



Starters

Bourbon Street Nachos*

Shrimp, crawfish, andouille sausage, sautéed red bell peppers, onions, chives & our homemade queso dip. 10.99

Tenderloin Steak Skewers*

Two skewers of marinated beef tenderloin with fries. 9.99

Spring Rolls

With Asian slaw & dipping sauce. 8.99

Buffalo Wings

Ranch dressing, celery & carrots. 11.99

* Panko-Crusted Fried Cheese

Mozzarella, pepper jack or both. 7.99

White BBQ Chicken Nachos

Tortilla chips, cheddar & Monterey Jack cheeses, chicken breast, pico de gallo, black beans, sliced jalapeño, queso, white BBQ sauce & scallions. 10.99

Crab Cake

Crab & crawfish cake, baby greens, lemon-thyme remoulade & balsamic glaze. 7.99

Queso Dip

Served with homemade tortilla chips. 5.99

Salads

* Warm Spinach Salad

Baby Spinach, hard-boiled egg, red onion, blue cheese crumbles, mushroom, bacon bits & croutons tossed in a warm bacon vinaigrette. 8.99

Add chicken or beef skewer 2.99 / Add shrimp 3.99

Steakhouse Salad*

Marinated steak sticks, romaine, blue cheese dressing & crumbles, bell peppers, tomato, egg & fried onions. 11.99

Ahi Crunchy Salad*

Sesame-crusting Yellowfin tuna, Asian slaw & crispy wontons on mixed greens with ginger vinaigrette. Served rare. 10.99

Southwest Salad

Mixed greens, cheese, diced tomatoes, green onions, corn, black beans, BBQ chicken, ranch dressing & tortilla chips. 10.99

Grilled Chicken Club Salad

Ham, bacon, tomato, lettuce & cheese with buttermilk ranch dressing. Want it fried? No problem. 9.99

Pecan-Crusted Goat Cheese Salad

Spring greens, arugula, fresh seasonal fruit, candied walnuts & blackberry-balsamic vinaigrette. GF 9.99

Add chicken or beef skewer 2.99 / Add shrimp 3.99

Soup & Salad 7.99

Caesar, House or Wedge Salad

Soup of the Day

Monday Chicken Enchilada

Tuesday Creamy Chicken Noodle

Wednesday Tomato Bisque

Thursday Crawfish Bisque

Friday Beef Vegetable

Saturday Chicken & Sausage Gumbo

Sunday Creamy Chicken Noodle

Seafood

* Market Fresh Fish*

Ask what fresh fish our chefs are preparing today. Market Price

Low Country Shrimp & Grits*

With spinach & an andouille tomato broth. GF 10.99

Citrus Salmon*

Fresh salmon cut in house, grilled & basted in our own citrus butter. Served with fresh, steamed vegetables & rice pilaf. 14.99

Blackened Catfish*

Mississippi farm-raised, Cajun-spiced & blackened in a cast iron skillet. Served with steamed vegetables & rice pilaf. GF 10.99

Crab Cakes

Two crab & crawfish cakes on balsamic-dressed greens with tomato salsa & lemon-thyme remoulade sauce. Served with mashed potatoes. 12.99

NOLA Pasta*

Cavatappi pasta, andouille sausage, bacon, chicken, shrimp & crawfish tossed with onions & bell peppers. Finished with a Cajun gumbo cream sauce. 9.99

Sandwiches

Cranberry Chicken Sandwich

Grilled chicken breast with mozzarella, arugula, bacon, tomato & cranberry aioli. 9.99

The Grill Club

Traditional club with ham, turkey, two cheeses, bacon, lettuce, tomato, mayo & honey mustard stacked on wheat. Served with fries. 8.99

Crab Cake BLT

Crab cake, lemon-thyme remoulade, spring mix, bacon & sliced tomato on a brioche bun. Served with fries. 10.99

The Philly Cheesesteak*

Thinly sliced Certified Angus Beef®, sautéed with onions & stacked on a soft hoagie with Cheez Whiz. Served with fries. 8.99

