BEVERAGES

STRAWBERRY LEMONADE
lemonade, blended strawberries • 190 CAL
one complimentary refill

LIMEADE
lemon-lime soda, fresh lime juice (strawberry or cherry) • 310 CAL
one complimentary refill

FRESH BREWED INFUSED ICED TEA
iced tea, all natural syrup (mango, peach or raspberry) • 160 CAL
free refills

BUBBLES OVER ICE
coke, diet coke, coke zero, sprite, dr. pepper, barq’s root beer, lemonade, cherry cream soda (organic)
• 0-220 CAL

MARGARITAS

MARGARITA
gold tequila, fresh lime juice, agave (traditional or strawberry) • 320 CAL

FROZEN MARGARITA
gold tequila, fresh lime juice, agave, (traditional, strawberry, mango or sangria swirl) • 700 CAL

CHAMPAGNE MARGARITA
frozen margarita, upside down bottle korbel california champagne • 460 CAL

MARGARITA MEZCAL
ojo de tigre mezcal, patrón silver tequila, grand marnier, fresh lime juice, simple syrup [frozen upon request] • 450 CAL

EL PERFECTO
grand marnier, fresh lime juice, simple syrup [CHOOSE YOUR TEQUILA TIER 1 - TIER 2] • 530 CAL
CRAFT COCKTAILS

PALOMA
el jimador tequila, ruby red grapefruit cordial, fresh lime juice, soda water • 260 CAL

CUBAN MOJITO
bacardi rum, fresh mint, fresh lime juice, simple syrup, club soda • 240 CAL

BASIL LEMONADE
bacardi rum, fresh basil, fresh lemonade, infused simple syrup, lemon bitters • 370 CAL

EMPRESSIVE G+T
empress 1908 gin, mastiha, fresh lemon juice, orgeat syrup, fever-tree cucumber tonic, cucumber bitters • 280 CAL

EASY LIVIN
community spirit vodka, strawberries, lemon juice, aperol, rosemary infused syrup [portion of proceeds goes to Hillcrest PC Transitional Housing] • 330 CAL

BEACH PLEASE!
community spirit vodka, bacardi coconut, giffard banane du bresil, aperol, fresh lime juice, pineapple infused syrup [proceeds to Hillcrest] • 390 CAL

OLD FASHIONED
ben holladay missouri bourbon, grand marnier, jerry thomas old decanter bitters, demerara syrup, amarena cherry, orange swath • 310 CAL

NEGRONI
las californias citrico gin, campari, antica carpano vermouth [a classic bitter drink created in Florence, Italy 1919] • 210 CAL

NEW YORK SOUR
woodford reserve, fresh lemon juice, rosemary infused syrup, cabernet sauvignon float • 330 CAL

APEROL SPRITZ
aperol, citrus smash, sparkling wine • 210 CAL

PAINKILLER
pusser’s rum, pineapple juice, orange juice, real coconut purée, grated nutmeg • 360 CAL

LONG ISLAND TEA
five traditional liquors, fresh lemon juice, simple syrup, cola (traditional or strawberry) • 320 CAL

RED SANGRIA
red wine, brandy, fresh lime juice, pineapple juice, fresh fruit • 450 CAL

WHITE SANGRIA
white wine, mango, peach, coconut, fresh lemon juice, fresh fruit • 340 CAL
# White Wine

