

SHAREABLES

SOFT PRETZEL STICKS

Soft baked pretzel sticks served with stone ground mustard or white queso dipping sauce.

ROSEMARY FRIES WITH CHIPOTLE MAYONNAISE

Crisp, golden fries topped with fresh rosemary, thyme and coarse salt. Served with a chipotle mayo dipping sauce.

POTATO SAMOSAS

Handcrafted, perfectly spiced and crispy samosas served with a cilantro chutney dipping sauce.

ROASTED BRUSSELS SPROUTS

Fresh brussels sprouts roasted and caramelized with bites of salty pancetta.

BRISKET NACHOS

Freshly made tortilla chips topped with a white queso sauce, smoky shredded beef brisket, fresh jalapeños, diced red onions and a BBQ sauce drizzle.

SALMON STREET STYLE TACOS

Grilled salmon over cilantro lime slaw topped with a spicy chipotle mayo drizzle. Served in three mini corn tortillas.

ROASTED RED PEPPER HUMMUS

Served with toasted pita bread wedges.

CHICKEN WINGS

Traditional or boneless wings served plain or tossed with your choice of sauce: Korean Chile Garlic or traditional Buffalo Hot with ranch dressing.

SRIRACHA CHICKEN BITES

Chicken breast bites coated with a signature Thai chili breading and garnished with sliced green onions. Served with cool ranch dipping sauce.

BLISTERED SHISHITO PEPPERS

Fresh shishito peppers sautéed in olive oil and tossed with flaky sea salt and a squeeze of fresh lemon.

NASHVILLE HOT CHICKEN SLIDERS

Three Nashville-style hot crispy chicken sliders with creamy coleslaw and sliced pickles on toasted mini-brioche buns.

Add a side order of fries +

MINI CHEESEBURGER SLIDERS

Three slider-sized beef patties topped with cheddar cheese, grilled onions, thousand island dressing and sliced pickles on toasted mini brioche buns.

Add a side order of fries +

BURGERS

BISTRO BURGER

1/2 LB beef patty garnished with lettuce, tomato, red onion, sliced pickles, mayonnaise and mustard on a toasted brioche bun. Served with fries.

Add a slice of cheddar cheese +

BOURBON BACON JAM CHEESE BURGER

1/2 LB beef patty topped with Maker's Mark bourbon bacon jam, a slice of white cheddar and green leaf lettuce on a toasted brioche bun. Served with fries.

THE BEYOND BURGER



The world's first plant-based burger that looks, cooks, and satisfies like beef without GMO's, soy or gluten. Garnished with lettuce, tomato, red onion, sliced pickles, mayonnaise and mustard on a toasted brioche bun. Served with fries.

Substitute gluten-free bun + | Add slice of vegan smoked Gouda cheese +

MUSHROOM SWISS BURGER

1/2 LB beef patty with sautéed mushrooms on top of melted Swiss cheese, slathered with a creamy au jus mayo on a toasted brioche bun. Served with fries.

BACON CHEESEBURGER

1/2 LB beef patty topped with cheddar cheese, crisp bacon, lettuce, tomato, red onion, sliced pickles, mayonnaise and mustard on a toasted brioche bun. Served with fries.

SALADS

CHICKEN AND GRILLED AVOCADO SALAD

Chopped romaine lettuce tossed with black beans and roasted corn topped with a chipotle ranch drizzle, diced chicken and cotija cheese with grilled avocado and tomatoes.

BISTRO SALAD

Tender baby arugula tossed lightly in olive oil and lemon juice garnished with red onions, grape tomatoes, crumbled bacon and blue cheese crumbles.

Add grilled to order chicken or salmon +

CAESAR SALAD

Fresh chopped romaine lettuce topped with shredded parmesan and croutons with classic Caesar dressing.

Add grilled to order chicken or salmon +

MEDITERRANEAN SALAD

Chopped romaine lettuce tossed with cucumber, grape tomato halves, Kalamata olives, slivered red onion, fresh chiffonade basil and feta crumbles tossed in a balsamic vinaigrette.

Add grilled to order chicken or salmon +

SANDWICHES + MORE

FRIED CHICKEN SANDWICH

House brined and hand breaded buttermilk chicken breast deep-fried then topped with coleslaw, pickle chips and chipotle mayo on a toasted brioche bun. Served with fries.

BLACKENED CHICKEN SANDWICH

Cajun spice dredged fresh chicken breast, brushed with garlic butter topped with a slice of melted cheddar. Garnished with lettuce, sliced tomato and mayonnaise on a toasted telera style roll. Served with fries.

Also available non-blackened

CHICKEN RANCH WRAP

Grilled or crispy fried chicken wrapped in a flour tortilla with chopped lettuce, shredded cheddar & jack cheeses, diced tomatoes and ranch dressing. Served with fries.

Add bacon +

ROASTED CHICKEN QUESADILLA

A homemade spice rub adds a gentle heat to oven roasted chicken with mild green chilies, roasted red peppers, and a blend of cheddar and jack cheeses warmed in a flour tortilla with house roasted salsa and sour cream.

VEGETABLE QUESADILLA

Cheddar and Jack cheeses mixed with black beans, roasted corn, green chilies, diced red onions and roasted red peppers warmed in a flour tortilla with house-roasted salsa and sour cream.

FLATBREAD PIZZAS

PROSCIUTTO & ARUGULA

Prosciutto, arugula, mozzarella, garlic spread, extra virgin olive oil, and grated parmesan.

PEPPERONI, SALAMI & BACON

Crispy bacon, sliced pepperoni and salami over pizza sauce and a mozzarella and provolone blend garnished with shaved parsley.