Buffalo Chicken Wrap

Fried chicken tossed in buffalo sauce with ranch dressing, lettuce, tomato & cheese. Served with fries. 8.99

Ribeye Sandwich*

Certified Angus Beef® served on sourdough with lettuce, tomato & mayo. Served with fries. 10.99

* Baja Tacos*

Topped with a fresh tomato salsa & chipotle dressing, packed in two flour tortillas. Served with cheese-topped nachos. Fish 9.99 / Steak 10.99

Burgers & Sliders

Served with fries. Veggie burger available.

* Sweet Heat Chicken Sliders

Fried chicken tenders tossed in our sweet heat sauce on Hawaiian rolls. Served with ranch dressing & Schwartz pickle. 9.99

Uptown Burger*

Mushrooms, bacon, mayo, mustard, onion, pickles, lettuce, tomato & mozzarella. 9.99

Classic Cheeseburger*

Cheese, mustard, mayo, lettuce, tomato, pickles & onions. 8.99 Add bacon .99

Mini Angus Burgers*

With Thousand Island, lettuce, tomato, grilled onions & cheese. 9.99

Bacon Cheddar Chicken Grill

Bacon, cheddar, lettuce, tomato & mayo. 8.99

Chicken

Chicken Picatta

Pan-fried chicken breast with a light caper-lemon butter sauce. Served with mashed potatoes & grilled asparagus. 10.99

* Bayou Chicken

Cajun-spiced chicken breast topped with crawfish cream sauce. Served with mashed potatoes. 8.99

Chicken Fettuccine Alfredo

Parmesan cream sauce with a hint of garlic & zesty chili tomatoes, topped with grilled chicken breast. 10.99

Homemade Chicken Tenders

Hand-breaded tenderloins with honey mustard & fries. 10.99

Steaks

Served with your choice of side.

* Caribbean Ribeye* *Our House Specialty*

12-ounce Certified Angus Beef® ribeye marinated in soy, pineapple, garlic & ginger. 21.99

New York Strip*

12-ounce USDA Choice, grilled & served with Worcestershire butter. GF 20.99

Tenderloin Steak Skewers*

Four skewers of marinated beef tenderloin & BBQ sauce. 17.99

Grilled Pork Chop

8-ounce center-cut pork chop with a house-made apple-cranberry chutney on mashed potatoes. 8.99

Sides 2.49 each

Shoestring Fries | Loaded Baked Potato | Asparagus

Smoked Gouda Grits | Mashed Potatoes | Onion Rings

Seasonal Vegetables | Sweet Potato Fries

* Grill Favorites

For your convenience, an 18% gratuity will be added to parties of eight or more. Gratuity is a tip & thus entirely at your discretion. You may always pay a different amount by striking through the added gratuity & inserting a tip you wish to pay.

*Thoroughly cooking foods of animal origin reduces risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these are consumed raw or undercooked. Please let us know your preferences & allergies. 10/18





Starters

Bourbon Street Nachos*

Shrimp, crawfish, andouille sausage, sautéed red bell peppers, onions, chives & our homemade queso dip. 10.99

Tenderloin Steak Skewers*

Two skewers of marinated beef tenderloin with fries. 9.99

Spring Rolls

With Asian slaw & dipping sauce. 8.99

Buffalo Wings

Ranch dressing, celery & carrots. 11.99

* Panko-Crusted Fried Cheese

Mozzarella, pepper jack or both. 7.99

White BBQ Chicken Nachos

Tortilla chips, cheddar & Monterey Jack cheeses, chicken breast, pico de gallo, black beans, sliced jalapeño, queso, white BBQ sauce & scallions. 10.99

Crab Cake

Crab & crawfish cake, baby greens, lemon-thyme remoulade & balsamic glaze. 7.99

Queso Dip

Served with homemade tortilla chips. 5.99

Salads

* Warm Spinach Salad

Baby Spinach, hard-boiled egg, red onion, blue cheese crumbles, mushroom, bacon bits, & croutons tossed in a warm bacon vinaigrette. 8.99

