New LIMITED MENU

APPETIZERS

BOTTOMLESS POPCORN 440 cal **9**
Tossed with real clarified butter (720 cal) upon request.
ADD HERB PARMESAN (90 CAL)
OR TRUFFLE SEASONING (90 CAL) FOR $1.50.

CHIPS & QUESO 550 cal **10**
Hatch green chile queso, Cotija, cilantro, and corn tortilla chips.

BUFFALO CAULIFLOWER VG 360 cal **12**
Our veggie spin on Buffalo wings. A 100% vegan recipe, served with vegan ranch (220 cal).

BAKED PRETZEL 600 cal **10**
Hot baked pretzel served with queso and whole grain honey mustard.

LOADED FRIES 1100 cal **13**
A pile of fries topped with our Hatch green chile queso, Tillamook cheddar, Cotija, smoked bacon, cilantro, scallions and Sriracha sour cream.

MOZZARELLA STICKS 530 cal **9**
Crispy, breaded, and served with marinara (30 cal).

BASKET OF FRENCH FRIES VG 500 cal **10**
Tasty fries served with ketchup (70 cal).

LIMITED TIME ONLY FILM & FOOD PAIRINGS

BAVARIAN PRETZEL PIZZA **17**
Oktoberfest forever. Buttery pretzel crust, dijonnaise with Swiss cheese, Tillamook cheddar, sausage, and beef. Sprinkled with scallions and served with a side of Hatch green chile queso.

FLAUTAS **18**
Crispy corn tortillas, chipotle chicken, poblano crema, Hatch green chile queso. Served with fresh watermelon salad.

END OF SUMMER SMOKY PALOMA **16**
Ilegal Mezcal, Twisted Alchemy grapefruit juice, salt, lime, and soda.

RAZZ & LIMÓN SHAKE **14**
RumChata Limón, Sailor Jerry Spiced Rum, raspberry.

SALADS

COBB SALAD 670-950 cal **17.5**
Choice of grilled or fried chicken served with chopped romaine, tomatoes, bacon, blue cheese, avocado, and hard-boiled egg tossed with ranch dressing.

ULTIMATE GARDEN SALAD 700 cal **13**
Chopped romaine lettuce mixed with Cotija, avocado, cucumber, Roma tomatoes, cilantro, onion, sliced mushrooms, and sourdough croutons. Your choice of serrano lime (300 cal) or ranch dressing (190 cal).
ADD GRILLED CHICKEN BREAST (230 CAL)
OR FRIED CHICKEN TENDERS (280 CAL) FOR $3.

ENTREES

SERVED WITH FRIES AND KETCHUP (470 CAL)

HAND-BREADED CHICKEN TENDERS 760 cal **16**
Served with Hatch green chile gravy (140 cal).

FISH & CHIPS 360 cal **17**
Beer-battered cod served with tartar sauce (130 cal). Malt vinegar upon request.

BUFFALO CAULIFLOWER BASKET VG 690 cal **16**
Our veggie spin on Buffalo wings. A 100% vegan recipe, served with vegan ranch (220 cal).

PIZZAS

MADE FROM SCRATCH, 10 INCH CRISPY THIN CRUST / CAULIPOWER™ GLUTEN FREE CRUST (180 CAL) IS AVAILABLE FOR $3

CHEESE V 740 cal **14**
Our signature blend of marinara, mozzarella, parmesan, and pecorino romano.

PEPPERONI 880 cal **16**
You've had pepperoni pizza before. This is a pepperoni pizza.

ANGRY PEPPERONI 820 cal **17**
Prepare for some serious heat, with pickled jalapeños, roasted garlic, red chili flakes, and fresh basil. Oh, and pepperoni.

THE CARNIVORE 980 cal **17**
All the meats – pepperoni, salami, smoked bacon, and pork sausage.

THE OMNIVORE 700 cal **16**
For "all of the above" sorts of tastes – pepperoni, roasted peppers, Kalamata olives, fresh tomatoes, red onions, and mushrooms.

VEGAN SUPREME PIZZA VG 720 cal **16**
Our 100% vegan recipe, featuring fresh tomatoes, mushrooms, red onions, Kalamata olives, and fresh basil atop Daiya™ plant-based vegan cheese and marinara.

