

BEVERAGES

FOUNTAIN DRINKS \$3

COKE, DIET COKE, COKE ZERO, SWEET ICED TEA, LEMONADE, FANTA ORANGE, DR. PEPPER, SPRITE

ICELANDIC BOTTLED WATER \$3

MOCKTAILS

ROSEMARY GRAPEFRUIT TONIC \$6.5

FRESH ROSEMARY, GRAPEFRUIT JUICE, SPLASH OF PINEAPPLE JUICE, TONIC

GINGER HIBISCUS \$7

GINGER BEER, HIBISCUS SYRUP, SPLASH OF LEMON JUICE

COCKTAILS

MOJITO \$10

BACARDI RUM, LIME JUICE, SIMPLE SYRUP, SODA
FLAVORS: STRAWBERRY, MANGO, BLACKBERRY

MAI TAI \$11

BUMBU RUM, MALIBU COCONUT RUM, ORANGE CURAÇAO, ORGEAT SYRUP, LIME JUICE

TENNESSEE MULE \$11

JACK DANIELS WHISKEY, GINGER BEER, MINT, LIME

NORTHERN LIGHTS \$12

DEEP EDDY LEMON VODKA, BLACKBERRY LIQUEUR, WESTERN SUN BLUEBERRY, BLUE CURAÇAO, LEMON JUICE, TOPPED WITH RED BULL BLUEBERRY

