

MENU

SHAREABLES

- HOUSE CUT FRIES** GF V 7
Cilantro Aioli
- YAM FRIES** GF V 9
Chipotle Aioli
- CHIPS AND GUACAMOLE** GF V 15
Hand-Cut Tortilla Chips, House Made Guacamole
- CRISPY FRIED PICKLES** V 12
Tzatziki Sauce
- SHEET PAN NACHOS** GF V 23
Black Beans, Roasted Corn, Peppers, Onion, Tomato,
Sour Cream, Pico de Gallo, Monterey Jack & Cheddar
Add Chicken \$6
- WINGS** 16
1 lb. Twice-Cooked Wings, Choice of: Hot, Memphis BBQ,
Carolina Honey Mustard or Salt and Pepper, Crudit  with
Blue Cheese Dip
- PORK RIBLETS** GF 16
Memphis BBQ or Salt & Pepper
- PORK BELLY "BURNT ENDS"** GF 17
Charred Pineapple Succotash, Jalape o, Sweet & Sticky
Sauce
- CHICKEN TENDIES** GF 15
Buttermilk Marinated, Carolina Honey Mustard Sauce

BOWLS AND SALADS

- STEAK SALAD** GF 24
Spring Mix, Cucumber, Tomato, Pickled Red Onion,
Pumpkin Seeds, Goat Cheese, Chili Lime Vinaigrette
- CHOP SALAD** GF V 17
Iceberg Lettuce, Avocado, Roasted Corn, Tomato, Cucumber,
Creamy Blue Cheese
Add Chili Lime Shrimp \$7
Add Chicken \$6
- SOUTHWESTERN BOWL** GF V 17
Spiced Jasmine Rice, Mixed Bean Salad, Tomato, Cucumber,
Tortilla Crisps, Pico De Gallo
Add Chicken \$6
- CARBONARA MAC AND CHEESE** 19
Liason Sauce, Bacon, Fresh Egg, Parmesan, Parsley
Add Chicken \$6

LARGE PLATES

- ALBERTA FLAT IRON STEAK** GF 24
Cajun Butter, Forno Roasted Tomatillo Salsa Verde, Fries
Add Yam Fries \$2
- BEER BRINED ROTISSERIE 1/2 CHICKEN** GF 27
Smash Fried Potatoes, Roasted Vegetables
- ST. LOUIS RIB BASKET (FULL RACK)** GF 29
Smash Fried Potatoes, Slaw, Roasted Vegetables

HANDHELDS

- SHRIMP TACOS** 16
Chili Lime Shrimp, Flour Tortilla, Pico De Gallo,
Cilantro Crema, Radicchio, Pickled Onions
- PORK TACOS AL PASTOR** 15
Marinated & Roasted Pork, Flour Tortilla, Pickled Onions,
Jalape o, Charred Pineapple, Radicchio
- TAILGATE BURGER** 17
Brioche Bun, American Cheese, Iceberg Lettuce, Tomato,
Pickles, Mayo. *Served with Fries or Salad*
- IMPOSSIBLE BURGER** V 17
Brioche Bun, Goat Cheese, Tomato, Spring Mix, Tzatziki.
Served with Fries or Salad
- BLTA** 18
Smoked Bacon, Sourdough, Cilantro Mayo, Iceberg, Tomato,
Avocado. *Served with Fries or Salad*
- PULLED CHICKEN SANDWICH** 16
Pulled Beer Brined Chicken, Carolina Mustard, Slaw.
Served with Fries or Salad
- PULLED PORK SANDWICH** 17
Memphis BBQ, Slaw, Pickles. *Served with Fries or Salad*
- GRILLED CHEESE & BACON SANDWICH** 17
Whiskey Roasted Red Onion, Pickles. *Served with Fries or
Salad*

FORNO PIZZA

- MARGHERITA** V 20
Fior di Latte, Basil, San Marzano Tomato Sauce
- PEPPERONI** 21
Pepperoncini, Mozzarella, San Marzano Tomato Sauce
- ROASTED CHICKEN** 22
Roasted Bell Pepper, Caramelized Onion, Mozzarella,
San Marzano Tomato Sauce
- HAM & PINEAPPLE** 21
Rosemary Prosciutto Cotto, Pineapple, Jalape o, Mozzarella
- TRUFFLE HONEY** V 22
Cacio e Pepe, Mornay Sauce, Black Pepper, Pecorino Romano
- FEATURE PIZZA** MARKET PRICE

SWEETS

- MINI DONUTS** V 8
Sugar and Spice, Caramel Sauce
- WARM CHOCOLATE BROWNIE** V 8
Mud Pie Ice Cream

