







THINGS

WAFFLE FRIES *5

WAFFLE CUT FRENCH FRIES, SEA SALT, CRACKED BLACK PEPPER, PARMESAN



DRUMETTES SIX \$9 TWELVE \$16 TWENTY \$20

CHOLULA BUFFALO W/ BLEU CHEESE OR SPICY ASIAN BBQ W/ GINGER AIOLI FRENCH-CUT JUMBO CHICKEN WINGS, CELERY, CARROT

CHEESE DOODLES \$5

CHEESE COATED PORK RINDS

FONDUE \$9

CHEESE FONDUE, ASSORTMENT OF BREAD, FRESH VEGGIES



PBLT SLIDERS \$4 EACH

BRAISED PORK BELLY, LETTUCE, TOMATO, LEMON GARLIC AIOLI

WHITE CHILI *6

ROAST TURKEY, SHREDDED CHICKEN, TOMATILLO, GREEN CHILE, WHITE BEANS, QUESO FRESCO

HAMBURGER MAC N CHEESE ***

BAKED MACARONI, GROUND BEEF, GREEN ONION, 3 CHEESE BLEND *VEGETARIAN PREPARATION AVAILABLE

CHICKEN FINGERS *9

SHAKE 'N BAKE STYLE CHICKEN TENDERS, WAFFLE FRIES

CHOICE OF DIPPING SAUCE: BBQ, HONEY DIJON, RANCH

FISH STICKS *11

BREADED WHITEFISH, WAFFLE FRIES, MALT VINEGAR AIOLI



STARTING AT \$8

LETTUCES

MIXED GREENS, ROMAINE, SPINACH, ICEBERG WEDGE

TOMATO, CUCUMBER, ONION, CARROT, CELERY, CAULIFLOWER, BROCCOLI, PEPPERONCINI, OLIVES, MUSHROOMS, GARBANZO BEANS, SPROUTS, BEETS, PICKLED BEAN SPROUTS, AVOCADO (\$1)

CHEESES

AMERICAN, CHEDDAR, BLEU, PROVOLONE, SMOKED MOZZARELLA, SWISS, SHREDDED PARMESAN

PROTEINS \$2 EACH

ROAST TURKEY, CHICKEN TENDERS, PHILLY STEAK, HARD BOILED EGG

TOPPINGS

FRIED ONION STRINGS, GARLIC CROUTONS, TOASTED SESAME SEEDS, BACON BITS (\$1)

DRESSINGS

RASPBERRY BALSAMIC, OIL & VINEGAR, RANCH, BLEU CHEESE, CAESAR, CATALINA GREEN GODDESS, THOUSAND ISLAND, FAT FREE PEPPERCORN RANCH, FAT FREE DIJON VINAIGRETTE

SANDWICH THINGS

ALL SANDWICHES SERVED WITH YOUR CHOICE OF WAFFLE FRIES OR MIXED GREENS

ADDITIONS: SAUTEED ONION, NUESKE'S BACON, SAUTÉED MUSHROOMS, JALAPENO CHEESES: AMERICAN, CHEDDAR, SWISS, PROVOLONE, BLEU, VELVEETA, SMOKED MOZZARELLA

BURGER *10

1/2 LB CHOICE ANGUS PATTY COOKED TO PREFERENCE LETTUCE, TOMATO, ONION, PICKLE. CHOICE OF CHEESE

VEGGIE BURGER *12

HOUSE MADE VEGGIE PATTY, LETTUCE, TOMATO, ONION, PICKLE. CHOICE OF CHEESE



JUCY LUCY \$10

VELVEETA STUFFED PATTY, CARAMELIZED ONION, PICKLE

PHILLY \$12

THINLY SLICED RIBEYE STEAK OR CHICKEN BREAST, SAUTÉED ONIONS

CHOICE OF PROVOLONE OR CHEEZ WHIZ

CHICKEN \$10

SHAKE N BAKE STYLE CHICKEN BREAST, CHEDDAR, BACON, COUNTRY GRAVY

TURKEY CLUB \$10

ROAST TURKEY, NUESKE'S BACON, LETTUCE, TOMATO, PROVOLONE, GARLIC AIOLI

GRILLED CHEESE *8

AMERICAN, SWISS, CHEDDAR, PROVOLONE, GRILLED ASPARAGUS, BACON, CHALLAH BREAD *VEGETARIAN PREPARATION AVAILABLE

FARMER'S MARKET WRAP *8

ROASTED BEET, PICKLED BEAN SPROUT, ENGLISH CUCUMBER, FRESH GREENS, AVOCADO, GLUTEN FREE FLAT BREAD, FAT FREE PEPPERCORN RANCH

