A BIT SPICY

Yellow Tail Shiraz AUSTRALIA \$5.50 | \$17.55

Snoqualmie (sno-kwal-me) Syrah

WAHLUKE SLOPE, WA \$6.80 | \$21.95

Rancho Zabaco Dancing Bull LODI REGION, CA \$7.50 | \$24.55

Ruffino Aziano Chianti Classico ITALY \$8.80 | \$28.95

Trivento Amado Sur Malbec ARGENTINA \$8.80 | \$28.95

### ROBUST & FULL

Canyon Road Cabernet Sauvignon

CALIFORNIA VALLEY, CA \$5.50 | \$17.55

Ménage à Trois Red Wine Blend

CALIFORNIA \$7.50 | \$25.55

Main St. Winery Cabernet Sauvignon

CALIFORNIA \$8.80 | \$28.95

Louis M. Martini Reserve Cabernet

NAPA VALLEY, CA \$10.50 | \$34.95

## half bottles

Kendall Jackson Chardonnay COASTAL VALLEY, CA \$12.75

Louis Jadot Beaujolais FRANCE \$11.75

J. Lohr Seven Oaks Cabernet PASO ROBLES, CA \$14.75

## bubbles

Chandon (187 ml) mini bottle \$9.95

Domaine Ste. Michelle \$22.95

## mini martini flights

Pick any three for \$7.95

**COSMO MINI** Absolut Citron, triple sec, fresh lime, Ocean Spray Cranberry Juice

**BLUE MOON PUNCH MINI** Absolut Vanilia, DeKuyper Island Blue Pucker, Sprite

**KEY LIME PIE MINI** Absolut Vanilia, splash of key lime, sweet & sour, half & half

**GUAVATINI MINI** Absolut, shot of guava, fresh-squeezed lemonade

**CHOCOLATE MINI** Absolut Vanilia, white crème de cacao, dark crème de cacao, sweet cream

**ADAM & EVE APPLE** Absolut, DeKuyper Sour Apple Pucker, fresh-squeezed lemonade

**LEMON DROP MINI** Absolut Citron & lemonade

## martinis

**BLUEBERRY MARTINI** Stoli Blueberi Vodka, blue curacao, pomegranate, cranberry juice \$6.50

**X-RATED FLIRTINI** Champagne and premium Fusion vodka with organic blood orange juice, mango & Brazilian passion fruit \$6.95

**GREEN TEA MARTINI** UV Sweet Green Tea vodka, Skyy vodka, Ocean Spray white cranberry juice \$6.50

**POMTINI** Grey Goose premium vodka, pomegranate and cranberry juice \$6.95

**CHOCOLATE MARTINI** Absolut Vanilia, Godiva Chocolate and Kahlua \$6.50

**DIRTY MARTINI** Grey Goose vodka or Bombay Sapphire gin, olive juice. Choose from Santa Barbara bleu cheese, jalapeño or pimento stuffed olives \$7.50

**LUXE COSMO** Absolut Acai Berry, Cointreau, Ocean Spray cranberry juice & lemon \$7.50

**ESPRESSO MARTINI** Absolut Vanilia, Patron XO Cafe Coffee Liqueur, a shot of joe and sweet cream \$6.50

**WHIPPED CHOCOLATE WINETINI** Whipped Cream vodka, Chocolate Wine \$6.50

## specialty cocktails

**HARD LEMONADES** Choose from Three Olives Grape or Three Olives Cherry Infused vodka blended with our famous hand pressed lemonade \$6.75

**CUBANO MOJITO** Bacardi rum, mint, sugar, fresh lime, soda. Choose from traditional, blueberry, guava, mango, pomegranate, raspberry or strawberry \$6.25

