

# DRINKS

## MARGARITAS

house	\$7
1800 coconut	\$7
SPICY Jalapeño	\$8

## WINES

cabernet	\$6	\$22
merlot	\$6	\$22
chardonnay	\$6	\$22
Pinot GRIGIO	\$6	\$22



## DRAFTS

Please Refer to the chalkboard OR YOUR SERVER FOR OUR CURRENT OFFERINGS



## IMPORTS

Chimay white	\$10
hoegaarden	\$5
TRIPeL karmeliet	\$11
bitBURGER PILS	\$5
PILSNER URQUELL	\$5
carLSBERG	\$5
amSTEL light	\$4.50
heineken	\$4.50
guinness draught	\$5.50

bass ale	\$5
Labatt blue	\$4.50
CORONA	\$4.50
CORONA light	\$4.50
PacificO	\$4.50
Red STRIPE	\$4

## DOMESTICS

allagash white	\$7
anchor Steam	\$5.50
boulder hazed & infused	\$6
brooklyn brown ale	\$5
dogfish head 90 minute IPA	\$7
evolution PRIMAL Pale ale	\$5
FLYING dog doggie style Pale ale	\$4.50
goose island Sofie	\$7
green flash west coast IPA	\$7.50
heavy seas loose cannon	\$5
lagunitas PILS	\$4.50
magic hat #9	\$4.50
north coast old Rasputin	\$7
OSKAR blues dale's Pale ale	\$5
OSKAR blues mama's little Yella PILS	\$5
Rogue dead guy ale	\$6.50
Sam adams boston Lager	\$4.50
SIERRA nevada Pale ale	\$4.50
Stone Ruination IPA	\$8
troegs hopback amber ale	\$5.50
victory golden monkey	\$6.50

# GRUB

## APPETIZERS

nachos CHEESE, SAISA, BANANA PEPPERS, GUAC, SOUR CREAM, OLIVES	\$10
PULLED PORK nachos	\$13
Steak nachos	\$14
chicken nachos	\$13
ground beef nachos	\$13
mozzarella sticks MARINARA	\$7
ONION RINGS CHIPOTLE-RANCH DRESSING	\$8
fried PICKLE CHIPS RANCH DRESSING	\$8
soft Pretzel basket	\$6
Crab Pretzel	\$12
chicken tenders FRESH CUT FRIES	\$9

## FRIES & TOTS

naked	\$5
chili & cheese	\$8
Crabby CRAB DIP	\$10
PIZZA MARINARA, CHEESE, PEPPERONI	\$8
nacho CHEESE, SAISA, GUAC, SOUR CREAM	\$8
parmesan garlic	\$6
TEXAS BACON, CHEESE, JALAPEÑOS, SCALLIONS, RANCH	\$8
PORKY PULLED PORK, JALAPEÑOS, WHIZ	\$9
Loaded BACON, SOUR CREAM, CHEDDAR	\$9

## WINGS

Served with celery and dressing

buffalo, bbq, cajun, parmesan garlic,	12	24	48
thai chili, old bay, honey mustard, sriracha, lemon pepper, mango habanero, jerk, ranch	\$12	\$22	\$38

## I DREAM OF WEENIE\*

Served with chips

french poodle BAGUETTE, BRIE, DIJON	\$9
breakfast FRIED EGG, BACON, AMERICAN CHEESE	\$9
chicago TOMATO, ONION, PICKLES, PEPPERONCINI, CELERY SALT, MUSTARD	\$9
Chihuahua TORTILLA, LETTUCE, TOMATO, CHEDDAR, SOUR CREAM, GUAC	\$9
chili cheese STEAK CHILI, CHEDDAR CHEESE	\$10
BBQ CHIPOTLE BBQ, COLE SLAW	\$9
PIZZA MARINARA, PEPPERONI, MOZZARELLA CHEESE	\$9
baltimore MORZADELLA HAM	\$8
jersey DEEP FRIED, FRIED ONIONS	\$8
thai CILANTRO, SHREDDED CARROTS, SRIRACHA	\$8
belgian FRESH CUT FRIES, MAYO	\$8
buffalo CHOLULA, BLUE CHEESE DRESSING, SHREDDED CARROTS, CELERY	\$8
chesapeake CRAB DIP	\$12

\*no additions or substitutions may be made to hot dogs.