Add chicken or beef skewer 2.99 / Add shrimp 3.99

Steakhouse Salad*

Marinated steak sticks, romaine, blue cheese dressing & crumbles, bell peppers, tomato, egg & fried onions. 11.99

Ahi Crunchy Salad*

Sesame-crusting Yellowfin tuna, Asian slaw & crispy wontons on mixed greens with ginger vinaigrette. Served rare. 10.99

Southwest Salad

Mixed greens, cheese, diced tomatoes, green onions, corn, black beans, BBQ chicken, ranch dressing & tortilla chips. 10.99

Grilled Chicken Club Salad

Ham, bacon, tomato, lettuce & cheese with buttermilk ranch dressing. Want it fried? No problem. 9.99

Pecan-Crusted Goat Cheese Salad

Spring greens, arugula, fresh seasonal fruit, candied walnuts & blackberry-balsamic vinaigrette. GF 9.99

Add chicken or beef skewer 2.99 / Add shrimp 3.99

Soup & Salad 7.99

Caesar, House or Wedge Salad

Soup of the Day

Monday Chicken Enchilada

Tuesday Creamy Chicken Noodle

Wednesday Tomato Bisque

Thursday Crawfish Bisque

Friday Beef Vegetable

Saturday Chicken & Sausage Gumbo

Sunday Creamy Chicken Noodle

Sandwiches

Cranberry Chicken Sandwich

Grilled chicken breast with mozzarella, arugula, bacon, tomato, & cranberry aioli. 9.99

The Grill Club

Traditional club with ham, turkey, two cheeses, bacon, lettuce, tomato, mayo & honey mustard stacked on wheat. Served with fries. 8.99

Crab Cake BLT

Crab cake, lemon-thyme remoulade, spring mix, bacon & sliced tomato on a brioche bun. Served with fries. 10.99

The Philly Cheesesteak*

Thinly sliced Certified Angus Beef®, sautéed with onions & stacked on a soft hoagie with Cheez Whiz. Served with fries. 8.99

Buffalo Chicken Wrap

Fried chicken tossed in buffalo sauce with ranch dressing, lettuce, tomato & cheese. Served with fries. 8.99

Ribeye Sandwich*

Certified Angus Beef® served on sourdough with lettuce, tomato & mayo. Served with fries. 10.99

* Baja Tacos*

Topped with a fresh tomato salsa & chipotle dressing, packed in two flour tortillas. Served with cheese-topped nachos. Fish 9.99 / Steak 10.99

Steaks

Served with your choice of side & Caesar, House or Wedge Salad.

* Caribbean Ribeye* *Our House Specialty*

12-ounce Certified Angus Beef® ribeye marinated in soy, pineapple, garlic & ginger. 24.99

New York Strip*

12-ounce USDA Choice, grilled & served with Worcestershire butter. GF 24.99

Tenderloin Steak Skewers*

Four skewers of marinated beef tenderloin & BBQ sauce. 20.99

Grilled Pork Chops

Two 8-ounce center-cut pork chops with a house-made apple-cranberry chutney on mashed potatoes. 16.99

Seafood

Served with your choice of Caesar, House or Wedge Salad.

* Market Fresh Fish*

Ask what fresh fish our chefs are preparing today. Market Price

Low Country Shrimp & Grits*

With spinach & an andouille tomato broth. GF 16.99

Citrus Salmon*

Fresh salmon cut in house, grilled & basted in our own citrus butter. Served with fresh, steamed vegetables & rice pilaf. 21.99

Blackened Catfish*

Mississippi farm-raised, Cajun-spiced & blackened in a cast iron skillet. Served with steamed vegetables & rice pilaf. GF 16.99

Crab Cakes

Two crab & crawfish cakes on balsamic-dressed greens with tomato salsa & lemon-thyme remoulade sauce. Served with mashed potatoes. 14.99

NOLA Pasta*

Cavatappi pasta, andouille sausage, bacon, chicken, shrimp & crawfish tossed with onions & bell peppers. Finished with a Cajun gumbo cream sauce. 16.99

Chicken

Served with your choice of Caesar, House or Wedge Salad.

