

## COCKTAILS

<b>Passionfruit Martini</b>	<b>\$13.50</b>
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
<b>Cucumber Basil Smash</b>	<b>\$13.50</b>
Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	
<b>The Eastwood</b>	<b>\$13.50</b>
Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	
<b>Jack® &amp; Coke® with Cherry</b>	<b>\$13.50</b>
Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	
<b>Old Fashioned</b>	<b>\$13.50</b>
Four Roses Bourbon, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
<b>Mule</b>	<b>\$13.50</b>
Smirnoff Vodka or Four Roses Bourbon, Ginger Beer, Fresh Lime Juice (240 cal)	
<b>Margarita</b>	<b>\$13.50</b>
Corazón Blanco Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

## BEERS

### DRAFT:

<b>Bud Light</b> (192 cal)	<b>\$6</b>
<b>Bells Two Hearted</b> (212 cal)	<b>\$5.50</b>
<b>Bells Oberon</b> (187 cal)	<b>\$5.50</b>
<b>Wolverine</b> (180 cal)	<b>\$6</b>

### DOMESTIC & IMPORT:

<b>White Claw Hard Seltzer</b> (100 cal)	<b>\$5.50</b>
<b>Miller Lite</b> (110 cal)	<b>\$6</b>
<b>Stella Artois</b> (150 cal)	<b>\$6</b>
<b>Heineken</b> (150 cal)	<b>\$6</b>

### CRAFT:

<b>Goose Island</b> (177 cal)	<b>\$6</b>
<b>Bell's Two Hearted Ale</b> (212 cal)	<b>\$6</b>

## WINE

<i>105-125 cal per glass</i>	<i>Glass/Bottle</i>
<b>Sauvignon Blanc Kim Crawford</b>	<b>\$12/55</b>
<b>Chardonnay Kendal Jackson</b>	<b>\$10/45</b>
<b>Pinot Noir Kendal Jackson</b>	<b>\$11/45</b>
<b>Cabernet Sauvignon Canyon Road</b>	<b>\$6/25</b>

## NON-ALCOHOLIC BEVERAGES

<b>Coffee</b> (0 cal)	<b>\$2.50</b>
<b>Tea</b> (0 cal)	<b>\$4</b>
<b>Milk</b> (150 cal)	<b>\$4</b>
<b>Assorted Soft Drinks</b> (0-160 cal)	<b>\$4</b>

### HOURS



**7 DAYS A WEEK 4:30PM TO 9:30PM**

Guests must place orders at the counter.

## SHARE

<b>Crispy Chicken Wings</b> 	<b>\$15</b>
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	
<b>Meat Lovers Flatbread</b>	<b>\$13</b>
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	
<b>Margherita Flatbread</b>	<b>\$12</b>
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	
<b>Doritos™ Nachos</b> 	<b>\$16</b>
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
<b>Add Roasted Chicken</b> (140 cal) <b>+\$4</b>	

## TOSS

<b>Caesar Salad</b> 	<b>\$11</b>
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
<b>Southwest Salad</b> 	<b>\$13</b>
Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	

### Plus-Ups:

Roasted Chicken (140 cal)	<b>+\$6</b>
Shrimp (270 cal)	<b>+\$8</b>
Fried Chicken (815 cal)	<b>+\$6</b>

## SAVOR

<b>All American Burger*</b>	<b>\$12</b>
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	

### Plus-Ups:

Double Patty (300 cal)	<b>+\$5</b>	Cheese (90 cal)	<b>+\$1</b>
Bacon (220 cal)	<b>+\$2</b>	Avocado (60 cal)	<b>+\$2</b>

<b>Spicy Chicken Bacon Ranch</b>	<b>\$13</b>
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)	


*Non-spicy upon request*

<b>Blackened Shrimp Tacos</b>	<b>\$13.50</b>
Shrimp, Black Bean Corn Salsa, Lime Aioli, Cilantro, Lime Wedges (615 cal)	

## COMPLEMENT *Make it a meal!*

<b>House Fries</b> (425 cal) 	<b>\$4</b>
<b>Sweet Potato Fries</b> (530 cal) 	<b>\$5</b>
<b>Side Salad</b> (110 cal)  	<b>\$5</b>

## INDULGE

<b>Blueberry Cheesecake</b> 	<b>\$10</b>
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. \*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. 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. 0

# CHEF'S FAVORITES

## Chicken Quesadilla \$14.00

Grilled Chicken\*, roasted peppers and onions, cheddar jack cheese, served with salsa and sour cream

## Turkey Club \$14.00

Over-roasted turkey, bacon, Swiss cheese, lettuce, tomato, mayonnaise on wheat toast, and choice of side

## Philly Steak Sandwich \$14.50

Thinly sliced ribeye steak, cheese, peppers, onions and a hoagie roll.

## 14" Pizza \$14.00

Includes 1 topping, each additional topping \$2

*Pepperoni, ham, sausage, bacon, green peppers, yellow peppers, jalapeno, onion, mushrooms, green olives*

## Add Sides \$4.00-5.00

Add House Fries 4.00, Add Sweet Fries 5.00, Add Side Salad 5.00.

# TOAST TO TOAST

BREAKFAST | BITES | BAR

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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