

SMALL PLATES

HOUSE-MADE SPINACH DIP

fresh salsa, chips 10.99

DIP TRIO

house-made spinach dip, queso, fresh salsa, tortilla chips 14.99

NACHOS

house-made chili, queso, lettuce, tomatoes, onions, scallions, avocado la crema, fresh pickled jalapeños 15.99

FIRECRACKER SHRIMP

spicy thai sriracha aioli 13.99

SMOKED MAHI DIP

pita bread 14.99

SUSHI GRADE AHI TUNA PLATE*

asian slaw, lo mein noodles, ginger soy vinaigrette 15.99

CRISPY ASIAN SPRING ROLLS

chicken & slaw over smashed avocado, rolled in-house, mandarin dipping sauce 14.99

GOAT CHEESE ENCRUSTED LOLLIPOP LAMB CHOPS

(3) \$17.99

BUFFALO CHICKEN WINGS

10 wings - 16.99 15 wings - 23.99

mild, medium, hot, sweet & spicy, or barbecue

BUFFALO STYLE CHICKEN BITES

mild, medium, hot, sweet & spicy, or barbecue 11.99

HAND-BATTERED CHICKEN STRIPS

honey mustard 11.99

CHICKEN QUESADILLA

tomatoes, onions, cheddar jack cheese, avocado la crema, fresh salsa, fresh pickled jalapeños 13.99

steak or shrimp 6

ZITI FRITTERS

marinara, parmesan cheese 11.99

CRISPY BRUSSELS SPROUTS

spicy teriyaki glaze, goat cheese, bacon 11.99

SALADS

all dressings made in house

THAI SKIRT STEAK CRUNCH*

romaine lettuce, asian slaw, tossed in peanut vinaigrette 18.99

SESAME SEARED SUSHI GRADE AHI TUNA*

asian slaw, lo mein noodles, tossed in ginger soy vinaigrette 18.99

MEDITERRANEAN*

grilled salmon, spinach, feta cheese, roasted red peppers, kalamata olives, pine nuts, artichokes, tossed in greek vinaigrette 17.99

WALNUT APPLE

blackened chicken, mixed greens, romaine, blue cheese crumbles, walnuts, granny smith apples, tossed in balsamic vinaigrette 15.99

CHICKEN CAESAR

grilled chicken, romaine, parmesan cheese, house-made croutons, tossed in caesar dressing 14.99

try classic buffalo style

COBB

diced grilled chicken, mixed greens, romaine, blue cheese crumbles, eggs, tomatoes, applewood smoked bacon, avocado, side of ranch dressing 15.99

LIVE MUSIC 7 NIGHTS A WEEK

Tribute & Cover Bands every Friday & Saturday

Live DJ every Sunday for brunch



BUILD YOUR OWN BURGER*

8oz black angus burger, lettuce, tomato, onion 12.99

served with french fries

CHEESE:

cheddar, swiss, yellow american, white american, blue cheese crumbles 1.49

TOPPINGS:

house-made chili, mushrooms, caramelized onions, crispy fried onions, sautéed peppers, jalapeños, bacon .99
avocado, or fried egg 1.79



TWO- HANDERS

served with french fries

VEGGIE BURGER

avocado, lettuce, tomato 13.99

PRIME RIB FRENCH DIP

shaved prime rib, swiss cheese, au jus, creamy horsey sauce 17.99

STEAK OR CHICKEN PHILLY

shaved sirloin or chicken, mushrooms, peppers, onions, american cheese 14.99
substitute prime rib 5

SHORT RIB BOURBON MELT

white toast, swiss cheese, crispy onion, bourbon sauce 15.99

PASTRAMI MELT

rye bread, swiss cheese, pastrami, 1,000 island 14.99

GALUPPI'S CHICKEN SANDWICH

fried chicken breast, swiss cheese, bacon 14.99

try grilled or blackened

GROUPEL SANDWICH

blackened, grilled or fried, lettuce, tomato, dill caper sauce 18.99

MAHI REUBEN

seared mahi, sauerkraut, swiss cheese, 1000 island 17.99

TOSTADAS

GOAT CHEESE & CHICKEN

caramelized onions, roasted red peppers, diced spinach, avocado la crema 13.99

MARGHERITA

san marzano sauce, confit tomatoes, mozzarella cheese, fresh basil, olive oil 13.99

TACOS (3)

+ served with rice and beans

SHRIMP OR MAHI+

blackened, caramelized onions & peppers, avocado la crema, lettuce, tomato, cheese 16.99

THAI STEAK*+

caramelized onions & peppers, sriracha aioli, lettuce, tomato, cheese 17.99

CHILLED ASIAN CHICKEN LETTUCE WRAPS

bibb lettuce, asian vegetables, sweet thai chili sauce 14.99

CHARCUTERIE PLATE

MEAT & CHEESE

prosciutto, salami, coppa, dill havarti, brie, gouda, fig spread 22.99



FRUIT & CHEESE

pineapple, honeydew, cantaloupe, dill havarti, brie, gouda 18.99

paired with assorted nuts & crackers

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. A 20% gratuity may be added to parties of 5 or more.

