

SPORK



SNACKS

Crispy Polenta \$5 **Bulgogi Kimchi Fries \$6**
Roast Salsa & Basil Pesto

DIPS + CHIPS

Pimento Cheese \$7
Gulf Shrimp Ceviche pico de gallo/avocado/
grapefruit-lime vinaigrette \$9

SALADS

add Chicken (\$4), Fish (\$6), Bacon (\$3)
or Roasted Pork (\$4) for full meal salads

Fried Egg Caesar \$8
romaine/white anchovy dressing/garlic croutons

Chopped Vegetable \$8
avocado/lettuce/tomatoes/carrot/white bean/grapes/
cucumber/egg/herbs/sunflower seeds/sherry vinaigrette

Beet \$9
burrata/arugula/red beets/pickled golden beets/
radish/citrus vinaigrette

Chinese Zhēn Bàng \$8 真棒 = adjective; (slang) really cool, awesome
cabbage/sprouts/watercress/carrots/radish/honey
roasted peanuts/soy-radish vinaigrette

SANDWICH HIGHLIGHTS

THE
MAGNIFICENT
SEVEN

- Western Beef or Buffalo**
bacon/classic American cheese/BBQ/caramelized
onion \$8.5
- Fresh Gulf Catch** arugula/lemon dill & tarragon \$11
- Californian Korean Dog** Niman Ranch Beef Dog/kimchi
/Korean pickle/sesame bean sprouts/kimchi mayo \$6
- Citrus Grilled Chicken** American dry cured ham/
cheddar/avocado/Ranch dressing \$9
- Smoked Bacon** Benedictine cheese/avocado/Louie
Sauce \$7.5
- Veggie Burger** pickled shitake mushrooms/banana
pepper/hot yellow mustard \$8
- Pork Carnitas** Habanero Dry jack/zesty cabbage
slaw/tamarind ketchup \$8.5

CHICKEN TENDERS with fries & pick a sauce

Pretzel Crusted or Straight up \$8

ON THE SIDE

Potato Fries crisp/lightly salted \$3
Small Salad \$4

BUILD A BURGER OR A SANDWICH

All come with lettuce, onion, tomato & dill pickle

1 PICK A MAIN

- Beef Burger \$9**
Sirloin & Brisket
- Buffalo Burger \$9**
all natural, mean & lean
- Black Bean & Veggie
Burger \$8.5**
- Fresh Gulf Catch \$10.5**
- Chicken Breast \$9.5**
- Niman Ranch Beef
Hot Dog \$6**
all natural
- Grilled Cheese \$7**
pick 3
- Smoked Bacon \$7**
- Roasted Pork Carnitas \$9**

2 SAUCE (PICK 1)

- Zesty BBQ**
- Jalapeño Blue Cheese**
- Tamarind Ketchup**
- Lemon Dill &
Tarragon Mayo**
- Louie Sauce**
(our spicy 1000 Island)
- Guinness Grain Mustard**
- Banana Pepper &
Hot Yellow Mustard**
- Roasted Tomato Salsa**
- Buttermilk Ranch**
- Basil Pesto**
- Japanese Red Chile Mayo**

3 AMERICAN CHEESE (PICK 1)

- Classic**
melty/the old friend
you know/cow
- Herkimer White Cheddar**
sharp/aged/cow
- Benedictine**
sheep/cow/goat
- Burrata**
creamy/mild/cow
- Red Hawk**
organic/creamy/cow
- Humboldt Fog**
rich/aged/goat
- Smoked Mozzarella**
creamy/smoky/cow
- Point Reyes Blue**
creamy/stinky good/cow
- Point Reyes Toma**
semi hard/buttery/cow
- Habanero Dry Jack**
spicy/dry/cow
- Emmi Gruyere**
robust/Swiss style/cow

