

TABLE STARTERS

- FRIED CALAMARI** 15
Hand-breaded and fried to a golden brown, served with Chef Al's Secret Marinara Sauce.
- ROLLED NY STRIP W/ ASPARAGUS*** 15
Juicy NY Strip stuffed with Provolone cheese, basil and sun-dried tomatoes, wrapped with asparagus spears and smothered in Marsala mushroom sauce.
- FRIED SHRIMP** 15
Shrimp covered in our Panko breading with herbs and seasoning, gently fried to a golden perfection. Served with our housemade tartar sauce.
- HAND CRAFTED CHICKEN TENDERS** 15
Plump chicken tenderloin covered in Panko breading and deep-fried to perfection.
- SIGNATURE CHICKEN WINGS** GF 15
Al's secret spice, baked dry-rubbed or traditional deep-fried wings.
- SHRIMP COCKTAIL** GF 18
4 Jumbo Shrimp

FRESH & FIT

- ATLANTIC SALMON*** GF 29
Superbly healthy and divine. 8 oz. grilled filet served on a bed of red and white quinoa mixed with spinach, cherry tomatoes, black beans and onions.
- BUNLESS PROTEIN BURGER*** GF 15
Chef Al's special blend of ground beef, sirloin and brisket with lettuce, tomato, onion and coleslaw.
- GARBAGE ENSALATA** GF 16
Fresh and crisp mixed greens tossed with shrimp, salami, capers, cherry peppers, hearts of palm, mushrooms and olives, topped with Bleu cheese, Feta and Provolone with Balsamic dressing.
- KALE WITH HEARTS OF PALM** 15
Get your super food fix. Sliced kale with hearts of palm, Craisins and toasted almonds, tossed in lemon honey dressing. (*add protein)
- GARLIC CAESAR*** CONTAINS RAW EGGS 14
Your traditional Caesar salad, with garlic caesar dressing over a bed of hearts of baby romaine lettuce, Parmesan cheese and croutons all tossed together.

BETWEEN --THE-- BUNS

- SERVED WITH YOUR CHOICE OF CHIPS, FRIES, WAFFLE CUT FRIES, OR TRUFFLE FRIES (ADDITIONAL CHARGE FOR THIS ITEM)
- M.O.A.B. BURGER*** 19
Chef Al's special blend of ground beef, sirloin and brisket with hickory smoked bacon, mushrooms, onions, and cheddar.
 - ROAST TURKEY CLUB** 16
Sliced turkey breast sandwiched between hickory bacon, Provolone cheese, lettuce, tomato and mayo on a ciabatta bun.
 - LAMB GYRO CHEESESTEAK** 15
Delicately seasoned lamb sliced and served with roasted peppers, grilled onions, peppadews, and melted Provolone.
 - CHICKEN AVOCADO** 16
Juicy pan-seared chicken breast topped with melted pepper jack cheese, made-from-scratch guacamole, sliced tomato and lettuce in a ciabatta sandwich with a side of chipotle aioli.

Legends

- 16OZ RIBEYE*** GF 29
Cut to order. Seasoned with salt and pepper, served with skin-on Yukon smashed potatoes and seasonal veggies.
- CHICKEN PARMIGIANA** 27
10 oz. hand-breaded chicken topped with melted Parmesan and sliced mozzarella, slow-baked and smothered with Al's secret marinara. Served with a side of spaghetti. Mama mia!
- SPAGHETTI WITH GIANT MEATBALL** 26
Hungry? This plate of spaghetti with a giant meatball will fill you up. Smothered in Chef Al's Secret Marinara Sauce.
- RIGATONI** 24
Rigatoni served with your choice of Bolognese or Vodka Sauce and sprinkled with Parmesan cheese.
- EGGPLANT PARMESAN** 26
A veggie-lover favorite! Hand-breaded eggplant is flash-fried, stacked with layers of ricotta. Topped with Al's Secret Marinara sauce then baked.

