

The Snacks

Octane Wings

87-93-diesel-Bourbon bbq
Served with celery sticks, bleu cheese or
country ranch dressing
\$11.99

Crispy Dill Pickles

Served with country ranch
\$6.99

Beer Battered Onion Rings

Colossal onions, served with jalapeno-cheddar sauce
\$6.99

Wagyu Sliders (3)

On mini brioche buns with chipotle ketchup
\$12.99

Fish 'N Chips

Served with malt vinegar, key lime tartar sauce
& Kennebec fries
\$8.99

Ahi Tuna Tacos (3)

Chili garlic aioli, jalapeno salsa, cilantro, & guacamole
\$7.99

Home Style Chili & Cheese Fries

Sharp cheddar & sour cream
\$8.99

Mini Corn Dogs (6)

All beef cocktail franks, served with house mustard
\$5.99

Green Bean Fries

Served with black truffle aioli
\$8.99

Mac Daddy Cheese Gratin

Three cheese mornay sauce, panko bread crumbs,
& parmesan cheese
\$6.99

Country Style Chicken Tenders (4)

Served with honey mustard
\$7.99

Baked Truffle Potato Salad

Bacon, melted cheddar, sour cream & truffle oil
\$8.99

Tempura Mahi Cakes

Served with spicy garlic mayo
\$9.99

Pig in a Bucket

Thick sliced applewood smoked bacon,
served with maple syrup
\$11.99



The Salads

Iceberg Wedge

Wedge of iceberg lettuce, tomatoes,
red onions, bleu cheese crumble,
& bleu cheese dressing
\$8.99/\$4.99

Chopped Salad

Marinated Mediterranean veggies, feta
cheese, chopped watercress and
romaine lettuce with green goddess dressing
\$8.99/\$4.99

Wilted Baby Spinach

Sliced boiled eggs, tomato, shallots, chopped bacon
with a warm bacon vinaigrette
\$9.99

Blackened Chicken Caesar

Blackened chicken breast, romaine lettuce, parmesan
croutons, & Caesar dressing
\$10.99

Side Caesar Salad

Romaine lettuce, parmesan croutons, & Caesar dressing
\$4.99

Cajun Gulf Shrimp Cobb Salad

Avocado, red onion, tomato, chopped bacon,
boiled eggs, bleu cheese crumble, romaine lettuce,
with country ranch dressing
\$13.99

Toasted Quinoa & Kale Salad

Toasted rainbow quinoa, roasted corn, avocado,
tomatoes & cilantro, topped over kale & baby greens
with smoked cumin & jalapeno vinaigrette
\$10.99

Add To Your Salad

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|---------------------------------------------------|------------------------|
| • Premium Beef Blend \$5.99 | • Wagyu Beef \$8.99 |
| • Gulf Shrimp \$6.99 | • Ahi Tuna \$9.99 |
| • Bison \$11.99 | • Mahi Fillet \$6.99 |
| • Lobster Salad \$9.99 | • Veggie Patty \$4.99 |
| • Turkey \$4.99 | • Quinoa Salad \$4.99 |
| • Chicken Breast \$4.99
(grilled or blackened) | • Chopped Bacon \$1.99 |

The Soups

Home Style Chili

Sour cream, cheddar cheese
& scallions
\$6.99

Soup of the Day

\$4.99

The Bucket List

\$5.99

- Skinny Fries • Duck Fat Fries • Zucchini Fries
• Sweet Potato Fries • Mushroom Fries **\$6.99**

The Custom Burger

Burgers

	SINGLE	DOUBLE
6 oz. premium beef blend	\$7.99	\$11.99
½ lb. premium beef blend	\$8.99	\$12.99
½ lb. wagyu beef	\$11.99	\$17.99
½ lb. bison	\$14.99	\$22.99
½ lb. turkey	\$7.99	\$10.99
½ lb. chicken	\$6.99	\$9.99
7 oz. house made veggie	\$5.99	\$8.99

Bun

- | | |
|---------------|-----------------------------|
| • Ciabatta | • Sesame |
| • Whole Wheat | • Lettuce Wrap |
| • Onion | • Gluten Free \$1.00 |
| • Brioche | |

Cheese Board (+\$1.50)

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|-----------------|--------------------|
| • Swiss | • Provolone |
| • Goat | • Bleu Cheese |
| • Jalapeno Jack | • Havarti |
| • Sharp Cheddar | • Feta |
| • American | • Fresh Mozzarella |
| • Brie | • Manchego |

Chart Toppers (+50¢)

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|-----------------------|-----------------------|
| • Jalapeno | • Watercress |
| • Grilled Onion | • Grilled Zucchini |
| • Pineapple | • Baby Spinach |
| • Red Pepper | • Sliced Dill Pickles |
| • Arugula | • Tomato Jam |
| • Roasted Garlic Bulb | • Sliced Cucumber |
| | • Pickled Red Onion |

Solid Gold (+99¢)

- | | |
|------------------------|--------------------|
| • Fried Egg | • Guacamole |
| • Black Truffle Oil | • Red Onion |
| • 1/2 Avocado | Marmalade |
| • Portobello Mushrooms | • Jalapeno Cheddar |
| | Sauce |