**Prosecco**  
La Marca, Italy d.o.c.  
7 oz | 10 oz | 28 bottles

**Sparkling White Wine**  
Gruet Brut, New Mexico  
9 oz | 12 oz | 34 bottles

**Moscato**  
Centorri Moscato di Pavia, Italy  
7 oz | 10 oz | 28 bottles

**Riesling**  
Leitz Dragonstone, Germany  
9 oz | 12 oz | 34 bottles

**Pinot Grigio**  
Barone Fini, Italy d.o.c.  
7 oz | 10 oz | 28 bottles

**Sauvignon Blanc**  
Joel Gott, California  
7 oz | 10 oz | 28 bottles

**Chardonnay**  
Sycamore Lane, California  
6 oz | 8 oz | 18 bottles

**Chardonnay**  
Knuttel Family, Russian River Valley  
9 oz | 12 oz | 34 bottles

**Rosé**  
Josh Cellars, California  
7 oz | 10 oz | 28 bottles

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# Red Wine

**Merlot**  
Grayson Cellars, California  
7 oz | 10 oz | 28 bottles

**Pinot Noir**  
The Calling, Monterey  
9 oz | 12 oz | 34 bottles

**Cabernet Sauvignon**  
Sycamore Lane, California  
6 oz | 8 oz | 18 bottles

**Cabernet Sauvignon**  
Alexander Valley Vineyards, Sonoma County  
9 oz | 12 oz | 34 bottles

**Red Blend**  
Phantom, California  
9 oz | 12 oz | 34 bottles
**MUNCHIES**

**GRINGO DIP® + CHIPS**
creamy pepper jack cheese dip, pico de gallo, spice, salsa, tortilla chips • 1040 CAL
sub waffle fries for tortilla chips + salsa 1.5

**CHICAGO SPINACH + ARTICHOKE DIP**
cream sauce, imported parmigiano reggiano, spinach, artichoke, salsa, sour cream, tortilla chips • 1270 CAL

**SHROOMS**
jumbo mushroom caps, herb + garlic cream cheese, horseradish sauce • 1330 CAL

**BAJA DIPPERS**
baja bites (chicken + cheese hand rolled in-house in a crispy corn tortilla), gringo dip, salsa, tortilla chips • 1560 CAL [only available at select locations]

**CHICKEN WINGS 10 COUNT**
buffalo, hot buffalo, cajun dry rub or garlic lemon pepper dry rub (ranch or creamy bleu cheese) • 1320 CAL

**BONELESS WINGS**
buffalo or hot buffalo (ranch or creamy bleu cheese) • 1440 CAL

**TEQUILA WRAPPERS**
crispy flour tortillas, smoked chicken, pico de gallo, black bean, fire-roasted corn, white cheddar, avocado ranch • 1330 CAL

**FRIED CHICKEN FINGERS**
hand-breaded chicken tenderloins, french fries (ranch or honey mustard) • 1370 CAL

**MARTINIS**

**ESPRESSO**
espresso, tito's vodka, kahlua, five farms cream [black upon request] • 340 CAL

**ISLAND PARADISE**
coconut rum, peach schnapps, strawberries, pineapple juice • 180 CAL

**SNICKERDOODLE**
rumchata, fireball whiskey, bacardi coconut rum, cream • 290 CAL
**MUNCHIES**

**NACHOS**
chicken or ground beef, refried beans, cheddar, cheese sauce, jalapeño, pico de gallo, sour cream, guacamole, salsa • 1880 CAL

**CRAB CAKES**
our signature recipe with wild-caught crab meat (roasted red pepper or lemon zested tartar sauce) • 910 CAL

**CALAMARI**
hand-breaded calamari rings, hot cherry peppers (cocktail sauce, marinara or garlic lemon aioli) • 850 CAL

**CHICKEN QUESADILLA**
chicken, pico de gallo, pepper jack, corn-flour tortillas, sour cream, salsa • 870 CAL
*sub guacamole for sour cream | add guacamole 1.5*

**COLOSSAL MEATBALLS**
three colossal meatballs, housemade marinara sauce, fresh basil, goat cheese, garlic bread [sub parmesan for goat cheese] • 1300 CAL [only available at select locations]

**TATER KEGS**
jumbo tater tots, bacon, cheddar, chive (sour cream, cheese sauce or ranch) • 730 CAL

**FRY ME SOME CHEESE**
breaded white cheddar cheese bites, spicy mozzarella sticks, marinara • 890 CAL

**FRIED PICKLES**
breaded pickles, spice, ranch • 770 CAL

**SOUPS**

**BAKED POTATO**
bacon, scallion, cheddar • 550 CAL

**OUTLAW STEAK**
ribeye, baguette, au jus (horseradish sauce or aioli) • 610 CAL

**CHICKEN TORTILLA**
*Naked* no toppings 180 CAL
*Fully Dressed* tortilla strips, sour cream, cheddar 330 CAL

**THIS + THAT**

**HALF SANDWICH + SOUP**

**TURKEY**
oven roasted, smoked gouda, arugula, tomato, house spread, baguette • 570 CAL • 12.5

**CHICKEN SALAD**
scratch recipe, arugula, tomato, baguette • 420 CAL • 12.5

**PRIME RIB**
*CAB®* ribeye, baguette, au jus (horseradish sauce or aioli) • 610 CAL • 16
*monterey jack upon request*

**SOUP + SALAD**
bowl soup, house salad • 1230 CAL • 11.5
SALADS

BUFFALO CHICKEN SALAD 15
grilled or fried chicken, wing sauce, bacon, white cheddar, pico de gallo, tortilla strips, crumbled bleu, chipotle ranch • 1830 CAL