WILD & FREE \$13

WILD TURKEY 101 RYE WHISKEY, BITTERS, SIMPLE SYRUP, ORANGE TWIST

PURPLE RAIN \$13.5

AGAVE, ROTHMAN & WINTER CRÈME DE VIOLETTE, ELDERFLOWER, TONIC, EMPRESS GIN, CUCUMBER SLICES, CRACKED BLACK PEPPER

WATERMELON MARGARITA \$14

MI CAMPO BLANCO, WATERMELON PUREE, SWEET & SOUR MIX, GRAND GALA

LONG ISLAND \$14

TITOS VODKA, BACARDI RUM, MI CAMPO BLANCO, BOMBAY GIN, TRIPLE SEC, SWEET & SOUR MIX

CONGREGATE MARGARITA \$15

MI CAMPO REPOSADO, SWEET & SOUR, JALISCO ORANGE LIQUEUR

MARTINIS

BLUEBERRY LEMON DROP \$10

WESTERN SUN BLUEBERRY VODKA, DEEP EDDY LEMON VODKA, ORANGE LIQUEUR, SIMPLE SYRUP

ESPRESSO \$12

ABSOLUT VANILLA, KAHLÚA, ESPRESSO, SIMPLE SYRUP

COSMOPOLITAN \$12

TITOS VODKA, TRIPLE SEC, CRANBERRY JUICE, LIME JUICE

MANHATTEN \$14

SWEET VERMOUTH, WOODFORD BOURBON, BITTERS

SHOT-TAILS

GREEN TEA \$7

WHISKEY, PEACH SCHNAPPS, SWEET & SOUR, SPRITE

POA \$8

SOUTHERN COMFORT, AMARETTO, SWEETENED LIME JUICE

VEGAS BOMB \$8

WHISKEY, PEACH SCHNAPPS, CRANBERRY JUICE, RED BULL

KAMIKAZE \$8

ABSOLUT, TRIPLE SEC, LIME JUICE

MEXICAN CANDY \$9

TEQUILA, BLACKBERRY LIQUEUR, SWEET & SOUR, CRANBERRY JUICE, TOBASCO

BREAKFAST OF CHAMPIONS \$10

WHISKEY, BUTTERSCOTCH LIQUEUR, ORANGE JUICE, PIECE OF BACON

**“I DOUBT DRINKING IS THE ANSWER...
BUT IT’S WORTH A SHOT”**

SPRITZES

APEROL SPRITZ \$9

PROSECCO, APEROL, CLUB SODA, LIME

HUGO SPRITZ \$10

ST-GERMAIN, PROSECCO, CLUB SODA, MINT

HIBISCUS SPRITZ \$10

PROSECCO, HIBISCUS SYRUP

WINE

SPARKLING

PROSECCO

RUFFINO, ITALY

GLASS

10.5

BTL

37

ROSE

RUFFINO, ITALY

11.5

40

CHAMPAGNE

WYCLIFF, BRUT, CALIFORNIA

6.50

25

MOËT & CHANDON

IMPÉRIAL BRUT, FRANCE

90

WHITES

CHARDONNAY

14 HANDS, WASHINGTON

8.5

12

30

PINOT GRIGIO

BARONE FINI, ITALY

9.5

13

33

RIESLING

CHATEAU STE MICHELLE

9.5

13

33

SAUVIGNON BLANC

13 CELSIUS, N ZEALAND

10

15

36

REDS

MERLOT

14 HANDS, WASHINGTON

8.5

12

30

RED BLEND

14 HANDS, WASHINGTON

8.5

12

30

CABERNET SAUVIGNON

14 HANDS, WASHINGTON

8.5

12

30

TRIBUTE, CALIFORNIA

14

18

45

PINOT NOIR

IMAGERY, CALIFORNIA

10

15

36

BOTTLED BEER

DOMESTIC \$5

BUDWEISER, BUD LIGHT, COORS LIGHT,
MICHELOB ULTRA, MILLER LITE

LOCAL (ST. ARNOLD'S) \$5.5

LAWNMOWER, ART CAR IPA, AMBER ALE,
TARNATION

IMPORTED \$6

CORONA, HOEGAARDEN, MODELO,
STELLA ARTOIS, SAPPORO, DOS EQUIS

PREMIUM \$9

DUVEL

BEER BUCKETS (5)

\$20 DOMESTIC

\$22.5 LOCAL

\$25 IMPORTED

HARD SELTZER

NUTRL \$6

CRANBERRY

PINEAPPLE

MANGO

WATERMELON

BLACKBERRY LEMONADE

CLASSIC LEMONADE

PEACH LEMONADE

STRAWBERRY LEMONADE



It's not just about you.

Please drink responsibly

SUPER STARTERS

Philly Cheesesteak Eggrolls \$8
SERVED WITH A SRIRACHA MAYO SAUCE

Giant Mozzarella Sticks \$8
SERVED WITH MARINARA SAUCE

Chips & Queso \$10
HOUSE MADE TORTILLA CHIPS SERVED WITH CREAMY QUESO

Kimchi Fried Rice (V) \$10
AKITAKOMACHI SHORT GRAIN RICE, VEGAN KIMCHI, CHILI PASTE, GARLIC, GINGER

Popcorn Shrimp \$10
BITE SIZED AND SEASONED WITH OUR SPECIAL BLEND AND SERVED WITH OUR HOUSE SAUCE. YOU'LL LOVE'EM

Hot Honey Cheese Bites \$10
MOZZARELLA & WHIPPED CREAM CHEESE INFUSED WITH HONEY & SRIRACHA IN A PRETZEL CRUST

Cheesy Quesadilla \$10
CHEDDAR AND MONTEREY JACK CHEESE MELTED INSIDE A GRILLED TORTILLA, SERVED WITH FRESH PICO DE GALLO & SOUR CREAM
*ADD CHICKEN OR SHRIMP +\$5
ADD RIBEYE STEAK +\$7

Spinach & Artichoke Dip \$12
SERVED WITH HOUSE MADE TORTILLA CHIPS

WINGS

SERVED WITH YOUR CHOICE OF SAUCE
6 - \$9.99 12 - \$17.99 18 - \$24.99
ALL FLATS OR ALL DRUMS +\$2
*BONELESS OPTION AVAILABLE
BUFFALO, GARLIC PARMESAN,
HOT HONEY, KOREAN BBQ, LEMON PEPPER, OU-MAMI, MANGO HABANERO, SWEET BBQ, THAI CHILI
SIDE OF RANCH OR BLEU CHEESE +\$.5