**STRAWBERRY BASIL LEMONADE** Plymouth gin, fresh squeezed lemons, strawberries and basil \$5.75

**MANGO RUM DROP** Cruzan Mango rum, fresh-squeezed lemonade, orange juice, with a sidecar of Chambord or Midori \$6.50

**1800 GRAND MARGARITA** 1800 Reposado tequila, Grand Marnier and sweet-n-sour \$6.95

**SUPERFRUIT MARGARITA** Cabo Wabo Blanco tequila, guava nectar, sour mix \$7.95

**NAUGHTY MARGARITA** Patron Silver tequila blended with X-Rated Fusion liqueur & sour mix \$7.95

**SUPA-FLY SWEET TEA** Firefly Sweet Tea vodka, water and lemon twist OR try with lemonade, peach and fresh mint \$6.50

**GINGER & JAMESON SMASH** Jameson Irish Whiskey, ginger ale, lemon & lime \$6.50

**SANGRIA** pitcher of red or white, fresh-cut fruit \$12.00

Add a sidecar of Chambord or Midori to a margarita \$1.99

## skinny drinks

all under 125 calories

**SKINNY MARGARITA** Hornitos Plata tequila, DeKuyper triple sec, lime & orange \$6.50

**SKINNY RASPBERRY MOJITO** Bacardi rum, raspberry, mint, lime, soda \$6.00

**SKINNY SUPERFRUIT MARTINI** Effen Black Cherry vodka, cranberry, blueberry, pomegranate \$6.00

**SKINNY CUTINI** Effen Cucumber vodka, fresh lemon juice, mint \$6.50

**SKINNY COSMO** Skyy vodka, Triple Orange, lime, cranberry juice \$6.50

**SKINNY LEMON COLLINS** Skyy Citrus vodka, Triple Orange, lemon, mint, soda \$6.50

**THE SKINNY YOGI** TYKU liqueur, Prairie Organic vodka, lime, orange, soda \$6.00

**DIET VANILLA COKE** Absolut Vanilia & Diet Coke \$5.25

## long island iced teas

Vodka, rum, gin and sweet & sour, plus varied ingredients below. Glass \$6 | 1 Liter Pitcher \$7.50

**GEORGIA PEACH** Peachtree schnapps, cranberry

**KENTUCKY** Jim Beam, cranberry

**LONG BEACH** DeKuyper triple sec, cranberry

**RASPBERRY** DeKuyper Razzmatazz, cranberry

**TENNESSEE** Jack Daniel's, cranberry

**TEXAS** Tequila, triple sec, Coke

**TEXAS BEACH** Tequila, triple sec, cranberry

**TOP SHELF** Absolut, Bacardi, Tanqueray, Cointreau, sweet & sour, Coke (add \$1.00)

## beer

Not all selections are offered in both draft and bottle.

**AMERICAN DRAFT** \$3.00 | **BOTTLE** \$3.25 Budweiser, Bud Light, Bud Light Lime, Coors Light, Miller Lite, O'Doul's N/A

**SPECIALTY DRAFT** \$3.25 | **BOTTLE** \$3.50 Budweiser American Ale, Michelob Amber Bock, Michelob Ultra, Michelob Light

**MICROBREW/CRAFT DRAFT** \$4.00 | **BOTTLE** \$3.75 Blue Moon Belgian White, Samuel Adams Boston Lager, Sam Adams Light, Samuel Adams Seasonal

**IMPORT DRAFT** \$4.25 | **BOTTLE** \$4.00 Bass Pale Ale, Beck's Premier Light, Corona Extra, Corona Light, Guinness, Hoegaarden Witbier, Stella Artois, St. Pauli Girl N/A

## what's behind the bar

**VODKA** Absolut, Absolut (Acai Berry, Citron, Mandrin, Peppar, Raspberri, Vanilia), Belvedere, Chopin, Ciroc, Effen Black Cherry, Effen Cucumber, Firefly Sweet Tea, Grey Goose, Ketel One, Ketel One Citroen, Prairie Organic, Skyy, Skyy Infusions Citrus, Smirnoff, Stoli, Stoli Blueberi, Three Olives Cherry, Three Olives Grape, Tito's, Ulimat, UV Sweet Green Tea, Vox

**RUM** Bacardi, Bacardi Limon, Bacardi 151, Captain Morgan, Cruzan Light, Cruzan Mango, Cruzan Pineapple, Leblon Cachaca, Malibu, Meyers's Dark

**GIN** Beefeater, Bombay Sapphire, Plymouth, Tanqueray, Tanqueray No. Ten

**COGNAC** Courvoisier VSOP, Hennessy VS, Remy Martin VSOP

**TEQUILA** 1800 Reposado, Cabo Wabo Blanco, El Tesoro Platinum, Gran Centenario Añejo, José Cuervo Gold, Patron Silver, Sauza Hornitos Plata, Sauza Hornitos Reposado, Sauza Tres Generaciones Reposado

**BOURBON/WHISKEY** Bookers, Canadian Club, Crown Royal, Jack Daniel's, Jameson, Jim Beam, Knob Creek, Maker's Mark, Old Bushmills, Seagram's 7, Seagram's VO, Wild Turkey

**SCOTCH** Chivas Regal, Dewars, Glenlivet, J&B, Johnnie Walker Black, Johnnie Walker Red, Macallan 12yr.

**CORDIALS** Baileys, Chambord, Cointreau, Disaronno, Drambuie, Frangelico, Galliano, Godiva Chocolate, Goldschlager, Grand Marnier, Jagermeister, Kahlua, Midori, Patron XO Cafe Coffee Liqueur, Romana Sambuca, Rumble Minze, Southern Comfort, Tuaca, Tia Maria, TYKU, X-Rated Fusion Liqueur