Chicken Picatta

Pan-fried chicken breast with a light caper-lemon butter sauce. Served with mashed potatoes & grilled asparagus. 14.99

* Bayou Chicken

Cajun-spiced chicken breasts topped with crawfish cream sauce. Served with mashed potatoes. 15.99

Chicken Fettuccine Alfredo

Parmesan cream sauce with a hint of garlic & zesty chili tomatoes, topped with grilled chicken breast. 14.99

Homemade Chicken Tender Dinner

Hand-breaded tenderloins with honey mustard & fries. 12.99

Burgers & Sliders

Served with fries. Veggie burger available.

* Sweet Heat Chicken Sliders

Fried chicken tenders tossed in our sweet heat sauce on Hawaiian rolls. Served with ranch dressing & Schwartz pickle. 9.99

Uptown Burger*

Mushrooms, bacon, mayo, mustard, onion, pickles, lettuce, tomato & mozzarella. 9.99

Classic Cheeseburger*

Cheese, mustard, mayo, lettuce, tomato, pickles & onions. 8.99
Add bacon .99

Mini Angus Burgers*

With Thousand Island, lettuce, tomato, grilled onions & cheese. 9.99

Bacon Cheddar Chicken Grill

Bacon, cheddar, lettuce, tomato & mayo. 8.99

Sides 2.49 each

Shoestring Fries | Loaded Baked Potato | Asparagus

Smoked Gouda Grits | Mashed Potatoes | Onion Rings

Seasonal Vegetables | Sweet Potato Fries

* Grill Favorites

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Sweets

Dessert Shooters

Key lime, caramel brownie, chocolate fudge & house flavors. 2.50 each / Flight of six 12.50

Brownie Sundae

Fudge brownie, chocolate syrup & vanilla ice cream. 4.99

Wild Berry Cobbler

Blueberries, raspberries, blackberries & strawberries baked in a delicious cobbler pastry with vanilla ice cream & whipped topping. 5.99