FULL PLATES

10oz NEW YORK STRIP*

hand-cut, grilled seasoned asparagus, house made mashed potatoes 25.99

sautéed onions or blue cheese crumbles 1.25

MARINATED THAI SKIRT STEAK*

roasted feta peppers, house-made mashed potatoes 25.99

DANISH BABY BACK RIBS

dry-rubbed, brushed with house-made barbecue sauce, french fries, cole slaw

half rack - 18.99 full rack - 25.99

BEER-BATTERED FISH & CHIPS

beer-battered cod, french fries, cole slaw, dill caper sauce 17.99

MACADAMIA ENCRUSTED GROUPEL *

citrus beurre blanc, roasted feta peppers, jasmine rice 23.99

AHI TUNA POKE BOWL*

carrots, cucumbers, mango, pickled ginger, scallions, toasted sesame seeds, ponzu, jasmine rice, sriracha aioli 17.99

CHICKEN TERIYAKI RICE BOWL

sautéed mixed vegetables & cabbage, jasmine rice 16.99

skirt steak or shrimp 6

A LA CARTE CATCH

choose one fish, one house-made sauce, served with seasonal vegetables, jasmine rice 22.99

pan seared

FISH

grouper +1

mahi

snapper

SAUCE

mango salsa

beurre blanc

lemon herb garlic butter



SIDES

grilled seasoned asparagus 4.99

seasonal vegetables 3.99

roasted feta peppers 4.99

coleslaw 2.99

black beans 3.99

house-made mashed potatoes 3.99

jasmine rice 3.99

cajun fries 4.99

french fries 3.99

tater tots 4.99

loaded baked potato 5.99

side caesar 5.99

side house salad 5.99

BEER

DRAFT

yuengling

heineken

stella artois

blue moon

havana lager

hazy little thing ipa

hop gun ipa

lagunitas ipa

sam adams seasonals

guinness

rotating domestic lights

CRAFT/CAN/BOTTLE

ipa1a

jai alai (cigar city ipa)

lagunitas ipa

angry orchard (cider)



wild berry seltzer

mango seltzer

high noon

rotating craft selection

COCKTAILS

	TITO'S STRAWBERRY LEMONADE	13
	tito's handmade vodka, strawberry purée, fresh lemonade	
	PRAIRIE MULE	13
	high west american prairie bourbon, ginger beer, fresh squeezed lime juice, cranberry juice	
	BLUEBERRY APEROL SPRITZ	13
	aperol, gambino prosecco, fresh-squeezed lemon juice, blueberry	
	SKREWBALL CHOCOLATE MARTINI	13
	skrewball peanut butter whiskey, baileys, creme de cocoa	
	WHITE SANGRIA	13
	pinot grigio, bacardi, peach purée, citrus, club soda, tropical fruit	
	MANGO MARGARITA	13
	casa noble blanco, mango purée, fresh-squeezed lime juice	
	BOURBON BERRY SMASH	13
	maker's mark, muddled blueberries, fresh-squeezed lemon juice, simple syrup	
	CAPTAIN BAHAMA MAMA	13
	captain morgan spiced rum, fresh-squeezed orange juice, pineapple juice, grenadine	
	ESPRESSO MARTINI	13
	absolut vanilia, pinnacle espresso, baileys	
	FRESH PALOMA	14
	teremana blanco tequila, pink grapefruit juice, fresh-squeezed lime juice, club soda	
	SOUP OF THE DAY: MICHELLE'S RUM PUNCH	17
	32oz malibu coconut rum, blue curacao, pineapple juice, fresh-squeezed orange juice	
	KELVIN'S FROZEN COCKTAIL	13
	inquire for flavors of the day	

BOURBON

basil hayden's	14
buffalo trace	12
eagle rare	14
knob creek	14
maker's mark 46	12
high west	11

RYE

knob creek	13
sagamore	12
high west	11
whistle pig 6yr	14
whistle pig 10yr	19

SCOTCH

chivas	13
glenfiddich 15yr	15
glenlivet 14yr	14
macallan 12yr	18
jonny walker black	13

TEQUILA

casamigos blanco	13
clase azul	31
don julio 1942	31
don julio anejo	16
don julio blanco	12
don julio reposado	14
espòlon reposado	10
patron silver	10
teremana blanco	10
casa noble blanco	11

WINES

RED WINES

pinot noir, robert mondavi private selection, ca	gl 9	btl 29
pinot noir, meiom, ca	gl 12	btl 39
merlot, rodney strong, sonoma, ca	gl 11	btl 36
cabernet sauvignon, josh cellars craftsman series, ca	gl 10	btl 33
cabernet sauvignon, j.lohr "seven oaks", paso robles, ca	gl 11	btl 36
cabernet sauvignon, simi, sonoma, ca	gl 14	btl 45
red blend unshackled, prisoner wine company, ca	gl 15	btl 49
red blend palisades by joel gott, ca	gl 10	btl 33
malbec, altos del plata, argentina	gl 9	btl 29

WHITE WINES

riesling, chateau ste michelle, washington	gl 9	btl 29
rosé, fleurs de prairie, provence, france	gl 12	btl 39
pinot grigio, barone fini, italy	gl 9	btl 29
pinot grigio, ruffino lumina, italy	gl 10	btl 33
fume blanc, ferrari carano, sonoma county, ca	gl 11	btl 36
sauvignon blanc, la crema, sonoma county, ca	gl 13	btl 42
sauvignon blanc, kim crawford, marlborough,	gl 12	btl 39
nz chardonnay, kendall jackson, ca	gl 10	btl 33
chardonnay, napa cellars, napa	gl 11	btl 36

CHAMPAGNE & SPARKLING

prosecco, ruffino, italy 187m	gl 9	
sparkling rosé, avisi, italy	gl 9	btl 29
sparkling, mumm, napa, ca		btl 49
champagne, taittinger, brut, france		btl 89
champagne, lallier série r.018		btl 89

BY THE BOTTLE

chardonnay, kistler, les noisetiers, sonoma coast	95
red blend, prisoner, ca	90
cabernet sauvignon, stag's leap, artemis, napa	115
valley cabernet sauvignon, caymus, napa valley	145



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