birdies

WINGS

6 (1 SAUCE) | 13 **10 (2 SAUCES) | 19**

Buffalo • Sweet BBQ • Garlic Parmesan
Korean Sweet Heat • Chipotle BBQ Dry Rub
served with choice of buttermilk ranch
or blue cheese *(705-1290 cal)*

STRIPS

3 STRIPS | 9 **6 STRIPS | 16**

served with choice of homestyle honey mustard,
buttermilk ranch or smoky bbq *(540-790 cal)*
***add fries for $4** (310 cal)*

shareables

BIRRIA NACHO TOWER | 19 GF
slow-braised shredded beef, white queso,
roasted tomato salsa, pickled onion, cilantro,
green onion, cotija, pico de gallo, jalapeño,
tortilla chips *(1840 cal)*

BBQ CHICKEN NACHOS | 18 GF
herb & spice-rubbed grilled chicken, white queso,
pickled onion, cilantro, green onion, pico de gallo,
corn, candied jalapeño, sour cream, BBQ sauce,
tortilla & potato chip blend *(2200 cal)*

SHRIMP SKEWERS | 18 GF
garlic-marinated shrimp, greek salad,
tzatziki sauce *(360 cal)*

POKE TUNA NACHOS* | 16 N
spicy tuna, avocado crema, sriracha aioli,
green onion, wonton chips, togarashi salt *(710 cal)*

CHICKEN POTSTICKERS | 14
pan-seared dumplings, candied jalapeño,
green onion, ponzu soy dipping sauce *(360 cal)*

CHARGRILLED CARROTS | 12 GF • V
rainbow carrots, herbed buttermilk dressing,
fresh herbs, green onion, toasted grains *(320 cal)*

ROASTED SWEET POTATOES | 12 GF • V
crispy spice-rubbed sweet potato, whipped feta,
honey drizzle *(450 cal)*

BUFFALO CHICKEN DIP | 14 GF
shredded chicken, buffalo sauce,
cheddar-jack cheese sauce, buttermilk ranch,
green onion, tortilla & potato chip blend *(1880 cal)*

TRADITIONAL HUMMUS | 13 VG
traditional hummus, olive oil, herbs,
fresh vegetables, cumin-lime vinaigrette *(460 cal)*
***add warm flatbread for $4** (230 cal)*

WHITE QUESO & CHIPS | 12 GF
white queso, birria beef, roasted salsa,
green onion, tortilla chips *(1240 cal)*

MEXI DIP TRIO | 13 GF
warm roasted tomato salsa, black bean dip,
pickled onion, guacamole, cotija, tortilla chips *(660 cal)*

flatbreads

***Roman-Style Pizza Dough & San Marzano Tomato Sauce | GF crust available $5** (420 cal)*

FIVE CHEESE | 17 V
mozzarella, provolone, colby jack, cheddar, parmesan *(670 cal)*

PEPPERONI | 18
mozzarella, provolone, pepperoni, parmesan *(760 cal)*

ITALIAN SAUSAGE | 18
mozzarella, provolone, italian sausage, parmesan, basil *(1060 cal)*

MARGHERITA | 18 V • VGO
fresh mozzarella, roasted cherry tomato, basil, dressed arugula,
parmesan, olive oil *(870 cal)*

BBQ CHICKEN | 18
bbq sauce, herb & spice-rubbed grilled chicken, jalapeño, mozzarella,
provolone, cheddar-jack, red onion, cilantro *(880 cal)*

handhelds

***Choice of Potato Chips** (380 cal) **or Fries** (310 cal). **Substitutions: VG Beyond Beef $6** (230 cal) **| GF Bun $2** (240 cal) **| GF Lettuce Bun** (5 cal)*

SIGNATURE SKIRTED DOUBLE CHEESEBURGER* | 18
two smashed beef patties, cooper white american cheese, lettuce,
cheddar cheese, tomato, pickle, onion, burger sauce,
toasted brioche bun *(1010 cal)*

BACON JALAPEÑO DOUBLE CHEESEBURGER* | 18
two smashed beef patties, cheddar, burger sauce, bacon,
jalapeño cream cheese, candied jalapeño, lettuce, onion,
toasted brioche bun *(1030 cal)*

