



Appetizers

Smokehouse Nachos

Blue corn tortilla chips topped with pulled pork, cheese, house pickled jalapenos, black beans, pico, shredded lettuce, sour cream, and barbecue sauce \$12.99

Substitute chicken \$13.99

Chicken Quesadilla

Herbed tortilla filled with seasoned chicken, cheddar and monterey jack cheese

Served with sour cream and salsa \$12.99

Shrimp Quesadilla

Herbed tortilla filled with grilled shrimp, cheddar and monterey jack cheese, pico, basil aioli mayonaise & shredded lettuce. Served with sour cream and salsa \$14.99

Dip Trio

All scratch made : spinach artichoke fondue, black bean dip, and queso dip. Served with blue corn tortilla chips \$14.99 | Add Pita Bread + \$2.99 (Enough to share)

Spinach Artichoke Dip

Simmering spinach, artichoke and cheese dip, served with blue corn tortilla chips \$10.99

Add Pita Bread + \$2.99 (Enough to share)

Oven Baked Bavarian Pretzels

Served with queso dip and southern honey mustard \$10.99

Basket of Hand Cut Fries

House made fries \$6.99

Get em' loaded + \$3.99 (Cheese, queso, glazed pepper bacon, scallions, sour cream)

Basket of Sweet Fries

Sweet potato wedges served with chipotle aioli mayonaise \$8.99

Get em' loaded + \$3.99 (Cheese, queso, glazed pepper bacon, scallions, sour cream)

Please ask your server if you have any questions!
20% Gratuity Added to Parties of 8!!!

Appetizers

Mushroom Basket

Deep fried mushrooms, served with parmesan garlic sauce \$9.99

Hand-Breaded Mozzarella Wedges

Deep fried and served with basil marinara \$9.99

Hummus Plate

Tabbouleh, pita bread, tzatziki, tomatoes, lettuce, banana peppers & cucumbers \$12.99

Black Bean Deluxe

House-made black bean dip topped cheddar cheese, pickled jalapenos & fresh pico.
Served with blue corn tortilla chips & side of sour cream \$9.99

Salads

Dressing

Champagne Vinaigrette ▪ Ranch ▪ Blue Cheese ▪ Balsamic ▪ Caesar ▪ Thousand Island ▪ Honey Mustard

Big House Salad

Romaine, tomato, cucumber, shredded cheese, croutons, red onion \$9.99

Caesar Salad

Romaine, tomatoes, shaved parmesan, croutons \$8.99

Chicken Greek Salad

Chopped romaine, tomatoes, cucumbers, banana peppers, feta, Greek olives with grilled chicken. Champagne vinaigrette on the side. \$14.99

Salad Toppers

Grilled, Blackened or Fried Chicken \$5.99

Grilled, Blackened or Fried Shrimp (7) \$7.99

Grilled Salmon (8oz) \$9.99

*Consuming raw or uncooked, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

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Burgers & Sandwiches

All sandwiches are served with fries. Upgrade to sweet fries +\$2.99

Bacon Cheese Burger

Angus burger topped with cheddar cheese and glazed pepper bacon, lettuce and tomato \$13.99. Upgrade to swiss + \$1 | Make it a DOUBLE for \$4 more

Comedy Club

Smoked turkey, ham, glazed pepper bacon, lettuce, tomato, basil aioli mayonaise, smothered in jack and cheddar cheese and served on multigrain bread \$13.99

Hot Cubano

12 hr. cooked pulled pork, shaved ham, glazed pepper bacon, melted swiss cheese, dill pickle, shredded lettuce, sweet brown mustard. Served on a pretzel bun \$14.99

Turkey Reuben

Served on marbled sourdough rye bread, topped with smoked turkey, swiss, sauerkraut, and thousand island dressing \$13.99

Buffalo Chicken Sandwich

Chicken breast fried or grilled, tossed in buffalo sauce, topped with bleu cheese sauce, lettuce and tomato \$12.99

Grilled Chicken Club

Grilled chicken topped with glazed pepper bacon, swiss, lettuce, tomato, and basil aioli mayonaise \$12.99

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Entrees

Blackened Salmon

Chemical free 8oz Norwegian salmon pan-seared with house seasoning and topped with mango salsa. Served with chef's choice of sides \$22.99
Substitute grilled chicken \$17.99

Chicken Tender Platter

All-natural white meat tenders, fried golden brown. Served with ranch, BBQ sauce, house slaw and fries \$17.99

Wing Basket

Traditional bone in wings served with your choice of BBQ, hot sauce or order em' naked. Served with house-made slaw and fries \$17.99

NY Strip Steak

12 oz. wet aged NY Strip topped with (3) fried onion rings. Served with chef's choice of two sides \$24.99 | Add shrimp \$7.99

Hand-Breaded Shrimp Platter

10 shrimp served with traditional cocktail sauce, fries and house-made coleslaw \$17.99
Add buffalo style with bleu cheese \$1.99

Vodka Alla Rigatoni

Classic pasta coated in luscious tomato vodka cream, fresh spinach confetti, mushrooms, parmesan cheese, topped with grilled chicken \$18.99

Finale

Funnel Cake Fries \$8.99

Large basket of flaky, golden brown funnel cake fries topped with powdered sugar
Add dipping sauce \$.50/each - chocolate, caramel, raspberry

Funnel Cake Sundae \$10.99

Large basket of flaky, golden brown funnel cake fries topped with a large scoop of vanilla bean ice cream and drizzled with chocolate and caramel

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Finale

Ultimate Brownie \$9.99

Made with Ghirardelli chocolate topped with whipped cream, caramel & chocolate sauce, & large scoop of vanilla bean ice cream

NY Cheesecake \$5.99

Drizzled with raspberry sauce and topped with whipped cream

Beverages

Coke \$4

Ginger Ale \$4

Diet Coke \$4

Mello Yello \$4

Cherry Coke \$4

Lemonade \$4

Tea \$4

Club Soda \$4

Sprite \$4

Coffee \$3

Souvenir glass includes FREE soft drink refills all night! \$8

Bottle Water \$3

Red Bull \$5

Regular • Sugar Free • Watermelon Red Edition • Tropical Yellow Edition

Juice (No Refills) \$4

Pineapple • Orange Juice • Cranberry • Grapefruit

Cock & Bull Ginger Beer (NA) \$5

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Classics

\$11.50 - Make it a double for only \$4 more!

