

MENU

SHAREABLES

HOUSE CUT FRIES ^{GF V}	8
<i>Served with Cilantro Aioli</i>	
YAM FRIES ^{GF V}	9
<i>Served with Chipotle Aioli</i>	
CHIPS AND PICO DE GALLO ^{GF V}	15
<i>Hand-Cut Tortilla Chips. Served with House-Made Pico De Gallo</i>	
CRISPY FRIED PICKLES ^V	14
<i>Served With Ranch</i>	
JALAPEÑO POPPERS	15
<i>Served with Ranch</i>	
MOZZARELLA STICKS	15
<i>Served with San Marzano Sauce</i>	
PAPRIKA ONION RINGS	14
<i>Served with Buffalo Mayo</i>	
PAN NACHOS ^{GF V}	HALF 12 • FULL 23
<i>Black Beans, Roasted Corn, Peppers, Onion, Tomato, Sour Cream, Salsa Roja, Monterey Jack & Cheddar Add Chicken \$6, Birria \$7</i>	
WINGS	17.5
<i>1lb Twice-Cooked Wings, Choice Of: Hot, Memphis BBQ, Carolina Honey Mustard, Lemon Pepper, Alberta Rub, Honey Garlic, Salt & Pepper, Hot Honey, Dill Pickle, Honey Lime, Sweet Chili, Tajin. Served With Side of Buttermilk Ranch</i>	
PORK BELLY "BURNT ENDS" ^{GF}	18
<i>Charred Pineapple Succotash, Jalapeño, Sweet & Sticky Sauce</i>	
CHICKEN TENDERS ^{GF}	15
<i>Buttermilk Marinated, Tossed in House Seasoning. Choice of Side Sauce: Carolina Honey Mustard, Memphis BBQ, Honey Garlic, Buttermilk Ranch, Hot Sauce</i>	
CRISPY CAULIFLOWER ^{GF V}	14
<i>Crispy Cauliflower Florets, Green Onions, Coated and Crisped in House Dredge. Served with a Side of Cilantro Crema and Hot Sauce</i>	
HALF RACK	16
<i>Braised and Grilled St. Louis Ribs, Slathered in Memphis BBQ</i>	
MEMPHIS SLIDERS	15
<i>3 Crispy Chicken patties with Memphis BBQ on Slider Buns, Coleslaw, Pickles, Mayo, Hot Sauce Add Cheese or Bacon for \$1</i>	

LARGE PLATES

ALBERTA FLAT IRON STEAK SANDWICH	26
<i>Cajun Butter, Greens, Fries, Marinated Mustard Seeds, Grilled Garlic Butter Sourdough. Sub Yam Fries \$2</i>	
ST. LOUIS RIB BASKET (FULL RACK) ^{GF}	29
<i>Bourbon Gravy, Seasonal Veg. Served with Fries</i>	
DOUBLE BAKED MAC AND CHEESE	19
<i>Heavy Cream, Monterrey Jack, Cheddar, Fior Di Latte, Bread Crumbs, Parsley Add Chicken \$6, Prawn \$7, Birria \$8, or Steak \$12</i>	

FORNO PIZZA

Sub for gluten-free crust for \$3

MARGHERITA ^V	20
<i>Fior di Latte, Basil, San Marzano Tomato Sauce</i>	
PEPPERONI	21
<i>Mozzarella, Parm, Chili Oil, San Marzano Tomato Sauce</i>	
CHICKEN BACON RANCH	22
<i>Crispy Bacon, Mozzarella, Rotisserie Chicken, Buttermilk Ranch, Parsley, Bechamel</i>	
HAM & PINEAPPLE	21
<i>Rosemary Prosciutto Cotto, Charred Pineapple Succotash, Jalapeño Oil, Mozzarella</i>	
TRUFFLE HONEY ^V	22
<i>Mozzarella, Fior Di Latte, Bechamel, Black Pepper, Pecorino Romano</i>	

HANDHELDS

All Burgers and Sandwiches served with your choice of Fries or Salad, sub for a gluten-free bun for \$2

BACON CHEDDAR BURGER	17.5
<i>Bacon, Lettuce, Tomato, White Onion, Cheese, Mayo, Burger Sauce, Pickles, Brioche Bun. Sub Impossible Patty \$3</i>	
SOUTHWESTERN MEMPHIS BURGER	19
<i>Brioche Bun, American Cheese, Iceberg Lettuce, Memphis BBQ, Bacon, Chipotle Aioli, Mayo, Pico De Gallo.</i>	
NASHVILLE HOT CHICKEN SANDWICH	18
<i>Dredged and Fried Chicken Thigh Tossed in Hot Sauce, Brioche Bun, Coleslaw, Pickles. Substitute deep-fried Cauliflower \$2</i>	
PULLED PORK SANDWICH	18
<i>Memphis BBQ, Slaw, Pickles.</i>	