*PLEASE NOTIFY US OF ANY FOOD ALLERGIES

**AN 18% GRATUITY WILL AUTOMATICALLY BE ADDED TO ALL GROUPS 10 OR MORE

DRINK

HOUSE COCKTAILS - 2 OZ

- ROOT BEER SOUR** 12
Rum, Root Beer Simple Syrup, Lime
- WHISKEY ROSE OLD FASHIONED**
Bourbon, Simple Syrup, Rose Bitters
- MOJITO**
White Rum, Mint Simple Syrup, Lime, Soda
- FRENCH 75**
Gin, Lemon Juice, Sparkling Wine
- TRADITIONAL MARGARITA**
Tequila, Triple Sec, Lime

SIGNATURE COCKTAILS - 2 OZ

- PINK CADILLAC** 12
Cabrito Reposado, Cointreau, Simple Syrup, Lime, Cranberry Juice.
This Margarita is a little bit country, little bit rock and roll. Hold the cran for a straight Cadillac.
- JOHN DALY**
Hey Y'all Iced Tea Vodka, Lemonade.
This spiked Arnold Palmer is as fun as everyone's favourite golfer that it's named after.
- MOONSHINE MULE**
Ole Smokey Moonshine, Ginger Beer, Lime, Angostura Bitters
Your traditional Mule with a Whiskey Rose twist.

BOURBON PEACH TEA

Jim Beam, Cointreau, Peach Mango Juice.
A party punch to really get the night going.

BLACKCURRANT BRAMBLE

Bombay Gin, Crème de Cassis.
A kiss of gin, with a burst of sweet blackcurrant.

BOTTLES AND CANS

- BUD** 7
- BUD LIGHT**
- KOKANEE**
- CANADIAN**
- COORS**
- PILSNER**
- MILLER HIGHLIFE**
- PBR**
- MICHELOB ULTRA**
- CORONA** 8
- STELLA**
- OLÉ** 8
- SMIRNOFF ICE**
- VIZZY**

DRAFT - 14 OZ

- LONE STAR** 6
- BUD** 7
- BUD LIGHT**
- KEITHS**
- BANDED PEAK FIRED UP**
- BANDED PEAK MOUNT CRUSHMORE**
- COORS**
- BLUE MOON**
- WR WRASPBERRY**
- WR VELVET FOG**
- 88 NIGHT GALLERY**
- TROLLEY 5 FIRST CRUSH**
- STRONGBOW CIDER** 8
- SHAFT ON DRAFT (4OZ)** 8

WINE

CHEAP, CHEERFUL, CHANGES OFTEN

HOUSE	6OZ	9OZ	BTL
Red	8	11	31
White	8	11	31
RED	10	14	40
Pinot Noir			
Cab Sauvignon			
WHITE	10	14	40
Chardonnay			
Pinot Grigio			
ROSE	10	14	40
BUBBLES			
Pol Remy Brut 200ml	12		
Pol Remy Brut 750ml			32
Moët & Chandon			165
Dom Perignon			365

BAR - 1 OZ

- HI-BALL** 6.75
- PREMIUM** 7.75
- SUPER** 9
- ULTRA SPIRITS** 10

NON-ALCOHOLIC

- RED BULL ENERGY DRINK** 6.25
- RED BULL SUGARFREE**
- RED BULL PEACH EDITION**
- POP** 3.5
- BUD ZERO (NON-ALC)** 7
- CORONA ZERO (NON-ALC)**

SPECIALS

- SUNDAY**
- TUESDAY**
- WEDNESDAY**
- THURSDAY**
- FRIDAY**
- SATURDAY**

FOOD

- TAILGATE SUNDAY:**
\$5 Tailgate Burgers
- TACO TUESDAY:**
\$3 Tacos
- WING WEDNESDAY:**
\$7/LB Wings
- RIB THURSDAY:**
\$1 Ribs
- PIZZA FRIDAY:**
1/2 Price Pizza
- PIZZA SATURDAY:**
1/2 Price Pizza

DRINK

- \$5 Everything, \$4 Sunday's Whisky
- \$6 Margarita (2oz), \$6 Corona,
1/2 Price Tequila Shots
- \$5 Whiskey, \$5 Olés, \$5 Trolley 5 Draft,
\$4 Fire Jack Shots
- 1/2 Price Bottle Wine, \$5.75 Molson Draft,
\$4 Jameson Shots
- \$25 Buckets of Beer
\$4 Ole Smokey Moonshine Shots
- \$25 Buckets of Beer
\$4 Ole Smokey Moonshine Shots

HAPPY HOUR EVERY DAY 4-7
\$10 SHAREABLES • \$4 LONE STAR • \$6 HOUSE COCKTAILS • \$6 SHAFTS

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