SALADS

⊗ • MAKE YOUR OWN:

Mixed greens or spinach

Shrimp, chicken or bacon

Mushrooms, tomato, corn, olives, cucumber, onion, or carrot

DRESSINGS:

Ranch, blue cheese, honey mustard, or lemon vinaigrette

HOT APPETIZERS

NACHOS

Grilled beef, topped with cheese blend, pico de gallo, refried beans, sour cream, red onion, guacamole

LOADED FRIES

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Cheddar cheese sauce, sour cream, spring onion, jalapeño

BONELESS

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Celery, carrots, ranch dressing

Choice of Sauces: Garlic & parmesan, lemon pepper

® GRILLED WINGS

Celery, carrots, ranch dressing

Choice of Sauces: Homemade BBQ, buffalo



BURGERS AND SANDWICHES

SMASH BURGER

Beef patty, brioche bun, smoked provolone cheese, lettuce, tomato, onion, pickles and cheddar cheese, french fries

PORTOBELLO BURGER

Braised and smoked portobello mushroom, brioche bun, cheddar cheese sauce, garlic mayo, Dijon mustard, lettuce, tomato, onion and pickles, french fries

PULLED PORK SANDWICH

Coleslaw and BBQ sauce, cornbread, jalapeño, cheddar cheese

BLACKENED CHICKEN BURGER

Grilled Cajun chicken, brioche bun, pepper jack cheese, spicy garlic mayo, lettuce, tomato, onion, pickles

FONDUE BURGER

Smoked brisket in a brioche bun, smothered with cheddar cheese sauce, curly fries



SPECIALS

BABY BACK RIBS

BBQ pork ribs, corn on the cob Choice of Sauces: Bourbon, honey mustard, tamarind

SHORT RIB

Short rib cooked for 5 hours over ciabatta bread, chipotle mayo, caramelized onions, beef au jus

DESSERTS

BROWNIE

APPLE PIE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Healthy dishes which help in maintaining balanced diet

Gluten free dishes



WHOLE FOOD PLANT-BASED MENU

STARTERS

- FIRE AVOCADO

 Quelites, habanero ash, pepper pâté
- CHERRY TARTINE

 Rosemary confit tomato, black olive, onion pâté
- **CAULIFLOWER BONELESS**Gochujang, BBQ, sweet potato fries

MAIN COURSES

■ BEANS & MUSHROOMS
 TETELA
 Mushrooms, button mushrooms,
 hoja santa, cactus salad, peanut sauce

★ MUSHROOM CRÊPES
 Creamy poblano sauce, sweet corn, spring onion, green beans

SOUP

♠ POTATO AND LEEK CREAM

DESSERT

- RED VELVET
 Eggless red velvet sponge with vanilla plant-based cream and red berry compote
- Healthy dishes which help in maintaining balanced dietWhole Food Plant-Based option