TACOS

SHRIMP TACOS	16
<i>Chili Lime Shrimp, Flour Tortilla, Pico De Gallo, Cilantro Crema, Slaw, Pickled Onions</i>	
BIRRIA TACOS	16
<i>Marinated & Roasted Beef, Flour Tortilla, Cheese. Served with a Side of Beef Broth Marinade</i>	
AL PASTOR TACOS	16
<i>Marinated & Roasted Pork, Flour Tortilla, Cheese.</i>	

SWEETS

MINI DONUTS ^V	8
<i>Sugar and Spice, Caramel Sauce</i>	

DRINKS

SIGNATURE COCKTAILS

\$15 / 2oz

NO COUNTRY FOR OLD FASHIONEDS

Upgrade to Makers Mark \$3

BOURBON, SIMPLE SYRUP, BITTERS, ORANGE

THE STICKY BANDIT

BOURBON, LEMON, MAPLE SYRUP, EGG WHITES

JOHN DALY

VODKA, LEMONADE, ICED TEA

TENNESSEE SCREW JOB

VODKA, PEACH SCHNAPPS, SOUR RASPBERRY, ORANGE JUICE

HONEYSUCKLE HOOSH

GIN, GRAPEFRUIT, LIME, HONEY

THE SUNSET RIDER

WHITE RUM, LIME, SIMPLE SYRUP

CASSIS AND DESIST

TEQUILA, CASSIS, LIME, SIMPLE SYRUP, JALAPEÑO

PINK CADILLAC

TEQUILA, COINTREAU, CRANBERRY, LIME, SIMPLE SYRUP

THE BLUE SPUR

WHITE RUM, BLUE CURAÇAO, LEMONADE

BAR

1 oz

HIBALL	7.5
PREMIUM.....	8.25
SUPER.....	10.25
ULTRA SPIRITS.....	11.25

DRAFT

14 oz

WR LAGER.....	6.25
BUDWEISER.....	7.5
BUD LIGHT	
COORS ORIGINAL	
COORS LIGHT	
MICHELOB ULTRA	
RICKARDS RED	
BLUE MOON BELGIAN WHITE	
WHITE PEAKS HARD STEEPED TEA	
STRONGBOW CIDER.....	8.25
SHAFT ON DRAFT (4oz)	8.25
ROTATING TAPS • ASK YOUR SERVER	

BOTTLES AND CANS

355 ml

BUD	7.5
BUD LIGHT	
CANADIAN	
MILLER HIGHLIFE	
MILLER LITE	
CORONA.....	8.25
HEINEKEN	
GUINNESS	
OLÉ.....	8.25
SMIRNOFF ICE	
SIMPLY SPIKED LEMONADE	
HAPPY DAD SELTZER	

NON-ALCOHOLIC

RED BULL ENERGY DRINK	3.5
RED BULL SUGARFREE	
RED BULL RED EDITION	
POP.....	3.5
COORS EDGE (NON-ALC).....	7.5
HEINEKEN ZERO	8.25

WINE

Cheap, Cheerful, Changes Often

HOUSE	6OZ	9OZ	BTL
RED	8	11	31
WHITE	8	11	31
RED			40
PINOT NOIR			
WHITE			40
CHARDONNAY			
ROSÉ			40
BUBBLES			
HUNGARIA GRANDE	8		32
CUVÉE BRUT			
MOET & CHANDON			165
DOM PERIGNON			465

DAILY FEATURES

TUE THE LOCAL ROUNDUP: INDUSTRY TUESDAYS

- Happy Hour 4-6PM
- \$4 Tacos (Min. 2)
- After 9PM:
 - \$3 Hiballs
 - \$4 Premiums
 - \$5 Ultras
 - \$5 Bologna Sandwiches

WED WING WEDNESDAY

- Happy Hour 4-6PM
- 29 Cent Wings
- \$5 Fireball

THU PIZZA & PITCHERS

- Happy Hour 4-6PM
- Buy One, Get One Free Pizzas
- \$20 Pitchers of House Lager (56oz)

FRI NASHVILLE NIGHTS

- Happy Hour 4-6PM
- Giddy Up 8:30-10:30PM: \$3.50 Hiballs, Shafts, WR Lager & Margaritas
- 11PM-1AM: \$10 Bologna Sandwiches and Grilled Cheese

SAT SADDLE UP SATURDAYS

- Happy Hour 4-6PM
- Giddy Up 8:30-10:30PM: \$3.50 Hiballs, Shafts, WR Lager & Margaritas
- 11PM-1AM: \$10 Bologna Sandwiches and Grilled Cheese

SUN DAD ROCK SUNDAYS

- All day Happy Hour
- \$5 OG Burger
- \$6 Happy Dad Seltzer

HAPPY HOUR

Tues-Sat 4-6PM & All day Sunday

\$4 SHAREABLES

- FRIES • FRIED PICKLES • MOZZA STICKS • SLIDERS (MIN. 2)
- CHIPS AND PICO DE GALLO

\$10 HALF NACHOS

\$5 DRINKS

- HIBALLS (1oz) • HOUSE LAGER (14oz)
- SHAFT ON DRAFT (4oz)

*All liquor pours are 1oz, all draft pours are 14oz, & all shaft pours are 4oz