BREAKFAST

- PANCAKES** 10 / 14
How hungry are you? Short or tall stacks crafted from our in-house batter and served with butter and maple syrup.
- FRENCH TOAST** 14
Dessert for breakfast! Slices of thick French toast smothered in a brown sugar and cinnamon batter.
- TWO EGGS*** 13
Enjoy a traditional start to your morning. Eggs the way you like 'em, served with your choice of smoked bacon, chicken sausage or ham steak, plus a selection of toast.
- CARNIVORE SKILLET*** 17
Get your meat on! Scrambled egg skillet packed with red peppers, chicken sausage, smoked ham, hickory bacon and cheddar cheese.
- BREAKFAST WRAP*** 15
The perfect way to start your morning. Wheat tortilla stuffed with scrambled eggs, avocado, tomato, chorizo or bacon, cheddar cheese and waffle fries.
- RIP! SANDWICH*** 16
Fresh baguette filled with fried eggs, hickory bacon, smoked ham, smoked cheddar cheese and arugula, drizzled with lemon thyme dressing.
- STEAK & EGGS*** 23
New York Strip paired with eggs any way you like them, waffle potato fries and a selection of white or wheat toast.
- VEGGIE SKILLET*** 15
Start your day off healthy! Scrambled eggs with asparagus, avocado, waffle potato fries and spinach. (Egg whites only \$2)
- CHICKEN & WAFFLES** 16
Our twist on this Southern breakfast. Waffles made fresh from our secret recipe batter, topped with seasonal berries, whipped cream and dusted with powdered sugar.
- BELGIAN WAFFLE** 14
Sweet and savory on one plate. Belgian waffles topped with seasonal berries. Served with bacon or sausage.
- SEASONAL MELON & BERRIES** 11
Half-melon filled with fresh seasonal berries.
- YOGURT PARFAIT** 12
For a healthy start to your day, enjoy a creamy Greek yogurt with honey, topped with fresh seasonal berries and granola for some extra crunch.
- OATMEAL** 9
Served with brown sugar and raisins.

Sides

- EGG*** 3
- HICKORY SMOKED BACON** 5
- HAM** 5
- CHICKEN APPLE SAUSAGE** 6
- FRUIT & BERRIES** 7
- TOASTED ENGLISH MUFFIN** 4
- WHITE or WHEAT TOAST** 3
- EXTRA SIDE OF SAUCE** .75

Libations

- BELLINI**
Sparkling Wine and Peach Purée
- THE BLUEPRINT**
Vodka, Pickled Peppers, Bloody Mix
- BLOODY CAESAR**
Vodka, Clamato, Hot Sauce and Worcestershire Sauce, Celery
- BLOODY MARIA**
Tequila, Horseradish, Tabasco Sauce, Worcestershire Sauce, Dijon Mustard, Celery Stalk, Lemon and/or Lime, Bloody Mix
- MIMOSA**
Orange Juice, Sparkling Wine
- BEER-MOSA**
Orange Juice, Beer

Happiest of Hours

16 OZ RIBE EYE* GF 25 2-5PM & 12-3AM

TAKE 2.00 OFF STARTER MENU ITEMS

DRY RUBBED WINGS GF / CHICKEN TENDERS / CALAMARI / TRUFFLE MAC & CHEESE / GIANT MEATBALL / KALE SALAD GF / CAPRESE SALAD GF