NY Cheesecake

A huge slice with warm caramel & pecans. 5.49

Martinis

Classic Cosmopolitan

Vodka, Triple Sec, cranberry juice, fresh lime. 6.95

Sour Apple

Vodka, Apple Pucker, Midori, sweet & sour. 6.95

Lemon Drop Martini

Absolut Citron, Triple Sec, sweet & sour. 6.95

Pomegranate Press

Pama Pomegranate, rum, fruit juices. 6.95

Grill Chocolate Martini

Vanilla vodka, Bailey's, Kahlúa & Crème de Cacao. 6.95

Honey Bubble Martini

Mississippi Cathead Honeysuckle vodka & champagne. 6.95

Cocktails

Agave Organic Margarita

Patrón Silver tequila, organic agave nectar, real lime juice. 8.95

Blackberry Mojito

Bacardi, fresh mint & blackberries. 7.95

Relaxer

Vodka, peach schnapps, pineapple rum, cranberry. 6.95

Amaretto Sour

Amaretto Disaronno, sweet & sour, cherries. 6.95

Grill Bloody Mary

Absolut Peppar, Zing Zang, olive, lime. 6.95

Here's Lookin' At You

Dewars, sauvignon blanc, ginger beer. 7.95

Mississippi Mule

Cathead vodka, ginger beer, lime juice. 7.95

Cucumber PAMA Smash

Hendrick's Gin, PAMA, St. Germain, muddled cucumber. 7.95

On Tap

Crafts on Tap

Reg Tall

Market Price

Mayhew Junction

Market Price

Samuel Adams Seasonal

3.95 5.25

Guinness Stout

4.25 5.50

Yuengling Lager

4.25 5.50

Fat Tire

4.25 5.50

Black & Pecan

4.25 5.50

Southern Pecan

3.95 5.25

Stella Artois

3.95 5.25

Blue Moon

3.50 4.75

Miller Lite

3.25 4.50

Coors Light

3.25 4.50

Bottles

Dos Equis

4.25

Bud Light

3.25

Angry Orchard

4.25

Miller Lite

3.25

Corona

4.25

Coors Light

3.25

Shiner Bock

4.25

Michelob Ultra

3.25

Rolling Rock

3.25

O'Doul's

3.25

Budweiser

3.25

Weekend Bloody Mary Bar

Build it just the way you like with your favorite toppings & our custom mixes.

Wine

SPARKLING CAVA

Freixenet Cordon Negro, Extra Dry *Spain*

6oz
Glass

6.95

9oz
Glass

8.95

Bottle

24.95

WHITE

SWEET RIESLING

Chateau Ste. Michelle "Harvest Select" *Columbia Valley, WA*

6.95

8.95

25.95

MOSCATO

Umberto Fiore *Favignano, Italy*

6.95

8.95

25.95

PINOT GRIGIO

Cavit *Trento, Italy*

6.95

8.95

25.95

SAUVIGNON BLANC

Starborough *Marlborough, New Zealand*

5.95

7.95

23.95

CHENIN BLANC, VIOGNIER

Pine Ridge *Napa Valley, CA*

8.95

10.95

31.95

CHARDONNAY (UNOAKED)

Mâcon-Lugny "Les Charmes" *Burgundy, France*

8.95

10.95

32.95

PINOT GRIS

Kings Ridge *Willamette Valley, OR*

7.95

9.95

29.95

CHARDONNAY

Canyon Road *Modesto, CA*

5.95

7.95

19.95

Kendall-Jackson *Sonoma Valley, CA*

7.95

9.95

29.95

Jordan *Russian River Valley, CA*

52.95

ROSÉ

WHITE ZINFANDEL

Beringer *Napa Valley, CA*

5.95

7.95

20.95

GRENACHE, CINSULT, SYRAH

Barton & Guestier "Côtes de Provence" *Provence, France*

7.95

9.95

28.95

RED

PINOT NOIR

HobNob *France*

6.95

8.95

25.95

Etude "Lyric" *Santa Barbara County, CA*

10.95

12.95

39.95

Anne Amie "Two Estates" *Willamette Valley, OR*

42.95

MALBEC

Alamos *Mendoza, Argentina*

6.95

8.95

25.95

TEMPRANILLO

Marques de Caceres *Rioja, Spain*

34.95

MERLOT

Red Rock *California*

5.95

7.95

22.95

CABERNET

Canyon Road *Modesto, CA*

5.95

7.95

19.95

Freakshow *Napa Valley, CA*

9.95

11.95

37.95

RED BLEND

Apothic *California*

6.95

8.95

25.95

Prisoner *California*

69.95

SHIRAZ

The Wishing Tree *Australia*

7.95

9.95

28.95

Sweets

Dessert Shooters

Key lime, caramel brownie, chocolate fudge & house flavors. 2.50 each / Flight of six 12.50

Brownie Sundae

Fudge brownie, chocolate syrup & vanilla ice cream. 4.99

Wild Berry Cobbler

Blueberries, raspberries, blackberries & strawberries baked in a delicious cobbler pastry with vanilla ice cream & whipped topping. 5.99

NY Cheesecake

A huge slice with warm caramel & pecans. 5.49

On Tap

	Reg	Tall
Craft On Tap	Market Price	
1817	4.50	5.95
Yuengling Lager	3.50	4.95
Fat Tire	3.95	5.25
Samuel Adams Seasonal	3.95	5.25
Southern Pecan	3.95	5.25
Blue Moon	3.50	4.95
Michelob Ultra	3.25	4.75
Bud Light	3.25	4.75
Coors Light	3.25	4.75
Miller Lite	3.25	4.75

