## The Snacks

- **Octane Wings**
  87-93-diesel-Bourbon BBQ
  Served with celery sticks, bleu cheese or country ranch dressing

- **Crispy Dill Pickles**
  Served with country ranch

- **Beer Battered Onion Rings**
  Colossal onions, served with jalapeno-cheddar sauce

- **Wagyu Sliders (3)**
  On mini brioche buns with chipotle ketchup

- **Fish ‘N Chips**
  Served with malt vinegar, key lime tartar sauce & Kennebec fries

- **Ahi Tuna Tacos (3)**
  Chili garlic aioli, jalapeno salsa, cilantro, & guacamole

- **Home Style Chili & Cheese Fries**
  Sharp cheddar & sour cream

- **Mini Corn Dogs (6)**
  All beef cocktail franks, served with house mustard

- **Green Bean Fries**
  Served with black truffle aioli

- **Mac Daddy Cheese Gratin**
  Three cheese mornay sauce, panko bread crumbs, & parmesan cheese

- **Country Style Chicken Tenders (4)**
  Served with honey mustard

- **Baked Truffle Potato Salad**
  Bacon, melted cheddar, sour cream & truffle oil

- **Tempura Mahi Cakes**
  Served with spicy garlic mayo

- **Pig in a Bucket**
  Thick sliced applewood smoked bacon, served with maple syrup

## The Salads

- **Iceberg Wedge**
  Wedge of iceberg lettuce, tomatoes, red onions, bleu cheese crumble, & bleu cheese dressing

- **Chopped Salad**
  Marinated Mediterranean veggies, feta cheese, chopped watercress and romaine lettuce with green goddess dressing

- **Wilted Baby Spinach**
  Sliced boiled eggs, tomato, shallots, chopped bacon with a warm bacon vinaigrette

- **Blackened Chicken Caesar**
  Blackened chicken breast, romaine lettuce, parmesan croutons, & Caesar dressing

- **Side Caesar Salad**
  Romaine lettuce, parmesan croutons, & Caesar dressing

- **Cajun Gulf Shrimp Cobb Salad**
  Avocado, red onion, tomato, chopped bacon, boiled eggs, bleu cheese crumble, romaine lettuce, with country ranch dressing

- **Toasted Quinoa & Kale Salad**
  Toasted rainbow quinoa, roasted corn, avocado, tomatoes & cilantro, topped over kale & baby greens with smoked cumin & jalapeno vinaigrette

## Add To Your Salad

- Premium Beef Blend
- Gulf Shrimp
- Bison
- Lobster Salad
- Turkey
- Chicken Breast (grilled or blackened)
- **Wagyu Beef**
- **Ahi Tuna**
- **Mahi Fillet**
- **Veggie Patty**
- **Quinoa Salad**
- **Chopped Bacon**

## The Soups

- **Home Style Chili**
  Soup of the Day

- **Soup of the Day**
  Home Style Chili
  Sour cream, cheddar cheese & scallions

## The Custom Burger

### Burgers
- 6 oz. premium beef blend
- ½ lb. premium beef blend
- ½ lb. wagyu beef
- ½ lb. bison
- ½ lb. turkey
- ½ lb. chicken
- 7 oz. house made veggie

### Chart Toppers
- Jalapeno
- Grilled Onion
- Pineapple
- Red Pepper
- Arugula
- Roasted Garlic Bulb
- Watercress
- Grilled Zucchini
- Baby Spinach
- Sliced Dill Pickles
- Tomato Jam
- Sliced Cucumber
- Pickled Red Onion
- Guacamole
- Red Onion
- Marmalade
- Jalapeno Cheddar Sauce
- Applewood Smoked Bacon
- Gulf Shrimp
- Maine Lobster
- Foie Gras