# devoout

## greens

**TUSCAN WHITE BEAN SALAD**<sup>v</sup> with goat cheese, tomatoes, balsamic and Tuscan toast \$4.25



**CHOP SALAD** with bacon, corn, croutons, choice of bleu or cheddar and ranch or balsamic vinaigrette \$4.25

**CAESAR SALAD** with Caesar dressing \$4.25

**SPINACH SALAD**<sup>tv</sup> toasted hazelnuts, kiwi, berries & poppyseed dressing \$4.25

## soup kitchen



**BAKED POTATO SOUP** with bacon, scallions & cheddar \$3.25

**FRENCH ONION** with provolone & crouton \$3.25

**CHICKEN TORTILLA SOUP** with naturally lean chicken and Anaheim chiles \$3.25

**SOUP OF THE DAY** \$3.25

## entrees

Add a side salad or bowl of soup (above) \$2.25

**STUFFED CHICKEN BREAST** garlic herb cream cheese, today's vegetables, honest gold mashers \$16.95

**GRILLED ROSEMARY CHICKEN** today's vegetable, honest gold mashers \$13.95

**CHICKEN FINGER PLATTER** fries, peanut ginger slaw<sup>†</sup>, honey mustard \$13.95

**DOWN HOME POT ROAST** honest gold mashers, homestyle vegetables, red wine mushroom sauce \$14.25

**MEATLOAF NO. 9** over honest gold mashers, onion straws, today's vegetable \$11.95

**ENCHILADAS** choose **CHIPOTLE SMOKED CHICKEN** or **WILD MUSHROOM**<sup>v</sup> with queso fresco, pico rice, black beans \$13.95

**SIZZLING FAJITAS** bell peppers and onions, warm flour tortillas, traditional accompaniments Chicken \$14.95 | Steak or Combo \$16.95



**FILET MIGNON\*** (8oz.) basted with red wine garlic butter, choice of potato, today's vegetables \$25.95



**NEW YORK STRIP\*** (12oz.) choice of potato, today's vegetables \$21.75



**PRIME TOP SIRLOIN\*** grilled and basted with red wine butter and served with choice of potato and seasonal vegetable (9oz.) \$18.25 (5oz.) \$15.25 Add 4 grilled or fried shrimp for \$5.95

**BBQ BABY BACK RIBS** with peanut ginger slaw<sup>†</sup> and french fries. Half Slab \$16.95 | Full Slab \$20.95 Add 4 grilled or fried shrimp for \$5.95

### ATLANTIC SALMON

**FIRE GRILLED** with honest gold mashers and today's vegetables \$17.95

**SIMPLY PREPARED** grilled with salt and pepper, bread salad, grilled asparagus \$17.95

**JUMBO GRILLED SHRIMP (8)** tomatillo-lime marinated shrimp, grilled asparagus, bread salad with tomatoes, basil, baby arugula, balsamic vinaigrette \$16.95

**HUGE PANKO BREADED SHRIMP (7) & FRIES** with peanut ginger slaw<sup>†</sup> \$16.95

**SEARED GEORGES BANK SCALLOPS** lemon-asparagus risotto, baby greens, basil-infused olive oil \$18.95

**ALMOND CRUSTED TILAPIA**<sup>†</sup> amaretto beurre blanc, fresh berries, grilled asparagus \$16.95

## pastas

Add a side salad or bowl of soup (at left) \$2.25

**CHICKEN FETTUCCINE ALFREDO** with fontina, provolone and grated parmesan cheese \$14.95

**SPAGHETTINI WITH SHRIMP, SCALLOPS & MUSSELS** white wine, garlic, olive oil, tomatoes, fresh basil \$15.95

**BASIL PESTO PASTA**<sup>tv</sup> roasted vegetables, artichoke hearts, fresh mozzarella, balsamic roasted tomatoes, romano cheese. \$11.95  
**With grilled thin - shaved chicken** \$13.95

**CHICKEN PARMESAN** over pasta with fontina-provolone-parm cheeses \$14.95

**BIG FANCY SPAGHETTI** wide noodles, homemade beef & pork tomato sauce \$11.95

## entree salads

Add a bowl of homemade soup (at left) \$2.25

**SPINACH SALAD**<sup>tv</sup> toasted hazelnuts, kiwi, blueberries, strawberries & poppyseed dressing \$8.95  
**with goat cheese** \$10.95  
**with grilled thin-shaved chicken** \$11.95  
**with both** \$11.95

**CHICKEN CAESAR** herb-marinated chicken breast, shredded Romano, warm polenta croutons \$11.75

**SEARED AHI TUNA SALAD**<sup>tv</sup> Napa cabbage, bananas, cashews, wonton strips, banana-ginger vinaigrette \$12.95

**FIRE GRILLED BBQ SALMON SALAD**<sup>†</sup> Mandarin oranges, spicy pecans, tortilla straws, red onions, sweet citrus vinaigrette \$14.95