Bottles

Craft Bottles	Market Price	Budweiser	3.25
Angry Orchard	4.25	Bud Light	3.25
Heineken	4.25	Miller Lite	3.25
Sierra Nevada	4.25	Coors Light	3.25
Corona	4.25	Budweiser Select	3.25
Newcastle	4.25	Michelob Ultra	3.25
Stella Artois	4.25	Rolling Rock	3.25
Shiner Bock	4.25	O'Doul's	3.25

Martinis

Classic Cosmopolitan

Vodka, Triple Sec, cranberry juice, fresh lime. 6.95

Sour Apple

Vodka, Apple Pucker, Midori, sweet & sour. 6.95

Lemon Drop Martini

Absolut Citron, Triple Sec, sweet & sour. 6.95

Pomegranate Press

PAMA Pomegranate, Absolut Citron, fruit juices. 6.95

Godiva Chocolate Martini

Godiva chocolate liqueur, Bailey's, vanilla vodka. 6.95

Orange Ginger Martini

Ketel One, Domaine de Canton ginger liqueur, Cointreau, fresh squeezed orange juice. 7.95

Cocktails

Relaxer

Vodka, peach schnapps, pineapple rum, cranberry. 6.95

Top Shelf Margarita

Jose Cuervo, Cointreau, sweet & sour, lime. 6.95

Italian Margarita

Jose Cuervo, Amaretto, sweet & sour. 6.95

Southern Punch

Southern Comfort, Captain Morgan's, watermelon, fruit juice. 6.95

Grill Bloody Mary

Absolut Peppar, Zing Zang, olive, lime. 6.95

Mississippi Mule

Cathead vodka, ginger beer, lime. 7.95

Raspberry & Rye Smash

Basil Hayden rye whiskey, Cointreau, raspberries, splash of orange juice. 9.95

Weekend Bloody Mary Bar

Build it just the way you like with your favorite toppings & our custom mixes.

Wine

		6oz Glass	9oz Glass	Bottle
CHARDONNAY	Kendall Jackson <i>California</i>	7.95	9.95	29.95
	Canyon Road <i>California</i>	5.95	7.95	20.95
SAUVIGNON BLANC	Porcupine Ridge <i>South Africa</i>	5.95	7.95	20.95
PINOT GRIGIO	Cavit <i>Italy</i>	5.95	7.95	20.95
RIESLING	Chateau Ste. Michelle <i>Washington</i>	6.95	8.95	24.95
MOSCATO	Cavit <i>Italy</i>	5.95	7.95	20.95
WHITE ZINFANDEL	Beringer <i>California</i>	5.95	7.95	20.95
CABERNET SAUVIGNON	Robert Mondavi <i>California</i>	6.95	8.95	24.95
	Josh Cellars <i>California</i>	5.95	7.95	20.95
	Canyon Road <i>California</i>	5.95	7.95	20.95
MERLOT	McManis <i>California</i>	5.95	7.95	20.95
PINOT NOIR	Cartlidge & Browne <i>California</i>	6.95	8.95	24.95
MALBEC	Bodini <i>Argentina</i>	5.95	7.95	20.95
ROSÉ	Charles & Charles <i>Washington</i>	7.95	9.95	29.95
SPARKLING	Freixenet Cordon Negro Extra Dry <i>Spain</i>			24.95
	Freixenet Cordon Negro (Split) <i>Spain</i>	5.95		
BOTTLED WATER	Panna - S. Pellegrino	2.50		

Sweets

Dessert Shooters

Key lime, caramel brownie, chocolate fudge & house flavors. 2.50 each / Flight of six 12.50

Brownie Sundae

Fudge brownie, chocolate syrup & vanilla ice cream. 4.99

Wild Berry Cobbler

Blueberries, raspberries, blackberries & strawberries baked in a delicious cobbler pastry with vanilla ice cream & whipped topping. 5.99

