

delicious desserts
scrumptious
tasty
grilled
indulge
salads
crafted
signature
treats & eats

EAT

fresh ingredients

everyday celebrations
yummy
cocktails
savor
warm & toasty
shareable fun

wine

ALL WINES AVAILABLE BY THE GLASS OR BOTTLE

CHARDONNAY

Lindeman's Bin 65
Kendall Jackson

OTHER WHITES

CK Mondavi Moscato
Beringer White Zinfandel
Mezzacorona Pinot Grigio
Korbel Brut Sparkling White 187ml

REDS

CK Mondavi Cabernet Sauvignon
CK Mondavi Merlot
Hob Nob Pinot Noir

beer

BOTTLE

Bud Light
Budweiser
Coors Light
Miller Lite
Corona Extra
Michelob Ultra
Shiner Bock
Lone Star
Fat Tire
Sam Adams Seasonal
Guinness
Newcastle Brown
Dos Equis Lager
Stella Artois
Heineken
Amstel Light
Blue Moon
Angry Orchard
Hard Cider

DRAFT

Shiner Bock
Miller Lite

Sam Adams
Boston Lager

punches & teas

STRAWBERRY BANANA DAIQUIRI

Don Q Cristal rum blended with
strawberries and bananas.

ISLAND PUNCH

Sobieski vodka, peach schnapps,
banana liqueur, triple sec, pineapple
and cranberry juices.

CARIBBEAN CRUISE

Sobieski vodka, Midori, raspberry liqueur
and tropical juices.

MAIN EVENT BREEZE

Cruzan Mango rum, Don Q Coco rum,
lemonade, pineapple and cranberry juices.

classic cocktails

CLASSIC MARTINI

Sobieski vodka or New Amsterdam gin
with vermouth, served shaken or stirred.

PYRAT ALLEY HURRICANE

Pyrat XO Reserve rum, Don Q Cristal rum,
Amaretto Disaronno, orange juice, lime juice
and passion fruit.

COSMOPOLITAN

Sobieski vodka & triple sec combined
with cranberry juice and lime.

AMARETTO SOUR

Amaretto Disaronno and sweet and sour.

TITO'S & THE OUTLAW

Tito's Handmade vodka and Red Eye Outlaw
Bloody Mary mix.

EAST HAMPTON MAI TAI

Pyrat XO Reserve rum, Ten Cane rum,
Orange Curaçao, orgeat and fresh lime juice.

BAHAMA MAMA

Don Q Coco rum, Don Q Cristal rum,
banana liqueur and tropical juices.

margaritas & mojitos

HOUSE MARGARITA

Cuervo Gold tequila, triple sec and our house
recipe margarita mix. Frozen or on the rocks.

EL MAYOR MARGARITA

El Mayor Blanco tequila, Patrón Citrónge
and our house recipe margarita mix.
Frozen or on the rocks.

PATRÓN MARGARITA

Patrón Silver tequila, Grand Marnier
and our house recipe margarita mix.
Served on the rocks.

BREEZY MOJITO

Don Q Limon rum, St. Germain Elderflower liqueur,
mint, lime and pineapple juice.

PATRÓN MOJITO

Patrón Silver, St. Germain Elderflower liqueur, mint,
lime and sweet & sour.

ASK YOUR SERVER

FOR ADDITIONAL BEVERAGE SELECTIONS.





bbq brisket street tacos

shareable appetizers

OUR SIGNATURE TWIST ON EVERYDAY FAVORITES MEANT FOR SHARING, SAMPLING OR SNACKING.

BACON, SPINACH & ARTICHOKE DIP

Melted parmesan and provolone with spinach, artichokes and Applewood smoked bacon, served with warm tortilla chips **\$7.95**

TRIPLE STACKED CHICKEN QUESADILLA

A triple-decker quesadilla filled with smoked chicken, black beans, jack and cheddar cheeses, topped with chipotle cream sauce and served with house-made guacamole, fire-roasted salsa and a fried jalapeño **\$9.95**

THE COLOSSAL PRETZEL

A warm, 12 inch oven-baked soft pretzel, served with warm beer cheese sauce and whole grain honey mustard. Choose traditional sea salt style or cinnamon sugar with caramel sauce **\$7.95**

LOADED BAKED TATER TOTS

Crispy tater tots piled high with shredded sharp cheddar, warm beer cheese sauce, sour cream, and Applewood smoked bacon **\$7.95**