18% automatic gratuity will be added to parties of 8 or more

(*)Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.
 (GF) Gluten Free

MENU

Just Real Food

LIBATIONS

THE BLUEPRINT	11
Premium Vodka, House Bloody Mix, Seasonal Garnish	
MANHATTAN	12
Bulleit Rye, Martelletti Vermouth, Bitters, Filthy Cherries	
HAND MUDDLED MARGARITA	14
Cazadores Reposado, Lemon-Lime Sour, Agave Nectar	
HAND MUDDLED MOJITO	14
Cruzan Rum, Mint, Lime, Sugar Syrup, Club Soda	
BEACHCOMBER	11
Cîroc Pineapple, White Cranberry, Lemon, Grenadine	
MOSCOW MULE	12
Premium Vodka, Lime, Sugar Syrup, Ginger Beer, Crushed Ice	
ESPRESSO MARTINI	12
CHOCOLATE MARTINI	12
STRUCTURE SHOTS	
ESPRESSO SHOT	7
SHUT YOUR PIEHOLE!	7
Piehole Canadian Whiskey, Pineapple Juice	
WOO HOO!	7
Vodka, Peach Schnapps, Cranberry	
ACTION JACKSON	7
Midori, Amaretto, Vodka, Cranberry, Orange Juice, Pineapple, Sour	

Beer

ALUMINUM

PABST BLUE RIBBON	7
PIZZA PORT CHRONIC ALE	8
REKORDERLIG PEAR CIDER	8
GUINNESS PUB DRAUGHT	8
JOSEPH JAMES CITRA PALE ALE	8

BOTTLE

BUDWEISER	7
BUD LIGHT	7
COORS LIGHT	7
CORONA EXTRA	8
HEINEKEN	8
MICHELOB ULTRA-LIGHT	7
MILLER LITE	7
NEWCASTLE BROWN ALE	8
ANGRY ORCHARD	8
BALLAST POINT SCULPIN IPA	8
BLUE MOON	8
DELIRIUM TREMENS	12
DOGFISH HEAD 90 MIN IPA	9
FIRESTONE UNION JACK IPA	8
ROGUE DEAD GUY ALE	8
SPEAKEASY BIG DADDY IPA	8
SPEAKEASY PROHIBITION ALE	8
STELLA ARTOIS	8
SEASONAL BEER	INQUIRE WITH SERVER
WASATCH GHOSTRIDER IPA	8
WEISSBIER KONIG LUDWIG	10

WINES BY THE GLASS

SPARKLING

WYCLIFF	7
LA MARCA PROSECCO	9
TINTERO MOSCATO	12

WHITE

CHARDONNAY	
2014 J. Lohr Estates Riverstone	9 / 30
Arroyo Seco, Monterey	
SAUVIGNON BLANC	
2014 Kim Crawford	10 / 32
New Zealand	
PINOT GRIGIO	
Maso Canali	8 / 28
Trentino Italy	
RIESLING	
Dr. Loosen	8 / 28
Mosel, Germany	

RED

CABERNET SAUVIGNON	
2012 Frank Family	20 / 54
Napa Valley, CA	
2013 Joel Gott 815	12 / 42
California Blend	
2013 Justin	16 / 54
Paso Robles, CA	
MALBEC	
Catena	12 / 42
Mendoza, Argentina	
MERLOT	
2013 Sageland	8 / 28
Columbia Valley, WA	
PINOT NOIR	
2013 Hitching Post	13 / 44
Santa Maria Valley, CA	
2013 Argyle	13 / 44
Willamette Valley, OR	
SYRAH	
2013 Charles Smith, "Boom Boom!"	10 / 36
Columbia Valley, WA	
ZINFANDEL	
2012 Tobin James, "Ballistic"	12 / 42
Paso Robles, CA	

Beverages

CHILLED JUICE	4	SPECIALTY COFFEE	5
Apple, Cranberry, Grapefruit, Orange, Tomato		Cappuccino, Espresso, Latte	
TEA	4	HOT CHOCOLATE	4
Ask server for current selection.		SOFT DRINKS	4
COFFEE	4	MILK	4
Regular, Decaffeinated		ICED TEA / LEMONADE	5
		ENERGY DRINK	6

Happiest of Hours

16 OZ RIBE EYE* GF 25 2-5PM & 12-3AM

TAKE 2.00 OFF STARTER MENU ITEMS

DRY RUBBED WINGS GF / CHICKEN TENDERS / CALAMARI / TRUFFLE MAC & CHEESE / GIANT MEATBALL / KALE SALAD GF / CAPRESE SALAD GF

