

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 – 8.75

Creamy white cheddar cheese, ground green chilies, onion, garlic & fresh jalapeños (680 CAL.)

TRIO – 10.25

Salsa, house-made guacamole & white queso (630 CAL.)

Specialty FRIES & TOTS

CAROLINA SWEETS – 10

Sweet potato fries, pulled pork, Carolina gold BBQ sauce & scallions (730 CAL.)

LOADED – 9.25

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

PANCHOS – 9.25

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

Brisket – 13.5 (1100 CAL.)

Thick-Style FLATBREADS

STEAK* – 14.25

Mozzarella, scallions, fire roasted red peppers, bold & spicy steak sauce (800 CAL.)

KOREAN BBQ PORK – 13

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

BAJA CHICKEN – 12.25

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.)

STEAK NACHOS* – 17.5

White queso, cheddar jack & Cotija cheeses, fire roasted red peppers, fresh jalapeños, sour cream, salsa, onion & cilantro (1375 CAL.)

Chicken – 14.25 (1345 CAL.)

Korean BBQ Pork – 15.75 (1485 CAL.)

BOOM BOOM SHRIMP – 13.75

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

PRETZELS – 11.75

Fresh baked pieces with white queso & spicy brown mustard (1030 CAL.)

SMOKED PORK QUESADILLA – 11

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

BRUSSELS SPROUTS – 9.5

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

CHEESE CURDS – 10.5

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

CHICKEN WINGS

10 Wings – 16.5 (930 - 1480 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

Signature SAUCES

TRY ANY SIGNATURE SAUCE – 50¢

- BOOM BOOM (260 CAL.)
- KOREAN BBQ (100 CAL.)
- POBLANO (190 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.)
- 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.)

COLESLAW – 3.5 (190 CAL.)

BRUSSELS SPROUTS – 5 (250 CAL.)

SIDE CAESAR – 5 (410 CAL.)

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TACOS

+ Chips and Salsa

SERVED ON CORN OR FLOUR TORTILLAS.



2 SMOKED BRISKET – 13
Pickled red onion, onion cilantro, Cotija cheese, cowboy sauce & fresh jalapeños (895 - 975 CAL.)

2 GRILLED POBLANO CHICKEN – 10.75
Poblano sauce, Cotija cheese, fire roasted red peppers, onion cilantro (735 - 815 CAL.)

2 BLACKENED COD – 11.5
Tomatoes, coleslaw, Cotija cheese, onion cilantro & fresh jalapeños (755 - 835 CAL.)

2 STEAK* – 13.75
Onion cilantro, fire roasted red peppers, Cotija & queso cheeses (545 - 625 CAL.)

PREMIUM ANGUS BLEND BURGERS

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

ALL-AMERICAN PUB*
Double – 16.25 (1540 CAL.) | Single – 13.75 (1210 CAL.)
Aged cheddar cheese, Applewood bacon, lettuce, tomato, pickle on a butter brioche bun

AVOCADO BURGER*
Double – 17.75 (1590 CAL.) | Single – 15.25 (1350 CAL.)
House-made guacamole, aged cheddar cheese, Applewood bacon, coleslaw, pickled red onions, hotcha sriracha on a butter brioche bun

IMPOSSIBLE™ BURGER*
Double – 17.75 (1280 CAL.) | Single – 14.75 (1030 CAL.)
Lettuce, tomato, pickle on a butter brioche bun

JALAPEÑO CHEESE*
Double – 16.25 (1790 CAL.) | Single – 13.75 (1460 CAL.)
Jalapeño cream cheese, Swiss, Applewood bacon, fried jalapeños, Utah sauce, lettuce, tomato on a butter brioche bun

SWEET HEAT BBQ BACON*
Double – 16.25 (1810 CAL.) | Single – 13.75 (1470 CAL.)
Pepper jack cheese, Applewood bacon, lettuce, tomato, crispy onion straws & sweet heat BBQ on a butter brioche bun

Baskets

FRIED SHRIMP – 15.25
Cocktail sauce with coleslaw & crinkle-cut fries (1135 CAL.)
Try Nashville Hot

CHICKEN TENDERS – 14
BBQ sauce with coleslaw & crinkle-cut fries (1300 CAL.)
Try Nashville Hot

FISH & CHIPS – 14.75
Malt vinegar aioli with coleslaw & crinkle-cut fries (1430 CAL.)

Salads

CAESAR – 10
Romaine lettuce, Parmesan, croutons & Caesar dressing (640 CAL.)
Steak* – 13.75 (740 CAL.)
Shrimp – 12.25 (760 CAL.)
Chicken – 11.25 (750 CAL.)

TAP SALAD – 12
Lettuce mix, cheddar jack cheese, bacon, tomato, diced apples & red onion with choice of dressing (310 - 870 CAL.)
Steak* – 15.75 (450 - 1010 CAL.)
Shrimp – 14.25 (430 - 990 CAL.)
Chicken – 13.25 (460 - 1020 CAL.)

Sandwiches & WRAPS

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

CRISPY CHICKEN SANDWICH – 13.75
Aged cheddar cheese, romaine lettuce, pickle & mayo on a butter brioche bun (1320 CAL.)

CHICKEN CLUB WRAP – 13.25
Aged cheddar cheese, Applewood bacon, tomato, lettuce, mayo in a flour tortilla with ranch dressing (1590 CAL.)

Gourmet Grilled Cheese

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

BRISKET – 14.75
Aged cheddar cheese, pepper jack cheese, pickled red onion & fresh jalapeños on toasted brioche bread with sweet heat BBQ (1520 CAL.)

ORCHARD HAM & CHEESE – 13
Swiss cheese, crisp Granny Smith apple, bacon jam, slow-roasted ham, honey mustard & Arcadian spring mix on toasted brioche bread (1490 CAL.)

BLACKBERRY FARM – 12
Blackberry jam, creamy Brie cheese, Swiss cheese & Applewood bacon on toasted brioche bread (1430 CAL.)

DESSERT

CHOCOLATE CHIP LAVA COOKIE & ICE CREAM – 8 (960 CAL.)

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Local Favorites

Prime Rib Dip - 16

Smoked prime rib, swiss cheese on a hoagie roll.
Served with Aujus, and fries.

Steak Wrap - 15

Grilled steak with green peppers, cheddar jack cheese, sour cream, cilantro & onion mix, and Poblano sauce. Served with fries.

Philly Cheese Steak - 14

Grilled steak with green peppers and onions, topped with white queso. Served with fries.

Shrimp Tacos - 13.5

2 shrimp tacos on your choice flour or corn tortillas with coleslaw, Boom-Boom sauce, scallions, cheddarjack and Cotija cheese.
Served with chips and salsa.

Quinoa Power Salad - 12

Seasonal lettuce topped with quinoa, parmesan cheese, diced tomatoes, and red onion. Served with Poblano sauce.
Add chicken - 3 Add steak or shrimp - 4

Seared Veggie Bowl - 11

Seared green peppers, onions, mushrooms, tomatoes, and broccoli. With quinoa, parmesan cheese, and a drizzle of Poblano sauce.
Add chicken - 3 Add steak or shrimp - 4

Noodle Stir Fry Bowl - 12

Yakisoba noodles with roasted red peppers, onions, mushrooms, and broccoli. Tossed with Secret weapon sauce and topped with green onion.
Add chicken - 3 Add steak or shrimp - 4

Angry Straws - 4

Fried onion straws dusted with cayenne pepper.
Served with Boom-Boom sauce.

Smoked Brisket Chili - 7

Served with chips.