



# SHARE ABLES

## BEEF NACHOS – 14.5

Seasoned ground beef, queso, cheddar jack & Cotija cheeses, fire roasted red peppers, onion cilantro, jalapeños, sour cream & salsa (1120 CAL.)

Chicken – 13.5 (1375 CAL.)

BBQ Pork – 15 (2095 CAL.)

Chili Cheese – 14 (2075 CAL.)

Impossible™ – 15.5 (1300 CAL.)

## BEEF QUESADILLAS – 12.5

Seasoned ground beef, tomatoes, cheddar jack cheese, pickled red onions, sour cream, salsa & jalapeños (690 CAL.)

Chicken – 11.5 (550 CAL.)

BBQ Pork – 13 (590 CAL.)

Impossible™ – 15.5 (750 CAL.)

## PRETZELS – 11.5

Fresh baked pieces with queso & spicy brown mustard (1080 CAL.)

## BRUSSELS SPROUTS – 10

Baked & tossed in garlic butter with fire roasted red peppers (490 CAL.)

## DIPS & CHIPS

### HOUSE-MADE GUACAMOLE – 8.5

Avocado, lime, fresh jalapeños, onion cilantro (1000 CAL.)

### CHILI CHEESE – 9

White queso, chili, cheddar jack cheese, onion cilantro, jalapeños (1230 CAL.)

### TRIO – 10.5

Salsa, house-made guacamole & white queso (1140 CAL.)

### CHIPS & SALSA – 5.5 (740 CAL.)

### CHIPS & QUESO – 7.5

Creamy white cheddar cheese, ground green chilies, diced onion, garlic & jalapeño (1040 CAL.)

## Thick-Style FLATBREADS

### CAPRESE – 9.5

Mozzarella, tomatoes, pesto, garlic, Parmesan cheese & Balsamic glaze (970 CAL.)

### BBQ PORK – 11.5

Pepper jack cheese, pickled red onions, scallions & BBQ sauce (950 CAL.)

### BAJA CHICKEN – 10.5

Pepper jack & Cotija cheeses, fire roasted red peppers, onion cilantro, Poblano sauce & scallions (1020 CAL.)

## Signature SAUCES

TRY ANY SIGNATURE SAUCE – 50c

- POBLANO (190 CAL.)
- BUTTERMILK RANCH (210 CAL.)
- SWEET BBQ (100 CAL.)
- HONEY MUSTARD (210 CAL.)
- HOTCHA SRIRACHA (70 CAL.)

## Sides

COLESLAW – 3 (200 CAL.)

KETTLE CHIPS – 3 (480 CAL.)

BRUSSELS SPROUTS – 5 (250 CAL.)

CAESAR – 5 (410 CAL.)

TAP SALAD – 5 (160 CAL.)

CUP OF CHILI – 5 (500 CAL.)

# TACOS

+ Chips and Salsa

SERVED ON CORN OR  
FLOUR TORTILLAS.



## 2 BEEF – 12.5

Queso dip, onion cilantro, fire roasted red peppers & Cotija cheese (990 - 1075 CAL.)

## 2 BBQ PORK – 13

Onion cilantro, fire roasted red peppers, & Cotija cheese (920 - 1005 CAL.)

## 2 CHICKEN – 11.5

Poblano, onion cilantro, fire roasted red peppers & Cotija cheese (925 - 1005 CAL.)

## 2 IMPOSSIBLE™ – 13.5

Queso dip, onion cilantro, fire roasted red peppers & Cotija cheese (870 - 955 CAL.)

# Angus Chuck STEAK BURGERS

SERVED WITH KETTLE CHIPS. SUBSTITUTE SIDE FOR COLESLAW, SALAD, BRUSSELS SPROUTS OR CHILI – 2 (150 - 410 CAL.)  
MAKE IT A DOUBLE – 4 (350 CAL.)

## ALL-AMERICAN PUB\* – 11.5 (1220 CAL.)

Aged cheddar cheese, lettuce, tomato, pickle on a butter brioche bun

## AVOCADO BURGER\* – 13.5 (1380 CAL.)

House-made guacamole, aged cheddar cheese, coleslaw, pickled red onions, hotcha sriracha on a butter brioche bun

## IMPOSSIBLE™ BURGER – 14.5 (1110 CAL.)

Lettuce, tomato, pickle on a butter brioche bun

## JALAPEÑO CHEESE\* – 13.5 (1390 CAL.)

Pepper jack cheese, BBQ sauce, fried jalapeños, lettuce, tomato on a butter brioche bun

## BBQ PULLED PORK – 13.5 (1340 CAL.)

Cheddar cheese, BBQ sauce, pickles on a butter brioche bun.

## IMPOSSIBLE™

### NACHOS – 15.5

Queso, cheddar jack & Cotija cheeses, fire roasted red peppers, onion cilantro, jalapeños, sour cream & salsa (1300 CAL.)

### QUESADILLAS – 15.5

Tomatoes, cheddar jack cheese, pickled red onions, sour cream, salsa & jalapeños (750 CAL.)

### 2 TACOS – 13.5

Onion cilantro, fire roasted red peppers, Cotija & queso cheeses (870 - 955 CAL.)

### BURGER – 14.5

Lettuce, tomato, pickle on a butter brioche bun (1110 CAL.)

# Salads

### TAP SALAD – 10.5

Lettuce mix, cheddar jack cheese, bacon, tomato, diced apples & red onion with choice of dressing (310 - 870 CAL.)

Chicken – 12.5 (460 - 1020 CAL.)

### CAESAR – 10.5

Romaine lettuce, Parmesan cheese, croutons & Caesar dressing (640 CAL.)

Chicken – 12.5 (750 CAL.)

## HAND-HELDS

SERVED WITH KETTLE CHIPS. SUBSTITUTE SIDE FOR COLESLAW, SALAD, BRUSSELS SPROUTS OR CHILI – 2 (150 - 410 CAL.)

### CHICKEN CAESAR WRAP – 12

Grilled chicken, romaine lettuce, Caesar dressing, Parmesan cheese in a pressed flour tortilla (1230 CAL.)

### CHEESEBURGER WRAP – 13

Beef, cheddar cheese, mayo, spicy mustard, tomatoes, pickles in a pressed flour tortilla (1450 CAL.)

### CLUB WRAP – 13

Chicken, ham, cheddar jack, romaine, tomatoes, bacon, mayo in a pressed flour tortilla (1510 CAL.)

### PULLED PORK SANDWICH – 12.5

BBQ sauce, coleslaw, pickles on a butter brioche bun (1120 CAL.)

### ORCHARD HAM & CHEESE – 13

Swiss cheese, crisp Granny Smith apple, bacon jam, slow-roasted ham, honey mustard & Artisan spring mix on toasted brioche bread (1510 CAL.)

### BLACKBERRY FARM – 12.5

Blackberry jam, creamy Brie cheese, Swiss cheese & bacon on toasted brioche bread (1460 CAL.)

## DESSERT

### CHOCOLATE CHIP LAVA COOKIE &

ICE CREAM – 8 (960 CAL.)

\* Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 2,000 calories a day used for general nutritional advice, but calorie needs vary. Additional nutritional information available upon request. Because our kitchen uses shared cooking and prep areas, we can't guarantee any menu item is completely allergen-free. Allergen information is available upon request.