

& SPECIALTY DRINKS &

★ **Go Fish \$18**

Malibu Rum, Absolut Vodka, Blue Curacao, lemonade, pineapple juice, Sierra Mist and garnished with Swedish Fish. Served in a keepsake hurricane glass.

★ **Twizzle \$16**

Absolut Citron, strawberry puree, lemonade, and a splash of sweet & sour. Garnished with licorice. Served in a keepsake hurricane glass.

★ **Caramel Apple Martini \$14**

Bacardi Rum, Apple Pucker and finished with caramels.

★ **BLUE COTTON CANDY MARTINI \$14**

Absolut Vanilla, Blue Curacao, and a splash of pineapple and sweet & sour.

★ **Pink Elephant on Parade \$14**

Absolut Mandarin, lemonade, champagne and cranberry juice.

★ **Blonde Bombshell \$15**

Tequila, orange juice and grenadine. Served in a keepsake hurricane glass.

★ **Strawberry or Old Fashion Lemonade \$16**

Absolut Citron and fresh squeezed lemonade. Served in a keepsake hurricane glass.

★ **Ta-Ta Tomorrow \$12**

Champagne and lychee.

★ **Long Island Iced Tea \$13**

Bacardi Rum, Absolut Vodka, Beefeater Gin and Triple Sec, finished with sour mix and cola.

★ **THE DUNK TANK \$70**

A 2 gallon mixture of Absolut Vodka, Malibu Rum, Beefeater Gin and our own fruit juice recipe. Served in a "You Just Got Tanked, on the Dunk Tank" keepsake glass.

★ **The Ultimate Margarita \$16**

Milagro Silver Tequila, Grand Marnier, lime squeeze and sour mix. Served frozen or on the rocks. Served in a keepsake yardstick glass.

★ **Pina Colada \$14**

Bacardi Rum, cream of coconut and pineapple juice. Garnished with a wedge of fresh pineapple. Served in a keepsake yardstick glass.

BEER

★ **Tap Beer** (16 ounces)

Blue Moon	\$6.75
Bud	\$5.75
Bud Light	\$5.75
Coney Island Lager	\$6.75
Michelob Ultra	\$5.75
Stella Artois	\$6.75

★ **Bottle Beer**

Amstel Light	\$6.75
Bass Ale	\$6.75
Bud Light	\$5.75
Budweiser	\$5.75
Coney Island Blockhead	\$13.00
Coney Island Lager	\$6.75
Coney Island Swallower	\$12.00
Coors Light	\$5.75
Corona	\$6.75
Guinness 22OZ	\$8.50
Heineken	\$6.75
Magic Hat #9	\$6.75
Magic Hat Circus Boy	\$6.75
Sam Adams	\$6.75
Stella Artois	\$6.75
Odoul's	\$6.75

WINE

★ **White**

Chardonnay	\$8.50
<i>Sycamore Lane, California</i>	\$8.50
<i>Kendall Jackson, California</i>	\$15.00
<i>Murphy-Goode, Sonoma</i>	\$14.00
White Zinfandel	
<i>Sutter Home Family Winery, California</i>	\$9.00
Sauvignon Blanc	
<i>"The Fume", Murphy-Goode, California</i>	\$14.00
Pinot Grigio	
<i>Sycamore Lane, California</i>	\$8.50

★ **Red**

Merlot	
<i>Sycamore Lane, California</i>	\$8.50
<i>Murphy-Goode, Alexander Valley</i>	\$16.00
Cabernet Sauvignon	\$8.50
<i>Sycamore Lane, California</i>	\$8.50
<i>Murphy-Goode, Alexander Valley</i>	\$17.00
Pinot Noir	
<i>Jargon</i>	\$12.00
Zinfandel	
<i>"Liars Dice", Murphy Goode, Sonoma</i>	\$12.00

STARTERS

★ **Spinach & Artichoke Fondue \$9.25**

Spinach and artichoke hearts blended with a creamy parmesan cheese sauce. Served piping hot with grilled pita bread and tortilla chips.

★ **Crispy Beef Taquitos \$7.95**

Spicy shredded beef rolled in corn tortillas and cooked until golden brown. Served with guacamole, sour cream and pico de gallo.

★ **Vegetarian Egg Rolls \$8.25**

Thinly wrapped Asian stir-fried vegetables served golden crisp with a zesty plum sauce.

★ **Grilled Chicken Quesadilla \$8.95**

A grilled flour tortilla filled with melted cheddar and jack cheese, grilled chicken & pico de gallo. Served with homemade guacamole and sour cream.

★ **Mini Corn Dogs \$6.95**

Bite size versions of this carnival staple, served with mustard for dipping.

Add our spicy chili \$1.95

★ **ALLEY SAMPLER \$18.95**

A combination of our favorite appetizers including: Chicken Tenders, Buffalo Wings, Mozzarella Sticks and Crispy Beef Taquitos.

★ **Buffalo Wings \$9.45**

Smothered in our spicy wing sauce and served with blue cheese dressing and crisp celery sticks.
(Also available BBQ-style)

Double up for \$17.95

★ **Chicken Tenders \$8.95**

Our classic, all white meat tenders served with a sweet honey mustard dipping sauce.

