


SNACKS & SHAREABLES

MONSTER NACHOS  Fried Corn Tortillas, Homemade Beef Chili, Queso Sauce, Cheddar & Jack Cheeses, House Pickled Jalapeños, Sour Cream & Tomato \$12.95
Vegetarian Style  : Substitute Black Beans \$12.95


SIDE OF FRIES   Hot, Crisped Potatoes — Load 'em up!
Price Includes Two Specialty Sauces. Boat \$3.95 Basket \$5.95

Add ons:

- Specialty Sauces (\$.50 ea): Ranch, Blue Cheese, Honey Mustard, BBQ, Buffalo, Honey Chipotle, Sriracha Aioli
- (\$.75 ea): Onions, Tomatoes, Sour Cream
- (\$1.50 ea): Bacon, Queso, Chili, Cheddar
- (\$3 ea): Cup of Queso, Shredded Chicken, Marinated Steak

WINGS Marinated in Hot Sauce for 48 Hours & Fried Crisp. Includes Celery & Blue Cheese [6] \$7.95 / [12] \$11.95

Choose one style: • Naked • Buffalo Hot Sauce • Habanero Lime Glaze
• Housemade BBQ Sauce • Honey-Chipotle • Honey Mustard

CHEESE QUESADILLA ROLL  Jack and Cheddar Cheeses rolled in a Crisp, Pressed Tortilla. Served with fresh Pico de Gallo and Sour Cream \$7.95
With Shredded Chicken \$9.95 / With Sliced Steak \$10.95

DYNAMITE SHRIMP Tender, Crispy Hand-Battered Fried Shrimp in a Spicy Sauce \$10.95

REAL TENDERS Beer Battered Chicken Tenders with Homemade Whole Grain Honey Mustard \$10.95 *Platter it with Fries & Slaw: + \$3*


FLAT BREADS & GREENS

FIG & BRIE FLATBREAD  Sweet Grain Mustard Spread, Balsamic Roasted Figs, Caramelized Onions and Brie \$10.95

BBQ CHICKEN FLATBREAD House BBQ Sauce, Pulled Chicken, Candied Bacon, Caramelized Onions, Mixed Cheeses, Cilantro \$10.95

SAUSAGE & PEPPER FLATBREAD Marinara, Sausage, Mozzarella, Parmesan, Goat Cheese, Bell Peppers, Caramelized Onions \$10.95

CAESAR SALAD Baby Romaine, Croutons, Parmesan Crisp and Cracked Black Pepper. Anchovies Available on Request. Full \$9.95/ Half \$6.95

"COBB" SALAD  Grilled Chicken, Bacon, Tomato, Blue Cheese and Creamy Lemon-Basil Dressing Full \$11.95 / Half \$7.95

CHERRY-GOAT CHEESE SALAD   Mixed Greens, Pumpkin Seeds, Dried Cherries, Goat Cheese and our own Poppyseed Vinaigrette Full \$9.95 / Half \$6.95

Homemade Dressings: Blue Cheese, Ranch, Honey Mustard, Caesar, Creamy Lemon-Basil, Poppyseed Vinaigrette

Add: Grilled Chicken/Chicken Tenders \$4, Fried/Blackened Shrimp \$5

BURGERS & SANDWICHES

7 oz. Premium Ground Beef Cooked Medium-Well & served on a Toasted Bun with Lettuce, Tomato, Pickle & Onion. Served with Fresh Kettle Chips & Pickle Spear. Sub fries +\$2

VILLAGE BURGER \$9.95

CHEESEBURGER with Cheddar \$10.95

BACON CHEESEBURGER Smoked Bacon, Cheddar \$11.95

'SHROOM & SWISS Sautéed Mushrooms, Onions & Swiss \$11.95

HOUSEMADE VEGGIE BURGER  Vegan Patty with Brown Rice, Black Beans and a Sweet Soy Glaze topped with Lettuce, Tomato, Onion, Pickles, Mayo and Mustard \$8.95