CALIFORNIA BLEU CHICKEN SALAD 15
grilled chicken, romaine, bacon, pico de gallo, tortilla strips, egg, crumbled bleu, honey lime vinaigrette • 1430 CAL

SUMMER CHICKEN SALAD 15
grilled chicken, spring mix + fresh greens, red onion, apple, strawberries, celery, candied pecans, goat cheese, balsamic vinaigrette • 1100 CAL

FAJITA SALAD 15
chicken or veggie patty, sautéed vegetables, cilantro, cotija, jalapeño, pico de gallo, sour cream, tortilla chips (honey lime vinaigrette or avocado ranch) • 1020 CAL

CHICKEN CAESAR SALAD 14
grilled, blackened or fried chicken, custom romaine blend, croutons, parmesan, caesar dressing • 1380 CAL

CHICKEN CLUB SALAD 15
grilled, blackened or fried chicken, cheddar, avocado, bacon, carrot, egg, cucumber, tomato, croutons, dressing • 1010 CAL

HOUSE SALADS

TRADITIONAL 6.5
cheddar, bacon, carrot, egg, cucumber, tomato, croutons, dressing • 720 CAL

CAESAR 6
custom romaine blend, croutons, parmesan, caesar dressing • 430 CAL

SUMMER 7
spring mix, red onion, apple, strawberry, celery, pecans, goat cheese, balsamic vinaigrette • 330 CAL

DRESSINGS
avocado ranch | balsamic vinaigrette | buttermilk ranch | caesar dressing | chipotle ranch | creamy bleu cheese | french | honey lime vinaigrette | honey mustard | light italian | salsa | thousand island | 10-180 CAL per ounce

PROTEIN UPGRADE
SEARED SHRIMP 3 | FRIED SHRIMP 3 | SALMON 4 | FLAT-IRON STEAK 4

BOWL

PROTEIN POWER GRAIN BOWL 15
cajun spice, ancient power grains, grilled vegetable medley, feta
CHICKEN 8 OZ. 610-970 CAL 66 GRAMS OF PROTEIN
SALMON 7 OZ. 710 CAL 53 GRAMS OF PROTEIN
SIRLOIN STEAK* 8 OZ. 850 CAL 59 GRAMS OF PROTEIN
FLAT-IRON STEAK* 8 OZ. 970 CAL 52 GRAMS OF PROTEIN
FILET MIGNON* 7 OZ. 860 CAL 61 GRAMS OF PROTEIN
simply grilled upon request | add avocado 2
CRAFT SANDWICHES

PRIME RIB FRENCH DIP*
CAB® ribeye, baguette, au jus, standard side (horseradish sauce or aioli) • 1300 CAL
monterey jack upon request

CAJUN CHICKEN PHILLY
chopped chicken, cajun spice, pepper, onion, chipotle mayo, smoked gouda, baguette, standard side • 1370 CAL

HAVANA CLUB
smoked turkey, pit pulled pork, swiss, pickle, aioli, cuban mustard, baguette, standard side • 1150 CAL

GRILLED REUBEN
corned beef, sauerkraut, comeback sauce, swiss, rye, standard side • 1100 CAL
“carnegie deli” style: 9oz. of corned beef

TRIPLE STACKED CLUB
turkey, “thick-cut” bacon, cheddar, swiss, honey mustard, aioli, toasted wheat, standard side • 1570 CAL

SOUTHWEST WRAP
chicken, romaine, cotija, red pepper, bacon, tortilla strips, pico de gallo, chipotle ranch, flour tortilla, standard side [vegetarian upon request] • 1050 CAL

