

The Snacks



Octane Wings

87-93-diesel-Bourbon bbq
Served with celery sticks, bleu cheese or country ranch dressing
\$11.99

Crispy Dill Pickles

Served with country ranch
\$6.99

Beer Battered Onion Rings

Colossal onions, served with jalapeno-cheddar sauce
\$6.99

Wagyu Sliders (3)

On mini brioche buns with chipotle ketchup
\$12.99

Fish 'N Chips

Served with malt vinegar, key lime tartar sauce & Kennebec fries
\$8.99

Ahi Tuna Tacos (3)

Chili garlic aioli, jalapeno salsa, cilantro, & guacamole
\$7.99

Home Style Chili & Cheese Fries

Sharp cheddar & sour cream
\$8.99

Mini Corn Dogs (6)

All beef cocktail franks, served with house mustard
\$5.99

Green Bean Fries

Served with black truffle aioli
\$8.99

Mac Daddy Cheese Gratin

Three cheese mornay sauce, panko bread crumbs, & parmesan cheese
\$6.99

Country Style Chicken Tenders (4)

Served with honey mustard
\$7.99

Baked Truffle Potato Salad

Bacon, melted cheddar, sour cream & truffle oil
\$8.99

Tempura Mahi Cakes

Served with spicy garlic mayo
\$9.99

Pig in a Bucket

Thick sliced applewood smoked bacon, served with maple syrup
\$11.99

The Salads

Iceberg Wedge

Wedge of iceberg lettuce, tomatoes, red onions, bleu cheese crumble, & bleu cheese dressing
\$8.99/\$4.99

Chopped Salad

Marinated Mediterranean veggies, feta cheese, chopped watercress and romaine lettuce with green goddess dressing
\$8.99/\$4.99

Wilted Baby Spinach

Sliced boiled eggs, tomato, shallots, chopped bacon with a warm bacon vinaigrette
\$9.99

Blackened Chicken Caesar

Blackened chicken breast, romaine lettuce, parmesan croutons, & Caesar dressing
\$10.99

Side Caesar Salad

Romaine lettuce, parmesan croutons, & Caesar dressing
\$4.99

Cajun Gulf Shrimp Cobb Salad

Avocado, red onion, tomato, chopped bacon, boiled eggs, bleu cheese crumble, romaine lettuce, with country ranch dressing
\$13.99

Toasted Quinoa & Kale Salad

Toasted rainbow quinoa, roasted corn, avocado, tomatoes & cilantro, topped over kale & baby greens with smoked cumin & jalapeno vinaigrette
\$10.99

Add To Your Salad

- Premium Beef Blend \$5.99
- Gulf Shrimp \$6.99
- Bison \$11.99
- Lobster Salad \$9.99
- Turkey \$4.99
- Chicken Breast \$4.99 (grilled or blackened)
- Wagyu Beef \$8.99
- Ahi Tuna \$9.99
- Mahi Fillet \$6.99
- Veggie Patty \$4.99
- Quinoa Salad \$4.99
- Chopped Bacon \$1.99

The Soups

Home Style Chili

Sour cream, cheddar cheese & scallions
\$6.99

Soup of the Day

\$4.99

The Bucket List

\$5.99

- Skinny Fries • Duck Fat Fries • Zucchini Fries
- Sweet Potato Fries • Mushroom Fries **\$6.99**

The Custom Burger

Burgers

	SINGLE	DOUBLE
6 oz. premium beef blend	\$7.99	\$11.99
½ lb. premium beef blend	\$8.99	\$12.99
½ lb. wagyu beef	\$11.99	\$17.99
½ lb. bison	\$14.99	\$22.99
½ lb. turkey	\$7.99	\$10.99
½ lb. chicken	\$6.99	\$9.99
7 oz. house made veggie	\$5.99	\$8.99

Bun

- Ciabatta
- Whole Wheat
- Onion
- Brioche
- Sesame
- Lettuce Wrap
- Gluten Free **\$1.00**

Cheese Board (+\$1.50)

- Swiss
- Goat
- Jalapeno Jack
- Sharp Cheddar
- American
- Brie
- Provolone
- Bleu Cheese
- Havarti
- Feta
- Fresh Mozzarella
- Manchego

Chart Toppers (+50¢)

- Jalapeno
- Grilled Onion
- Pineapple
- Red Pepper
- Arugula
- Roasted Garlic Bulb
- Watercress
- Grilled Zucchini
- Baby Spinach
- Sliced Dill Pickles
- Sliced Cucumber
- Pickled Red Onion

Solid Gold (+99¢)

- Fried Egg
- Black Truffle Oil
- 1/2 Avocado
- Portobello Mushrooms
- Tomato Jam
- Guacamole
- Red Onion Marmalade
- Jalapeno Cheddar Sauce

Pure Platinum

- Black Truffle Aioli **\$1.49**
- Turkey Bacon **\$1.49**
- Bleu Cheese Dressing **\$1.49**
- Prosciutto **\$3.99**
- Home Style Chili **\$3.99**
- Applewood Smoked Bacon **\$3.99**
- Gulf Shrimp **\$6.99**
- Maine Lobster **\$9.99**
- Foie Gras **\$10.99**

Sauces (+75¢)

- Bourbon BBQ
- Pesto
- Jalapeno Relish
- Habanero
- Chipotle Ketchup
- Country Ranch
- Honey Mustard
- Spicy Garlic Mayo
- Key Lime Mayo
- Tarragon Remoulade
- Thousand Island
- Green Goddess
- Basil-Mint Pesta
- Cilantro Sour Cream
- Parsley & Roasted Garlic Aioli

Side Car (+\$2.99)

- Skinny Fries
- Duck Fat Fries
- Sweet Potato Fries
- Zucchini Fries
- Onion Rings **\$3.49**
- Mushroom Fries **\$3.49**



Our beef is a unique blend of Brisket and Premium Black Angus Beef.