## SANDWICHES

Served with chips

grilled cheese TEXAS TOAST, TOMATO, BACON, AMERICAN CHEESE	\$8
BLT TEXAS TOAST, BACON, LETTUCE, TOMATO, MAYO	\$10

## SALADS

wedge ICEBERG, BACON, CHERRY TOMATOES, BLUE CHEESE, BLUE CHEESE DRESSING	\$10
ChOP TOMATO, ONIONS, EGG, CHEESE, OLIVES, PEPPERONCINI, BACON-BALSAMIC VINAIGRETTE	\$12
MiSta MIXED GREENS, RED ONION, CHERRY TOMATOES, CANDIED PECANS, CUCUMBER, BACON-BALSAMIC VINAIGRETTE	\$9
Caesar ROMAINE, PARMESAN, GROUTONS	\$10

## BURGERS

served with fresh cut fries

1 lb/8 oz

alonso CHOICE OF CHEESE	\$14/11
black & blue MUSHROOMS, FRIED ONIONS, BLUE CHEESE	\$15 \$13
smokehouse APPLEWOOD BACON, PEPPERJACK, BBQ, FRIED ONIONS	\$15 \$13
jalapeño popper JALAPEÑO CREAM CHEESE, CHIPOTLE RANCH	\$15 \$13
chesapeake CRAB DIP, CHEDDAR CHEESE	\$16 \$13
greek RED PEPPER, ARTICHOKES, SPINACH, FETA, TZATZIKI	\$15 \$13
PIZZA THICK CUT PEPPERONI, MARINARA, MOZZARELLA	\$15 \$13
SPICY buffalo BUFFALO SAUCE, GREEN ONION, BLUE CHEESE	\$15 \$13
señor GUACAMOLE, SAISA FRESCA, PEPPERJACK	\$15 \$13
alpine MUSHROOMS, SWISS	\$15 \$13
chili cheese STEAK CHILI, JALAPENOS, CHEDDAR CHEESE	\$15 \$13
elvis PEANUT BUTTER, APPLEWOOD BACON	\$15 \$13
aloha MORTADELLA HAM, PINEAPPLE, TERIYAKI, PROVOLONE	\$15 \$13
Philly WHIZ, PEPPERS, FRIED ONIONS	\$15 \$13
PORKY PULLED PORK, APPLEWOOD BACON	\$15 \$13
godfather PROSCIUTTO, RED PEPPER, MINCED GARLIC, PROVOLONE	\$15 \$13
frenchie BABY SPINACH, HERBED MAYONNAISE, BRIE	\$15 \$13
western JALAPENOS, APPLEWOOD BACON, ONION STRAWS, PEPPERJACK	\$15 \$13
Rachel COLESRAW, SWISS, RUSSIAN DRESSING	\$15 \$13
PIMLICO ONION STRAWS, CHEDDAR CHEESE, HORSERADISH SAUCE	\$15 \$13
Sweet & SPICY THAI CHILI SAUCE, PROVOLONE, GREEN ONION	\$15 \$13
hangover FRIED EGG, BACON, JALAPENOS, CHOICE OF CHEESE	\$15 \$13
PESTO BASIL PESTO, ROASTED RED PEPPERS, PARMESAN	\$15 \$13
CORDON BLEU DICED HAM, DIJON MUSTARD, SWISS	\$15 \$13
albuquerque CHORIZO SAUSAGE, GREEN CHILES, PEPPERJACK	\$15 \$13

Substitute bison for an additional charge of \$5 for the one pound burger OR \$3 for the 8 oz. burger. Substitute a chicken breast for the same price as the 8 oz. burger.

Substitute a side salad for \$2, substitute a gluten free roll for \$1.50

## CHEESE STEAKS

on an amoroso roll with chips

Philly WHIZ, FRIED ONIONS	\$9
hoagie LETTUCE, TOMATO, MAYONNAISE	\$9
PIZZA PEPPERONI, MARINARA, MOZZARELLA	\$10
Southwest JALAPENOS, PEPPERJACK, CHIPOTLE MAYONNAISE	\$10
heartly havarti PEPPERS, MUSHROOMS, HAVARTI, DILL AIOLI	\$10
widow maker BACON, ONION STRAWS, WHIZ, BBQ SAUCE	\$12
steak bomb PEPPERONI, ONIONS, PEPPERS, MUSHROOMS, PROVOLONE	\$13
Rachel COLE SLAW, SWISS, RUSSIAN DRESSING	\$11
big Steve SALAMI, TOMATO, AMERICAN CHEESE, RUSSIAN DRESSING	\$12
Italian PEPPERS, ONIONS, MUSHROOMS, PROVOLONE	\$11
veggie MUSHROOMS, ONIONS, RED PEPPERS, CARROTS, GOAT CHEESE BAISAMIC REDUCTION **NO MEAT**	\$12
chesapeake CRAB DIP, GREEN ONIONS, TOMATO, CHEDDAR	\$14

## SLIDERS

served with fresh cut fries

PULLED PORK COLE SLAW, BBQ	\$12
bison PICKLED RED ONION, SWISS	\$14
beef LETTUCE, TOMATO, ONION, CHEESE	\$12
french dip SHAVED PRIME RIB, SWISS, HORSERADISH SAUCE, AU JUS	\$12

## PIZZAS

12" thin CRUST PIZZA with an Italian cheese blend

Plain cheese	\$13
OLIVE, BANANA PEPPER, PEPPERONI, BACON, JALAPEÑO, ONION, TOMATO,	\$2
SAUSAGE, GROUND BEEF, GREEN PEPPER, MUSHROOM, PINEAPPLE, DICED HAM, CHICKEN, ANCHOVY, BASIL, SPINACH, EGGPLANT	
10" gluten free PIZZA CRUST available for an additional \$2.	