GYRO "HERO" PITA
carved gyro meat, sautéed onion, cucumber sauce, lettuce, tomato, crumbled feta, pita, standard side • 780 CAL

SPICY FRIED CHICKEN
dressed in wing sauce or simply crispy, carolina reaper, lettuce, pickle, smoky spread, standard side (ranch or bleu cheese) • 1240 CAL

CHICKEN AVOCADO GRILLE
grilled chicken, avocado spread, “thick-cut” bacon, monterey jack, arugula, tomato, avocado ranch, standard side • 1060 CAL

BACON CHEESE CHICKEN GRILLE
grilled chicken, “thick-cut” bacon, monterey jack, arugula, tomato, standard side (aioli or honey mustard) • 1040 CAL

TRADITIONAL FISH
blackened or fried responsibly farmed white fish, dressed cabbage, lemon zested tartar sauce, standard side • 1040 CAL
**MILE HIGH BURGERS**

**ALL-AMERICAN BACON CHEESEBURGER**  
brisket/chuck blend, cheese, fried egg, "thick-cut" bacon, garden, aioli, standard side (sesame or pretzel bun) • 1470 CAL

**DEVIL'S DEN BURGER**  
½ lb patty, wing sauce, carolina reaper cheese, smoky spread, standard side (ranch or bleu cheese) • 1120 CAL

**AVOCADO BURGER**  
½ lb patty, avocado spread, monterey jack, "thick-cut" bacon, avocado ranch, standard side • 1200 CAL

**SCRATCH VEGGIE BURGER**  
fresh cut vegetables, ancient grains, kale, pepitas, monterey jack, pickled onion, arugula, mustard, aioli, standard side • 900 CAL (does contain egg)

**BURGER WITH CHEESE**  
½ lb patty, cheese, garden, aioli, standard side • 1060 CAL
  add "thick-cut" bacon 2

**DOUBLE SMASHED CHEESEBURGER**  
two 4 ounce patties (crispy), cheese, grilled onion, pickle, aioli, standard side • 1180 CAL
  add "thick-cut" bacon 2

**CHEESE**  
AMERICAN | SHARP CHEDDAR | SWISS | PEPPER JACK | MONTEREY JACK | CAROLINA REAPER | SMOKED GOUDA | 60-110 CAL/slice

**UPGRADES**  
WAFFLE FRIES WITH GRINGO DIP 730 CAL 2 | CRISPY ONION RINGS 360 CAL 2 | SWEET POTATO FRIES 480 CAL 1 | GLUTEN FREE BUN 1 | PRETZEL BUN .5 | BRISKET/CHUCK BLEND 2

**SOUTHWEST**

**PACIFIC FISH TACO PLATTER**  
grilled or fried white fish, dressed cabbage, red pepper sauce, cilantro, cotija, corn-flour tortillas, rice, refried beans • 1220 CAL

**CARNE ASADA TACO PLATTER**  
thin sliced CAB® ribeye, sauteed pepper + onion, avocado, serrano drizzle, cotija, cilantro, corn-flour tortillas, rice, refried beans • 1060 CAL

**BORDER ATTACK**  
ground beef or chicken tacos (2), baja bites [chicken + cheese in a crispy corn tortilla], tortilla chips, gringo dip, salsa • 1470 CAL [only available at select locations]

**SIZZLING FAJITA SKILLET**  
bell pepper, onion, pico de gallo, cheddar, sour cream, salsa (rice or refried beans) (corn or flour tortillas) sub guac for any

- **FIRE-GRILLED CHICKEN** 1180 CAL
- **FLAT-IRON STEAK** 2200 CAL
- **SIGNATURE** two proteins (fire-grilled chicken, flat-iron steak*, seared shrimp) • 1410 CAL
PASTA

RATTLESNAKE PASTA
chicken, shrimp, pasta, parmesan cream sauce, red + green pepper, scallion, parmesan, garlic bread • 1870 CAL
spicy

CHICKEN BUCATINI
grilled or blackened chicken, bucatini, alfredo sauce, steamed vegetables, parmesan, garlic bread • 2180 CAL
add seared shrimp 2

SPINACH + ARTICHOKE CREAM PASTA
chicken, shrimp, pasta, spinach + artichoke cream sauce, parmesan, garlic bread • 1900 CAL

