

BURGERS & SANDWICHES

Choose: Hand Cut Fries or Coleslaw

THE BURGER* 13.25

Choice of cheese, assorted toppings

GRILLED CHICKEN SANDWICH* 12.25

Aged cheddar, bacon, avocado, pesto mayo

PUB CLUB* 12.25

Warm Turkey and Ham, Swiss, Lettuce, Tomato, Apple Wood Bacon, Roasted Garlic Mayo, Pale Ale Mustard, Pretzel Roll

PULLED PORK SANDWICH* 13.25

Served open face with granny smith apple BBQ sauce, coleslaw, Oaxaca cheese

CHICKEN WINGS

TRADITIONAL 12.25

ASIAN 12.25

BBQ 12.25

WOOD FIRE PIZZAS

MARGHERITA PIZZA 11.25

Tomato sauce, buffalo mozzarella, fresh basil

FILET BLEU CHEESE PIZZA* 14.25

Tenderloin, mozzarella and bleu cheeses, asparagus, roasted mushroom, garlic cream

BBQ ROTISSERIE CHICKEN PIZZA* 13.25

Roasted peppers, onions, smoked gouda and cheddar

PESTO CHICKEN ALFREDO PIZZA* 13.25

Alfredo sauce, mozzarella, red pepper flakes, crisp angel hair

WILD MUSHROOM PIZZA 13.25

Roasted garlic, pesto, truffle oil, truffle cream, mozzarella

CHEESE 10.25

PEPPERONI 12.25

SALADS

CAESAR SALAD 11.25

Hearts of romaine cheese, focaccia croutons, shaved reggiano

Rotisserie chicken* 14.25

Grilled salmon* 16.25

Grilled shrimp* 15.25

THE COBB SALAD* 15.25

Shaved iceberg, romaine, rotisserie chicken, bacon, avocado, bleu cheese, tomato, scallions, hard boiled egg, Derby dressing

#1 AHI TUNA SALAD* 17.25

Scallions, cucumbers, mushrooms, local greens, soba noodles, soy cilantro vinaigrette

SIDES

HAND CUT FRIES 5.25

SWEET POTATO FRIES 6.25

SHAVED ONION RINGS 6.25

FAVORITES

“HOT DOG” HOAGIE 12.50

Kosher split frank topped with pastrami, caramelized onions, banana peppers, horseradish stone ground mustard, smoked cheddar

FISH TACOS* 12.25

Sautéed tilapia, cilantro mayo, black bean and corn relish, corn or flour tortilla

PULLED PORK NACHOS 15.25

Jack and cheddar, queso, tomato, olives, jalapeño, scallion, cilantro sour cream, salsa, guacamole

3 CHEESE & CHICKEN QUESADILLA* 12.25

Served with sour cream and salsa

Add guacamole 2.25

AUNT CHILADA'S CHIPS & SALSA 7.25

Add guacamole 2.25

WINES BY THE GLASS

- Kenwood "Yulupa" Brut Sparkling 8.25
Chateau Ste. Michelle Riesling 8.25
CK Mondavi Wildcreek Canyon Chardonnay 8
Kim Crawford Sauvignon Blanc 14.25
Santa Margherita Pinot Grigio 15.25
Coppola "Director's" Chardonnay 10.25
Sonoma Cutrer Chardonnay 13.25
CK Mondavi Wildcreek Canyon Muscato 8
Irony Pinot Noir 10.25
Casa Lapostolle "Cuvee Alexander" Merlot 13.25
St. Francis Merlot 14.25
CK Mondavi Wildcreek Canyon Merlot 10
Beaulieu Vineyard Cabernet 11.75
Br Cohn "Silver Label" Cabernet 12.25
Rosenblum "Vintner's Cuvee" Zinfandel 10.25
CK Mondavi Wildcreek Canyon Cabernet 11
Robert Oatley Shiraz 10.25

BEERS

DRAFT BEERS

- Bud Light & Michelob Ultra 5.50
Landshark & Shocktop 6.50

DOMESTIC BOTTLED BEERS 5.50

Budweiser, Bud Light, Coors Light, Miller Lite

IMPORTED BOTTLED BEERS 6.50

Corona, Heineken, Newcastle, Stella Artois, Amstel Light

CRAFT BOTTLED BEERS 6.50

Sierra Nevada, Samuel Adams, Four Peaks 8th Street Ale, Widmer Hefewiezen, Four Peaks Kiltlifter

GRAND COCKTAILS 12.50

GRAND PATRÓN MARGARITA

Patron Silver Tequila, Patrón Citrónge Liqueur, lime juice and agave syrup.

THIN MINT

Smooth and creamy, Absolut Vodka, Crème de Mint, Crème de cacao and a splash of Baileys.

GRAND BLOODY MARY

This classic cocktail made with Absolut or Absolut Peppar Vodka is perfect for those who like their Bloody Mary thick and spicy.

APPLE PIE MARTINI

Absolut Vanilla Vodka with Stirrings Apple, Butterscotch Schnapps and a splash of Cream, served chilled with an Apple Slice and a Brown Sugar and Cinnamon Rim

CHERRY MOCHATINI

Effen Vodka with Stirrings Espresso, Crème de Cacao and a splash of Baileys, served chilled with Chocolate covered Cherries

GRAND EGG NOG

A classic winter favorite with Makers Mark and Brandy served with a Nutmeg and Cinnamon rim and a Cinnamon Stick Garnish

PEACH COBBLER

Bakers Bourbon with Stirrings Peach Liqueur, Apple Juice, Pineapple Juice and a dash of Brown Sugar and Vanilla, served Chilled, and garnished with a Pie Crust Wedge

SPICED CAKE

Cruzan 9 Spice and Bailey's with a splash of Cherry Juice, Cinnamon Syrup and Stirrings Ginger served Chilled with a Sugar Rim and Cinnamon Stick

GRAND OLD FASHIONED

A Classic Cocktail served with Knob Creek Whiskey, Sweetened and a Dash of Bitters

GRAND MANHATTAN

(ri)1 Whiskey with Cherries and Oranges served Chilled with a Dash of Bitters