Gluten Free buns available for an additional \$1

The Signature Line

served with a pickle and the choice of lettuce, tomato, and onion

- Hotel California**—1/2 lb. premium beef blend, sharp cheddar, grilled onions, fried egg, guacamole, jalapeno relish, cilantro sour cream, brioche bun, skinny fries \$14.99
• Suggested beer **Sweetwater IPA**
- Thunder Road**—1/2 lb. premium beef blend, thick sliced applewood smoked bacon, american cheese, bourbon bbq sauce, sesame bun, skinny fries \$14.99
• Suggested beer **Ayinger Celebrator Doppelbock**
- Buck Nekid**—1/2 lb. premium beef blend, grilled onions, tomato, iceberg lettuce wrap, tarragon remoulade, mushroom fries (no bun) \$11.99
• Suggested beer **Sierra Nevada Nooner Pilsner**
- Sympathy for the Devil**—1/2 lb. premium beef blend, home style chili, sharp cheddar, pickled jalapenos, sour cream, habanero sauce, sesame bun, skinny fries \$14.99
• Suggested beer **Terrapin Rye Pale Ale**
- Hey Jude**—1/2 lb. chicken burger, thick sliced applewood smoked bacon, Havarti cheese, avocado, whole wheat bun, honey mustard, sweet potato fries \$14.99
• Suggested beer **Breckenridge Agave Wheat**
- Freebird**—1/2 lb. turkey burger, swiss cheese, grilled onions, sautéed portobello mushrooms, onion bun, skinny fries \$11.99
• Suggested beer **Oskar Blues Old Chub Scotch Ale**
- The Rooster**—1/2 lb. chicken burger, turkey bacon, jalapeno jack cheese, beer battered onion ring, bourbon bbq sauce, sesame bun, skinny fries \$12.99
• Suggested beer **Due South Caramel Cream Ale**
- Dear Prudence**—marinated portobello cap, roasted red peppers, fresh mozzarella, arugula, pesto, ciabatta bun, roasted garlic bulb, country ranch, zucchini fries \$11.99
• Suggested beer **Blue Point Toasted Lager**
- Dr. Feelgood**—7 oz. house made veggie burger (toasted rainbow quinoa, smoked cumin beans, roasted red peppers, and oats), with roasted red pepper & corn salsa, manchego cheese, basil-mint pesto, brioche bun, country ranch, zucchini fries \$11.99
• Suggested beer **Goose Island Honker's Ale**
- The Ocean**— mahi-mahi fillet (broiled, blackened, or fried), pickled red onions, key lime mayo, caramelized lemon, brioche bun, house cut kennebec fries \$12.99
• Suggested beer **Woodchuck Gumption**

The Platinum Line

served with a pickle and the choice of lettuce, tomato, and onion

- Mustang Sally**—1/2 lb. wagyu beef, red onion marmalade, brie cheese, sliced prosciutto, brioche bun, skinny fries \$16.99
• Suggested beer **Unibroue La Fin Du Monde**
- Paradise City**—1/2 lb. premium beef blend, poached and seared cajun spiced shrimp, watercress, tarragon remoulade, onion bun, truffle skinny fries \$17.99
• Suggested beer **Brooklyn Lager**
- Wild Thing**—1/2 lb. bison burger, tomato jam, bleu cheese, brioche bun, parsley & roasted garlic aioli, duck fat fries \$19.99
• Suggested beer **Tucher Helles Hefeweizen**
- Stairway to Heaven**—1/2 lb. wagyu beef, 2 oz. pan-seared foie gras, black truffle aioli, brioche bun, parsley & roasted garlic aioli, duck fat fries \$19.99
• Suggested beer **Abita Andygator**
- Turning Japanese**—5 oz. seared rare ahi tuna, avocado, watercress, jalapeno relish, spicy garlic mayo, onion bun, jalapeno-cheddar sauce, beer battered onion rings \$17.99
• Suggested beer **Magic Hat Circus Boy**
- Surfin' U.S.A.** — chilled maine lobster salad, spicy garlic mayo, manchego cheese, warm tempura mahi-mahi cake, guacamole, jalapeno jack cheese, ciabatta bun, house cut kennebec fries \$19.99
• Suggested beer **Hoegaarden**

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| The Mother Burger! A ginormous beast the size of a manhole cover, sandwiched in a bun that resembles a couch cushion! Finish it yourself within 2 hours and it's free! *orders require advance notice | \$125.00 |
| 10 lbs of Premium Black Angus Beef served with lettuce, tomato, onion, and a pickle | |
| Add your choice of cheese, 2 toppings, and one sauce. (Additional charge for Pure Platinum toppings) | \$150.00 |

Gratuity may be added for parties of 6 or more. Smoking is prohibited inside.

“WARNING: Please be advised that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems.”