**HEARTLAND GRILLED CHICKEN SALAD**<sup>†</sup> smoked bacon, aged cheddar, spicy pecans, red onions, croutons, garlic ranch \$11.95  
also available with lightly breaded chicken tenderloins

**BUFFALO BLEU SALAD**<sup>†</sup> hand-breaded chicken tenderloins in Buffalo wing sauce, bacon, sharp cheddar, croutons, spicy pecans, red onions, creamy gorgonzola, garlic ranch \$12.95

**CHICKEN ASIAN CHOP CHOP**<sup>†</sup> sesame chicken sauté, Napa salad, snow peas, peanuts, bell peppers, jicama, napa dressing \$11.95

**PRIME STEAK & WEDGE SALAD**<sup>tv</sup> gorgonzola, polenta croutons, spicy pecans, bacon, grilled asparagus, roasted golden beets, red onions, buttermilk bleu cheese dressing \$14.95



Complimentary 5-6 oz coldwater lobster tail or jumbo shrimp (5) with steak entrees every Thursday after 4pm (5oz. sirloin is excluded from offer).

<sup>†</sup> We use nuts and nut based oils in these menu items. If you are allergic to nuts, or any other foods, please let your server know.

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

<sup>v</sup> Vegetarian item.

FRITOS<sup>®</sup> is a registered trademark of Frito-Lay North America, Inc.

## sandwiches & burgers

SERVED WITH YOUR CHOICE OF SIDE:

French Fries  
Today's Vegetables  
Honest Gold Mashed Potatoes  
Peanut Ginger Slaw<sup>†</sup>  
Tortilla Chips & House Salsa  
Mediterranean Orzo  
Loaded Baker (after 5pm)

**FRIED PORK "T"** breaded pork tenderloin, lettuce, tomato, red onion, mayo, cheddar \$9.95

**FRENCH DIP** 7oz. shaved roast beef, aged provolone, toasted torpedo roll \$10.95

**SO. CAL FISH TACOS** chipotle mayo, panko-breaded tilapia, Napa cabbage, pico, honey-cumin dressing, chips and salsa \$9.95

**SOUTHWEST GRILLED CHICKEN WRAP**<sup>†</sup> spicy pecans, red peppers, bacon, tortilla straws, pepper jack cheese, garlic ranch, house salsa \$9.95

**TAOS CHIPOTLE TURKEY WRAP** smoked turkey, guacamole, pepper jack cheese, cilantro, lettuce, tomato & chipotle dressing \$9.95

**FARMHOUSE CLUB**<sup>†</sup> smoked ham, mesquite turkey, bacon, basil pesto aioli, buttery gouda, whole-grain bread \$9.95

**VEGGIE BURGER**<sup>v</sup> Prepared with our fresh black bean & chickpea topped with aged cheddar and ranch-style greens \$8.95

## creekstone farms black angus burgers\*

**BEEF UP YOUR BURGER TO 10oz. FOR \$2 MORE**

**BUILD YOUR OWN** lettuce, tomato, red onion on a toasted bun (BBQ sauce upon request)

**Straight up** \$9.50 | 10oz. \$11.50

**Add cheese and/or bacon** aged cheddar, American, gorgonzola, gouda or provolone \$10.50 | 10oz. \$12.50

**BURGER 72** topped with our famous-since 1972, garlic herb cream cheese-stuffed mushroom cap, horseradish sauce, parmesan and watercress \$9.95 | 10oz. \$11.95

**SPICY FRITOS<sup>®</sup> BURGER** pepper jack cheese, pico de gallo, Fritos<sup>®</sup> corn chips, jalapenos, guacamole, chipotle mayo \$9.95 | 10oz. \$11.95

**CHEESY ROYALE YUM YUM GOOD TIMES BURGER** with gooey cheese, shredded lettuce and our super-secret special sauce \$9.95 | 10oz. \$11.95

## grilled chicken sandwiches

**BRENTWOOD CHICKEN SANDWICH** smoked bacon, gouda cheese, dijon-spiked mayo, baby greens, tomato & onion, toasted bun \$9.95

**BUILD YOUR OWN**

**Straight up** \$9.50

**Add cheese and/or bacon** aged cheddar, American, gorgonzola, gouda or provolone \$10.50

**SPECIALTY CHICKEN SANDWICHES** same as our burger preparations above, but with grilled chicken  
**CHICKEN 72** \$9.95

**SPICY FRITOS<sup>®</sup> CHICKEN BURGER** \$9.95

**CHEESY ROYALE CHICKEN** \$9.95



**GENERAL MANAGER** Joshua Long  
**KITCHEN MANAGER** Justin Hughes