(Additional Free Toppings): Jalapeños, Cherry Peppers, Sriracha (\$1 ea): Swiss, Pepperjack, Cheddar, Bacon (\$.50 ea): Caramelized Onions, Mushrooms

CHEESESTEAK Thin Sliced Roast Beef sautéed with Caramelized Onions & Roasted Peppers and topped with melted Provolone in a Crisp Baguette \$9.95

ROASTED TURKEY CLUB PANINI Roasted Turkey, Bacon, Lettuce, Tomato, Onion, Honey Mustard, Swiss, pressed Pretzel Bread \$9.95

BUFFALO CHICKEN SANDWICH Hand-Breaded & Fried Chicken Breast, Buffalo Hot Sauce, Blue Cheese Dressing, Pepperjack, Lettuce, Tomato & Onion \$9.95

MONTEREY CHICKEN SANDWICH Grilled Chicken Breast, American Cheese, Lettuce, Pico de Gallo, Black Beans, and Sweet Habanero Glaze \$9.95

BLACKENED SHRIMP & BACON WRAP Blackened Shrimp, Bacon, Pepperjack, Lettuce, Tomato, Onion and Spicy Ranch Dressing \$9.95

SOFT TACOS

Two to an Order. Served with Slow-Simmered Black Beans \$8.95

CHICKEN Shredded Chicken, Honey-Chipotle Sauce, Queso

SHRIMP Sautéed Shrimp, Sweet and Spicy Glaze, Crema

BEEF Korean Style BBQ Beef, Sriracha Aioli, Cilantro

SWEETS

WHITE CHOCOLATE BREAD PUDDING  Housemade moist Bread Pudding loaded with White Chocolate Chips & topped with our own Bailey's and Cognac Caramel Sauce \$8

FUNNEL CAKE Dusted with Powdered Sugar \$7

FRIED OREOS  Funnel Cake Batter, Dusted with Powdered Sugar \$7

BEVERAGES & POPCORN

POPCORN
Small - \$6.75
Medium - \$7.75
Large - \$8.75
Collector's Tub - \$9.75

SODA
Small - \$5.50
Medium - \$6
Large - \$6.50
Collector's Cup - \$7

ICEE
Small - \$6
Medium - \$6.50
Large - \$7
Collector's Cup - \$7.50

BOTTLED WATER
16.9oz \$4.65
1-Liter \$5.45
Acqua Panna or
Pellegrino \$6.25

LAVAZZA COFFEE
Espresso - \$2.75
Americano - \$3.85
Café Mocha - \$3.85
Latte - \$3.85

Cappuccino - \$3.85
Hot Chocolate - \$3.85
Hot Tea - \$3.85



SIGNATURE MARTINIS, MOJITOS & COCKTAILS

SEX AND THE CITY COSMOTINI

Skyy Citrus Vodka, Cointreau, Splash of Cranberry, Lemon Twist \$11

THE DON

Grey Goose Vodka, Dry Vermouth, Splash of Olive Juice, Blue Cheese Stuffed Olives \$12

LEMON DROP

Absolut Citron, Triple Sec, Sour Mix, Splash of Sprite and a Sugar Rim \$10

CHOCOLATE STRAWBERRY TRUFFLE

Godiva Chocolate, Strawberry Purée and Frangelico \$10.50

EMERALD CITY APPLLETINI

Stoli Vodka, Apple Pucker, Midori, Sour Mix and Cherry Garnish \$10

CLASSIC MOJITO

Bacardi Rum, Fresh Muddled Mint, Simple Syrup and Sour Mix \$10.75

STRAWBERRY MOJITO

Bacardi Dragonberry, Muddled Mint Leaves and Strawberries, Simple Syrup, and a Lime Garnish \$11.25

