

54

BEVERAGES

STRAWBERRY LEMONADE

lemonade, blended strawberries ◦ 190 CAL

one complimentary refill

5.5

LIMEADE

lemon-lime soda, fresh lime juice (strawberry or cherry) ◦ 310 CAL

one complimentary refill

5.5

FRESH BREWED INFUSED ICED TEA

iced tea, all natural syrup (mango, peach or raspberry) ◦ 160 CAL

free refills

3.5

BUBBLES OVER ICE

coke, diet coke, coke zero, sprite, dr. pepper, barq's root beer, lemonade, cherry cream soda (organic) ◦ 0-220 CAL

3.5

MARGARITAS

MARGARITA

tequila, fresh lime juice, agave (traditional or strawberry) ◦ 320 CAL

9

FROZEN MARGARITA

tequila, fresh lime juice, agave (traditional, strawberry, mango or sangria swirl) ◦ 700 CAL

9

CHAMPAGNE MARGARITA

frozen margarita, upside down bottle korbel california champagne ◦ 460 CAL

13

MARGARITA MEZCAL

ojo de tigre mezcal, patrón silver tequila, alma finca orange, fresh lime juice, simple syrup [frozen upon request] ◦ 450 CAL

12

EL PERFECTO

alma finca orange, fresh lime juice, simple syrup [CHOOSE YOUR TEQUILA TIER 1 • TIER 2] ◦ 530 CAL

10 | 12

CRAFT COCKTAILS

PALOMA

el jimador tequila, ruby red grapefruit cordial, fresh grapefruit juice, fresh lime juice, soda water ◦ 260 CAL

9.5

BLOODY HACIENDA

el jimador tequila, blood orange cordial, fresh lime juice, campari, jerry thomas own decanter bitters ◦ 460 CAL

9.5

CUBAN MOJITO

bacardi rum, fresh mint, fresh lime juice, simple syrup, club soda ◦ 240 CAL

9.5

BASIL LEMONADE

bacardi rum, fresh basil, fresh lemonade, infused simple syrup, lemon bitters ◦ 370 CAL

9.5

EMPRESSIVE G+T

empress 1908 gin, mastiha, fresh lemon juice, orgeat syrup, fever-tree cucumber tonic, cucumber bitters ◦ 280 CAL

9.5

EASY LIVIN

bacardi rum, strawberries, fresh lemon juice, aperol, rosemary infused syrup ◦ 330 CAL

9.5

FRENCH SWIFTIE

community spirit vodka, elderflower liqueur, grapefruit cordial, fresh grapefruit juice, fresh lemon juice, jerry thomas own decanters bitter ◦ 300 CAL

9.5

OLD FASHIONED

grand marnier, jerry thomas own decanter bitters, demerara syrup, amarena cherry, orange swath [CHOOSE YOUR BOURBON TIER 1 • TIER 2] ◦ 310 CAL

13 | 15

NEGRONI

las californias citrico gin, campari, antica carpano vermouth [a classic bitter drink created in Florence, Italy 1919] ◦ 210 CAL

11

NEW YORK SOUR

woodford reserve, fresh lemon juice, rosemary infused syrup, cabernet sauvignon float ◦ 330 CAL

11

APEROL SPRITZ

aperol, sparkling wine ◦ 210 CAL

9.5

PAINKILLER

pusser's rum, pineapple juice, orange juice, real coconut purée, grated nutmeg ◦ 360 CAL

9.5

LONG ISLAND TEA

five traditional liquors, fresh lemon juice, simple syrup, cola (traditional or strawberry) ◦ 320 CAL

9.5

RED SANGRIA

red wine, brandy, fresh lime juice, pineapple juice, fresh fruit ◦ 450 CAL

9.5

WHITE SANGRIA

white wine, mango, peach, coconut, fresh lemon juice, fresh fruit ◦ 340 CAL

9.5

WHITE WINE

250 CAL/glass | 720 CAL/bottle

PROSECCO

la marca, italy d.o.c.

6oz **9oz** **bottle**
8 11 28

SPARKLING WHITE WINE

gruet blanc de noirs

9 12 34

MOSCATO

centorri moscato di pavia, italy

8 11 28

RIESLING

leitz dragonstone, germany

9 12 34

PINOT GRIGIO

barone fini, italy d.o.c.

