

COCKTAILS

Passionfruit Martini	\$13
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
Cucumber Basil Smash	\$12
Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	
The Eastwood	\$12
Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	
Jack® & Coke® with Cherry	\$12
Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	
Old Fashioned	\$11
Four Roses Bourbon, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$10
Smirnoff Vodka or Four Roses Bourbon, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$10
Corazón Blanco Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DRAFT:

Stone Brewing IPA (280 cal)	\$9
Stone Brewing Hazy IPA (335 cal)	\$9
Modelo Especial (190 cal)	\$9
Carlsbad Brewing Beach Bum Blonde (194 cal)	\$9

DOMESTIC & IMPORT:

Michelob ULTRA (95 cal)	\$7
Coors Light (148 cal)	\$7
Corona Extra (148 cal)	\$8
Stella Artois (150 cal)	\$8

CRAFT:

Blue Moon Belgian White (168 cal)	\$8
Goose (197 cal)	\$8

Ask your server what's on tap!

WINE

105-125 cal per glass	Glass/Bottle
Kendall Jackson Chardonnay	\$12/46
Sonoma, CA	
Oyster Bay Sauvignon Blanc	\$9/34
Marlborough, NZ	
Meiomi Pino Noir Sonoma, CA	\$12/46
Kendall Jackson Cabernet Sauvignon Sonoma, CA	\$12/46

NON-ALCOHOLIC BEVERAGES

Coffee (0 cal)	\$3
Tea (0 cal)	\$3
Milk (150 cal)	\$3
Assorted Soft Drinks (0-160 cal)	\$3

HOURS
7 DAYS A WEEK 5:00PM TO 10:00PM

SHARE

Crispy Chicken Wings	\$14.50
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	
Meat Lovers Flatbread	\$13.50
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	
Doritos™ Nachos	\$14.50
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
Add Roasted Chicken (140 cal) +\$7.50	
Margherita Flatbread	\$11.50
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	

TOSS

Caesar Salad	\$11.50
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
Southwest Salad	\$13.50
Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	

Plus-Ups:

Roasted Chicken (140 cal)	+\$7.50
Salmon (350 cal)	+\$10.50
Fried Chicken (815 cal)	+\$8.50

SAVOR

All American Burger*	\$16.50
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	
<i>Served with House-Seasoned Fries</i>	

Plus-Ups:

Double Patty (300 cal)	+\$6.50	Cheese (90 cal)	+\$2
Bacon (220 cal)	+\$4.50	Avocado (60 cal)	+\$3.50

Spicy Chicken Bacon Ranch	\$14.50
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)	
<i>Served with House-Seasoned Fries – Non-spicy upon request</i>	
Sweet Soy Salmon*	\$24.50
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	

COMPLEMENT

House Fries (425 cal)	\$5.50
Side Salad (110 cal)	\$5.50
Roasted Broccoli (85 cal)	\$5.50

INDULGE

Blueberry Cheesecake	\$10.50
Crumbled Topping, White Chocolate, Lemon Curd (765 cal)	

Vegetarian Gluten Free

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness, especially if you have certain medical conditions. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. We avoid gluten-containing ingredients when making our gluten-sensitive items. Our kitchen is not gluten-free. Cross-contact with other food items that contain gluten is possible. We are providing calorie estimates as a courtesy. Occasionally, menu items may be changed or substituted due to availability or supply chain issues.

RISE & DINE

Visit us for a selection of freshly prepared breakfast favorites served daily.



PICK-UP SERVICE

Dial Ext. 4000

A \$2.50 service charge, a \$2.50 gratuity charge, and applicable sales tax will be added to the price of all items.

Specials

Crispy Onion Rings 6.5

Golden, Crispy breaded onion rings piled high.

Quesadilla 11

Peppers, Onions, and a Blend of Cheeses grilled in a flour tortilla. Served with Salsa and Sour Cream.

Grilled Chicken +\$5 Shrimp or Steak +\$7

Chicken Tenders 14

Boneless version of our Crispy Chicken Wings.

Cobb Salad 15

Fresh cut mixed greens, tomatoes, bacon, chicken breast, hard boiled eggs, avocado and blue cheese crumbles with your choice of dressing.

Five Grain Bowl 13

A healthy blend of 'forbidden' purple, brown, & white rice with red and white quinoa, black beans, carrots, broccoli, whipped feta, and spring mix topped with pickled red onions and Greek dressing.

Roasted Chicken +\$7.5 Shrimp or Salmon+\$10.5 Fried Chicken +8.5

Fish Tacos 17

Crispy-Battered Cod with shredded cabbage, pico de gallo, and our tangy white sauce served on warm flour tortillas.

Grilled Top Sirloin 28

USDA Choice Top Sirloin seasoned and grilled to order served with seasonal vegetables and your choice of rice or mashed potatoes.

 Spice it up with our Sriracha Glaze]

Lemon Butter Salmon 24

White wine, lemon butter sauce served with seasonal vegetables and rice.

Fish and Chips 19

Battered, Crispy Cod and French Fries with a side of coleslaw.

Five Pepper Chicken Pasta 21

A perfect blend of five sautéed peppers, sliced crispy chicken breast over farfalle 'bow-tie' Alfredo pasta and finished with fresh parmesan and herbs. **Upgrade to Grilled Shrimp +5**

Chocolate Lava Cake 9.5

Rich chocolate cake with a molten center topped with whipped cream.

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