SWEET THINGS

TWINKIE \$5

VANILLA FRIED TWINKIE, OREO CREAM

SIMPLE SUNDAE *5

VANILLA ICE CREAM, CHOCOLATE SAUCE, CHOPPED NUTS, WHIPPED CREAM & A CHERRY ON TOP



★ DINNER & DESSERT ★

DAILY

MONDAY

BBQ BRAISED SHORT RIBS, BAKED WHITE BEANS, CORN BREAD

TUESDAY

HERB ROASTED TURKEY LEG, POTATO GRATIN, SAUTÉED VEGETABLES

WEDNESDAY

MEATLOAF WELLINGTON W/ MUSHROOM DEMI, GARLIC MASHED POTATOES, SAUTÉED VEGETABLES

THURSDAY

BONELESS FRIED CHICKEN THIGHS, BUTTER BISCUIT, POTATO MASH W/ CREAMED CORN





DRAFTS BUD \$4

BUD LIGHT \$4

GOOSE ISLAND GREEN LINE PALE ALE \$6

BROOKLYN IPA *6

OMMEGANG WITTE *6

CENTRAL WATERS MUDPUPPY PORTER *6

\$4 CANS SCHLITZ

HAMM'S Olympia Tecate

PBR

4 BOTTLES LONE STAR

BUD

BUD LIGHT

MILLER HIGH LIFE Rolling Rock

***5 CANS** SKA MODUS HOPERANDI

FINCH'S GOLDEN WING BLONDE

AVERY WHITE RASCAL

ANDERSON VALLEY BOONT AMBER

GUINNESS Stella artois

***5 BOTTLES** GOOSE ISLAND 312

GREAT LAKES DORTMUNDER GOLD

ANCHOR STEAM BELL'S AMBER

TWO BROTHERS DOMAINE DUPAGE WEIHENSTEPHANER HEFEWEISS

***5 CIDERS** ORIGINAL SIN HARD CIDER

ACE PEAR CIDER

6 BOTTLES ALLAGASH WHITE

BELL'S TWO HEARTED FOUNDERS REDS RYE

THREE FLOYDS ROBERT THE BRUCE

LEFT HAND MILK STOUT LAGUNITAS SEASONAL

COCKTAILS \$9

AMERICAN PIE

BING CHERRY INFUSED TEMPLETON RYE WHISKEY WITH BITTER TRUTH EXR and bitter truth apricot liqueur garnished with a lemon peel w/ cinnamon clove bitters. Served tall over ice.

DR JULIUS

GREY GOOSE L'ORANGE VODKA WITH SOLERNO BLOOD ORANGE LIQUEUR, Fresh orange and lemon juice shaken and served in a coupe glass with 1 Fmon ritters

GEORGIA ON MY MIND

HENDRICK'S GIN WITH APEROL, PEACH LIQUEUR AND FRESH LEMON JUICE SHAKEN AND SERVED IN A COUPE GLASS

PINK PANTHER

REYKA VODKA, SOLERNO BLOOD ORANGE LIQUEUR, LUXARDO BITTER CITRUS LIQUEUR, FRESH LEMON AND RUBY RED GRAPEFRUIT JUICE SERVED IN A COUPE GLASS

EPISODE 73

BACARDI 8 RUM, WRAY & NEPHEW OVERPROOF RUM, CHERRY HEERING BITTER TRUTH APRICOT LIQUEUR, VELVET FALERNUM, PINEAPPLE JUICE, FRESH LIME, TOPPED WITH 2 DASHES OF ANGOSTURA BITTERS SERVED TALL OVER ICE WITH A CHERRY AND AN UMBRELLA



BLONDE

STOLI CITROS VODKA WITH MELLO YELLOW

RED HEAD

STOLI VANILLA WITH CHERRY COKE

BRUNETTE

SAILOR JERRY RUM WITH MR. PIBB



REYKA VODKA, TOMATO JUICE, SWEET HORSERADISH, PICKLE JUICE, CHOLULA & WORCESTERSHIRE