8 11 28

SAUVIGNON BLANC

joel gott, california

8 11 28

CHARDONNAY

sycamore lane, california

6 8 18

CHARDONNAY

knuttel family, russian river valley

9 12 34

DRY ROSÉ

avv sangiovese, sonoma county

8 11 28

RED WINE

220 CAL/glass | 620 CAL/bottle

MERLOT

grayson cellars, california

6oz **9oz** **bottle**
8 11 28

PINOT NOIR

the calling, monterey

9 12 34

CABERNET SAUVIGNON

sycamore lane, california

6 8 18

CABERNET SAUVIGNON

alexander valley vineyards, sonoma county

9 12 34

RED BLEND

phantom, california

9 12 34

MARTINIS

ESPRESSO

espresso, community spirit vodka, kahlua (black or with cream) ◦ 280 CAL

9

ISLAND PARADISE

coconut rum, peach schnapps, strawberries, pineapple juice ◦ 180 CAL

9

LEMON LAVENDER COSMO

community spirit vodka, lemon lavender cordial, alma finca, lemon juice, cranberry juice ◦ 260 CAL

9

MUNCHIES

GRINGO DIP® + CHIPS

creamy pepper jack cheese dip, pico de gallo, spice, salsa, tortilla chips ◦ 1040 CAL

sub waffle fries for tortilla chips + salsa 1.5

10

BREAD + BUTTER

artisan baguette, real butter, kosher salt ◦ 500 CAL

4

CHICAGO SPINACH + ARTICHOKE DIP

cream sauce, imported parmigiano reggiano, spinach, artichoke, salsa, sour cream, tortilla chips ◦ 1270 CAL

12

SHROOMS

jumbo mushroom caps, herb + garlic cream cheese, horseradish sauce ◦ 1330 CAL

11

BAJA DIPPERS

baja bites (chicken + cheese hand rolled in-house in a crispy corn tortilla), gringo dip, salsa, tortilla chips
◦ 1560 CAL

12

CHICKEN WINGS 10 COUNT

buffalo, hot buffalo, cajun dry rub or garlic lemon pepper dry rub (ranch or creamy bleu cheese) ◦ 1320 CAL

13.5

BONELESS WINGS

buffalo or hot buffalo (ranch or creamy bleu cheese) ◦ 1440 CAL

12

TEQUILA WRAPPERS

crispy flour tortillas, smoked chicken, pico de gallo, black bean, fire-roasted corn, white cheddar, avocado ranch ◦ 1330 CAL

12

FRIED CHICKEN FINGERS

hand-breaded chicken tenderloins, french fries (ranch or honey mustard) ◦ 1370 CAL

13

MUNCHIES

NACHOS

chicken or ground beef, refried beans, cheddar, cheese sauce, jalapeño, pico de gallo, sour cream, guacamole, salsa ◦ 1880 CAL

13.5

CRAB CAKES

our signature recipe with wild-caught crab meat (roasted red pepper or lemon zested tartar sauce) ◦ 910 CAL

13.5

CALAMARI

hand-breaded calamari rings, hot cherry peppers (cocktail sauce, marinara or garlic lemon aioli) ◦ 850 CAL

13

CHICKEN QUESADILLA

chicken, pico de gallo, pepper jack, corn-flour tortillas, sour cream, salsa ◦ 870 CAL
sub guacamole for sour cream | add guacamole 1.5

11

TATER KEGS

jumbo tater tots, bacon, cheddar, chive (sour cream, cheese sauce or ranch) ◦ 730 CAL

10

FRY ME SOME CHEESE

breaded white cheddar cheese bites, spicy mozzarella sticks, marinara ◦ 1090 CAL

10

FRIED PICKLES

breaded pickles, spice, ranch ◦ 770 CAL

10

SOUPS

BAKED POTATO

bacon, scallion, cheddar ◦ 550 CAL

CUP 4.5

BOWL 7

CHICKEN TORTILLA

Naked no toppings 180 CAL
Fully Dressed tortilla strips, sour cream, cheddar 330 CAL

CUP 4.5

BOWL 7

THIS + THAT

HALF SANDWICH + SOUP

TURKEY oven roasted, smoked gouda, arugula, tomato, chipotle mayo, baguette ◦ 570 CAL

13

CHICKEN SALAD scratch recipe, arugula, tomato, baguette ◦ 420 CAL

13

PRIME RIB CAB® ribeye, baguette, au jus (horseradish sauce or aioli) ◦ 610 CAL

16

monterey jack upon request

SOUP + SALAD

bowl soup, house salad ◦ 1230 CAL

12.5

SALADS

BUFFALO CHICKEN SALAD

grilled or fried chicken, wing sauce, bacon, white cheddar, pico de gallo, tortilla strips, crumbled bleu, chipotle ranch ◦ 1830 CAL