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

BUILD YOUR OWN BURGER/SANDWICH \$15

SERVED WITH FRIES

Choose your bun: SESAME, BRIOCHE +\$1, PRETZEL +\$1.5, GLUTEN-FREE BUN +\$2

Choose your protein: BEEF PATTY, FRIED CHICKEN, GRILLED CHICKEN, COD, IMPOSSIBLE PATTY +\$2, CATFISH +4

Choose your cheese: CHEDDAR, AMERICAN, MONTEREY JACK, SWISS, PROVOLONE, VEGAN CHEDDAR +\$1

Choose your toppings: TOMATO, LETTUCE, WHITE ONION, RED ONION, PICKLES, JALAPEÑO, MUSHROOMS, GRILLED ONIONS

Premium toppings +\$2 each:
AVOCADO, FRIED EGG, FRIED ONION STRINGS, BACON, HAM

Choose your sauce: MUSTARD, KETCHUP, MAYO, SWEET BBQ, GARLIC AIOLI, OU-MAMI, SWEET CHILI, TARTAR, HONEY DIJON

SANDWICHES

SERVED WITH FRIES

Triple Cheesy Grilled Cheese \$10
CHEDDAR, MONTEREY JACK, AND AMERICAN CHEESE MELTED ON GRILLED WHITE BREAD

B.L.T \$12
TOASTED WHITE BREAD, CRISPY BACON, SLICED TOMATO, LETTUCE, GARLIC AIOLI

Grilled Ham & Cheese \$13
SLICED HAM, TOMATO, SWISS AND CHEDDAR CHEESE, GARLIC AIOLI

ENTREES

Caesar Salad \$10

CHOPPED ROMAINE TOSSED IN CAESAR DRESSING TOPPED WITH CRUNCHY CROUTONS AND PARMESAN CHEESE

*ADD GRILLED OR BLACKENED CHICKEN OR SHRIMP FOR +\$5, RIBEYE STEAK +\$7

Fried Shrimp \$14 (6) \$18 (10)

SERVED WITH FRIES, HUSHPUPPIES, LEMON WEDGES, AND OUR HOUSE SAUCE.

Fish & Chips \$15

FRIED COD WITH CRINKLE CUT FRIES, MALT VINEGAR & TARTAR SAUCE
SUB CATFISH FILET +\$3

Santa Fe Salad \$15

FRIED TORTILLA SHELL TOPPED WITH MIXED GREENS, CHERRY TOMATOES, SHREDDED CHEDDAR CHEESE, CHOPPED BACON AND GRILLED CHICKEN.

DRESSING CHOICE: RANCH, CAESAR, BALSAMIC VINAIGRETTE

Southwest BBQ Chicken \$16

CHICKEN BREAST TOSSED IN SWEET BBQ, TOPPED WITH MELTED CHEDDAR AND MONTEREY JACK CHEESE, FRESH PICO DE GALLO, SERVED OVER A BED OF WILD RICE WITH YOUR CHOICE OF A SIDE