### Cheese Board
- Swiss
- Goat
- Jalapeno Jack
- Sharp Cheddar
- American
- Brie

### Pure Platinum
- Black Truffle Aioli
- Turkey Bacon
- Bleu Cheese Dressing
- Prosciutto
- Home Style Chili

### Solid Gold
- Fried Egg
- Black Truffle Oil
- 1/2 Avocado
- Portobello Mushrooms

### Bun
- Ciabatta
- Whole Wheat
- Onion
- Brioche

### Bun Options
- Sesame
- Lettuce Wrap
- Gluten Free

### Sauces
- 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 Pesto
- Cilantro Sour Cream
- Parsley & Roasted Garlic Aioli

### Side Car
- Skinny Fries
- Duck Fat Fries
- Sweet Potato Fries
- Zucchini Fries
- Onion Rings
- Mushroom Fries

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Gluten Free Item
The Signature Line
served with a pickle and the choice of lettuce, tomato, and onion
*Suggested beers will vary by location

Hotel California—1/2 lb. premium beef blend, sharp cheddar, grilled onions, fried egg, guacamole, jalapeno relish, cilantro sour cream, brioche bun, skinny fries
  • Suggested beer Stone Brewing IPA

Thunder Road—1/2 lb. premium beef blend, thick sliced applewood smoked bacon, American cheese, bourbon BBQ sauce, sesame bun, skinny fries
  • Suggested beer Shiner Bock

Buck Nekid—1/2 lb. premium beef blend, grilled onions, tomato, iceberg lettuce wrap, tarragon remoulade, mushroom fries (no bun)
  • Suggested beer Pilsner Urquell

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
  • Suggested beer Hop Head Red IPA

Hey Jude—1/2 lb. chicken burger, thick sliced applewood smoked bacon, Havarti cheese, avocado, whole wheat bun, honey mustard, sweet potato fries
  • Suggested beer UFO White

Freebird—1/2 lb. turkey burger, Swiss cheese, grilled onions, sautéed portobello mushrooms, onion bun, skinny fries
  • Suggested beer New Belgium Fat Tire

The Rooster—1/2 lb. chicken burger, turkey bacon, jalapeno jack cheese, beer battered onion ring, bourbon BBQ sauce, sesame bun, skinny fries
  • Suggested beer Curious Traveler

Dear Prudence—marinated portobello cap, roasted red peppers, fresh mozzarella, arugula, pesto, ciabatta bun, roasted garlic bulb, country ranch, zucchini fries
  • Suggested beer Monk In The Trunk

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
  • Suggested beer Magic Hat #9

The Ocean—mahi-mahi fillet (broiled, blackened, or fried), pickled red onions, key lime mayo, caramelized lemon, brioche bun, house cut kennebec fries
  • Suggested beer Hoegaarden

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
  • Suggested beer Victory Golden Monkey

Paradise City—1/2 lb. premium beef blend, poached and seared cajun spiced shrimp, watercress, tarragon remoulade, onion bun, truffle skinny fries
  • Suggested beer Brooklyn Lager

Wild Thing—1/2 lb. bison burger, tomato jam, bleu cheese, brioche bun, parsley & roasted garlic aioli, duck fat fries
  • Suggested beer Innis & Gunn Rum Cask Ale

Stairway to Heaven—1/2 lb. wagyu beef, 3 oz. pan-seared foie gras, black truffle aioli, brioche bun, parsley & roasted garlic aioli, duck fat fries
  • Suggested beer Rogue Dead Guy

Turning Japanese—5 oz. seared rare ahi tuna, avocado, watercress, jalapeno relish, spicy garlic mayo, onion bun, jalapeno-cheddar sauce, beer battered onion rings
  • Suggested beer Franziskaner Weissbier

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
  • Suggested beer Lagunitas Little Sumpin’

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
10 lbs of premium black angus served with lettuce, tomato, onion, and a pickle
Add your choice of cheese, 2 toppings, and one sauce. (Additional charge for Pure Platinum toppings)

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.”