HUMMUS & VEGETABLES

Hummus served with pita chips and freshly cut celery, carrots, red bell pepper, cucumbers and romaine hearts **\$9.95**

LOADED NACHOS

Warm tortilla chips topped with cheddar and jack cheeses, smoked chicken, black beans, Applewood smoked bacon, house-made guacamole, queso blanco, fire-roasted salsa, sour cream and jalapeños **\$10.95**

TERIYAKI MEATBALLS

Bite-size beef meatballs tossed in pineapple teriyaki glaze with fresh pineapple chunks, toasted sesame seeds and green onions **\$8.95**

BUFFALO CHICKEN TACOS

Three crispy buffalo chicken tender tacos in corn tortillas with crunchy slaw mix and blue cheese dressing, served with potato chips **\$8.95**

BBQ BRISKET STREET TACOS

Three smoked brisket tacos in corn tortillas with shredded cheddar cheese, jalapeños, crispy onions and crunchy slaw mix **\$8.95**

TEX-MEX DIP TRIO

Warm tortilla chips, served with house-made guacamole, queso blanco and fire-roasted salsa **\$7.95**

BBQ RIBLETS

Crispy pork riblets glazed in a Dr Pepper® BBQ sauce, topped with green onions and served with fried pickles **\$9.95**

CLASSIC WINGS

Traditional or boneless wings with your choice of Frank's® Red Hot® sauce, sweet heat BBQ and Teriyaki, served with celery, carrots and house-made blue cheese dip **\$9.95**

THE PLAYER'S PLATTER (Serves 3-4)

Classic wings with celery & carrots, BBQ riblets, bacon, spinach & artichoke dip, and loaded baked tater tots, served with house-made blue cheese dip, Dr Pepper® BBQ sauce, fire-roasted salsa and warm tortilla chips **\$17.95**

WE PREPARE AND SERVE PRODUCTS THAT CONTAIN PEANUTS, TREE NUTS, FISH, SHELLFISH, EGGS, MILK, SOY AND GLUTEN. REGULAR KITCHEN OPERATIONS INVOLVE SHARED COOKING AND PREPARATION AREAS, AND FOOD VARIATIONS MAY OCCUR. FOR THESE REASONS, WE CANNOT GUARANTEE THAT ANY MENU ITEM WILL BE COMPLETELY FREE OF ALLERGENS.

specialty pizzas

BOLD AND FLAVORFUL HOUSE-MADE PIZZAS WITH HAND-CUT INGREDIENTS LAYERED OVER OUR SPECIALTY PIZZA SAUCE, THEN OVEN-BAKED TO PERFECTION.

	10"	16"
THE MEAT EATER Italian sausage, pepperoni, sliced meatballs, Applewood smoked bacon, pizza sauce, parmesan, mozzarella and provolone	\$11.95	\$17.45
ITALIAN PESTO Creamy basil pesto, roasted potatoes, caramelized onions, feta cheese, fresh basil, mozzarella and provolone	\$11.95	\$17.45
THE WORKS Italian sausage, pepperoni, sliced meatballs, roasted mushrooms, caramelized onions, pizza sauce, parmesan, mozzarella and provolone	\$11.95	\$17.45
GARDEN VEGGIE Sun-dried tomatoes, broccoli, roasted red peppers, artichoke hearts, mushrooms, black olives, shaved red onion, pizza sauce, feta, mozzarella and provolone	\$11.95	\$17.45
BBQ CHICKEN Smoked chicken, mozzarella, provolone, cheddar cheese, shaved red onion, cilantro, sweet heat BBQ sauce and ranch dressing drizzle	\$11.95	\$17.45
CHICKEN, SPINACH, ARTICHOKE & BACON DIP Grilled chicken, spinach, artichoke & bacon dip, diced tomatoes, artichoke hearts, feta, mozzarella and provolone	\$11.95	\$17.45
BUFFALO CHICKEN Grilled chicken marinated in Frank's® Red Hot® buffalo sauce, mozzarella, provolone, blue cheese crumbles, crispy fried onions, sliced green onions and blue cheese dressing	\$11.95	\$17.45
HAWAIIAN Fresh-cut pineapple chunks, Applewood smoked bacon, jalapeños, mozzarella, provolone and pineapple teriyaki sauce	\$11.95	\$17.45