Pure Platinum

- | | |
|-------------------------------------|-------------------------------|
| • Black Truffle Aioli \$1.49 | • Applewood Smoked |
| • Turkey Bacon \$1.49 | Bacon \$3.99 |
| • Bleu Cheese | • Gulf Shrimp \$6.99 |
| Dressing \$1.49 | • Maine Lobster \$9.99 |
| • Prosciutto \$3.99 | • Foie Gras \$10.99 |
| • Home Style Chili \$3.99 | |

Sauces (+75¢)

- Bourbon BBQ
- Pesto
- Jalapeno Relish
- Habanero
- Chipotle Ketchup
- Country Ranch
- Honey Mustard
- Spicy Garlic Mayo
- Key Lime Mayo
- Tarragon Remoulade
- Thousand Island
- Green Goddess
- Basil-Mint Pesta
- Cilantro Sour Cream
- Parsley & Roasted Garlic Aioli

Side Car (+\$2.99)

- Skinny Fries
- Duck Fat Fries
- Sweet Potato Fries
- Zucchini Fries
- Onion Rings **\$3.49**
- Mushroom Fries **\$3.49**



Gluten Free Item



Our beef is a unique blend of Brisket and Premium Black Angus Beef.



Gluten Free buns available for an additional \$1

The Signature Line

served with a pickle and the choice of lettuce, tomato, and onion

Hotel California — 1/2 lb. premium beef blend, sharp cheddar, grilled onions, fried egg, guacamole, jalapeno relish, cilantro sour cream, brioche bun, skinny fries • Suggested beer Stone Brewing IPA	\$13.99
Thunder Road —1/2 lb. premium beef blend, thick sliced applewood smoked bacon, american cheese, bourbon bbq sauce, sesame bun, skinny fries • Suggested beer Shiner Bock	\$13.99
Buck Nekid —1/2 lb. premium beef blend, grilled onions, tomato, iceberg lettuce wrap, tarragon remoulade, mushroom fries (no bun) • Suggested beer Pilsner Urquell	\$11.99
Sympathy for the Devil —1/2 lb. premium beef blend, home style chili, sharp cheddar, pickled jalapenos, sour cream, habanero sauce, sesame bun, skinny fries • Suggested beer Hop Head Red IPA	\$13.99
Hey Jude —1/2 lb. chicken burger, thick sliced applewood smoked bacon, Havarti cheese, avocado, whole wheat bun, honey mustard, sweet potato fries • Suggested beer UFO White	\$13.99
Freebird —1/2 lb. turkey burger, swiss cheese, grilled onions, sautéed portobello mushrooms, onion bun, skinny fries • Suggested beer New Belgium Fat Tire	\$10.99
The Rooster —1/2 lb. chicken burger, turkey bacon, jalapeno jack cheese, beer battered onion ring, bourbon bbq sauce, sesame bun, skinny fries • Suggested beer Curious Traveler	\$10.99
Dear Prudence —marinated portobello cap, roasted red peppers, fresh mozzarella, arugula, pesto, ciabatta bun, roasted garlic bulb, country ranch, zucchini fries • Suggested beer Monk In The Trunk	\$11.99
Dr. Feelgood —7 oz. house made veggie burger (toasted rainbow quinoa, smoked cumin beans, roasted red peppers, and oats), with roasted red pepper & corn salsa, manchego cheese, basil-mint pesta, brioche bun, country ranch, zucchini fries • Suggested beer Magic Hat #9	\$11.99
The Ocean — mahi-mahi fillet (broiled, blackened, or fried), pickled red onions, key lime mayo, caramelized lemon, brioche bun, house cut kennebec fries • Suggested beer Hoegaarden	\$12.99

The Platinum Line

served with a pickle and the choice of lettuce, tomato, and onion

Mustang Sally —1/2 lb. wagyu beef, red onion marmalade, brie cheese, sliced prosciutto, brioche bun, skinny fries • Suggested beer Victory Golden Monkey	\$16.99
Paradise City —1/2 lb. premium beef blend, poached and seared cajun spiced shrimp, watercress, tarragon remoulade, onion bun, truffle skinny fries • Suggested beer Brooklyn Lager	\$18.99
Wild Thing —1/2 lb. bison burger, tomato jam, bleu cheese, brioche bun, parsley & roasted garlic aioli, duck fat fries • Suggested beer Innis & Gunn Rum Cask Ale	\$19.99
Stairway to Heaven —1/2 lb. wagyu beef, 3 oz. pan-seared foie gras, black truffle aioli, brioche bun, parsley & roasted garlic aioli, duck fat fries • Suggested beer Rogue Dead Guy	\$24.99
Turning Japanese —5 oz. seared rare ahi tuna, avocado, watercress, jalapeno relish, spicy garlic mayo, onion bun, jalapeno-cheddar sauce, beer battered onion rings • Suggested beer Franziskaner Weissbier	\$19.99
Surfin’ U.S.A. — chilled maine lobster salad, spicy garlic mayo, manchego cheese, warm tempura mahi-mahi cake, guacamole, jalapeno jack cheese, ciabatta bun, house cut kennebec fries • Suggested beer Lagunitas Little Sumpin’	\$22.99

The Mother Burger! A ginormous beast the size of a manhole cover, sandwiched in a bun that resembles a couch cushion! Finish it yourself within 2 hours and it’s free! *orders require advance notice	\$125.00
10 lbs of Premium Black Angus Beef served with lettuce, tomato, onion, and a pickle	
Add your choice of cheese, 2 toppings, and one sauce. (Additional charge for Pure Platinum toppings)	\$150.00