Chili Glazed Salmon \$21

PAN SEARED OR BLACKENED SALMON SERVED OVER A BED OF WILD RICE WITH YOUR CHOICE OF A SIDE

Pork Chops \$22

TWO PAN SEARED CHOPS WITH YOUR CHOICE OF TWO SIDES

Chicken & Shrimp Alfredo \$23

FETTUCCINI, BLACKENED CHICKEN & SHRIMP TOSSED IN OUR SAVORY ALFREDO SAUCE SERVED WITH GARLIC BREAD

Cowboy Ribeye \$27

10OZ RIBEYE WITH YOUR CHOICE OF TWO SIDES

SIDES

CRINKLE CUT FRIES \$4

GARLIC MASHED POTATOES \$4

ROASTED BROCCOLI \$4

SAUTÉED SPINACH \$4

WILD RICE \$4

GRILLED ASPARAGUS \$5

MAC & CHEESE \$5

SIDE SALAD \$5

DESSERTS

PEANUT BUTTER TOFFEE BAR \$8

CINNAMON ROLL CHURROS \$8

Beverages

FOUNTAIN DRINKS \$3

COKE, DIET COKE, COKE ZERO,
SWEET ICED TEA, LEMONADE, FANTA ORANGE,
DR. PEPPER, SPRITE

COFFEE \$3

ORANGE OR APPLE JUICE \$4

SHOT OF ESPRESSO \$3.5

LATTE \$4.5

CAPPUCCINO \$5

FLAVOR SYRUP SHOTS

HAZELNUT, VANILLA, WHITE CHOCOLATE,
CARAMEL, SUGAR-FREE VANILLA

CREAMER

WHOLE MILK, HALF & HALF, OAT MILK

Breakfast Entrees

BREAKFAST TACOS \$8

THREE TACOS WITH SHREDDED CHEDDAR
CHEESE, PICO DE GALLO AND SCRAMBLED
EGGS. ADD POTATOES +\$2 OR YOUR FAVORITE
PROTEIN SELECTION

THE LOXNESS \$12

CHOICE OF PLAIN OR EVERYTHING BAGEL
WITH SMOKED SALMON, CAPERS, CREAM
CHEESE, RED ONION, TOMATO SLICES

HASH IT OUT \$12

2 EGGS ANY STYLE, BACON OR SAUSAGE,
GRILLED PEPPERS & ONIONS OVER A BED OF
HASH BROWNS

*SUBSTITUTE RIBEYE STEAK +\$7

THE FRENCH TOAST \$13

THREE SLICES OF FRENCH BREAD DIPPED IN
OUR SIGNATURE MIXTURE AND PAN FRIED TO
PERFECTION, TOPPED WITH POWDERED SUGAR
& SERVED WITH FRESH FRUIT

*MAKE IT VEGAN +\$2

HELPING HAND \$14

2 PANCAKES, 2 EGGS ANY STYLE, 2 BACON
STRIPS OR 2 SAUSAGE PATTIES

THE BELGIAN WAY \$14

BELGIAN WAFFLE, 2 EGGS ANY STYLE & 2
BACON STRIPS OR 2 SAUSAGE PATTIES

Pancakes & Waffles

SHORT STACK \$6.5

FULL STACK \$9.5

4 MINI WAFFLES \$7

BELGIAN WAFFLE \$8

TOPPINGS:

WHIPPED CREAM, BUTTER, POWDERED SUGAR,
STRAWBERRIES +\$1, BLUEBERRIES +\$1,
CHOCOLATE CHIPS +\$1

BRUNCH Build Your Own

Breakfast Sandwich \$10

CHOOSE YOUR BUN:

WHITE TOAST, MULTIGRAIN TOAST, ENGLISH
MUFFIN, MINI WAFFLES +\$1,
EVERYTHING BAGEL +\$1, PLAIN BAGEL +\$1

CHOOSE YOUR STYLE OF EGGS:

OVER EASY, OVER MEDIUM, OVER HARD,
SCRAMBLED, SUNNY SIDE UP

CHOOSE YOUR CHEESE:

CHEDDAR, AMERICAN, SWISS, MONTEREY
JACK, FETA, PROVOLONE,
VEGAN CHEDDAR +\$1

CHOOSE YOUR PROTEIN:

SAUSAGE PATTY OR BACON +\$1.5, HAM +\$2,
PLANT-BASED VEGAN SAUSAGE PATTY +\$2,
SMOKED SALMON +\$4, RIBEYE STEAK +\$7

CHOOSE YOUR SAUCE:

MUSTARD, KETCHUP, MAYO, SWEET BBQ,
GARLIC AIOLI, OU-MAMI, SWEET CHILI SAUCE,
HONEY DIJON

Build Your Own

Omelette \$10

SERVED WITH TOAST OR ENGLISH MUFFIN

CHOOSE YOUR CHEESE:

CHEDDAR, SWISS, AMERICAN,
MONTEREY JACK, FETA, PROVOLONE

CHOOSE YOUR VEGGIES:

TOMATO, WHITE ONION, RED ONION,
MUSHROOM, BELL PEPPERS, JALAPEÑO,
OLIVES, BROCCOLLI +\$1, SPINACH +\$1,
AVOCADO +\$2

CHOOSE YOUR PROTEIN:

BACON +\$1.5, GROUND SAUSAGE +\$1.5,
HAM +\$1.5, PLANT-BASED VEGAN SAUSAGE +
\$2, SMOKED SALMON +\$4, RIBEYE STEAK +\$7

Small Plates

BAGEL \$3, CREAM CHEESE +1, AVOCADO +2

BREAKFAST POTATOES OR HASHBROWNS \$3

TWO EGGS \$3

BACON OR SAUSAGE (2) \$3

VEGAN SAUSAGE (2) \$4

GOUDA GRITS \$5

AVOCADO TOAST \$7

Chef's Choice

BRUNCH Morning Glory

Boujee Bacon \$6

Thick cut bacon slices, brown sugar, red chile flakes, bourbon molasses, and our secret spices.

Deviled Egg Sliders \$12

Four deviled eggs with a seasoned patty. Think small burgers with a deviled egg bun. Think amazing.

Ham & Eggs \$12

Thick sliced pit smoked ham, toast, and your choice of eggs. "Suess" it up for kids.

Frenchest Toast Sticks \$12

Six coated sticks topped with powdered sugar that will leave you wishing you ordered more.

Shrimp & Smoked Gouda Grits \$14

Blackened shrimp with our signature rue served over a bed of amazing gouda grits.

Strawberry Cheesecake Waffle \$15

Four mini waffles topped with fresh strawberry puree and cheesecake filling. Served with two eggs.

Chicken & Waffles \$16

Signature breaded and seasoned wings with mini waffles. We only offer these for brunch for a reason! Delicious!!!

Catfish & Smoked Gouda Grits \$20

Seasoned & Fried Catfish Fillet over a bed of smoked gouda grits hanging out with some hushpuppies. Yes, it's real catfish and subject to availability.

Smothered Pork Chops \$22

Southern style pork chops smothered in gravy and served over a bed of rice with a side of broccoli

Champagne Mimosa Tower \$40

Prosecco Mimosa Tower \$65

Mimosa \$8

Cranberry, Grapefruit, Hibiscus, Mango, Orange, Pineapple, Strawberry, Watermelon

Make it with Prosecco +\$3

Sweet Peach Bellini \$10

Peach schnapps, Champagne, Lemon Juice

Make it with Prosecco +\$3

KaliKey \$10

A refreshing twist on a European favorite. A blend of Red Wine, Lemon, Coke & a splash of club soda. Don't knock it until you try it!

Razzmosa \$10

Champagne, Razzmatazz, Scoop of Raspberry Sorbet

Make it with Prosecco +\$3

Bloody Maria \$10

Mi Campo Tequila, Tomato Juice, Fresh Lime Juice, Worcestershire, Horseradish, Tabasco

Spanish Coffee \$10

Calypso 151, Kahlua, Triple Sec, Fresh brewed coffee, Whipped cream

Breakfast of Champions Shots \$10

One shot of Whiskey & Butterscotch liqueur served with a piece of bacon. One shot of Orange Juice. Why haven't you tried this yet?

Espresso Martini \$12

Absolut Vanilla, Kahlúa, Espresso, Simple Syrup

Espresso Old Fashioned \$13

Hogs3, Kahlúa, Espresso, Chocolate Bitters, Simple Syrup

Breakfast Old Fashioned \$14

Woodford Reserve, Orange bitters, Maple syrup, Strip of Bacon, served over a block of ice

"I doubt drinking is the answer...
But it's worth a shot"