NY Cheesecake

A huge slice with warm caramel & pecans. 5.49

Martinis

Classic Cosmopolitan

Vodka, Triple Sec, cranberry juice, fresh lime. 6.95

Sour Apple

Vodka, Apple Pucker, Midori, sweet & sour. 6.95

Lemon Drop

Absolut Citron, Triple Sec, sweet & sour. 6.95

Pomegranate Press

PAMA Pomegranate, rum, cranberry juice. 6.95

Godiva Chocolate

Godiva chocolate liqueur, Bailey's, vanilla vodka. 6.95

Honeysuckle Martini

Cathead Honeysuckle vodka, St. Germain Elderflower liqueur, blood orange. 8.95

Cocktails

Moscow Mule

Mississippi's own Cathead vodka, ginger beer, lime juice. 6.95

Southern Punch

Southern Comfort, Captain Morgan's Original, Watermelon Pucker, fruit juice. 6.95

Relaxer

Vodka, peach schnapps, pineapple rum, pineapple & cranberry juices. 6.95

Grill Bloody Mary

Absolut Peppar, Zing Zang, olive, lime. 6.95

Island Fire Margarita

Don Julio Tequila, Cointreau, pineapple juice & jalapeño. 11.95

Coconut-Lime Spritzer

Malibu rum, fresh lime juice, Sprite. 6.95

On Tap

Craft On Tap

Reg Tall

Market Price

Local Craft

Market Price

Samuel Adams Seasonal

3.95 5.25

Southern Pecan

3.95 5.25

Black & Pecan

4.25 5.50

Blue Moon

3.50 4.95

Guinness Stout

4.25 5.50

Bud Light

3.25 4.75

Michelob Ultra

3.25 4.75

Bottles

Craft Bottles

Market Price

Angry Orchard

4.25

Sierra Nevada

4.25

Dos Equis

4.25

Shiner Bock

4.25

Newcastle

4.25

Corona

4.25

Stella Artois

4.25

Heineken

4.25

Budweiser

3.25

Bud Light

3.25

Miller Lite

3.25

Coors Light

3.25

Michelob Ultra

3.25

O'Doul's

3.25

Pabst Blue Ribbon

2.25

Weekend Bloody Mary Bar

Build it just the way you like with your favorite toppings & our custom mixes.

Wine

CHARDONNAY

La Crema *Sonoma*

6oz
Glass

9oz
Glass

Bottle

8.95

10.95

33.95

Kendall Jackson *California*

7.95

9.95

29.95

Canyon Road *California*

5.95

7.95

20.95

SAUVIGNON BLANC

Porcupine Ridge *South Africa*

5.95

7.95

20.95

PINOT GRIGIO

Stemmari *Italy*

7.95

9.95

29.95

Kings Ridge *Oregon*

8.95

10.95

33.95

RIESLING

Chateau Ste. Michelle *Washington*

6.95

8.95

24.95

MOSCATO

Castello del Poggio *Italy*

7.95

9.95

29.95

WHITE ZINFANDEL

Beringer *California*

5.95

7.95

20.95

CABERNET SAUVIGNON

Francis Coppola *California*

6.95

8.95

24.95

Louis Martini *Sonoma*

7.95

9.95

29.95

Canyon Road *California*

5.95

7.95

20.95

RED BLEND

Apothic Red *California*

6.95

8.95

24.95

MERLOT

Bogle *California*

7.95

9.95

29.95

PINOT NOIR

Castle Rock *California*

6.95

8.95

24.95

Cartlidge & Browne *California*

6.95

8.95

24.95

"Lyric" Etude *California*

10.95

12.95

39.95

ROSÉ

Fleur de Mer *France*

9.95

11.95

36.95

Charles & Charles *Washington*

8.95

10.95

33.95

SPARKLING

Freixenet Cordon Negro Extra Dry *Spain*

6.95

8.95

24.95

La Marca Prosecco *Italy*

8.95

10.95

33.95

BOTTLED WATER

Panna - S. Pellegrino

2.50