



## Appetizers

### Meatballs

Three 2-ounce meatballs with a blend of Ground Beef, Hot Italian Sausage and Ricotta Cheese topped with Marinara, Parmesan Cheese, Basil Chiffonade. Served with a side of garlic bread.

\$13

### Loaded Hummus

Roasted Garlic Hummus loaded with Feta Cheese, Kalamata Olives, Artichoke Hearts, Cucumbers, Pickled Onions, Chives, and Olive Oil Drizzle. Served with Pita Chips.

\$12

### Pizza Fondue

Blend of fried pepperoni-infused freshly grated cheese sauce with homemade marinara topped with cheese, pepperoni cups and parmesan. Side of Breadsticks.

\$12

### Giant Pretzels

**Original** - Shiner Mustard, Beer Cheese, and Whipped Garlic Butter.

\$11

**Pizza**- loaded with Mozzarella and Pepperoni served with - Marinara, Beer Cheese and Buttermilk Ranch.

\$13

**Jalapeno**-Jalapeño Pepperoni, fresh jalapeños, mozzarella. Chili-lime whipped butter, ranch, & beer cheese

\$13

**Churro**-Cinnamon whipped butter, chocolate syrup, and raspberry coulis

\$13

### Bruschetta Boards \$20

#### 4 pieces on toasted bread

**Maple Bacon**-Lucious Maple Cream spread, thick cut bacon topped with Microgreens and drizzled with Hot Honey

**Caprese**-Fresh Mozzarella, Chopped Tomato, Basil chiffonade sprinkled with Maldon and drizzled with Balsamic Reduction.

**Hummus**- Roasted Garlic Hummus, Roasted Red Pepper, Feta, and Chives

**Prosciutto & Goat**-Whipped Hot Honey Goat Cheese, Prosciutto, Microgreens with Balsamic

## Soups \$9

served with Focaccia

### Fairway Fire Chili

A fiery, flavorful chili with a smoky kick from roasted ancho and guajillo chilis brewed to perfection and topped with shredded cheddar, sour cream, and diced red onion.

### Tomato Basil

A rich blend of ripe tomatoes, fresh basil, and a touch of cream, this soup is the perfect comfort food.

### French Onion

Caramelized onions simmered in a rich beef broth, topped with melted Gruyère cheese and Buttery Pretzel Croutons.

## Charcuterie Boards \$30

### Standard

Garlic and Herb Boursin, Dill Havarti Wedge, Aged Sharp Cheddar, Prosciutto Di Parma, Salami Genoa, Assorted Olives, Mixed Nuts, Dried Fruit, Fig Jam, and Crostini.

### Baked Brie

Baked Brie Filled with Orange Calabrian Jam accompanied by Prosciutto di Parma, Salami Genoa, Gruyere Cheese, Fresh and Dried Fruits, Candied Pecans, and Crostini.

### Fruit & Cheese

Peppered Goat Cheese, Aged Sharp Cheddar, Pepperjack, Parmesan Crisps, Fresh Berries, Grapes, Mixed Nuts, Honeycomb, Mixed Olives, and Crostini.

## Sweets \$9

### Limoncello Cheesecake

Raspberry coulis, limoncello glaze, cheesecake mousse golf ball and fresh lemon zest.

### Crème Brulee

Velvety vanilla custard with a crisp, caramelized sugar top, finished with seasonal berries

### Skillet Cookies

Served with vanilla ice cream

**Triple Chocolate** - drizzled with Chocolate Syrup and fresh strawberries

**White Chocolate Macadamia Nut** - drizzled with homemade Caramel and Candied Pecans

## Salads \$14

served with Focaccia

### Chicken Caesar

A bed of Butter lettuce Tossed in House Caesar Dressing topped with Seasoned Chicken Breast, Focaccia Croutons, and Shaved Parmesan.

### Italian

A bed of Spring Mix topped with Mortadella, Salami, Prosciutto, Mozzarella, Cucumber, Red Onion, Tomato, and Kalamata Olives with Garlic Oregano Vinaigrette.

### Strawberry Feta

Herb Spring Mix, Sliced Strawberries, Feta Cheese, Red Onion, and Candied Pecans drizzled with Strawberry-Balsamic Vinaigrette.

## Hot Dogs \$11

Served with Kettle Chips & Pickle Spear

All 100% Wagyu Beef

### French Onion

Nestled in a Lobster Roll and slathered with Horseradish Aioli, Caramelized Onions, and Gruyere. Served with a side of French Onion broth for dipping.

### Chili Cheese

Topped with Homemade Chili, Beer Cheese, and Diced Onions.

### Mexi-Dog

Sautéed onions, jalapeños and Roma tomatoes with a cotija crema, cotija, and cilantro

### Hot Dog Flight

\$16

Trio of smaller versions of our 3 gourmet hot dogs.

## Flatbreads \$16

### Mexican Street Corn

Pepperjack cheese, roasted corn, red onion, cotija crema and Tajin  
Recipe by The Saucey Gourmet

### Margherita

Fresh Mozzarella, Sliced Tomato, Basil Leaves, Balsamic glaze finished with Maldon salt.

### Prosciutto & Apple

Prosciutto di Parma, Crisp Apples, Fresh Mozzarella, Hot Honey Drizzle, and Arugula Dressed in Apple Vinaigrette.

### Chicken Alfredo

Alfredo sauce, shredded mozzarella, blackened chicken breast, spinach, and mushrooms. Finished with shaved Parmesan, and fresh pesto drizzle.

## Pizzas

All Pizzas are 16"

### Meat Lovers

Pepperoni, Spicy Sausage, Meatballs, Bacon, and Prosciutto.

\$21

### BBQ Chicken

shredded mozzarella, grilled chicken breast, crispy bacon, tangy pickled onions, and finished with a bold BBQ drizzle

\$18

### Jalapeno Popper

Pepperoni-pepperoni with Jalapenos & Onions. Dolloped with Bacon Cream Cheese and Cheddar Popper Filling Sprinkled with Toasted Chili Panko.

\$18

### Cheese

Make it Pepperoni for \$16

\$13

### BYOP

Your choice of 3 toppings.

Artichokes Hearts, Bacon, Bell Peppers, Kalamata Olives, Mushrooms, Meatballs, Onion, Pepperoni, Prosciutto, ISpicy Sausage, Jalapeños, Blackened Chicken, Jalapeno-Pepperoni

\$17

### Pepperoni Putters

4, 6, or 12

Served with choice of Ranch or Marinara

## Sandwiches \$16

Served with Kettle Chips & Pickle Spear

### Italian Sub

Prosciutto Di Parma, Mortadella, Salami, Fresh Mozzarella, Shredded Lettuce, Tomato, Red Onions, Balsamic Glaze and Garlic Oregano Vinaigrette on a Country French Roll.

### Meatball Sub

Four juicy, 2 oz. meatballs smothered in rich marinara, topped with melted mozzarella, and basil chiffonade on a Country French Roll.

### DBLT

A Double Decker Classic! Thick Cut Bacon, Butter Lettuce, Sliced Tomatoes, Bacon Tomato Aioli on 3 slices of Toasted Sourdough Bread.

### Club

Freshly Sliced Turkey, Ham, Thick-cut Bacon, Sharp Cheddar Cheese, Butter Lettuce, Tomato, and Bacon Tomato Aioli on Toasted Sourdough.