



## APPS

### OUR FAMOUS CRACKER BARREL WINGS

deep fried and served with carrots, celery and bleu cheese dressing ♦  
6 for \$9 | 12 for \$13 | 18 for \$18

Sauces: hot, medium, mild, insane, bbq, honey bbq, honey mustard, mustard horseradish, teriyaki, "crack style", "Ally style"

Rubs: jerk, garlic pepper, lemon pepper, blackened, garlic parmesan

### QUESADILLA

cheese, bell peppers, tomatoes and scallions grilled between a flour tortilla ♦ served with sour cream and salsa ♦ \$8  
extras: chicken \$4, shrimp \$6

### NACHOS

tortilla chips topped with cheddar jack cheese, tomatoes, black olives, jalapeno peppers, scallions ♦ served with sour cream and salsa ♦ \$9  
extras: grilled chicken \$4, ipa chili \$4

### COOL RANCH NACHOS

tortilla chips topped with cheddar jack cheese, tomatoes, bacon, fajita seasoning, scallions and ranch dressing drizzle ♦ served with sour cream and salsa ♦ \$10

### BLEU CHIPS

house kettle chips with warm bleu cheese dressing and topped with diced tomatoes, red onions and scallions ♦ \$7

### BACON CHEESE FRIES

french fries topped with cheddar jack cheese, bacon and scallions ♦ \$9

### CHICKEN TENDERS

(5) crispy breaded chicken tenders, tossed in your choice of sauces ♦ served with carrots, celery and bleu cheese dressing ♦ \$9

### BAVARIAN PRETZEL STICKS

(4) buttered, salted pretzel sticks ♦ served with beer cheese fondue ♦ \$8

### KOREAN CAULIFLOWER "WINGS"

battered cauliflower tossed in a sweet chili glaze and sprinkled with sesame seeds ♦ \$9

### CHEDDAR FONDUE

creamy simmered fondue served with focaccia, apple slices, vegetable crudites, tortilla chips ♦ \$9

## SOUPS

### FRENCH ONION ♦ \$6

### HOMEMADE IPA CHILI ♦ \$7

## SANDWICHES

*all sandwiches come with choice of french fries, coleslaw or house kettle chips.  
add sweet potato fries or onion rings \$2*

### TURKEY CLUB

turkey, bacon, lettuce, tomato and mayonnaise ♦ served on three pieces of toasted white bread ♦ \$12

### CB REUBEN

corned beef topped with sauerkraut, thousand island dressing and swiss cheese on grilled rye bread ♦ \$12

### T-VILLE CHEESE STEAK

seasoned shaved steak cooked with onions, green peppers, mushrooms and topped with american cheese in a toasted baguette ♦ \$12

### FISH SANDWICH

fish filet battered and fried to a golden brown in our signature beer batter with tartar sauce ♦ served on a fresh roll ♦ \$12

### BUFFALO CHICKEN WRAP

chicken tenders tossed in buffalo sauce with lettuce, tomatoes and bleu cheese dressing wrapped in a flour tortilla ♦ \$12

### NEW YORK SIRLOIN FRENCH DIP

slow roasted, seasoned and shaved sirloin with american cheese on a grinder roll ♦ served with au jus ♦ \$13

### MEATBALL GRINDER

housemade meatballs with marinara and mozzarella baked on a grinder roll ♦ \$12

### CHICKEN FAJITA WRAP

grilled fajita seasoned chicken, onion and peppers topped with cheddar jack cheese ♦ rolled in a flour tortilla and served with a side of sour cream and salsa ♦ \$12

### THE MAYFLOWER

roasted turkey with cranberry sauce and herbed stuffing on toasted country style white bread with pan gravy ♦ \$12

## SALADS

### BUFFALO WEDGE

a wedge of iceberg lettuce topped with bleu cheese dressing, bacon, red onion, tomatoes and your choice of grilled or crispy chicken tossed in buffalo sauce ♦ \$12