MAC DADDY + CHEESE
chicken, pasta, housemade cheese sauce, “thick-cut” chopped bacon, toasted bread crumbs, garlic bread • 2200 CAL

COMFORT

'CENTER CUT' BABY BACK RIBS
smoked center cut ribs (full slab), french fries, scratch bbq beans with brisket • 1980 CAL

COUNTRY FRIED TOP SIRLOIN STEAK
country gravy, mashed potatoes, one standard side, scratch cheddar biscuit • 1360 CAL

CHICKEN FRIED CHICKEN
country gravy, mashed potatoes, one standard side, scratch cheddar biscuit • 1200 CAL

CHICKEN MADEIRA
“pan fried” chicken breast, mashed potatoes, asparagus, melted monterey jack, housemade mushroom madeira sauce • 1650 CAL

FRIED CHICKEN FINGERS PLATTER
hand-breaded chicken tenderloins, two standard sides (ranch or honey mustard) • 1120 CAL

"BABY BACKS" + CHICKEN FINGER PLATTER
baby back ribs (half slab), hand-breaded chicken tenderloins, two standard sides (ranch or honey mustard) • 1200 CAL

DINNER FOR TWO

MUNCHIES
SHARE 1 ITEM

GRINGO DIP + CHIPS
FRIED PICKLES
FRY ME SOME CHEESE
TATER KEGS

ENTRÉES
CHOOSE 2 ITEMS

TRADITIONAL CHICKEN SALAD
SOUP • SALAD
BURGER WITH CHEESE
SCRATCH VEGGIE BURGER
BACON CHEESE
CHICKEN GRILLE

CHICKEN FRIED CHICKEN
CAJUN CHICKEN PHILLY
GYRO “HERO” PITA
SOUTHWEST WRAP
8oz. SIRLOIN (+1)

DESSERTS
SHARE 1 ITEM

SALTED CARAMEL
+ CHOCOLATE BROWNIE

NEW YORK CHEESECAKE
### STEAK + SEAFOOD

**BLACKENED RIBEYE**
14 oz. USDA certified angus beef® ribeye, cajun spice, house salad, any side • 1100 CAL
- simply grilled upon request

**FLAT-IRON STEAK**
8 oz. USDA certified angus beef®, house salad, any side • 640 CAL

**FILET MIGNON**
7 oz. USDA choice filet mignon, house salad, any side • 300 CAL

**STEAK + RIBS**
flat-iron steak, ‘center cut’ baby back ribs (half slab), any side • 1330 CAL
- upgrade to filet mignon

**STEAK + SEAFOOD**
flat-iron steak, any side
- **SHRIMP** four large (grilled or fried), cocktail sauce • 950 CAL
- **CRAB CAKE** signature recipe with wild caught crab meat (roasted red pepper or lemon zested tartar sauce) • 990 CAL
- **SCALLOPS** three seared scallops • 880 CAL
- upgrade to filet mignon

**8 OZ. SIRLOIN** THE BLUE PLATE SPECIAL
sirloin steak, side (baked potato, fries or steamed vegetables), garlic bread • 1390 CAL
- upgrade to one premium side + house salad

**BLACKENED ATLANTIC SALMON**
fresh salmon, cajun spice, ancient power grains, house salad, any side • 620 CAL
- simply grilled upon request

**SCALLOPS + SHRIMP**
five scallops, five large shrimp, “thick-cut” bacon, ancient power grains, asparagus, white wine butter sauce • 790 CAL

**LIEUTENANT DAN’S SHRIMP PLATTER**
large hand-breaded shrimp, two standard sides, cocktail sauce • 680 CAL

### TEMPERATURES
- **RARE**
  - cool to warm + bright red center
- **MEDIUM RARE**
  - warm with pink to red center
- **MEDIUM**
  - pink center + browned edges
- **MEDIUM WELL**
  - mostly browned throughout with reduced thermal moisture
- **WELL**
  - browned throughout with no sign of pink + very little moisture
LET'S DO LUNCH
MONDAY-FRIDAY 11AM-3PM

ALL YOU CAN EAT SOUP + SALAD
bowl soup, house salad • 1230 CAL

BURGER WITH CHEESE*
  TRADITIONAL ½ lb patty, cheese, garden, aioli, french fries • 1440 CAL
  DOUBLE SMASHED two 4 ounce patties (crispy), cheese, grilled onion, pickle, aioli, french fries • 1560 CAL