MUSHROOM SWISS DOUBLE CHEESEBURGER* | 18
two smashed beef patties, sautéed portobello mushroom,
swiss cheese, lemon aioli, fried onions, toasted brioche bun *(1460 cal)*

QUESABIRRIA | 16
slow-braised shredded beef, melted cheese blend,
consomé dipping sauce *(860 cal)*

NASHVILLE HOT CHICKEN SANDWICH | 17
nashville-style hot chicken, slaw, lemon aioli, toasted brioche bun *(720 cal)*

GRILLED CHICKEN SOURDOUGH FOLDOVER | 17
herb & spice-rubbed grilled chicken, parmesan, baby arugula,
champagne vinaigrette, roasted cherry tomato, lemon aioli,
sourdough pocket *(1110 cal)*

STEAK HOAGIE | 17
shaved sirloin, peppers, onion, melted provolone and mozzarella cheeses,
lemon aioli, toasted baguette *(1550 cal)*

salads & bowls

***Proteins Available: Grilled Chicken $6** (280 cal) **| Fried Chicken $7** (640 cal) **| Shrimp $8** (80 cal) **| Salmon* $8** (350 cal)*

GRILLED CHICKEN CAESAR SALAD | 17
grilled chicken, romaine, crouton crumbles, parmesan, creamy caesar *(620 cal)*

SOUTHWEST CHICKEN SALAD | 17 VO
grilled chicken, salad greens, roasted corn, avocado, black beans,
candied jalapeño, pickled red onion, pico de gallo, sour cream,
cheddar-jack, cotija, cilantro-lime vinaigrette, housemade taco shell *(1020 cal)*

FRIED CHICKEN COBB | 18
crispy fried chicken, salad greens, bacon, egg, avocado, roasted tomato,
blue cheese, buttermilk ranch, crouton crumbles *(1490 cal)*

CHICKEN ALFREDO BOWL | 18 VO
cavatappi noodles, creamy alfredo, grilled chicken, parmesan,
romanesco broccoli, roasted cherry tomato *(1860 cal)*

GRILLED SALMON BOWL* | 21
grilled atlantic salmon, heirloom grain blend, green goddess dressing,
roasted cherry tomato, baby arugula *(640 cal)*

SPICY TUNA POKE BOWL* | 19 N
marinated diced tuna, sticky rice, crispy brown rice, avocado, mango, cucumber,
green onion, wasabi aioli, sesame seeds, wonton chips *(1260 cal)*

juniors

***Drinks: Soda, Milk or Juice $2** (0-150 cal)*

PIZZA | 10
cheese V or pepperoni flatbread *(320/370 cal)*

JUNIOR CHEESEBURGER | 10
american cheese on a toasted bun, served with fries or veggie sticks *(810/665 cal)*

CHICKEN TENDERS | 10
choice of dipping sauce, served with fries or veggie sticks *(840/655 cal)*

PASTA ALFREDO | 10 V
cavatappi noodles, creamy alfredo sauce, parmesan *(690 cal)*
***add chicken for $2** (140 cal)*

COOKIE SUNDAE | 6 V
chocolate chip cookie, vanilla ice cream, chocolate sauce *(430 cal)*

desserts

COOKIE SKILLET À LA MODE | 14 V
chocolate chip skillet cookie, vanilla ice cream,
salted caramel sauce *(1080 cal)*

CHURRO DIPPERS | 13 V
♥ $1 OF EVERY PURCHASE GOES TO ST. JUDE CHILDREN'S HOSPITAL
cinnamon sugared churros, fresh strawberries & blueberries,
whipped cream, mexican chocolate sauce *(605 cal)*

BROWNIE | 10 V • GF
warmed brownie, salted caramel, chocolate sauce,
whipped cream, honeycomb pieces *(650 cal)*

MILK BAR TRUFFLES | 11
choice of birthday cake or chocolate chip cake flavor *(380/380 cal)*