MARGHERITA STYLE

Shredded mozzarella and provolone blend, topped with seasoned grape tomatoes and pizza sauce garnished with shaved basil and fresh shaved parsley.

TANDOORI CHICKEN FLATBREAD

Diced chicken marinated in tandoori spices and red peppers over a mozzarella and provolone blend on a mango chutney base garnished with fresh cilantro and Greek yogurt.

PEPPERONI

Pizza sauce, mozzarella / provolone blend with pepperoni.

CHEESE

Pizza sauce and a mozzarella / provolone blend.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

**Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed on the menu. Some of our items may contain milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat and/or soybean.*

SIGNATURE COCKTAILS

BLACKBERRY VO-JITO

Tito's Handmade Vodka, Tres Agaves Organic Agave Nectar and Monin Blackberry Syrup muddled with fresh mint and lime then topped with soda water and fresh blackberries.

CHIPOTLE PINEAPPLE MARGARITA

Tres Agaves Reposado Tequila, Monin Chipotle Pineapple Syrup, pineapple juice and Tres Agaves Organic Margarita Mix with a chili pepper rim.

DARK 'N STORMY

Gosling's Black Seal rum with Ginger Beer and a squeezed lime garnish.

BLOOD ORANGE MARGARITA

Jose Cuervo, Blood orange Syrup, Tres Agaves Agave Nectar and lime juice.

GIN BASIL SMASH

Hendrick's Gin, fresh lemon juice and Agave Nectar muddled with fresh basil leaves and served over ice.

LONGHORN MULE

Tito's Handmade Vodka with Ginger Beer and a squeezed lime garnish served in a copper mug.

RESERVE NEW FASHIONED

A twist on the old classic. Bulleit Bourbon, Agave Nectar and bitters.

TITO'S TEA

Tito's Handmade Vodka, Bacardi Rum, Patron Silver Tequila, Cointreau and Tres Agaves Organic Sour Mix with a splash of Coke.

BEACH BUM

Bacardi White Rum, orange juice, lemon juice and Tres Agaves Organic Agave Nectar.

ST. GERMAIN COCKTAIL

St. Germain Elderflower Liqueur, Prosecco and soda water with a lemon twist.



SIGNATURE MARTINIS

BLUEBERRY POM COSMO

Tito's Handmade Vodka, Pama Liqueur and triple sec with a hint of blueberry and a lemon twist.

PARISIAN

Tanqueray Gin, St. Germain's Elderflower Liqueur, triple sec and grapefruit juice with an orange garnish.

TRUFFLETINI

Smirnoff Vanilla Vodka, Godiva chocolate Liqueur and Bailey's Irish Cream.

DESSERTS

CHOCOLATE CHUNK BROWNIE

A buttery chocolate, chewy Brownie generously studded with milk chocolate drops, bittersweet & semi-sweet chocolate chunks. Slightly warmed and topped with vanilla ice cream.

CARAMEL APPLE CRISP

Warmed Granny Smith apples mixed with caramel and abundantly topped with buttery crisp crumbles.

VANILLA BEAN CRÈME BRULÉE

Rich custard base topped with a contrasting layer of hard caramel garnished with fresh berries.

DRAFT BEERS

16 oz 20 oz

- Elysian Space Dust IPA
- Blue Moon
- Mac & Jack Rotator
- Stella Artois
- Georgetown's Manny's Pale Ale
- Seasonal Rotator

BOTTLED BEER

LOCAL CRAFT BEERS

- Angry Orchard
- Angry Orchard Rose
- Bud Light
- Corona
- Dos Equis Lager
- Fat Tire
- Lagunitas IPA
- Lagunitas Lil Sumpin Sumpin
- Seasonal Promotion

- Deschutes Obsidian Stout
- Redhook Longhammer IPA
- 10 Barrel Apocalypse IPA

RED WINE

6 oz 9 oz Bottle

- 14 Hands Hot to Trot Red Blend
- Trinity Oaks Cabernet
- Raymond R. Collection Cabernet
- Alexander Valley Cabernet
- Washington Hills Merlot
- Mark West Pinot Noir Santa Lucia
- La Crema Pinot Noir
- De Loach Pinot Noir
- Raymond Reserve Selection Cabernet

WHITE WINE

6 oz 9 oz Bottle

- Kung Fu Girl Riesling
- 14 Hands Moscato
- Three Thieves Chardonnay
- Kendall Jackson Chardonnay
- Sonoma-Cutrer Chardonnay
- Hogue Fume Sauvignon Blanc
- Kim Crawford Sauvignon Blanc
- Montevina Pinot Grigio
- Santa Margherita Pinot Grigio
- La Marca Prosecco (187 ml bottle)
- Moet Chandon Brut (187 ml bottle)
- Veuve Cliquot Yellow Label Brut (750 ml bottle)

CLASSIC CONCESSIONS

FRESHLY POPPED POPCORN

House-popped, movie-style popcorn. Topped with real clarified butter.

FOUNTAIN BEVERAGES

Coca-Cola / Diet Coke / Coke Zero
 Cherry Coke / Sprite / Barq's Root Beer
 Gold Peak Tea / Minute Maid Lemonade

PACKAGED CANDY

Airheads / Buncha Crunch / Butterfinger
 Cookie Dough Bites / Gummy Bears
 Junior Mints / Mike & Ikes / Kit Kat
 Milk Duds / M&Ms / Pocky / Trolli
 Raisinets / Reese's / Skittles / Sour
 Patch Red Vines / Swedish Fish
 Sour Punch Straw / SweeTarts Ropes

BOTTLED AND CANNED BEVERAGES

Dasani
 Smart Water
 Monster Energy

STARBUCKS BEVERAGES AVAILABLE

Please ask for details