

# ShareABLES

## DIPS & Chips

### HOUSE-MADE GUACAMOLE – 8

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

### SALSA – 4

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

### QUESO – 6

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

### SALSA VERDE – 5

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

### TRIO – 8

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

### SIRLOIN STEAK NACHOS\* – 13

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

Chicken – 11 (1345 CAL.)

Korean BBQ Pork – 12 (1485 CAL.)

Veggie Verde – 11 (1455 CAL.)

### BOOM BOOM SHRIMP – 11

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

### PRETZELS – 9

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

### BUFFALO ROASTED CAULIFLOWER – 10

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

### SMOKED PORK QUESADILLA – 8

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

### CHICKEN WINGS

10 Wings – 13 (930 - 1490 CAL.)

20 Wings – 24 (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 – 8

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

### LOADED – 6

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

### PANCHOS – 7

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

Brisket – 9 (1100 CAL.)

## THICK-STYLE FLATBREADS

### SIRLOIN\* – 11

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

### KOREAN BBQ PORK – 9

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

### BAJA CHICKEN – 10

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

### FIVE CHEESE – 7

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

### BRUSSELS SPROUTS – 8

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

### CHEESE CURDS – 9

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

### COMBO APPETIZER – 14

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

## SLIDERS

### KOREAN BBQ PORK – 8

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

### ANGUS\* – 10

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

### CRISPY CHICKEN – 7

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 – 3 (500 CAL.)

CRINKLE-CUT FRIES – 3 (450 CAL.)

SWEET POTATO FRIES – 3 (530 CAL.)

CILANTRO LIME SLAW – 2 (190 CAL.)

BRUSSELS SPROUTS – 3.5 (250 CAL.)

SIDE CAESAR – 3.5 (410 CAL.)

SIDE HOUSE – 3.5 (180 CAL.)

BUFFALO ROASTED CAULIFLOWER – 3.5 (170 CAL.)

# TACOS + Chips

and Salsa

SERVED ON CORN OR FLOUR TORTILLAS.

## 2 SMOKED BRISKET – 11

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

## 2 HOT CHICKEN – 9

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

## 2 BLACKENED COD – 10

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

## 2 GRILLED POBLANO CHICKEN – 8

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

## 2 STEAK\* – 11

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 – 11 (1540 CAL.) | Single – 9 (1210 CAL.)

Aged cheddar cheese, Applewood bacon, lettuce, tomato, pickle on a butter brioche bun

### AVOCADO BURGER\*

Double – 13 (1590 CAL.) | Single – 11 (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 – 15 (1280 CAL.) | Single – 13 (1030 CAL.)

Lettuce, tomato, pickle on a butter brioche bun

### JALAPEÑO CHEESE\*

Double – 13 (1790 CAL.) | Single – 11 (1460 CAL.)

Jalapeño cream cheese, Swiss, Applewood bacon, fried jalapeños, Utah sauce, lettuce, tomato on a butter brioche bun

### SWEET HEAT BBQ BACON\*

Double – 12 (1810 CAL.) | Single – 10 (1470 CAL.)

Pepper jack cheese, Applewood bacon, lettuce, tomato, crispy onion straws & sweet heat BBQ on a butter brioche bun

## Baskets

### FRIED SHRIMP – 13

Cocktail sauce with cilantro lime slaw & crinkle-cut fries (1135 CAL.)

### CHICKEN TENDERS – 11

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

### FISH & CHIPS – 12

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

## Salads

### HOUSE – 9

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

Sirloin Steak\* – 12 (480 CAL.) | Shrimp – 11 (490 CAL.)

Chicken – 10 (480 CAL.)

### CAESAR – 9

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

Sirloin Steak\* – 12 (740 CAL.) | Shrimp – 11 (760 CAL.)

Chicken – 10 (750 CAL.)

### SOUTHERN – 12

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\* – 13

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 – 12

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

### CRISPY CHICKEN SANDWICH – 11

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

### CHICKEN CLUB WRAP – 11

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

## DESSERT

WARM CHOCOLATE CHIP SKILLET COOKIE & VANILLA ICE CREAM – 5 (770 CAL.)