15.5

CALIFORNIA BLEU CHICKEN SALAD

grilled chicken, romaine, bacon, pico de gallo, tortilla strips, egg, crumbled bleu, honey lime vinaigrette ◦ 1430 CAL

15.5

SUMMER CHICKEN SALAD

grilled chicken, spring mix + fresh greens, red onion, apple, strawberries, celery, candied pecans, goat cheese, balsamic vinaigrette ◦ 1100 CAL

15.5

FAJITA SALAD

chicken or veggie patty, sautéed veggies, cilantro, cheeses, jalapeño, pico de gallo, sour cream, tortilla chips (honey lime vinaigrette or avocado ranch) ◦ 1020 CAL

15.5

THAI NOODLE SALAD

arugula, cabbage, mint, virginia peanuts, mango, avocado, carrot, cocktail tomato, toasted coconut, noodle, thai peanut dressing [spicy] ◦ 1270 CAL

CHICKEN 15.5 | FILET MIGNON 22

CHICKEN CLUB SALAD

grilled, blackened or fried chicken, cheddar, avocado, bacon, carrot, egg, cucumber, tomato, croutons, dressing ◦ 1010 CAL

15.5

PROTEIN UPGRADE

SEARED SHRIMP 3 | FRIED SHRIMP 3 | SALMON 4 | FLAT-IRON STEAK 4

HOUSE SALADS

TRADITIONAL

cheddar, bacon, carrot, egg, cucumber, tomato, croutons, dressing ◦ 720 CAL

7

CAESAR

custom romaine blend, croutons, parmesan, caesar dressing ◦ 430 CAL

7

SUMMER

spring mix, red onion, apple, strawberry, celery, pecans, goat cheese, balsamic vinaigrette ◦ 330 CAL

7

DRESSINGS

avocado ranch | balsamic vinaigrette | buttermilk ranch | caesar dressing | chipotle ranch | creamy bleu cheese | french | honey lime vinaigrette | honey mustard | light italian | salsa | thousand island | 10-180 CAL per ounce

BOWL

PROTEIN POWER GRAIN BOWL

cajun spice, ancient power grains, grilled vegetable medley, feta

CHICKEN 8 oz. 610-970 CAL **66 GRAMS OF PROTEIN**

16

SHRIMP 6 EACH 410 CAL **41 GRAMS OF PROTEIN**

16

SALMON 7 oz. 710 CAL **53 GRAMS OF PROTEIN**

19

FLAT-IRON STEAK* 8 oz. 970 CAL **52 GRAMS OF PROTEIN**

20

FILET MIGNON* 7 oz. 860 CAL **61 GRAMS OF PROTEIN**

22

simply grilled upon request | add avocado 2

CRAFT SANDWICHES

PRIME RIB FRENCH DIP*

CAB® ribeye, baguette, au jus, standard side (horseradish sauce or aioli) ◦ 1300 CAL
monterey jack upon request

19.5

CAJUN CHICKEN PHILLY

chopped chicken, cajun spice, pepper, onion, chipotle mayo, smoked gouda, baguette, standard side ◦ 1370 CAL

15.5

HAVANA CLUB

smoked turkey, pit pulled pork, swiss, pickle, aioli, cuban mustard, baguette, standard side ◦ 1150 CAL

15.5

GRILLED REUBEN

corned beef, sauerkraut, comeback sauce, swiss, rye, standard side ◦ 1100 CAL
"carnegie deli" style: 9oz. of corned beef 3

15.5

TRIPLE STACKED CLUB

turkey, thick-cut bacon, cheddar, swiss, honey mustard, aioli, toasted wheat, standard side ◦ 1570 CAL

15.5

SOUTHWEST WRAP

chicken, romaine, cotija, red pepper, bacon, tortilla strips, pico de gallo, chipotle ranch, flour tortilla, standard side [vegetarian upon request] ◦ 1050 CAL

15.5

GYRO "HERO" PITA

carved gyro meat, sautéed onion, cucumber sauce, lettuce, tomato, crumbled feta, pita, standard side ◦ 780 CAL

15.5

SPICY FRIED CHICKEN

dressed in wing sauce or simply crispy, thick-cut bacon, monterey jack, lettuce, pickle, chipotle mayo, standard side (ranch or bleu cheese) ◦ 1400 CAL