Served in a souvenir glass!

Rubber Chicken

Malibu Rum, Rum, Blue Curaco, Pineapple & Sour Mix

Slap Stick

Vodka, Peach Schnapps, Cranberry & Orange Juice

The Heckler

Peach Vodka, Colonial Club Sloe Gin, Sprite & Cranberry

Dirty Palmer

Vodka, Tea & Lemonade

Grown Up Kool-Aid

Berry Vodka, Pomegranate, Triple Sec, Cranberry Juice & Sour Mix

Tap Shoes

Vodka, Mr. Boston Melon Liquor, Pineapple & Orange Juice

Funny Bone Long Island

Vodka, Gin, Tequila, Rum, Mr. Boston Triple Sec, Sour Mix & Splash of Coke
Top Shelf + \$3

Frozen

Piña Colada

Served with well rum topped with whipped cream and cherry \$11

Upgrade to Malibu Rum or Captain

Strawberry or Mango Daiquiris

Served with well rum topped with whipped cream & cherry \$11

Upgrade to premium to Bacardi

Nutty Monkey

Banana Liquor & Mr. Boston Amaretto \$11

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Imports

Corona Bottle \$6.50 • Bucket \$30

Corona Light Bottle \$6.50 • Bucket \$30

Heineken Bottle \$6.50 • Bucket \$30

Stella Artois Bottle \$6.50 • Bucket \$30

Domestics

Budweiser Bottle \$5.50 • Bucket \$26

Bud Light Bottle \$5.50 • Bucket \$26

Bud Light Platinum Bottle \$5.50 • Bucket \$26

Michelob Ultra Bottle \$5.50 • Bucket \$26

Yuengling Bottle \$5.50 • Bucket \$26

Yuengling Light Bottle \$5.50 • Bucket \$26

Pabst Blue Ribbon Bottle \$5.50 • Bucket \$26

Miller Lite Bottle \$5.50 • Bucket \$26

Coors Light Bottle \$5.50 • Bucket \$26

O'Douls Bottle \$4.50 • Bucket \$26

Tall Boys

Bud Light Can \$9

Budweiser Can \$9

Yuengling Can \$9

Modelo Can \$9

Labatt's Can \$9

Seltzers • Coolers • Ciders

White Claw \$5.50 Can / Buckets \$26

(Mango • Black Cherry • Raspberry • Grapefruit • Lime)

Smirnoff Ice Bottle \$6 / Bucket \$28

Redd's Apple Ale Bottle \$6 / Bucket \$28

Ask Server About Our Craft and Drafts Beers!!

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Shots

Grape or Cherry Bomb \$9

Jager Bomb \$9

Girls Hall Pass \$9

X-Rated, Cake Vodka & pineapple juice

Birthday Shot \$9

Cake Vodka, Frangelico & pineapple juice

Mini Beers \$8

Licor 43 topped with cream

Fireball \$8

Chilled

Cocktails

Margarita

Tequila, Cointreau, Fresh Lime Juice & Simple Syrup \$10

Kinky Margarita

1800 Silver, X Rated, Malibu Passion Fruit Rum, Orange Juice, Lime Juice, Sprite & Soda Water \$11

Moscow Mule

Vodka, Cock & Bull Ginger Beer & Lime Juice \$10

Sex on Vacation

Malibu Passion Fruit Rum, Rum, Pineapple Juice & a Splash of Cranberry Juice \$9

Martinis

Apple Martini

Vodka, Apple Liqueur with a Cherry \$12

Lemon Drop Martini

Citron Vodka, Fresh Lemon Juice & Simple Syrup \$12

Cougar Bait

Vodka, Pama Liqueur, Splash of Pineapple with a Cherry \$12

Stand Up Martini

Chilled Vodka or Gin, Martini & Rossi Dry Vermouth w/Olives \$12

Wine & Bubbly

House Wine

\$8 Glass • \$32 Bottle

White

Chardonnay • Pinot Grigio • Sauvignon Blanc • Riesling • Moscato

Red

Cabernet Sauvignon • Merlot • Pinot Noir • White Zinfandel

Reserve List

Myx Peach Moscato, Italy \$ 9 (Glass Only)

Peachy highlights of Moscato enliven the taste and aroma of ripe summer nectar

Cupcake Prosecco, Italy \$ 8 / \$32

White peach, grapefruit and honeydew melon and a toasted brioche finish

Groth Sauvignon Blanc, Napa Valley \$55

Melon and citrus characteristics in both aroma and flavor intertwined with a rich creaminess

Meiomi Pinot Noir Tri County, CA \$45

Boysenberry, blackberry, dark cherry, juicy strawberry, and toasty mocha create complexity and depth

Rodney Strong UPSHOT Red Blend, Sonoma County \$50

Rich yet supple wine bursting with blackberry and dark cherries, hints of spice and lush tannins

Oberon Cabernet Sauvignon, Napa Valley \$60

Supple silky tannins, black cherry, candied blackberry, spices, hint of coffee and dark chocolate

Perrier Jouet Grand Brut \$60

White peach, grapefruit and honeydew melon and a toasted brioche finish