

SMALL PLATES

CORN FLAKE FRIED GRAPES \$8.95
blue cheese slaw & black pepper grape jelly

TATER TOTS \$7.95
homemade bacon ketchup & firecracker apple sauce

VEGETABLE SPRING ROLLS IN LETTUCE LEAVES \$9.95
plum sauce

PIGS IN A BLANKET \$9.50 | add fries \$10.50
cocktail franks in puff pastry

KUNG POW! CRISPY CALAMARI \$11.95
sweet & spicy peanut sauce

ALLEY SAMPLER \$22.95

chinese wings, buffalo wings, shrimp & pork dumplings, spring rolls, baby vegetables, creamy hummus, pita chips, mozzarella & cheddar sticks, dipping sauces

CHINESE CHICKEN WINGS \$10.95
mustard sesame sauce

BUFFALO WINGS (single) \$10.50 | (double) \$18.50
traditional buffalo sauce, carrots, celery, creamy blue

LEGS & EGGS \$10.95
crispy tempura chicken drums, hard boiled eggs, ranch dressing

CHICKEN TENDERS \$9.50 | add Fries \$10.50
batter dipped white meat, honey mustard

POPPY SEED POPCORN SHRIMP \$11.95
curried popcorn

CORNBREAD CRUSTED CRAB CAKE BITES \$13.95
corn relish & chipotle aioli sauce

TACO TRIO \$11.95
tuna tartare, spiced chicken salad, deviled egg & bacon salad, orange chipotle & mango lime sauce

STEAMED SHRIMP DUMPLINGS \$12.95
soy yuzu dipping sauce

STEAMED SPICY PORK DUMPLINGS \$11.95
cilantro soy dipping sauce

MOZZARELLA AND CHEDDAR STICKS COMBO \$8.50
italian herbed mozzarella, tortilla crusted cheddar, marinara sauce

CREAMY HUMMUS PLATE \$8.95
extra virgin olive oil, roasted red peppers, grilled pita chips

CAESAR SALAD \$10.95
romaine leaf, caesar dressing, crunchy mozzarella croutons

BIG CAN O' NACHOS \$10.95
cheddar cheese, tomato, bell pepper, jalapeño, sour cream, guacamole
add grilled chicken \$2.00 | add grilled steak \$3.00

STYX (6 per order)

COCO CHILI CHICKEN \$7.95
white meat chicken, crispy coconut flakes, sweet mango sauce

CITRUS TEMPURA SHRIMP \$10.95
fresh tiger shrimp, sweet herbs, tempura, sesame mustard sauce

KOREAN SIRLOIN \$8.95
grilled short rib, soy & sesame marinade, scallion sesame sauce

BURGERS & SANDWICHES

GRILLED CHICKEN BREAST B.L.T.A. \$14.95
applewood smoked bacon, avocado, lettuce, tomato, chipotle aioli, sweet potato chips

BOWLMOR BOB SLIDERS (3) \$8.50 | (6) \$15.50
handmade beef sliders, bread & butter pickles, american cheese, potato bun

KILLER GRILLED CHEESE \$12.95
applewood smoked bacon, tomato, cheddar cheese, sweet potato chips

BALSAMIC GRILLED STEAK SANDWICH \$16.95
grilled red onion, arugula, blue cheese, roasted garlic, herb aioli, fries

BOB'S BADASS BURGER \$17.95
8oz sirloin burger, applewood smoked bacon, spicy tempura shrimp, sharp cheddar cheese, blue cheese slaw, fries

PIZZAS & CALZONES

CLASSIC MARGHERITA \$10.95
fresh mozzarella, basil, homemade tomato sauce

ARUGULA & PROSCIUTTO \$12.95
baby arugula, prosciutto di parma

ROCK SHRIMP & PEPPERONI \$13.95
spicy pepperoni, rock shrimp, fresh mozzarella, homemade sauce

PASTRAMI-CURED SALMON PIZZA \$13.95
lemon mascarpone, red onions, capers

HIPPIE ROLLS (1) \$3.50 | (3) \$10.00
sweet Italian sausage, peppers, onions, basil, mozzarella, wrapped in fresh baked pizza dough

THREE CHEESE CALZONE \$11.95
fresh mozzarella, ricotta, parmesan, peppers, onions, basil, roasted garlic, wrapped in fresh baked pizza dough

Consuming raw or uncooked meats, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness.

COCKTAILS

SIGNATURE COCKTAILS \$12

THE "10" PIN

tanqueray 10 gin, tonic water, fresh lime juice, agave nectar, fresh mint

RASPMOPOLITAN

ketel one citroen flavored vodka, triple sec, raspberry puree, fresh lime juice

CALYPSO LATTE

captain morgan spiced rum, spiced coconut milk, agave nectar, nutmeg & cinnamon

CACTUS PUNCH

herradura silver tequila, agave nectar, house-made cilantro syrup, chili lime rim

CARNIVAL COSMOPOLITAN

ketel one oranje flavored vodka, st-germain liqueur, cranberry, orange, & lime juice

MEKHONG MAI TAI

mekhong rum, orange curacao, orange & pineapple juice, orgeat syrup

PRICKLY PEAR

absolut vodka, pear brandy, pear nectar, fresh lime juice, honey syrup

THE DUNK TANK \$85

2.5 gallon mixture of absolut vodka, malibu rum, beefeater gin, & our own fruit juice recipe, served in a "you just got tanked on the dunk tank" keepsake glass

BOWLMOR CLASSICS \$10

CITRUS PUNCH

absolut citron flavored vodka, cranberry, orange & pineapple juices, lemon lime soda, lemon sour, grenadine syrup

PINA COLADA

bacardi silver rum, cream of coconut, pineapple juice, fresh pineapple garnish

CLASSIC MOJITO

bacardi silver & dark rum, fresh mint, fresh lime juice, simple syrup

APPLE MARTINI

absolut vodka, dykuper sour apple pucker, midori, apple slice

WATERMELON COOLER

skyy vodka, peach schnapps, midori, cranberry juice, fresh lime juice, watermelon slice

BEER

BOTTLES

Amstel Light
Bud Light
Budweiser
Corona Extra
Heineken
Michelob Ultra
Coors Light

DRAFT BEER

Bud Light
Stella Artois
Samuel Adams

(Ask your server for a complete list of seasonal draft and bottled beers)

WINE

WHITE

Chardonnay

House, CA.....\$8
Chalone, Monterey, CA.....\$10
St. Francis, Sonoma, CA.....\$12

Sauvignon Blanc

Casa Lapostolle, Colchagua Valley, Chile.....\$9

Pinot Grigio

House, CA.....\$8
Esperto, Veneto, Italy.....\$10

Riesling

Chateau Ste. Michelle, Columbia Valley, WA.....\$8

White Zinfandel

Beringer, CA.....\$7

RED

Merlot

House, CA.....\$8
Kenwood, "Yulupa", CA.....\$10

Cabernet Sauvignon

House, CA.....\$8
Columbia Crest, "Grande Estates"
Columbia Valley, WA.....\$10

Pinot Noir

Echelon Vineyards, Central Coast, CA.....\$11

SPARKLING WINE/CHAMPAGNE

Moet & Chandon Imperial, Brut, 187ml.....\$15
Bucket of Bubbles.....\$55
(4 bottles Moet & Chandon Imperial, 187ml)
Veuve Cliquot, Yellow Label, Brut, 375ml....\$65
Veuve Cliquot, Yellow Label, Brut, 750ml...\$130