SCRATCH VEGGIE BURGER
fresh cut vegetables, ancient grains, kale, pepitas, monterey jack, pickled onion, arugula, mustard, aioli, standard side • 1250 CAL (does contain egg)

BACON CHEESE CHICKEN GRILLE
grilled chicken, “thick-cut” bacon, monterey jack, arugula, tomato, french fries (aioli or honey mustard) • 1420 CAL

FRIED CHICKEN FINGERS
hand-breaded chicken tenderloins, french fries (ranch or honey mustard) • 1370 CAL

CHICKEN FRIED CHICKEN
country gravy, mashed potatoes, one standard side, scratch cheddar biscuit • 1200 CAL

BORDER ATTACK
ground beef or chicken tacos (2), baja bites (chicken + cheese in a crispy corn tortilla), tortilla chips, gringo dip, salsa • 1470 CAL [only available at select locations]

TRADITIONAL CHICKEN SALAD
grilled, blackened or fried chicken, fresh greens, cheddar, bacon, carrot, egg, cucumber, tomato, croutons, dressing • 930 CAL

HALF SANDWICH + SOUP
  TURKEY oven roasted, smoked gouda, arugula, tomato, house spread, baguette • 570 CAL
  CHICKEN SALAD scratch recipe, arugula, tomato, baguette • 420 CAL

DESSERT

SALTED CARAMEL + CHOCOLATE BROWNIE
chocolate brownie, pretzel crust, sea salted caramel, vanilla bean ice cream • 910 CAL

COLOSSAL CARROT CAKE
traditionally spiced, grated carrot, pineapple, walnut, pistachio, shaved coconut, cream cheese icing, crème anglaise • 1400 CAL

NEW YORK CHEESECAKE
traditional new york style, graham cracker crust, fresh strawberries, strawberry puree • 940 CAL

AUTHENTIC KEY LIME PIE
key lime juice, graham cracker crust, fresh whipped cream, lime zest • 550 CAL
ENTREES
SMASHED BURGER 510 CAL (add cheese +110 CAL)
CHICKEN FINGERS 380 CAL (choice of dipping sauce)
CHICKEN NUGGETS 370 CAL (choice of dipping sauce)
FRIED SHRIMP 460 CAL (choice of ketchup or ranch)
FLAT-IRON STEAK (+ 1.00) 380 CAL
GRILLED CHEESE 440 CAL (choice of cheese | choice of white or wheat)
CHICKEN QUESADILLA 450 CAL
MACARONI + CHEESE 1000 CAL
PASTA WITH SAUCE 940 CAL (choice of red or alfredo sauce)
BUTTERED NOODLES + CHICKEN 820 CAL

SIDES
FRENCH FRIES 220 CAL
MOTT'S APPLESAUCE 100 CAL
SLICED STRAWBERRIES 20 CAL
APPLE WEDGES WITH CARAMEL 170 CAL
CARROT STICKS WITH RANCH 170 CAL
STEAMED BROCCOLI 60 CAL
ANCIENT POWER GRAINS 220 CAL
MASHED POTATOES WITH GRAVY 260 CAL
ADULT MAC-N-CHEESE 460 CAL
MEXICAN RICE 130 CAL
CHIPS + SALSA 270 CAL
BUTTERMILK BISCUIT 380 CAL
GARLIC BREAD 180 CAL
GO-GURT 70 CAL (strawberry)

DRINKS
SOFT DRINKS 0-80 CAL (free refills)
MILK 230 CAL (refills .49)
APPLE JUICE 180 CAL (refills .49)
STRAWBERRY LEMONADE 80 CAL (refills .49)

DESSERTS
SCOOP OF VANILLA ICE CREAM 160 CAL
(strawberry or chocolate topping)
COOKIES 120 CAL
GO-GURT 70 CAL (strawberry)
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*Contains or may contain raw or undercooked ingredients. The state and city health code requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. 1,200 to 1,400 calories a day is used for general nutrition advice for children ages 4-8 years and 1,400 to 2,000 calories a day for children ages 9-13 years, but calorie needs vary.