

ShareABLES

DIPS & Chips

HOUSE-MADE GUACAMOLE – 9

Avocado, lime, fresh jalapeños, onion & cilantro (630 CAL.)

SALSA – 6

Tomatoes, onions, fresh jalapeños, green chilies & lime (370 CAL.)

QUESO – 8.5

Creamy white cheddar cheese, ground green chilies, onion, garlic & fresh jalapeños (665 CAL.)

SALSA VERDE – 7

Avocado salsa verde, onion & cilantro (410 CAL.)

TRIO – 10

Salsa, salsa verde & white queso (630 CAL.)

SIRLOIN STEAK NACHOS* – 16.5

USDA Choice Cut Sirloin, white queso, cheddar jack & Cotija cheeses, fire roasted red peppers, fresh jalapeños, sour cream, salsa, onion & cilantro (1375 CAL.)

Chicken – 13.5 (1345 CAL.)

Korean BBQ Pork – 15.5 (1485 CAL.)

Veggie Verde – 12 (1455 CAL.)

BOOM BOOM SHRIMP – 13

12 hand-breaded tempura beer-battered & tossed in sauce (1140 CAL.)

PRETZELS – 11

Fresh baked pieces with white queso & spicy brown mustard (680 CAL.)

BUFFALO ROASTED CAULIFLOWER – 10

Roasted cauliflower, Buffalo sauce, Nashville Hot seasoning, scallions & Buffalo ranch (450 CAL.)

SMOKED PORK QUESADILLA – 10

Pepper jack cheese, sweet heat BBQ, pickled red onion, fresh jalapeños, romaine lettuce & sour cream (850 CAL.)

CHICKEN WINGS

10 Wings – 15 (930 - 1490 CAL.)

20 Wings – 25 (1850 - 2750 CAL.)

Celery & bleu cheese dressing, tossed in your choice of sauce or dry rub:

• Hotcha Sriracha

• Buffalo

• Boom Boom

• Korean BBQ

• Carolina Gold BBQ

• Sweet BBQ

• Sweet Heat BBQ

• Nashville Hot Dry Rub

• Ragin' Cajun Dry Rub

SPECIALTY FRIES & TOTS

CAROLINA SWEETS – 9

Sweet potato fries, pulled pork, Carolina gold BBQ sauce & scallions (530 CAL.)

LOADED – 9

Crinkle-cut fries, aged cheddar jack cheese, sour cream, chopped bacon & scallions (1130 CAL.)

PANCHOS – 9

Crispy tater tots, white queso, tomatoes, fresh jalapeños, onion & cilantro (750 CAL.)

Brisket – 12 (1100 CAL.)

THICK-STYLE FLATBREADS

SIRLOIN* – 13

USDA Choice Cut Sirloin, mozzarella, scallions, fire roasted red peppers, bold & spicy steak sauce (800 CAL.)

KOREAN BBQ PORK – 12

Pepper jack cheese, pickled red onions, scallions & Korean BBQ sauce (940 CAL.)

BAJA CHICKEN – 11

Pepper jack & Cotija cheeses, fire roasted red peppers, Poblano sauce, scallions, onion & cilantro (1030 CAL.)

FIVE CHEESE – 10

Mozzarella, pepper jack, aged cheddar, monterey jack, Parmesan & pizza sauce (960 CAL.)

BRUSSELS SPROUTS – 9

Baked & tossed in garlic butter with fire roasted red peppers (490 CAL.)

CHEESE CURDS – 10

Lightly breaded & fried with side of house-made buttermilk ranch (1120 CAL.)

COMBO APPETIZER – 18

Buffalo roasted cauliflower, fried shrimp, cheese curds & house-made guacamole (2045 CAL.)

SLIDERS

KOREAN BBQ PORK – 13.5

Cilantro lime slaw on a Hawaiian slider bun (770 CAL.)

ANGUS* – 13

Aged cheddar cheese, pickled red onions, cowboy sauce on a Hawaiian slider bun (1390 CAL.)

CRISPY CHICKEN – 11

Buffalo ranch, pickles, lettuce on a Hawaiian slider bun (750 CAL.)

Signature SAUCES

TRY ANY SIGNATURE SAUCE – 50¢

- BOOM BOOM (260 CAL.)
- KOREAN BBQ (100 CAL.)
- POBLANO (190 CAL.)
- BUFFALO RANCH (90 CAL.)
- SWEET BBQ (100 CAL.)
- CAROLINA GOLD BBQ (135 CAL.)
- HOTCHA SRIRACHA (70 CAL.)
- COWBOY (240 CAL.)
- SWEET HEAT BBQ (110 CAL.)
- UTAH (200 CAL.)
- HOUSE-MADE BUTTERMILK RANCH (210 CAL.)
- HONEY MUSTARD (210 CAL.)

Sides

TATER TOTS – 4 (500 CAL.)

CRINKLE-CUT FRIES – 4 (450 CAL.)

SWEET POTATO FRIES – 5 (530 CAL.)

CILANTRO LIME SLAW – 3.5 (190 CAL.)

BRUSSELS SPROUTS – 5 (250 CAL.)

SIDE CAESAR – 5 (410 CAL.)

SIDE HOUSE – 5 (180 CAL.)

BUFFALO ROASTED CAULIFLOWER – 5 (170 CAL.)