Add French Fries \$1.25

★ **Mozzarella Sticks \$7.95**

Served hot and crispy with marinara sauce.

★ **Hummus Platter \$8.95**

Freshly made and served with an array of fresh vegetables, artichoke hearts and grilled pita bread.

★ **Southwest Nachos \$9.95**

Crisp tortilla chips piled high and covered with melted cheese, black beans, guacamole, pico de gallo, sour cream, cilantro and jalapeños.

Add grilled chicken or our spicy chili \$1.95

SLIDERS

★ The Classic

Fresh certified black-angus beef bite-size burgers on mini buns.

Add cheddar cheese \$1.25

Add our spicy chili \$1.95

Regular (3) \$8.95 Large (6) \$14.95

★ BBQ Pulled Pork

Pulled pork on toasted mini buns.

Regular (3) \$9.95 Large (6) \$15.95

★ Ahi Tuna

Bite-size Ahi tuna crusted in a black and white sesame seed blend and seared rare. Topped with our wasabi mayonnaise sauce.

Regular (3) \$12.95 Large (6) \$19.95

★ Turkey

Fresh bite-size burgers on mini buns.

Add Swiss cheese \$1.95

Regular (3) \$8.95 Large (6) \$14.95

★ Buffalo Chicken

A fried chicken breast tossed in spicy wing sauce and served on a bed of romaine lettuce, ranch dressing and topped with crumbled blue cheese.

Regular (3) \$10.95 Large (6) \$17.95

PIZZA

★ Traditional Cheese Pizza \$9.25

Topped with our pizza sauce and lots of melted mozzarella cheese.

Select any of the following toppings \$1.25 each

Sausage	Bell Peppers	Grilled Chicken
Pepperoni	Jalapeños	Extra Cheese
Meatballs	Mushrooms	Black Olives
Ham	Pineapple	Red Onions

★ HOUSE SPECIALTY PIZZA \$12.95

Topped with ricotta and mozzarella cheese, stacked with sausage, pepperoni and meatballs.

★ BBQ Chicken Pizza \$10.95

Topped with tangy BBQ sauce, grilled chicken, mozzarella cheese, red onion, tomato and fresh cilantro.

**All our pizzas are thin crust
and made to perfection.**

SANDWICHES AND BURGERS

★ **Meatball Sandwich \$9.95**

Zesty Italian meatballs on a toasted hoagie roll smothered with marinara sauce and topped with melted provolone cheese.

★ **Philly Cheesesteak \$10.95**

Thinly grilled steak smothered with onions, peppers and cheese on our toasted sourdough loaf.

★ **Turkey Club Wrap \$8.95**

Smoked turkey, crisp bacon, avocado, chipotle ranch and pico de gallo all wrapped in a grilled flour tortilla.

★ **Grilled Chicken Caesar Wrap \$7.95**

Grilled breast of chicken tossed with crisp romaine lettuce and our special Caesar dressing then wrapped in a warm flour tortilla.

★ **Classic Burger \$8.95**

The original.

★ **Bacon Cheese Burger \$10.95**

Topped with bacon and cheddar cheese.

★ **BBQ Bacon Cheddar Burger \$11.45**

Topped with melted cheddar cheese, bacon, BBQ sauce and a crispy onion ring.

★ **Mushroom Turkey Burger \$9.25**

Freshly ground turkey topped with melted Swiss cheese and sautéed mushrooms.

All our burgers are a half-pound of freshly ground certified Black-Angus beef and served on a corn dusted roll. Accompanied by lettuce, tomato, onion, pickle and French Fries.

Substitute Tater Tots for \$1.00

Substitute Onion Rings for \$1.50

DESSERTS

★ **Hot Chocolate Lava Cake \$8.25**

Make it a la mode \$1.50

★ **Mousse Shots \$7.95**

A trio of rich velvety chocolate, tangy raspberry and vanilla cream mousse individually served in mini martini glasses.

& BOTTLE LIST &

★ **Vodka**

Absolut	\$275
Absolut Flavors	\$300
• Citron	
• Raspberry	
• Ruby Red	
• Mandarin	
Belvedere	\$325
Grey Goose	\$325
Ketel One	\$275
Ketel One Citroen	\$300
Stoli	\$300
Stoli Vanil	\$325

★ **Gin**

Bombay Sapphire	\$300
Tanqueray	\$275

★ **Rum**

Bacardi	\$275
Bacardi O	\$275
Captain Morgan	\$275

★ **Bourbon**

Jack Daniels	\$275
Maker's Mark	\$300
Knob Creek	\$350

★ **Scotch**

Glenlivet	\$350
JW Red	\$250
JW Black	\$375

★ **Tequila**

Patron Silver	\$350
Jose Cuervo Gold	\$250

★ **Sparkling Wine/Champagne**

Domaine Chandon	\$75
Moet & Chandon	\$125
Veuve Cliquot	\$150
Dom Perignon	\$375

21% service charge will be added to all bottles.