MARGHERITA V 900 cal **15**
A new take on one of our favorites, made with fresh tomatoes, roasted garlic, and basil.

MUSHROOM & ONION PIZZA V 850 cal **17**
Roasted mushrooms and garlic, onions, and fresh basil.

SANDWICHES

SERVED WITH FRIES, PICKLE SPEAR & KETCHUP (470 CAL)
SUBSTITUTE WITH A GLUTEN-FREE BUN (270 CAL) FOR $3

ROYALE WITH CHEESE 640 cal **18**
A tasty burger. With Tillamook cheddar, smoked bacon, caramelized onion, tomato, lettuce, and lemon garlic aioli, on a toasted seeded bun.

THE MONSTER BURGER **18.5**
Our burger joins forces with loaded waffle fries, bacon and queso to create one hell of an apppetite stomper.

GRILLED CHICKEN SANDWICH 800 cal **16**
Topped with Tillamook cheddar, smoked bacon, avocado, tomato, lettuce, and lemon garlic aioli, on a toasted seeded bun.

FRIED CHICKEN SANDWICH 910 cal **16**
Sriracha soy, Brussels sprout slaw, cabbage, and scallions on a toasted seeded bun.

PHILLY CHEESESTEAK 960 cal **18**
Sirloin with roasted peppers, onions, mushrooms, pepperoncinis, American cheese on a hoagie roll.

BEYOND MEAT™ VEGAN BURGER 700 cal **18.5**
Beyond Meat veggie patty, lettuce, tomato, vegan ranch, caramelized onions, and toasted ciabatta.

SWEETS

Satisfy your craving with three freshly baked-to-order cookies.

CHOCOLATE CHIP COOKIE 1040 cal **9**

VEGAN CHOCOLATE CHIP COOKIE VG 600 cal **9**

SHAKES

MEXICAN VANILLA SHAKE 640 cal **9**

CHOCOLATE SHAKE 930 cal **9**

STRAWBERRY SHAKE 790 cal **9**

COOKIE SHAKE 980 cal **9**

SALTED CARAMEL SHAKE 980 cal **9**

V = VEGETARIAN VG = VEGAN

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

2,000 calories in a day is used for general nutritional advice, but calorie needs vary

DRAFT BEERS

BROOKLYN BREWERY Brooklyn Lager	9
BLUE POINT Toasted Lager	9
BROOKLYN BREWERY Bel Air Sour	9
CAPTAIN LAWRENCE Kölsch	9
FLAGSHIP BREWING Kill van Kölsch	9
CONEY ISLAND BREWING Mermaid Pilsner	9
SLOOP BREWING New Zealand Pils	9
SUNDAY BEER Lager	9
CAPTAIN LAWRENCE Classic Lager	9
ANHEUSER BUSCH Bud Light	7
ANHEUSER BUSCH Michelob Ultra	7
MODELO Especial	7
TALEA Tart Deco Sour	9
ALLAGASH BREWING CO. White	9
OMMEGANG Hennepin	9
OMMEGANG Rare Vos Amber Ale	9
BROOKLYN BREWERY Seasonal	9
SIXPOINT BREWERY Sweet Action Blond Ale	9
SIERRA NEVADA Pale Ale	9
CAPTAIN LAWRENCE Freshchester Pale Ale	9
LIC BEER PROJECT Coded Tiles Pale Ale	9
BRONX BREWERY Pale Ale	9
SIERRA NEVADA Hazy Little Thing IPA	9
DOGFISH HEAD Hazy-O IPA	9
BROOKLYN BREWERY Pulp Art IPA	9
LAGUNITAS Lil Sumpin' Sumpin' Ale	9
LAGUNITAS IPA	9
ALPHABET CITY BREWING Alpha Male IPA	9
THREES BREWING Logical Conclusion IPA	10
CONEY ISLAND BREWING Merman IPA	9
DOGFISH HEAD 60 Minute IPA	9
DOGFISH HEAD 90 Minute IPA TULIP	9
SLOOP BREWING Sloop Juice Bomb IPA	10
KILLSBORO BREWING Island Vibes IPA	10
BARRIER BREWING Money IPA	10
ITHACA BEER CO. Flower Power IPA TULIP	9
STONE Fear.Movie.Lions Double IPA	10
NEWBURGH BREWING Brown Ale	9
GREENPORT HARBOR Black Duck Porter	10
KEEGAN ALES Mother's Milk Stout	9
AUSTIN EASTCIDERS Original Dry Cider	9
HUDSON NORTH CIDER Standard Dry Hazy Cider	9
GRAFT CIDER Farm Flor Cider	10
WÖLFFER ESTATE VINEYARD Dry Rosé Cider	11