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CLASSIC MENU

Just Real Food

TABLE STARTERS

- FRIED CALAMARI** 15
 Hand-breaded and fried to a golden brown, served with Chef Al's Secret Marinara Sauce.
- ROLLED NY STRIP W/ ASPARAGUS*** 15
 Juicy NY Strip stuffed with Provolone cheese, basil and sun-dried tomatoes, wrapped with asparagus spears and smothered in Marsala mushroom sauce.
- GIANT MEATBALL** 12
 The size of your fist! Handmade 10 oz. meatball covered in Chef Al's Secret Marinara Sauce topped with a healthy sprinkling of Parmesan cheese.
- MEATBALL SLIDERS** 15
 Three sliders smothered in Chef Al's Secret Marinara Sauce and toasted with melted Mozzarella.
- SWEET CHILI & BACON PRAWNS GF** 14
 Prawns Gently Wrapped in Bacon, Thai Sweet Chili Glaze with Asian Slaw
- FRIED SHRIMP** 15
 Shrimp covered in our Panko breading with herbs and seasoning, gently fried to a golden perfection. Served with our housemade tartar sauce.
- HAND CRAFTED CHICKEN TENDERS** 15
 Plump chicken tenderloin covered in Panko breading and deep-fried to perfection.
- SIGNATURE CHICKEN WINGS GF** 15
 Al's secret spice baked dry-rubbed or traditional deep-fried wings.
- THREE WISE HUMMUS** 17
 Garlic, Roasted Red Pepper & Kalamata Olive Hummus made in-house. Served with sides of carrots, cucumber, fennel, asparagus and warm pita triangles.
- SHRIMP COCKTAIL GF** 18
 4 Jumbo Shrimp

Sides

- GARLIC BREAD** 6
- GRILLED ASPARAGUS** 11
 Whole spears blanched then grilled with oil, salt and pepper. Totally vegetarian.
- TRUFFLE MAC 'N CHEESE** 12
 Our twist on this traditional comfort food. Packed with shallots and garlic then baked with a blend of Parmesan, Mozzarella, Provolone, Cheddar and Monterey Jack cheeses until it is bubbly perfection.
- TRUFFLE PARMESAN FRIES** 12
 Fries tossed in truffle oil and sprinkled with Parmesan and parsley.
- SEASONED VEGETABLES GF** 7
 Get your daily intake of our fresh veggies.
- FRENCH FRIES OR CHIPS** 8
- WAFFLE FRIES** 8
 CrissCut fries with Cajun seasoning.
- BREAD & BUTTER** 3
- SPAGHETTI SQUASH GF** 7
- QUINOA GF** 8
- PASTA** 8
- EXTRA SIDE OF SAUCE** .75

Legends

- CHICKEN PARMIGIANA** 27
 10 oz. hand-breaded chicken topped with melted Parmesan and sliced mozzarella, baked and smothered with Al's Secret Marinara Sauce. Served with a side of spaghetti. Mama mia!
- BEEF STROGANOFF** 26
 Tender cuts of sautéed beef and fresh mushroom mixed with homemade gravy and cream, on top fettuccini noodles. Finished with Parmesan and parsley.
- HANDCRAFTED MEATLOAF** 24
 Better than mama used to make, our special blend of ground beef, sirloin and brisket is topped with our homemade gravy and served with a side of skin-on Yukon smashed potatoes and green beans.
- SPAGHETTI WITH GIANT MEATBALL** 26
 Hungry? This plate of spaghetti with a giant meatball will fill you up. Smothered in Chef Al's Secret Marinara Sauce.
- RIGATONI** 24
 Rigatoni served with your choice of Bolognese or Vodka Sauce and sprinkled with Parmesan cheese.
- EGGPLANT PARMESAN** 26
 A veggie-lover favorite! Hand-breaded eggplant is flash-fried, stacked with layers of ricotta, topped with Al's Secret Marinara Sauce and baked.
- PENNE PESTO SALMON** 27
 Diced salmon served on a bed of penne pasta with spinach, cherry tomatoes and creamy pesto sauce. Finished with Parmesan and parsley.
- SHORT RIB RAVIOLI** 26
 Large hand-made ravioli smothered in our homemade brown gravy and surrounded by Yukon smashed potatoes. Topped with Parmesan and parsley for a little extra kick.
- LOBSTER RAVIOLI** 27
 Large lobster-filled raviolis with fresh asparagus, mushrooms and shallots. Smothered with vodka sauce, then sprinkled with parmesan and parsley.