V = VEGETARIAN | VO = VEGETARIAN OPTIONAL | VG = VEGAN | VGO = VEGAN OPTIONAL | GF = GLUTEN-FRIENDLY | N = NUTS/SEEDS

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY
WE PREPARE & SERVE PRODUCTS THAT CONTAIN PEANUTS, TREE NUTS, FISH, SHELLFISH, EGGS, MILK, SOY & WHEAT. REGULAR KITCHEN OPERATIONS INVOLVE SHARED COOKING AND PREPARATION AREAS & FOOD VARIATION MAY OCCUR. FOR THESE REASONS,
WE CANNOT GUARANTEE THAT ANY MENU ITEM WILL BE COMPLETELY FREE OF ALLERGENS. *THIS ITEM CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

18% GRATUITY WILL BE ADDED FOR PARTIES OF EIGHT (8) OR MORE.

signature cocktails

COLD BREW ESPRESSO MARTINI | 16
Tito's Handmade Vodka, Mr Black Cold Brew Liqueur, housemade demerara syrup, dehydrated blood orange *(240 cal)*

PINEAPPLE EXPRESS MULE | 14
Grey Goose, Reàl Pineapple Syrup, lime juice, Q Mixers Premium Hibiscus Ginger Beer, dehydrated pineapple *(260 cal)*

POMEGRANATE COSMO | 15
Wheatley Vodka, Stirrings Pomegranate Liqueur, lime juice, agave nectar, dehydrated lime *(250 cal)*

CUCUMBER MINT FIZZ | 16
Hendrick's Gin, housemade mint syrup, lime juice, club soda, cucumber, mint *(190 cal)*

PASSION FRUIT MAI TAI | 14 N
Bacardí Silver Rum, Chinola Passion Fruit Liqueur, Giffard Orgeat Syrup, Angostura Bitters, lime juice, orange, pineapple, dark rum float *(170 cal)*

JUNGLE BOOGIE | 15
Myers's Platinum White Rum, Apervita Aperitivo, Reàl Pineapple Syrup, lime juice, dehydrated pineapple *(270 cal)*

THE G.O.A.T. MARGARITA | 14
Corazón Blanco Tequila, Stirrings Triple Sec, agave nectar, lime juice, toasted spice rim, lime *(200 cal)*

GUAVA PALOMA | 15
Patrón Silver Tequila, Marie Brizard Grapefruit Liqueur, Reàl Guava Syrup, Q Mixers Premium Sparkling Grapefruit, Tajín rim, lime *(250 cal)*

GOOD LOVIN' | 13
Old Forester 100 Proof Bourbon, Reàl Blackberry Syrup, lemon juice, Angostura Aromatic Bitters, lemon *(250 cal)*

1792 PUTTSHACK BARREL PICK OLD FASHIONED | 16
1792 Puttshack Barrel Pick Bourbon, housemade demerara syrup, Regans' Orange Bitters, Angostura Bitters, cherry wood smoke, orange *(190 cal)*

RASPBERRY SIDECAR | 17
Hennessy V.S. Cognac, Marie Brizard Raspberry Liqueur, Herradura Agave Nectar, lemon juice, berry sugar rim, lemon *(290 cal)*

WATERMELON SCORPION BOWL | 25 *(serves 2-4)*
Tito's Handmade Vodka, Reàl Watermelon Syrup, lime juice, The Bitter Truth Cucumber Bitters, Q Mixers Premium Ginger Beer, cucumber, citrus bubble *(640 cal)*

zero-proof cocktails

SPIRIT-FREE JUNGLE BULL | 12
Red Bull Tropical Edition, Lyre's Italian Spritz, lime juice, Reàl Pineapple Syrup, Tajín rim, lime *(130 cal)*

SPIRIT-FREE PINEAPPLE HIBISCUS MULE | 12
Lyre's White Cane Spirit, Reàl Pineapple Syrup, lime juice, Q Mixers Premium Hibiscus Ginger Beer, lime *(150 cal)*

SPIRIT-FREE ESPRESSO MARTINI | 13
Lyre's Dark Cane Spirit, cold brew, housemade demerara syrup, lemon peel *(70 cal)*

SPIRIT-FREE SPRITZ | 12
Lyre's Amalfi Spritz, orange *(70 cal)*

dirty sodas *New!*

PEACHES AND CREAM | 8
Sprite, peaches, cream, vanilla, fresh mint sprig *(210 cal)*