classic pizzas

CHEESE	\$9.95	\$15.45
ONE TOPPING	\$10.95	\$16.45
meat toppings	pepperoni, italian sausage, roasted meatballs	\$1.50 each
veggie toppings	mushrooms, black olives, green peppers, caramelized red onions, fresh basil, fresh cilantro	\$1.00 each



italian pesto



burgers

7 OZ PATTIES CRAFTED WITH FRESH INGREDIENTS FOR FLAVOR IN EVERY BITE. SERVED WITH SEASONED FRIES.

ALL AMERICAN

American cheese, lettuce, tomato, onion, pickles and house sauce on a toasted bun **\$9.45**

BACON & CHEDDAR

Sharp cheddar cheese, Applewood smoked bacon, lettuce, tomato, pickles, house sauce and crispy fried onions on a toasted bun **\$9.95**

SOUTHWEST

Monterey Jack cheese, lettuce, tomato, onion, house-made guacamole, jalapeños and chipotle house sauce on a toasted bun **\$9.95**

SUNNYSIDE UP

Fried egg, Applewood smoked bacon, American cheese, lettuce, tomato, onion, avocado and house sauce on a toasted bun **\$9.95**

sliders

DON'T LET THE SLIDERS NAME FOOL YOU.
THESE MINI BURGERS ARE HEARTY ENOUGH TO SATISFY ANY
APPETITE. SERVED WITH POTATO CHIPS.

ITALIAN MEATBALL SLIDERS

Three Italian meatball sliders with provolone cheese, fresh basil and zesty marinara sauce **\$9.95**

CRISPY CHICKEN SLIDERS

Three crispy fried chicken sliders topped with pickles, creamy coleslaw and ranch aioli **\$9.95**

BACON CHEESEBURGER SLIDERS

Three cheeseburger sliders topped with Applewood smoked bacon, American cheese, lettuce, tomato and house sauce **\$9.95**

sandwiches

INSPIRED BY CLASSICS, PERFECTED WITH A TWIST.

BBQ BRISKET AND CHEDDAR

Smoked brisket, sharp cheddar, crispy fried onions, pickles and onions on a toasted bun, served with creamy cole slaw, sweet heat BBQ sauce and seasoned fries **\$8.95**

CALI CHICKEN

Grilled chicken breast, Monterey jack cheese, arugula, tomato, avocado and pesto mayo on pizza bread, served with seasoned fries. **\$9.45**

VEGGIE STACK

Layers of artichokes, mushrooms, roasted red peppers and caramelized onions, topped with arugula, tomato, pesto cream sauce and melted provolone cheese on pizza bread, served with seasoned fries. **\$8.95**

THE WAFFLER

A twist on the classic grilled cheese. House-made golden waffle, shredded jack, cheddar, mozzarella and provolone cheeses, bacon and tomato, served with chipotle maple syrup **\$8.95**

salads

CHOOSE LIGHT OR HEARTY.
REGARDLESS, THEY'RE ALL FRESH AND DELICIOUS.

starters

CLASSIC CAESAR

Romaine lettuce, shaved parmesan cheese, Caesar dressing and house-made croutons **\$3.95**

GARDEN SALAD

Mixed greens, grape tomatoes, house-made croutons and balsamic vinaigrette **\$3.95**

entrée salads

CLASSIC CHICKEN CAESAR

Grilled chicken, crisp romaine, house-made croutons, shaved parmesan cheese and house-made creamy Caesar dressing **\$10.95**

CLASSIC COBB

Grilled chicken breast, Applewood smoked bacon, chopped romaine and mixed greens, blue cheese crumbles, hard-boiled egg, avocado, tomatoes, house-made croutons, crispy onions and ranch dressing **\$10.95**

STRAWBERRY FIELDS

Grilled chicken, mixed greens, feta cheese, candied pecans, fresh strawberries, avocado and basil, tossed in a mango poppy seed dressing **\$10.95**

entrées

CONTEMPORARY, YET INSPIRED BY CULINARY CLASSICS
THAT WILL MAKE YOU RETHINK YOUR FAVORITE MEAL.

