



NEW YORK • LOS ANGELES

STARTERS

- Chili Bowl**
Topped with Cheddar, Sour Cream, Green Onions & Pickled Jalapeños 9
- Chicken Wings**
Choose From: Spicy Buffalo, Tangy BBQ, Maple-Chipotle 8/\$8. . . .15/\$14
- Fried Dill Pickles**
Ranch-Chili Paprika Dipping Sauce 5
- Waffle Bites**
Topped with Cheddar, Sour Cream, Bacon & Pickled Jalapeños 7
- Pig In A Blanket**
Sliced Kobe Dog Wrapped in Puff Pastry, Spicy Mustard Dipping Sauce 7
- Fish Tacos**
Crispy Cod, Battered & Fried 10
- Sliders**
Choose From: "BLT", Great Hills Blue, "C Cubed", Crispy Cod, Veggie Falafel 3/\$12. . . .5/\$18
- Jalapeño Poppers**
Stuffed with Cream Cheese, Cheddar & Bacon 8

SALADS

- Chopped**
Iceberg, Radicchio, Chopped Vegetables, Onion, Feta and Oregano Dressing 11w/Grilled Chicken 15
- Caesar**
Romaine Salad, Lemon-Garlic Parmesan Dressing 11w/Grilled Chicken 15
- Grilled Salmon**
Topped with Whole Grain Mustard Aioli, Grapefruit, Red Onion and Served Over Arugula, Radicchio, Frisee and Iceberg, Tomato Herb Vinaigrette 18
- Cobb**
Chopped Lettuce, Grilled Chicken, Blue Cheese, Bacon, Tomatoes, Avocado, Chopped Egg, Red Onion, Mustard Vinaigrette 14

KOBE HOT DOGS

Snake River Farms gourmet frankfurter crafted from 100 % American Kobe beef, smoked using authentic hardwoods combined with signature blends of spices.

- Kobe Dog**
Spicy German Mustard, Pickled Jalapeños 7
- Chili Cheese Dog**
Housemade Chili, Cheddar Cheese, Pickled Jalapeños 9
- Hot Diggity**
Bacon Wrapped Kobe Dog, Frisee, Papaya Mostarda 9



Our 100% Black Angus beef burgers are a combination of sirloin, short rib, chuck and brisket cut and are served on a soft bun with tomato, red onion, iceberg lettuce, and pickles

Our burgers are cooked MEDIUM unless otherwise requested

☆☆☆ **BURGERS** ☆☆☆

- The Classic**
100% Black Angus Beef 9
- BLT**
Double Smoked Bacon, Lettuce, Tomato, BLT Burger Sauce 11
- Great Hills Blue**
Great Hills Blue Cheese, Balsamic Caramelized Onions, Mushrooms 12
- The Streaker**
Arugula, Marinated Cherry Tomatoes, Pickled Shallots, Olive-Cornichon Remoulade, No Bun 14
- "C Cubed"**
Fried Chicken, Chipotle Ranch, Avocado, Bacon, Lettuce, Red Onion, Tomato 11
- Turkey**
All Natural Turkey Breast Ground With Fresh Herbs 8
- Veggie Falafel**
Medley of Organic Grains, Vegetables and Spices on an Wholegrain Roll 7
- Salmon**
Salmon, Pickled Red Onions, Arugula 15

CHEESE

- \$1
- Blue
- Vermont Cheddar
- American
- Gruyere
- Provolone
- Monterey Jack

TOPPINGS

- \$1.50
- bacon
- grilled red pepper
- madeira mushrooms
- fried egg
- homemade chili
- caramelized onions
- sliced avocado

SIGNATURE BURGERS



"UltiMELT"
The Ultimate Patty Melt! Our burger topped with caramelized onions and bacon is sandwiched between two slender rye & gruyere grilled cheese sandwiches...Yes we went there 14

Smashed Burgers
Griddled Hand Smashed Burger Studded with Onions and Topped with American Cheese 11
"Make It A Philly!" with Griddled Onions, Peppers, Pickled Jalapeños and Melted Provolone 12

Prime STEAKHOUSE Burger
Custom Blend of 30-Day Dry Aged Prime Beef (Brisket, Shortribs, Sirloin) Topped with Caramelized Onions 22

ENTREES

- Meatloaf**
Chipolte Glazed Mushroom-Bacon Crust, Mashed Potatoes 15
- Fish & Chips**
Tempura Battered Cod, Skinny Fries, Tartar Sauce 16
- Fried Chicken**
Maple-Bacon Vinegar, Mashed Potatoes 14
- Mac N' Cheese**
Elbow Macaroni, Bechamel with Comte Cheese 12

SIDES

- Duck Fat Fries** 6
- Skinny Fries** 4
- Waffle Fries** 4
- Sweet Potato Fries** 5
- Vidalia Onion Rings** 5
- Spicy BBQ Corn** 5
- Mashed Potatoes** 5
- Cole Slaw** 3