TACOS + Chips

and Salsa

SERVED ON CORN OR FLOUR TORTILLAS.

2 SMOKED BRISKET – 12

Pickled red onion, corn relish, cowboy sauce & fresh jalapeños (895 - 975 CAL.)

2 HOT CHICKEN – 10

Tempura beer-battered & tossed in Nashville Hot seasoning with aged cheddar jack cheese & cilantro lime slaw (975 - 1055 CAL.)

2 BLACKENED COD – 10.5

Avocado salsa verde, tomatoes, cilantro lime slaw & fresh jalapeños (755 - 835 CAL.)

2 GRILLED POBLANO CHICKEN – 9.5

Poblano sauce, Cotija cheese, fire roasted red peppers, onion & cilantro (735 - 815 CAL.)

2 STEAK* – 12

USDA Choice Cut Sirloin, onion, cilantro, fire roasted red peppers, Cotija & queso cheeses (545 - 625 CAL.)



Chuck, Brisket & Short Rib

ANGUS BURGERS

SERVED WITH CRINKLE-CUT FRIES, SUBSTITUTE SIDE OF SAME PRICE AT NO CHARGE. SALAD, BRUSSELS SPROUTS OR BUFFALO ROASTED CAULIFLOWER – 1. (150 - 410 CAL.)

ALL-AMERICAN PUB*

Double – 15 (1540 CAL.) | Single – 12.5 (1210 CAL.)
Aged cheddar cheese, Applewood bacon, lettuce, tomato, pickle on a butter brioche bun

AVOCADO BURGER*

Double – 17 (1590 CAL.) | Single – 14 (1350 CAL.)
House-made guacamole, aged cheddar cheese, Applewood bacon, cilantro lime slaw, pickled red onions, hotcha sriracha on a butter brioche bun

IMPOSSIBLE™ BURGER*

Double – 17 (1280 CAL.) | Single – 14 (1030 CAL.)
Lettuce, tomato, pickle on a butter brioche bun

JALAPEÑO CHEESE*

Double – 15 (1790 CAL.) | Single – 12.5 (1460 CAL.)
Jalapeño cream cheese, Swiss, Applewood bacon, fried jalapeños, Utah sauce, lettuce, tomato on a butter brioche bun

SWEET HEAT BBQ BACON*

Double – 15 (1810 CAL.) | Single – 12.5 (1470 CAL.)
Pepper jack cheese, Applewood bacon, lettuce, tomato, crispy onion straws & sweet heat BBQ on a butter brioche bun

Baskets

FRIED SHRIMP – 14

Cocktail sauce with cilantro lime slaw & crinkle-cut fries (135 CAL.)

CHICKEN TENDERS – 13

BBQ sauce with cilantro lime slaw & crinkle-cut fries (1300 CAL.)

FISH & CHIPS – 13.5

Malt vinegar aioli with cilantro lime slaw & crinkle-cut fries (1430 CAL.)

Salads

HOUSE – 10

Lettuce mix, fire roasted red peppers, mozzarella & pesto house dressing (370 CAL.)

Sirloin Steak* – 14 (480 CAL.) | Shrimp – 14 (490 CAL.)

Chicken – 12 (480 CAL.)

CAESAR – 10

Romaine lettuce, Parmesan, croutons & Caesar dressing (640 CAL.)

Sirloin Steak* – 13.5 (740 CAL.) | Shrimp – 13.5 (760 CAL.)

Chicken – 12 (750 CAL.)

SOUTHERN – 14

Lettuce mix & aged cheddar cheese tossed in house-made buttermilk ranch, topped with crispy chicken tenders in Buffalo sauce, chopped bacon & tomatoes (820 CAL.)

Sandwiches & WRAPS

SERVED WITH CRINKLE-CUT FRIES, SUBSTITUTE SIDE OF SAME PRICE AT NO CHARGE. SALAD, BRUSSELS SPROUTS OR BUFFALO ROASTED CAULIFLOWER – 1. (150 - 410 CAL.)

SIRLOIN STEAK SANDWICH* – 15

6 oz. USDA Choice Cut Sirloin, Swiss, pickled red onions, crispy onion straws, sweet heat BBQ sauce on a toasted hoagie roll (1400 CAL.)

SONORAN DOG – 11

1/4 lb all-beef wrapped in Applewood bacon with white queso, tomatoes, fresh jalapeños, onions & cilantro on a toasted hoagie roll (1200 CAL.)

BRISKET GRILLED CHEESE – 14

Aged cheddar cheese, pickled red onion & fresh jalapeños on toasted brioche bread with sweet heat BBQ (1520 CAL.)

CRISPY CHICKEN SANDWICH – 12

Aged cheddar cheese, romaine lettuce, pickle & mayo on a butter brioche bun (1320 CAL.)

CHICKEN CLUB WRAP – 12

Aged cheddar cheese, Applewood bacon, tomato, lettuce, mayo in a flour tortilla (1590 CAL.)

DESSERT

WARM CHOCOLATE CHIP SKILLET COOKIE & VANILLA ICE CREAM – 8 (770 CAL.)

* Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 2,000 calories a day used for general nutritional advice, but calorie needs vary. Additional nutritional information available upon request. Because our kitchen uses shared cooking and prep areas, we can't guarantee any menu item is completely allergen-free. Allergen information is available upon request.