SKILLET MAC AND CHEESE

Mac & cheese loaded with grilled chicken and Applewood smoked bacon, topped with green onions and a crunchy Cheez-It® cracker crumb topping, served with a side garden salad **\$8.95**

GRILLED SALMON

Charbroiled salmon drizzled in olive oil over a bed of roasted red peppers, artichokes, mushrooms and onions, served with almond & herb rice **\$10.95**

BEER BATTERED FISH AND CHIPS

Crispy, beer battered cod, served with creamy cole slaw, tartar sauce and seasoned fries **\$8.95**

CHIMICHURRI STEAK

Char-grilled steak with chimichurri sauce, served with freshly baked au gratin potatoes and a side arugula salad **\$12.95**

SMOKED BRISKET PLATTER

Smoked brisket with sweet heat BBQ sauce, served with BBQ baked beans, creamy cole slaw and traditional cornbread **\$9.95**

CHICKEN & WAFFLES

Crispy chicken tenders, candied pecans and green onions layered on a house-made golden waffle, served with chipotle maple syrup **\$8.95**

CHICKEN AND RIBLETS COMBO

Crispy chicken tenders and riblets glazed in a Dr Pepper® BBQ sauce, topped with green onions, served with creamy cole slaw, seasoned fries and honey mustard dressing **\$12.95**

dine



chimichurri steak



peanut butter banana split

kids menu

WE GUARANTEE THAT WE'LL SATISFY
ALL OF THE KIDDOS' TASTE BUDS.

CHEESEBURGER SLIDERS

Two beef sliders topped with American cheese,
served with fresh fruit and fries **\$4.95**

CRISPY CHICKEN TENDERS

Three crispy chicken tenders, served with
fresh fruit, fries and honey mustard **\$4.95**

MAC AND CHEESE

Cheesy mac and cheese,
served with fresh fruit **\$4.95**

CHEESE QUESADILLA

Cheddar and jack cheeses on a flour tortilla,
served with fresh fruit and fries **\$4.95**

CHICKEN AND WAFFLES

Crispy chicken tenders on top of a house-made
golden waffle, served with fresh fruit and
maple syrup **\$4.95**

desserts

MOUThWATERING GOODNESS PERFECT FOR SHARING.

BACON WAFFLE SUNDAE

Grilled house-made golden waffle topped with
vanilla gelato, toffee crumbles, Applewood smoked
bacon and bourbon vanilla-maple sauce **\$7.95**

PEANUT BUTTER BANANA SPLIT

Vanilla gelato and sliced banana, topped with
chocolate fudge, peanut butter sauce, whipped
cream, and garnished with toffee crumbles,
chocolate sprinkles and cherries **\$7.95**

CHOCOLATE BROWNIE SUNDAE

A warm brownie topped with vanilla gelato,
garnished with chocolate fudge, caramel sauce,
whipped cream, pecans and a cherry **\$7.95**

CINNAMON DONUT HOLES

Warm donut holes coated with cinnamon sugar,
served with salted caramel sauce and raspberry
sauce **\$6.95**

BREAD PUDDING

Warm, homestyle bread pudding with cinnamon,
served in a sizzling skillet with a side of Anglaise
sauce **\$6.95**

smoothies

NON-ALCOHOLIC

STRAWBERRY BANANA SMOOTHIE

Strawberries blended with tropical bananas
\$4.95

WILD BERRY LIMEADE SMOOTHIE

Vanilla yogurt with strawberries, raspberries,
blackberries and lime juice **\$4.95**

FRUIT PASSION SMOOTHIE

Strawberries combined with guava and mango
\$4.95

COOKIES & CREAM SMOOTHIE

Vanilla ice cream blended with chocolate syrup
and chocolate cookies **\$4.95**

soft drinks

UNLIMITED FOUNTAIN DRINKS **\$2.95**

Pepsi®, Diet Pepsi®, Mountain Dew®,
Mug® Root Beer, Sierra Mist®, Dr Pepper®,
Diet Dr Pepper® and lemonade

FRESH BREWED ICED TEA	\$2.95
AQUAFINA® WATER	\$2.50
S. PELLEGRINO®	
SPARKLING WATER	\$3.25
RED BULL®	\$3.95

AT MAIN EVENT, WE STAND BEHIND OUR FOOD AND
SERVICE. A MINIMUM OF 15% GRATUITY IS CUSTOMARY
AND APPROPRIATE. FOR PARTIES OF SEVEN OR MORE,
WE ADD 18% GRATUITY.

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adrenaline

corporate meetings

memories