### CAESAR

romaine lettuce tossed with homemade caesar dressing, croutons and parmesan cheese ♦ \$6  
extras: chicken \$4, shrimp \$7

### GARDEN

house greens with tomatoes, cucumbers, red onion, carrots and croutons ♦ \$6  
add: chicken \$4, shrimp \$7

### BACON CHEESEBURGER SALAD

lettuce, tomatoes, red onion, cucumbers, hamburger, bacon and shredded cheddar cheese ♦ \$13

### MEATBALL SALAD

shredded iceberg lettuce, tossed in lemon and olive oil and topped with 3 housemade meatballs and parmesan cheese ♦ \$12

### THE BIG SALAD

mixed greens topped with tomatoes, carrots, cucumbers, red onion, avocado, turkey, shaved sirloin, mozzarella and croutons ♦ \$12

## BURGERS

*all burgers are 8oz on a brioche bun with choice of lettuce, tomato and onion.  
served with choice of fries, coleslaw or house kettle chips.  
sweet potato fries or onion rings for \$2.*

### \*CB CLASSIC

beef patty or chicken breast grilled to perfection ♦ \$10  
extras: cheese \$.50, sauteed onions \$.50, sauteed mushrooms \$.50, bacon \$1.00

### \*MAPLE SMOKEHOUSE

drizzled with house whiskey bbq sauce and topped with maple glazed bacon and cheddar jack cheese ♦ \$12

### \*BLACK 'N' BLEU

cajun seasoned and topped with bleu cheese crumbles ♦ \$12

### \*IMPOSSIBLE KAHUNA BURGER

impossible meatless burger, pineapple, avocado, teriyaki, sriracha aioli, swiss cheese, mushrooms ♦ \$13

### \*5 ALARM BURGER

jalapenos, buffalo sauce, cajun seasoning, smoked mozzarella and sriracha mayo ♦ \$12

### \*HICKORY CHICKEN BURGER

smoked chicken burger with avocado ranch, maple hickory bbq glaze, bacon and american cheese ♦ \$12



## PIZZA

### BUILD YOUR OWN

toppings \$1.25 sm/\$2.50 lg  
pepperoni, hamburger, sausage,  
bacon, tomatoes, onions, peppers,  
olives, mushrooms, broccoli,  
scallions, jalapeno ♦  
\$10 sm / \$15 lg  
add chicken \$4 sm/\$6 lg

### MEAT LOVERS

hamburger, sweet italian sausage,  
bacon, pepperoni, red sauce and  
mozzarella cheese ♦  
\$16 sm / \$23 lg

### MARGHERITA

tomatoes, fresh basil, olive oil  
fresh mozzarella cheese,  
parmesan cheese and red sauce ♦  
\$16 sm / \$23 lg

### CHICKEN BACON RANCH

ranch dressing base, mozzarella  
cheese, crispy chicken and  
bacon ♦ \$16 sm / \$23 lg

### MEATBALL RICOTTA PIZZA

housemade meatballs, mozzarella,  
ricotta and basil ♦  
\$16 sm / \$23 lg

### T-VILLE HAWAIIAN PIZZA

teriyaki base, ricotta, jalapeno,  
pineapple, bacon, mozzarella,  
cheddar, crispy chicken ♦  
\$16 sm / \$23 lg

### WEST COAST WHITE

garlic and oil base, mozzarella  
cheese, red onion, olives, diced  
tomatoes and scallions ♦  
\$14 sm / \$21 lg

### FISH AND CHIPS

deep fried in homemade beer  
batter ♦ served with french fries,  
coleslaw and lemon wedges ♦ \$15

### TRADITIONAL MAC AND CHEESE

pasta mixed with our signature  
mac & cheese sauce and bread  
crumb topping ♦ \$13  
extras: bacon \$3,  
buffalo chicken \$5,  
sausage \$4

