

## Salads

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Grilled Chicken Caesar Salad

19  
€

## Desserts

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New York Cheesecake

11  
€

## Alcoholic Drinks

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Corona

## Uncategorized

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Pablo Old Vine Garnacha, Calatayud, Spain

## Pizza

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American

8

## Burgers

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**BBQ Bacon Cheeseburger\***

21  
€



**Moving Mountains Burger**

21  
€

## Sandwiches

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**Surf Turf Burger\***

23  
€



**Grilled Chicken Sandwich**

15  
€

## SIDES

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**Onion Ring Tower**

7  
€

## Fingerfood

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**Chicken Wings**

9  
13  
€

## Steaks

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**New York Strip Steak\***

29  
€

## Cocktails

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**Hurricane**

12  
€

## Beer\*

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**Stella Artois**

5



**Bud Light**



**Goose Island IPA**

## Nachos

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**Classic Nachos**

13  
€

## Main

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**Hot Fudge Brownie**

12  
€

## Weltspeisen

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**Baby Back Ribs**

9  
25  
€

## White wine

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**Berri Estates Chardonnay, Australia**

## Entrees

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**Twisted Mac, Chicken Cheese**

17  
€

## From the Garden

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**Steak Salad\***

22  
€

## Red Wine

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**Los Intocables Black Malbec, San Juan, Argentina**



**Between Thorns Shiraz, Australia**

## Main Plates

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**Cedar Plank Salmon\***

21  
€

## White

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**Pulpo Sauvignon Blanc, New Zealand**

## Red Wines

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**Vine Roots Old Vine Garnacha, Rioja, Spain**



**Talavera Tinto (Tempranillo/Merlot Blend), Spain**



**Big Max Cabernet Sauvignon, Central Coast, USA**



**Quinta Dos Murcas Assobio Tinto, Douro, Portugal**



**Solandia Nero d'Avola, Italy**



**Château de Barbe, Côtes de Bourg, France**

## White Wines

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**Da Luca Pinot Grigio, Italy**



**Bespoke Chenin Blanc, South Africa**



**Talevera Blanco (Sauvignon/Airen), Spain**



**Camel Valley Bacchus Dry, England**



**Federalist Chardonnay, California, USA**

## Bubbly

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**Mini Moët Chandon Brut Imperial NV, France**

## Draught

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**Camden Hells**

## Plates

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**Southwestern Bowl**

21  
€

## Rosé Wine

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**Wicked Lady White Zinfandel, California, USA**

## Bottles & Cans

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**Goose Island Midway IPA**

## Rosé Wines

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**Le Beau Sud Grenache Rosé, France**

## Bottles Beer

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**Magners Pear**

7  
€

## Ciders

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**Orchard Pig Reveller**

## Specialty Entrees?

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**Tupelo Chicken Tenders**

16  
€



## Draft

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**Camden Pale**

## ALTERNATIVE ROCK

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**Proudly Serving Coka-Cola Products**

4  
€



**COOKIES CREAM MINI-MILKSHAKE**

9  
€

## Craft Cocktails

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**Strawberry Basil Lemonade**

7  
€

## Sparkling Wine & Champagne

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**Da Luca Prosecco, Italy**

## Blanco

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**Tekena Sauvignon Blanc, Chile**

## Bottle

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**Stella Artois Gluten Free**

6  
€



**Drygate Disco Forklift Truck Mango Pale Ale**

5  
€



**Beck's Blue (Non-Alcoholic)**

6  
€

## Starters & Shareables

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**All-American Sliders\***

17  
€

## Hot Subs And Sandwiches

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**BBQ Pulled Pork Sandwich**

16  
€

## Legendary® Steak Burgers

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**Double Decker Double Cheeseburger\***

24  
€



**The Big Cheeseburger\***

19  
€



**Original Legendary Burger\***

19  
€

## Champagne & Sparking Wines

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**Veuve Clicquot Yellow Label Brut NV, France**

## Salads, Sandwiches & Bowls

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**Chilled Asian Noodle Bowl**

16  
€

## Non classé

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**One Night in Bangkok Spicy Shrimp**

16  
€



**Southwest Chicken Flatbread**

16  
€



**CLASSIC CARIBBEAN MOJITO**

13  
€



**PASSION FRUIT MAI TAI**

13  
€



**ROCKIN' FRESH RITA**

12  
€



**BLACKBERRY SPARKLING SANGRIA**

11  
€



**ULTIMATE LONG ISLAND ICED TEA**

13  
€



**SMOKEHOUSE BBQ COMBO**

25  
€