4 EXTRAS (PICK 1)

- Dr. Pepper Spicy Onions**
- Bentons Country Ham**
- Smoked Bacon**
- Hatch Green Chile &
Dill Pickle Relish**
- Sauerkraut**
- Kimchi**
- Pickled Shiitake
Mushrooms**
- Korean Pickles**
- Jack Daniels Jalapeno**
- Crispy Fried Egg**
- Avocado**
- Arugula**

extra extras \$1

SHAKES, SODA + JUICE FOUNTAIN

Classic Shakes \$5

Vanilla Bean
Double Chocolate
Milky Way
Caramel
Strawberry

Floats \$5

Root Beer
Dr. Pepper

Soft Serve Custard Cone or cup \$3

Vanilla
Chocolate





SPORK

FROZEN

Orange Creamsicle
Sky Vanilla Vodka,
heavy cream, orange
sorbet. \$8

Retro Rita
Blue Curaco,
Cazadores Blanco
Tequila, lime, agave,
orange juice,
Grandmarnier. \$8

COCKTAILS

Grape Ape
White Verju, Champagne Grapes,
Bombay Sapphire Gin, grape cordial,
Agave \$8

86 Island
Fords Gin, Aylesbury Duck Vodka,
Cabeza Tequila, Cana Brava Rum,
Cointreau, lemon, simple, Coke. \$8

Grandmas Punch
Bourbon, blueberry puree, ginger beer,
rainbow sherbet, lemon, simple. \$8

Country Water
Peach tea infused Gin, lemon, honey,
soda, and mint \$8

Rusty Tango
Cazadores Blanco Tequila, lime,
agave, cointreau, red sangria \$8

Pony Punch
Pony Miller High Life, quail egg
shooter. \$5

Pink Lady
Gin, Apple Jack, lemon, EO
Grenadine, egg white. \$8

Blue Hawaiian
Vodka, Grandmarnier, lemon, fresh
pineapple juice, Blue Curaco \$8

My Man!!
Blanton's rocks. \$8

BEER

TAP

Founders All Day
IPA · Michigan · 4.7% \$6

Blanche de Bruxelles
Witbier · Belgium · 4.5% \$7

Deschutes Fresh Squeezed
IPA · Oregon · 6.4% \$6

Southern Star Bombshell Blonde
Blonde Ale · Galveston · 5.2% \$5

Nebraska EOS
Hefeweizen · Nebraska · 4.8% \$6

Republic Racer 5
IPA · California · 7.5% \$6

Leprechaun
Golden Cider · Houston · 6.9% \$7

Peticolas Velvet Hammer
American Strong Ale · Dallas · 9% \$6

No Lable Ridgeback
Amber Ale · Katy, Texas · 6.1% \$5

Bud Light
Light Lager · Missouri · 4.2% \$4

CANS

Six Point Sweet Action
Cream Ale · Brooklyn · 5.2% \$5

Southern Star Buried Hatchet
Double Imperial
Stout-Galveston · 8.25% \$6

Squatters Hop Rising
Double Imperial IPA · Utah ·
9% \$5

Elliots Phone Home
Pale Ale · Cedar Creek, Texas ·
5.1% \$6

Upslope Lager
Lager · Colorado · 4.8% \$5

Gone A Rye
Double IPA · Cedar Creek,
Texas · 8.8% \$8

Stiegl Grapefruit Radler
Light Fruit Lager · Austria ·
2.5% \$5

BOTTLES

Stella Artois
Pilsner · Belgium · 5% \$5

Prairie Birra
Farmhouse Ale · Oklahoma · 4.5% \$6

Clown Shoes Chocolate Sombero
Double Imperial Stout ·
Massachusetts · 9% \$7

Sierra Nevada
Pale Ale · California · 5.6% \$5

Mickeys Malt
Lager · Wisconsin · 5.6% \$6

STANDARD FARE

Miller Lite · Coors Light · Mich Ultra ·
Miller Highlife \$4

Dos XX Lager · Dos XX Amber \$5

WINES ON TAP

Spork Terrestrial Red California \$7

Spork Terrestrial White California \$7

RAI Chardonnay Chile \$8

Valley Star Sauvignon Blanc New Zealand \$8

Telar Merlot Chile \$9

Peregrine Ranch Pinot Noir Dry Creek California \$10

Peregrine Ranch Cabernet Sauvignon Dry Creek,
California \$11

TABLE BEERS (FOR SHARING)

Bordeaux de Silly
Barrel Aged Scotch Ale
Belgium · 9% \$23

Elevation Wild Flowers
Saison
Colorado · 7.8% \$25