STEAKS & CHOPS

- GRILLED LAMB CHOPS*** 43
 Marinated in our freshly made Tuscan-herb marinade for 48 hours. Trimmed whole chops served with a side of warm Tuscan dipping sauce, skin-on Yukon gold smashed potatoes and grilled bacon-wrapped asparagus spears.
- 8 OZ FILET MIGNON*** 41
 Fresh-cut filet seasoned with salt and pepper and grilled to order. Served with smashed potatoes and seasonal veggies. Homemade marsala sauce optional. But oh-so good.
- 20 OZ RIB-EYE*** 42
 Choice steak cut to order. Seasoned with salt and pepper, served with skin-on Yukon smashed potatoes and seasonal veggies.
- VEAL CHOP*** 43
 Worth every penny. Served with seasonal veggies and skin-on Yukon smashed potatoes.
- 16OZ DRY AGED PORK CHOP*** 41
 Tom's favorite. French-cut chops (double bone) aged two weeks for extra deliciousness, seasoned with salt and pepper, served with smashed Yukon potatoes and seasonal veggies.

BETWEEN -- THE -- BUNS

SERVED WITH YOUR CHOICE OF CHIPS, FRIES, WAFFLE CUT FRIES OR TRUFFLE FRIES (ADDITIONAL CHARGE FOR THIS ITEM).

- M.O.A.B. BURGER*** 19
 Chef Al's special blend of ground beef, sirloin and brisket with hickory smoked bacon, mushrooms, onions, and cheddar.
- ROAST TURKEY CLUB** 16
 Sliced turkey breast sandwiched between hickory bacon, Provolone cheese, lettuce, tomato and mayo on a ciabatta bun.
- LAMB GYRO CHEESESTEAK** 15
 Delicately seasoned lamb sliced and served with roasted peppers, grilled onions, peppadews, and melted Provolone.
- CHICKEN AVOCADO** 16
 Juicy pan-seared chicken breast topped with melted pepper jack cheese, made-from-scratch guacamole, sliced tomato and lettuce in a ciabatta sandwich with a side of chipotle aioli.
- CLASSIC BURGER*** 15
 Chef Al's special blend of ground beef, sirloin and brisket with lettuce, tomato and coleslaw on a ciabatta bun. Choice of cheese.
- BLUE CHEESE BURGER*** 19
 Chef Al's special blend of ground beef, sirloin and brisket with Danish blue cheese and hickory bacon on a ciabatta bun.

FRESH & FIT

- FRESH CATCH OF THE DAY*** MRKT
 Ask your server for today's special catch of the day fresh to your table.
- ROAST CHICKEN BREAST** 27
 10oz airline chicken breast served with spinach, roasted spaghetti squash and garbanzo beans, drizzled with Thyme dressing.
- ATLANTIC SALMON* GF** 29
 Superbly healthy and divine. 8 oz. grilled filet served on a bed of red and white quinoa mixed with spinach, cherry tomatoes, black beans and onions.
- BUNLESS PROTEIN BURGER* GF** 15
 Chef Al's special blend of ground beef, sirloin and brisket with lettuce, tomato and coleslaw.
- GARBAGE ENSALATA** 16
 Fresh and crisp mixed greens with shrimp, salami, capers, cherry peppers, hearts of palm, mushrooms and olives, topped with Bleu cheese, Feta and Provolone with side of Balsamic dressing.
- KALE WITH HEARTS OF PALM GF** 15
 Get your super food fix. Sliced kale with hearts of palm, Craisins and toasted almonds with lemon honey dressing. (*add protein)
- GARLIC CAESAR* CONTAINS RAW EGGS** 14
 Your traditional Cesar salad, Romaine lettuce hearts tossed with a garlic Caesar dressing, parmesan cheese & croutons.
- GARDEN GREENS** 12
 Greens with cucumbers, carrots, radish, roasted peppers and tomatoes, garnished with croutons and side of balsamic dressing. (*add protein)
- CAPRESE SALAD GF** 14
 Mozzarella and juicy cherry tomatoes drizzled with balsamic vinegar and olive oil.

