



## starters

### **Crispy Calamari**

Seasoned in panko bread crumbs. Served with a garlic aioli. 12.95

### **Charcuterie "Home" Plate**

Chef's selection of meats and cheeses served with a grilled baguette and accoutrements. 18.95

### **Salmon Tempura Roll**

Salmon, cucumber, tofu, carrots and avocado, fried tempura style. Drizzled with teriyaki sauce. 17.95

### **Potato Skins Game**

Seasoned wedges topped with melted jack cheddar cheese & bacon crumbles. Served with pico de gallo, guacamole, sour cream and chives. 12.95

### **Chef's Fried Deviled Eggs**

Fried deviled eggs with a crispy panko breading, sweet and spicy yolk mixture with mustard, garnished with hot sauce and bacon crumbles. 12.95

### **Mac n' Cheese Bites**

Deep fried with panko breading topped with marinara sauce & chives. 12.95

### **Avocado Bomb**

Avocado, ahi tuna, and crab with a tempura coating drizzled with chipotle aioli and green onions. 19.95

### **Bruschetta**

Served with fresh diced tomatoes, aged balsamic, basil, oregano and olive oil. 12.95

*Mozzarella +4.00*

*Prosciutto +6.00*

### **Quesadilla**

Melted "Oaxaca" cheese with a crispy edge tortilla. Served with sour cream, guacamole and pico de gallo 12.95

*Chicken +6.00 Steak +7.00*

### **"Lollipop" Wings**

3 "Giant" crispy chicken wings. Coated with your choice of mild, hot, or dry finishing. Served with ranch or bleu cheese dressing. 14.95

## salads

*Chicken +5.00*

*Chicken Tenders +5.00*

*Steak +7.00*

*Shrimp +7.00*

*Prosciutto +6.00*

*Blackened Salmon*

*+11.00*

*\*Make it a Wrap+ 2.00*

### **Baby "On the Greens"**

Mixed greens in a creamy ranch dressing, topped with housemade crouton dust and baby heirloom tomatoes. 11.95 *Half Order 6.95*

### **"Beet the Heat"**

Feta cheese, red onions, marinated roasted beets with a house made citrus vinaigrette and baby heirloom tomatoes. 13.95

### **The Wedge**

Cold wedge of iceberg lettuce topped with a homemade creamy bleu cheese dressing, bacon crumbles, diced tomatoes and chives. 14.95

### **Grilled Chicken Cobb**

Romaine and butter lettuce topped with bacon, tomato, hard-boiled egg, bleu cheese crumbles, avocado, and grilled chicken. Balsamic dressing served on the side. 15.95

### **The "Classic" Caesar**

Hand-cut romaine hearts with garlic croutons, parmigiano-reggiano cheese and homemade creamy caesar dressing. 13.95 *Half Order 7.95*

### **Roasted Pear Salad**

Served with cranberries, candied pecans, bleu cheese, roasted pears, fennel and spring mix with citrus vinaigrette. 15.95

**Parties of 8 or larger subject to an auto gratuity of 18%**

If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.

\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## mains

*Served with your choice of fries, homemade potato chips or sweet potato fries(+2.00) side salad (+4.00)*

*excluding Mahi-Mahi Tacos*

## burgers & sandwiches

*Served with your choice of fries, homemade potato chips or sweet potato fries(+2.00) side salad (+4.00)*

*Choice of Cheese: Cheddar, Swiss, Provolone, Pepper Jack*

*Bacon +4  
Avocado +4  
Grilled Onions +2*

## desserts

## beverages

### “Unreel” Fish & Chips

Fried fish in a crispy beer batter. Paired with tartar sauce, malt vinegar and our creamy house coleslaw. 18.95

### Coconut Shrimp

6 butterfly shrimp coated in a panko coconut breading. Served with orange marmalade and our creamy house coleslaw. 16.95

### The Bar Steak

12 oz Rib-Eye with asparagus and your choice of mashed potatoes or french fries. 29.95

### The “Iron Wolf”

6 oz of juicy angus beef with lettuce, tomato and onions. Topped with our secret sauce and your choice of cheese. 14.95

### Portobello

Portobello mushroom with goat cheese, pesto and served with a carrot fennel slaw. 14.95

### Bases Loaded

8 oz. of juicy angus beef mixed with pork chorizo loaded with grilled onions, mushrooms and bacon. Topped with our secret sauce and your choice of cheese. 17.95

### BLT

Applewood bacon, lettuce, tomato and homemade garlic aioli. Served on sourdough. 14.95

### El Presidente’s Spicy Chicken Sandwich

Grilled chicken breast topped with roasted jalapeño aioli, onions, lettuce, tomato, jack jalapeño cheese on ciabatta bread. 16.95  
*Make it a wrap! +2.00*

### Blackened Mahi-Mahi Tacos

3 tacos served in jicama tortillas, coleslaw, pico de gallo and sriracha aioli. 19.95

### Bacon Wrapped Hot Dog

100% beef hot dog wrapped with applewood bacon. 12.95

### Steak “Sand-Wedge”

Sliced, juicy, and tender steak smothered in melted provolone, homemade garlic aioli, roasted peppers, and arugula on a grilled ciabatta bun. 18.95

### Grilled Chicken Sandwich

Grilled chicken breast served with fresh mozzarella, sliced heirloom tomatoes, tomato pesto and basil on a grilled ciabatta bun. 14.95

### “Here’s the Beef” Sliders

3 juicy sliders made with a mixture of angus beef and pork chorizo, topped with cheddar cheese and our secret sauce. Served with fries or potato chips. 16.95

### Chicken Salad Sandwich

Grilled diced chicken mixed with celery, onions, red apples, pickled golden raisins. Served on a brioche bread with lettuce and tomato. 15.95

**Carrot Cake** 8.95

**Chocolate Molten Lava Cake** with strawberry compote. 8.95

**New York Cheesecake** 8.95

**Ice Cream** 2 scoops of vanilla or chocolate 5.95

**Fountain Drink** Coke, Diet Coke, Sprite, Dr. Pepper, Barq’s Root Beer, Minute Maid Lemonade, Powerade 3.50

**Iced Tea** 4.00 **Coffee** 4.00 **Juice** 3.50

**Domestic Draft** 5.00 **Import Draft** 6.00 **Hard Seltzer** 5.00

**Vodka Hard Seltzer** 6.00 **House Wine** 9.00

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