15.5

CHICKEN AVOCADO GRILLE

grilled chicken, avocado spread, thick-cut bacon, monterey jack, arugula, tomato, avocado ranch, standard side • 1440 CAL

15.5

MILE HIGH BURGERS

ALL-AMERICAN BACON CHEESEBURGER* <i>brisket/chuck blend, cheese, fried egg, thick-cut bacon, garden, aioli, standard side (sesame or pretzel bun) ◦ 1470 CAL</i>	16.5
DEVIL'S DEN BURGER* <i>½ lb patty, wing sauce, thick-cut bacon, monterey jack, chipotle mayo, standard side (ranch or bleu cheese) ◦ 1280 CAL</i>	15.5
AVOCADO BURGER* <i>½ lb patty, avocado spread, monterey jack, thick-cut bacon, avocado ranch, standard side ◦ 1200 CAL</i>	15.5
SCRATCH VEGGIE BURGER <i>fresh cut vegetables, ancient grains, kale, pepitas, monterey jack, pickled onion, arugula, mustard, aioli, standard side ◦ 900 CAL (does contain egg)</i>	15.5
BURGER WITH CHEESE* <i>½ lb patty, cheese, garden, aioli, standard side ◦ 1060 CAL</i> add thick-cut bacon 2	13
DOUBLE SMASHED CHEESEBURGER <i>two 4 ounce patties (crispy), muenster, grilled onion, pickle, aioli, standard side ◦ 1180 CAL</i> add thick-cut bacon 2	13

CHEESE AMERICAN | SHARP CHEDDAR | SWISS | PEPPER JACK | MONTEREY JACK | SMOKED GOUDA |
MUENSTER | 60-110 CAL/slice

UPGRADES WAFFLE FRIES WITH GRINGO DIP 730 CAL 2 | CRISPY ONION RINGS 360 CAL 2 | SWEET
POTATO FRIES 480 CAL 1 | GLUTEN FREE BUN 1 | PRETZEL BUN .5 | BRISKET/CHUCK BLEND 2

SOUTHWEST

PACIFIC FISH TACO PLATTER <i>grilled or fried sole, dressed cabbage, red pepper sauce, cilantro, cotija, corn-flour tortillas, rice, refried beans ◦ 1220 CAL [seasonal availability]</i>	17
CARNE ASADA TACO PLATTER <i>thin sliced CAB® ribeye, sauteed pepper + onion, avocado, serrano drizzle, cotija, cilantro, corn-flour tortillas, rice, refried beans ◦ 1060 CAL</i>	17
BORDER ATTACK <i>ground beef or chicken tacos (2), baja bites (chicken + cheese in a crispy corn tortilla), tortilla chips, gringo dip, salsa ◦ 1470 CAL</i>	15
SIZZLING FAJITA SKILLET <i>bell pepper, onion, pico de gallo, cheddar, sour cream, salsa (rice or refried beans) (corn or flour tortillas)</i> sub guac for any	
FIRE-GRILLED CHICKEN 1180 CAL	18
FLAT-IRON STEAK* 2200 CAL	21
SIGNATURE two proteins (fire-grilled chicken, flat-iron steak*, seared shrimp) ◦ 1410 CAL	21

PASTA

RATTLESNAKE PASTA

chicken, shrimp, pasta, parmesan cream sauce, red + green pepper, scallion, parmesan, garlic bread ◦ 1870 CAL

spicy 19

CHICKEN BUCATINI

grilled or blackened chicken, bucatini, alfredo sauce, steamed vegetables, parmesan, garlic bread ◦ 2180 CAL

add seared shrimp 2 16

SPINACH + ARTICHOKE CREAM PASTA

chicken, shrimp, pasta, spinach + artichoke cream sauce, parmesan, garlic bread ◦ 1900 CAL

18

MAC DADDY + CHEESE

chicken, pasta, housemade cheese sauce, thick-cut chopped bacon, toasted bread crumbs, garlic bread ◦ 2200 CAL

18

COMFORT

'CENTER CUT' BABY BACK RIBS

smoked center cut ribs (full slab), french fries, scratch bbq beans with brisket ◦ 1980 CAL

24

COUNTRY FRIED TOP SIRLOIN STEAK

country gravy, mashed potatoes, one standard side, scratch cheddar biscuit ◦ 1360 CAL

17

CHICKEN FRIED CHICKEN

country gravy, mashed potatoes, one standard side, scratch cheddar biscuit ◦ 1200 CAL