CHIPOTLE PINEAPPLE MOJITO

Bacardi Limón, Muddled Mint, Lime and Pineapple, Chipotle Syrup \$11.50

SANGRIA ROJO OR BLANCO

Our signature recipe with a blend of fresh fruit, wine & mixers \$9.50

MAD HATTER'S ICED TEA

Skyy Vodka, Bacardi Rum, Beefeater Gin, Triple Sec, Splash of Sour Mix and Coke \$12.75

THE HANGOVER MARGARITA

Jose Cuervo Especial Tequila, Grand Marnier, Lime Juice, Splash of Sour Mix, Salted Rim \$12.75

THE LOVE BUG

Malibu Coconut Rum, Banana Liqueur, Midori, Pineapple Juice and Cranberry Juice \$11.25

NUCLEAR MELTDOWN

Skyy Pineapple Vodka, Blue Curacao, Pineapple Juice and Sprite \$9.50

SUNSET MAI TAI

Bacardi, Myer's Rum, Apricot Brandy, Orange and Pineapple Juices \$9.50

DARK NIGHT

Skyy Vodka, Bacardi Rum, Beefeater Gin, Razzmatazz, Blue Curacao, Splash of Sour Mix and Sprite \$10.50

QUALITY & CREATIVITY ARE THE NORM AT OUR BAR.

We proudly pour a premium well consisting of Skyy Vodka, Bacardi Rum, Beefeater Gin, Sauza Tequila, Jim Beam Bourbon, Seagram's Whiskey and Cutty Sark Scotch.

BOTTLED & DRAFT BEER

DRAFT PITCHER	20oz PINT /	DOMESTIC & IMPORT	LOCAL & REGIONAL	OTHER CRAFT & SPECIALTIES
Yuengling	\$5.25	Budweiser \$4.95	Legend Brown Ale \$4.75	New Belgium Fat Tire \$5.95
Blue Moon	\$6.50	Coors Light \$4.95	DuClaw Sweet Baby Jesus Chocolate Peanut Butter Porter \$5.95	Sierra Nevada Pale Ale \$5.95
Bud Light	\$6.50	Michelob Ultra \$5.50	Devil's Backbone Vienna Lager \$6.50	Widmer Omission IPA  \$5.95
Lost Rhino Face		Miller Lite \$4.95	Three Brothers Hoptimization IPA \$6.75	Bell's Two Hearted Ale \$6.50
Plant IPA	\$6.95	O'Douls \$4.95		Dogfish Head 60 Minute IPA \$6.50
"Featured" Handle	Varies	Corona Extra \$5.95		Duck Rabbit Milk Stout \$5.95
		Corona Light \$5.95		
		Guinness Extra Stout \$6.75		
		Heineken \$5.95		
		Angry Orchard		
		Hard Cider  \$6.25		

WINE

6oz/10oz/Bottle

CHARDONNAY

Kenwood Yulupa (California)

\$9/\$14.25/\$35

J Lohr Cuvée (California)

\$10/\$14.75/\$38

PINOT GRIGIO

Danzante (Italy)

\$9/\$14.25/\$35

Barboursville (Virginia)

\$11/\$16.50/\$39

INTERESTING WHITES

Canyon Road Moscato (California)

\$8/\$14/\$32

Infamous Goose

Sauvignon Blanc (New Zealand)

\$10/\$15/\$38

SA Prum "Essence"

Riesling (Germany)

\$9/\$14.25/\$35

PINOT NOIR

Robert Mondavi

Private Selection (California)

\$9/\$14.25/\$35

Bridlewood (California)

\$9.25/\$13.75/\$37

MERLOT

14 Hands (Washington)

\$8.75/\$13.25/\$33

Red Rock (Chile)

\$8/\$14/\$32

CABERNET SAUVIGNON

Coppola Director's Cut (California)

\$13/\$19.75/\$43

Clos Du Bois (California)

\$10.50/\$15.75/\$39

INTERESTING REDS

Don Miguel Gascon

Malbec (Argentina)

\$9.75/\$14.50/\$36

SPARKLING

La Marca Prosecco (5oz) (Italy) \$8