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Cazadores Reposado, Lemon-Lime Sour, Agave Nectar	
HAND MUDDLED MOJITO	14
Cruzan Rum, Mint, Lime, Sugar Syrup, Club Soda	
BEACHCOMBER	11
Cîroc Pineapple, White Cranberry, Lemon, Grenadine	
MOSCOW MULE	12
Premium Vodka, Lime, Sugar Syrup, Ginger Beer, Crushed Ice	
ESPRESSO MARTINI	12
CHOCOLATE MARTINI	12
STRUCTURE SHOTS	
ESPRESSO SHOT	7
SHUT YOUR PIEHOLE!	7
Piehole Canadian Whiskey, Pineapple Juice	
WOO HOO!	7
Vodka, Peach Schnapps, Cranberry	
ACTION JACKSON	7
Midori, Amaretto, Vodka, Cranberry, Orange Juice, Pineapple, Sour	

Beer

ALUMINUM

PABST BLUE RIBBON	7
PIZZA PORT CHRONIC ALE	8
REKORDERLIG PEAR CIDER	8
GUINNESS PUB DRAUGHT	8
JOSEPH JAMES CITRA PALE ALE	8

BOTTLE

BUDWEISER	7
BUD LIGHT	7
COORS LIGHT	7
CORONA EXTRA	8
HEINEKEN	8
MICHELOB ULTRA-LIGHT	7
MILLER LITE	7
NEWCASTLE BROWN ALE	8
ANGRY ORCHARD	8
BALLAST POINT SCULPIN IPA	8
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SEASONAL BEER	INQUIRE WITH SERVER
WASATCH GHOSTRIDER IPA	8
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WINES BY THE GLASS

SPARKLING

WYCLIFF	7
LA MARCA PROSECCO	9
TINTERO MOSCATO	12

WHITE

CHARDONNAY	
2014 J. Lohr Estates Riverstone	9 / 30
Arroyo Seco, Monterey	
SAUVIGNON BLANC	
2014 Kim Crawford	10 / 32
New Zealand	
PINOT GRIGIO	
Maso Canali	8 / 28
Trentino Italy	
RIESLING	
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Mosel, Germany	

RED

CABERNET SAUVIGNON	
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Napa Valley, CA	
2013 Joel Gott 815	12 / 42
California Blend	
2013 Justin	16 / 54
Paso Robles, CA	
MALBEC	
Catena	12 / 42
Mendoza, Argentina	
MERLOT	
2013 Sageland	8 / 28
Columbia Valley, WA	
PINOT NOIR	
2013 Hitching Post	13 / 44
Santa Maria Valley, CA	
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Willamette Valley, OR	
SYRAH	
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Paso Robles, CA	

Beverages

CHILLED JUICE	4	SPECIALTY COFFEE	5
Apple, Cranberry, Grapefruit, Orange, Tomato		Cappuccino, Espresso, Latte	
TEA	4	HOT CHOCOLATE	4
Ask server for current selection.		SOFT DRINKS	4
COFFEE	4	MILK	4
Regular, Decaffeinated		ICED TEA / LEMONADE	5
		ENERGY DRINK	6

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