17

CHICKEN MADEIRA

"pan fried" chicken breast, mashed potatoes, asparagus, melted monterey jack, housemade mushroom madeira sauce ◦ 1650 CAL

18

FRIED CHICKEN FINGERS PLATTER

hand-breaded chicken tenderloins, two standard sides (ranch or honey mustard) ◦ 1120 CAL

17

"BABY BACKS" + CHICKEN FINGER PLATTER

baby back ribs (half slab), hand-breaded chicken tenderloins, two standard sides (ranch or honey mustard) ◦ 1200 CAL

24

DINNER FOR TWO

40

MUNCHIES

SHARE 1 ITEM

GRINGO DIP + CHIPS
FRIED PICKLES
FRY ME SOME CHEESE
TATER KEGS

ENTRÉES

CHOOSE 2 ITEMS

TRADITIONAL CHICKEN SALAD

SOUP + SALAD

BURGER WITH CHEESE*

DOUBLE SMASHED
CHEESEBURGER

SCRATCH VEGGIE BURGER

CHICKEN AVOCADO GRILLE

CHICKEN BUCATINI

CHICKEN FRIED CHICKEN

CAJUN CHICKEN PHILLY

GYRO "HERO" PITA

SOUTHWEST WRAP

DESSERTS

SHARE 1 ITEM

SALTED CARAMEL
+ CHOCOLATE
BROWNIE

NEW YORK
CHEESECAKE

STEAK + SEAFOOD

BLACKENED RIBEYE* 14 oz. USDA certified angus beef® ribeye, cajun spice, house salad, any side ◦ 1100 CAL <i>simply grilled upon request</i>	29
FLAT-IRON STEAK* 8 oz. USDA certified angus beef®, house salad, any side ◦ 640 CAL	24
FILET MIGNON* 7 oz. USDA choice filet mignon, house salad, any side ◦ 300 CAL	26
STEAK* + RIBS flat-iron steak, 'center cut' baby back ribs (half slab), any side ◦ 1330 CAL <i>upgrade to filet mignon 2</i>	28
STEAK* + SEAFOOD flat-iron steak, any side	
SHRIMP four large (grilled or fried), cocktail sauce ◦ 950 CAL	28
CRAB CAKE signature recipe with wild caught crab meat (roasted red pepper or lemon zested tartar sauce) ◦ 990 CAL	28
BLACKENED ATLANTIC SALMON fresh salmon, cajun spice, ancient power grains, house salad, any side ◦ 620 CAL <i>simply grilled upon request</i>	22
TOM'S SOLE parmesan crusted sole, white wine butter sauce, house salad, asparagus or any side (seasonal availability) ◦ 460 CAL	22
LIEUTENANT DAN'S SHRIMP PLATTER large hand-breaded shrimp, two standard sides, cocktail sauce ◦ 680 CAL	20

TEMPERATURES

RARE	cool to warm + bright red center
MEDIUM RARE	warm with pink to red center
MEDIUM	pink center + browned edges
MEDIUM WELL	mostly browned throughout with reduced thermal moisture
WELL	browned throughout with no sign of pink + very little moisture

LET'S DO LUNCH

MONDAY-FRIDAY 11AM-3PM

ALL YOU CAN EAT SOUP + SALAD

bowl soup, house salad ◦ 1230 CAL

10

BURGER WITH CHEESE*

TRADITIONAL ½ lb patty, cheese, garden, aioli, french fries ◦ 1440 CAL

10

DOUBLE SMASHED two 4 ounce patties (crispy), muenster, grilled onion, pickle, aioli, french fries ◦ 1560 CAL

10

SCRATCH VEGGIE BURGER

fresh cut vegetables, ancient grains, kale, pepitas, monterey jack, pickled onion, arugula, mustard, aioli, standard side ◦ 1250 CAL (does contain egg)

10

CHICKEN AVOCADO GRILLE

grilled chicken, avocado spread, thick-cut bacon, monterey jack, arugula, tomato, avocado ranch, french fries • 1440 CAL

10

FRIED CHICKEN FINGERS

hand-breaded chicken tenderloins, french fries (ranch or honey mustard) ◦ 1370 CAL

10

CHICKEN FRIED CHICKEN

country gravy, mashed potatoes, one standard side, scratch cheddar biscuit ◦ 1200 CAL

10

BORDER ATTACK

ground beef or chicken tacos (2), baja bites (chicken + cheese in a crispy corn tortilla), tortilla chips, gringo dip, salsa ◦ 1470 CAL [only available at select locations]