MILKSHAKES

Chocolate, Vanilla, Strawberry, Coffee 6

Black and White

Vanilla Ice Cream, Chocolate Syrup 6

Rocky Road

Chocolate Ice Cream, Marshmallows, Brownies, Almonds 7

Mocha Mudslide

Coffee Ice Cream, Oreo Cookies, Chocolate Syrup 7

Twinkie Boy

Vanilla Ice Cream, Twinkies, Caramel Syrup 7

Cookie Monster

Chocolate Chip Cookie Dough Ice Cream, Chips Ahoy Cookies 7

The Lunch Box

Vanilla Ice Cream, Peanut Butter, Grape Jelly 7

Monkey Business

Chocolate Ice Cream, Peanut Butter, Bananas 7

SPIKED MILKSHAKES

Grandma's Treat

Maker's Mark, Caramel, Vanilla Ice Cream 11

The All Nighter

Kahlua, Bailey's, Espresso, Coffee Ice Cream 11

Night Rider

Kahlua, Chocolate Liqueur, Oreo Cookies, Chocolate Ice Cream 11

Aztec Mocha

Herradura Silver Tequila, Coffee Ice Cream, Cayenne Pepper, Chocolate Syrup 11

The Nut Job

Frangelico, Pistachio Ice Cream, Nutella 11

SODA

Virgil's Root Beer 3.25

Reed's Ginger Brew 3.25

Saranac Cream Soda 3.25

Boylan's

Red Birch Beer, Cane Cola, Black Cherry, Grape, Orange

Fountain

Coke, Diet Coke, Sprite, Ginger Ale, Mr Pibb

ADULT FLOATS

Double Barrel

Elijah Craig Bourbon, Virgil's Root Beer, Vanilla Ice Cream 12

Cuba Libre Float

Bacardi Silver Rum, Boylan's Cane Cola, Vanilla Ice Cream, Lime Wedge 12

Dark & Frozen

Gosling's Black Seal Rum, Reed's Ginger Brew, Vanilla Ice Cream 12

Sante Fe

Tanteo Jalapeño Tequila, Gruet Sparkling Wine, Lime Sorbet 12

☞ Keith's Quencher

Guinness Stout, Coffee Ice Cream 12

HOUSE COCKTAILS

Black Velvet

Guinness Stout, Gruet Sparkling Wine 11

Orange Pisco Sour

Pisco, Fresh Orange 12

Brown Derby

Monte Cristo Rum, Fresh Lime, Maple Syrup 13

Grapefruit Flower Rye

Old Overholt Rye, Saint Germaine Elder Flower Liqueur, Ruby Red Grapefruit 12

Aviation

Plymouth Gin, Crème de Violette, Luxardo Maraschino, Fresh Lemon 12

DRAFT BEERS

PINT / PITCHER

Kelso Pilsner 7 / 26

Captain Lawrence Liquid Gold 7 / 26

Stoudt's Gold 7 / 26

Brooklyn "Brew Master Reserve" 7 / 26

Saranac Pale Ale 7 / 26

Six Point Sweet Action 7 / 26

Lagunitas IPA 7 / 26

Smuttynose Rye 7 / 26

Abita Turbo Dog 7 / 26

Ithaca Nut Brown 7 / 26

Southampton Imperial Porter 7 / 26

Guinness Stout 7 / 26

BOTTLED BEERS

Budweiser 5

Budweiser Light 5

Corona Extra 6

Heineken 6

Amstel Light 6

Sam Smith's Lager 7

Riessdorf Kölsch 12

Young's Double Chocolate Stout 11

Hitachino Nest White Ale 11

Lindeman's Cherry Lambic 14

Magner's Cider 7

Paulaner Thomas Braü (Non-Alcohol) 6

BEER CANS

Pabst Blue Ribbon 4

Tecate 4

21st Amendment 6

WINE BY THE GLASS

Sparkling

"Blanc de Noirs" 10
Gruet, NV, Albuquerque

Whites

Sauvignon Blanc 9
Cooper's Creek, 2009, Marlborough

Chardonnay 10
Gordon Brothers, 2008, Columbia Valley

Pinot Grigio 6
Cadonini, 2009, Veneto

Rose

Rosé 8
Charles & Charles, 2009, Washington

Reds

Montepulciano d' Abruzzo 8
2007, Abruzzo

Rioja Tinto 6
Viña Adrian, 2009, Spain

Merlot 10
Hanging Vine, 2008, Lodi

Syrah/Cab Blend 10
Bishop's Peak, "Rock Solid Red", 2007, Paso Robles

Cabernet Sauvignon 8
Armando, 2007, Maule

WINE LIST



Sparkling	White	Reds	Reds
"Blanc de Noirs" 40 Gruet, NV, Albuquerque	Grüner Veltliner 28 Winzer Krems, 2009, Wachau	Beaujolais-Villages 41 P. Giloux "Clos de Creuse Noire", 2007	Mourvèdre 47 Thomas Coyne, 2006, Livermore
Rose	Pinot Grigio 22 Cadonini, 2009, Veneto	Cabernet Sauvignon 30 Armando, 2007, Maule	Nero d'Avola 34 Tola, 2009, Sicily
Rosé 32 Charles & Charles, 2009, Washington	Riesling Kabinett 42 Ludi Ness "Grafenstuck", 2009, Pfalz	Côtes du Rhone 39 Domaine P. Autard, 2009, S. Rhône	Pinot Noir 38 Hinman Ridge, 2008, Oregon
White	Sauvignon Blanc 38 Cooper's Creek, 2009, Marlborough	Malbec 45 Mayol "Lujan de Cuyo", 2008, Mendoza	Rioja Tinto 24 Viña Adrian, 2009, Spain
Bourgogne Blanc 39 Bernard Moreau, 2009, Maconnais	Soave 35 Ca' Bianchi, 2009, Veneto	Merlot 40 Hanging Vine, 2008, Lodi	Syrah/Cab Blend 40 Bishop's Peak, "Rock Solid Red", 2007, Paso Robles
Chardonnay 40 Gordon Brothers, 2008, Columbia Valley	Torrantes 32 Jelu "Zonda Valley", 2009, San Juan	Montepulciano d' Abruzzo 32 2007, Abruzzo	Zinfandel 46 Van Ruiten "Old Vines", 2008, Lodi