ISLAND CREAMSICLE | 10
Orange Fanta, cream, pineapple, vanilla, coconut cloud *(215 cal)*

STRAWBERRY FIELDS | 8
Sprite, strawberries, cream, shaved chocolate *(270 cal)*

MILK BAR COOKIE MONSTER | 9
Coke, vanilla, cream, hint of blue raspberry syrup, Milk Bar Birthday Cake Truffle, rainbow sprinkles *(310 cal)*

beer & beyond

DRAFT
Coors Light | 6.5 *(140 cal)*
Michelob Ultra | 6.5 *(130 cal)*
Miller Lite | 6.5 *(130 cal)*
Stella Artois | 7.5 *(190 cal)*
Modelo Especial | 7.5 *(190 cal)*
Blue Moon Belgian White Ale | 7.5 *(220 cal)*
Lagunitas IPA | 7.5 *(240 cal)*
ask about rotating seasonals

BEYOND
Sun Cruiser Classic Iced Tea | 8 *(100 cal)*
Sun Cruiser Pink Lemonade | 8 *(100 cal)*
High Noon Grapefruit Vodka & Soda | 9 *(100 cal)*
High Noon Watermelon Vodka & Soda | 9 *(100 cal)*
Gin & Juice Passionfruit | 8 *(130 cal)*
Gin & Juice Citrus | 8 *(130 cal)*

BOTTLES & CANS
Bud Light | 6.5 *(110 cal)*
Pacifico | 6.5 *(145 cal)*
Bell's Two Hearted Ale | 7 *(210 cal)*
Corona Extra | 7 *(150 cal)*
Heineken | 7 *(150 cal)*
Angry Orchard Crisp Cider | 7 *(150 cal)*
Dos Equis Lager Especial | 7 *(140 cal)*
Dogfish Head Grateful Dead Juicy Pale Ale | 7 *(190 cal)*

N/A
Heineken 0.0 | 6 *(70 cal)*
Athletic Brewing Co. Run Wild IPA | 6 *(65 cal)*
Samuel Adams Just the Haze IPA | 6 *(100 cal)*
Guinness 0 | 6 *(70 cal)*
HOPWTR Ruby Red Grapefruit | 6 *(0 cal)*
Michelob Ultra Zero | 6 *(30 cal)*

wine

Bottles available

SPARKLING
La Marca, Prosecco *(split)* | 13 *(100 cal)*
Chandon, Brut Rosé *(split)* | 16 *(120 cal)*

WHITE
Scarpetta, Pinot Grigio | 11 *(120 cal)*
Wairau River, Sauvignon Blanc | 11.5 *(115 cal)*
Kali Hart, Chardonnay | 12 *(125 cal)*

ROSÉ
Gérard Bertrand, Gris Blanc Rosé | 12.5 *(110 cal)*

RED
J Vineyards, Pinot Noir | 15 *(120 cal)*
Roth, Cabernet Sauvignon | 15 *(130 cal)*
Decoy by Duckhorn, Red Blend | 16 *(125 cal)*

soda & more

CANDY CRUSH FIZZ | 5
S.Pellegrino Peach Soda, your choice of Reàl Syrup *(130 cal)*

FOUNTAIN | 4
Coca-Cola® *(190 cal)*
Diet Coke® *(0 cal)*
Coke Zero® *(0 cal)*
Sprite® *(190 cal)*
Fanta Orange® *(200 cal)*
Dr Pepper® *(200 cal)*
Barq's® Root Beer *(220 cal)*
Minute Maid® Lemonade *(230 cal)*

ICED TEA
Iced Tea | 4 *(0 cal)*
Peach Iced Tea | 4.25 *(0 cal)*

WATER
Acqua Panna 500mL | 7 *(0 cal)*
S.Pellegrino 500mL | 6 *(0 cal)*
S.Pellegrino Ciao! Blood Orange | 4 *(10 cal)*
S.Pellegrino Ciao! Peach | 4 *(10 cal)*

RED BULL® | 5.5
Energy Drink *(100 cal)*
Sugarfree *(10 cal)*
Juneberry Edition *(110 cal)*
Tropical Edition *(120 cal)*
Watermelon Edition *(110 cal)*
White Peach Edition *(110 cal)*