### TACO BOWL

your choice of seasoned ground  
**beef or pulled chicken** with  
shredded lettuce, avocado, tomato,  
black olives, shredded cheddar  
cheese, salsa and sour cream,  
drizzled with avocado ranch  
dressing ♦ served in a fried  
tortilla bowl ♦ \$11

## FAVORITES

### “CRACK” FREDO

crispy chicken, bacon and broccoli  
simmered in a 3 cheese blend of  
mozzarella, parmesan and ricotta,  
tossed with penne ♦ \$18

### CONTENTED SOLE

sole baked in a white wine butter,  
over spinach with au gratin  
potatoes and finished with a  
cognac shrimp newburg  
sauce ♦ \$16

### THE TORI

2 grilled chicken breasts tossed in  
your choice of sauce ♦ served with  
baked sweet potato fries and  
broccoli ♦ \$12

### BEEF TIPS

beef tips sauteed with onions  
and mushrooms in a cabernet  
sauvignon wine beef demi glace  
over braised beef ravioli ♦ \$17

*We try our best to accommodate all dietary restrictions. Please ask your server about any special requests and gluten free options.  
\*thoroughly cooking meats, fish and poultry greatly reduces the risk of food borne illness*

## WINES

### HOUSE \$6

Chardonnay, Merlot,  
Cabernet Sauvignon, Pinot Grigio

### WHITES

Candoni Moscato \$8  
Schloss Vollards QBA Riesling \$8  
Bluefeld Riesling \$6  
Epic Run Sauvignon Blanc \$6  
Clifford Bay Sauvignon Blanc \$7  
Ruffino Lumina Pinot Grigio \$7  
Clos du Bois Chardonnay \$7  
Josh Chardonnay \$8

### RED

Diora Pinot Noir \$10  
Mark West Pinot Noir \$7  
Jacob's Creek Shiraz \$7  
Terrazes Malbec \$7  
Lyeth Cabernet \$7  
Josh Cabernet \$8

### SPARKLING

M&R Asti Spumante \$7  
Prima Perla Prosecco (187ml bottle) \$6  
Prima Perla Prosecco (750ml bottle) \$24

## COCKTAILS \$8

### NICK'S TRANSFUSION

Tito's Handmade Vodka,  
ginger ale, splash of grape juice

### ESPRESSO MARTINI

Tito's Handmade Vodka infused with  
vanilla, Burshetti Espresso, bourbon  
cream, Baileys Irish Cream

### DAVE'S LEMONADE

Your choice of raspberry, blueberry,  
strawberry, cherry, watermelon,  
peach, apple, or grape. Mixed with  
Dave's house made lemonade

### HAWAIIAN CHAMPAGNE

Prosecco, orange and pineapple juice

### PERFECT MANHATTAN

Elijah Craig Small Batch Bourbon,  
Carpano Antica Vermouth,  
cherry garnish

### CINNAMON ROLL

RumChata and Kahlua Liquor,  
on the rocks

### PUMPKIN EATER MARTINI

Tito's Handmade Vodka,  
Baileys Irish Cream, Disaronno  
Amaretto, Ole Smoky Pumpkin  
Spice Cream Whiskey

### PEANUT BUTTER MARTINI

Ole Smoky Peanut Butter Whiskey,  
Godiva Chocolate Liqueur,  
chocolate sauce

### APPLE BLOSSOM MULE

Vodka, apple juice, lemon,  
ginger beer

### SKINNY DON

Don Julio Blanco Tequila,  
muddled lemons, limes, oranges,  
club soda

### MINT COOKIE MARTINI

Tito's Handmade Vodka,  
Rumpleminze Liqueur, Kahlua,  
Baileys Irish Cream & coffee

## LET US CATER YOUR EVENT!

**\*ASK MANAGER FOR DETAILS**

**20% OFF FOR MILITARY & FIRST RESPONDERS**