BOTTLES & CANS

PACIFICO Mexican Pilsner	8
AVERY White Rascal Witbier	8
DOGFISH HEAD Sea Quench Ale	8
STONE Stone IPA	8
LEFT HAND Peanut Butter Milk Stout	8
AUSTIN EASTCIDERS Rosé Dry Cider	8
LAGUNITAS Hoppy Refresher (Non-Alcoholic)	6
WHITE CLAW Grapefruit Hard Seltzer	8
WHITE CLAW Mango Hard Seltzer	8

SIGNATURE COCKTAILS

FROZEN MARGARITA 230 cal — 14
Exotico Blanco Tequila, Naranja Orange Liqueur, fresh lime and salted rim.

MARGARITA ON THE ROCKS 230 cal — 15
Exotico Blanco Tequila, Naranja Orange Liqueur, fresh lime and salted rim.

MOSCOW MULE 170 cal — 13
Tito's Handmade Vodka, lime juice, Top Hat Ginger Beer.

FANCY GIN & TONIC 250 cal — 13
Hendrick's Gin, Liber & Co. Tonic syrup, cucumber, soda.

PIRATE PUNCH 210 cal — 15
Don Q Coco Rum, Sailor Jerry Spiced Rum, Twisted Alchemy pineapple, lime, grenadine.

FISTFUL OF BOURBON OLD FASHIONED 230 cal — 13
The classic. Just Fistful of Bourbon, bitters, sugar, and a cherry. Garnished with orange peel.

IRISH COFFEE 170 cal — 13
Tullamore D.E.W. Irish whiskey paired with fresh coffee, a sugar cube, and whipped cream.

RED WINE

	GLASS/BOTTLE
GASCON MALBEC	12/48
MACMURRAY ESTATE PINOT NOIR	15/60
MÉNAGE À TROIS RED BLEND	13/52
JOEL GOTT MERLOT	14/56
TREE FORT CABERNET	11/44

WHITE WINE

	GLASS/BOTTLE
GUINIGI PINOT GRIGIO	10/40
WILLIAM HILL CHARDONNAY	11/44
INVIVO X, SJP SAUVIGNON BLANC	14/56
CASTELLO DEL POGGIO MOSCATO	11/44

ROSÉ & SPARKLING

	GLASS/BOTTLE
CHARLES & CHARLES ROSÉ	12/48
SEGURA VIUDAS BRUT CAVA	9/36
LA MARCA PROSECCO	13

SPIRITS

Your favorite cocktails made with one of our featured brands

TITO'S HANDMADE VODKA 100 cal	12
JACK DANIEL'S WHISKEY 100 cal	12
DON Q CRISTAL RUM 100 cal	12
FORDS GIN 110 cal	12
EXOTICO BLANCO TEQUILA 100 cal	12

ADULT SHAKES

THE GRASSHOPPER 740 cal — 14
DeKuyper crème de menthe and crème de cocoa.

WHISKEY BANANA SPLIT SHAKE — 14
Wild Turkey Longbranch bourbon, Liber & Co pineapple gum syrup, Monin dark chocolate, roasted banana & strawberry purées.

DRINKS

BOTTOMLESS SODA 0-320 cal — 7
COKE / DIET COKE / SPRITE / DR PEPPER / COKE ZERO

BOTTOMLESS ICED TEA 0 cal — 7
SWEET OR UNSWEET

LIQUID DEATH MOUNTAIN WATER 0 cal — 6
SPARKLING

RED BULL *REGULAR OR SUGAR-FREE* 20-170 cal — 7
REGULAR / SUGAR-FREE / TROPICAL

BOTTOMLESS CUP OF COFFEE 0-320 cal — 7
CREAM & SUGAR AVAILABLE UPON REQUEST

A gratuity of 18% will be applied as a service charge to any unsigned credit card receipts and for parties of 8 or more.