10

TRADITIONAL CHICKEN SALAD

grilled, blackened or fried chicken, fresh greens, cheddar, bacon, carrot, egg, cucumber, tomato, croutons, dressing ◦ 930 CAL

10

CHICKEN CAESAR SALAD

grilled, blackened or fried chicken, custom romaine blend, croutons, parmesan, caesar dressing ◦ 1380 CAL

10

HALF SANDWICH + SOUP

TURKEY oven roasted, smoked gouda, arugula, tomato, chipotle mayo, baguette ◦ 570 CAL

10

CHICKEN SALAD scratch recipe, arugula, tomato, baguette ◦ 420 CAL

10

DESSERT

SALTED CARAMEL + CHOCOLATE BROWNIE

chocolate brownie, pretzel crust, sea salted caramel, vanilla bean ice cream ◦ 910 CAL

7

COLOSSAL CARROT CAKE

traditionally spiced, grated carrot, pineapple, walnut, pistachio, shaved coconut, cream cheese icing, crème anglaise ◦ 1220 CAL

7

NEW YORK CHEESECAKE

traditional new york style, graham cracker crust, fresh strawberries, strawberry puree ◦ 940 CAL
plain upon request

7

AUTHENTIC KEY LIME PIE

key lime juice, graham cracker crust, fresh whipped cream, lime zest ◦ 550 CAL

7

STREET KIDS

7.50

ENTREES

- SMASHED BURGER** 510 CAL (add cheese +110 CAL)
- CHICKEN FINGERS** 380 CAL (choice of dipping sauce)
- CHICKEN NUGGETS** 370 CAL (choice of dipping sauce)
- FRIED SHRIMP** 460 CAL (choice of ketchup or ranch)
- FLAT-IRON STEAK** (+ 2.00) 380 CAL
- GRILLED CHEESE** 440 CAL (choice of cheese | choice of white or wheat)
- CHICKEN QUESADILLA** 450 CAL
- MACARONI + CHEESE** 1000 CAL
- PASTA WITH SAUCE** 940 CAL (choice of butter, marinara or alfredo) (ADD CHICKEN + 2.00)

SIDES

- FRENCH FRIES** 220 CAL
- MOTT'S APPLESAUCE** 100 CAL
- SLICED STRAWBERRIES** 20 CAL
- APPLE WEDGES WITH CARAMEL** 170 CAL
- CARROT STICKS WITH RANCH** 170 CAL
- STEAMED BROCCOLI** 60 CAL
- ANCIENT POWER GRAINS** 220 CAL
- MASHED POTATOES WITH GRAVY** 260 CAL
- ADULT MAC-N-CHEESE** 460 CAL
- MEXICAN RICE** 130 CAL
- CHIPS + SALSA** 270 CAL
- BUTTERMILK BISCUIT** 380 CAL
- GARLIC BREAD** 180 CAL
- STRAWBERRY YOGURT** 70 CAL

DRINKS

- SOFT DRINKS** 0-80 CAL (free refills)
- MILK** 230 CAL (refills .49)
- APPLE JUICE** 180 CAL (refills .49)
- STRAWBERRY LEMONADE** 80 CAL (refills .49)

DESSERTS

- SCOOP OF VANILLA ICE CREAM** 160 CAL (strawberry or chocolate topping)
- COOKIES** 120 CAL
- STRAWBERRY YOGURT** 70 CAL

SIDES

STANDARD			PREMIUM		
		CAL			CAL
FRENCH FRIES	5	380	LOADED BAKED POTATO	6	790
GRILLED VEGETABLE MEDLEY	5	70	SEASONED WAFFLE FRIES WITH GRINGO DIP	6	730
FRESH STEAMED VEGETABLES	5	140	SEASONED WAFFLE FRIES	5	470
GRILLED ASPARAGUS	5	80	CRISPY ONION RINGS	5	360
DRESSED ROASTED BRUSSELS SPROUTS	5	300	SWEET POTATO FRIES	5	480
HOMESTYLE MASHED POTATOES + GRAVY	4	450			
ADULT MAC-N-CHEESE	4	450			
SCRATCH BBQ BEANS WITH BRISKET	4	230			
ANCIENT POWER GRAINS	4	220			
COLESLAW	4	380			

*Contains or may contain raw or undercooked ingredients. The state and city health code requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. 1,200 to 1,400 calories a day is used for general nutrition advice for children ages 4-8 years and 1,400 to 2,000 calories a day for children ages 9-13 years, but calorie needs vary.