



FEATURED ITEMS

Blazing Saddle \$8.00

It's a mule with a kick!!! This variation of the Moscow Mule is made with Fireball Whiskey, Lime Juice, Ginger Beer, and a splash of Pineapple Juice.

Lemon Crush \$8.00

A slightly sweet but extremely refreshing drink to say goodbye to summer with. This bubbly cocktail is created with Absolut Vodka, Agave Nectar, Lime Juice, and topped with Soda Water while being garnished with a lemon wedge.

Baked Pretzel Bites \$8.95

Oven baked pretzels bites served with bavarian blue cheese sauce & ale cheese sauce.

Bratwurst Sandwich \$11.95

House made bratwurst patty, sauerkraut, and rye mustard on a toasted pretzel bun. Served with steak fries and cheese sauce.

Bratwurst Tacos \$10.95

Two mezina tortillas with grilled bratwurst, caramelized pickled onions & cabbage, and a whole grain mustard sauce. Served with warm bacon potato salad.

Chicken Schnitzel \$13.95

Breaded chicken cutlet, brown butter peas, mashed potatoes, and spicy mustard cream sauce.

PRE - GAME

GameDay Sampler Platter \$39.95

Artichoke spinach dip, beer-cheese dip, hoops, buffalo wings, potato skins, sidewinders, cheese sticks, Philly egg rolls, and cheeseburger sliders.

Wings \$6.95 ... ½ Doz. \$12.95 ... Doz.

Marinated chicken wings, tossed with your choice of sauces: Buffalo Hot Sauce, Korean BBQ Sauce, or BBQ Sauce.

Mozzarella Cheese Sticks \$9.95

Italian breaded cheese sticks, topped with Parmesan cheese. Served with marinara sauce.

Chicken Tenders \$9.95

Breaded chicken strips, deep fried to a golden brown. Served with fries.

Cheeseburger Sliders \$8.95

Three cheeseburger sliders topped with onions strings.

Pulled Pork Sliders \$8.95

Three pulled pork sliders, caramelized onions, BBQ sauce, and habañero Jack cheese.

Potato Skins \$9.95

Six potato skins filled with applewood bacon, melted cheese, and green onions.

Philly Egg Rolls \$9.95

Egg rolls filled with grilled beef, onions, bell peppers and cheese. Served with beer-cheese sauce dip.

Hoops \$7.95

Beer battered onion rings.

Sirloin Chili \$6.95 ... bowl \$3.50 ... cup

Topped with cheddar cheese and diced onions.

Artichoke Spinach Dip \$9.95

Spinach, artichokes, onions, and cilantro, in a creamy cheese sauce. Served with tortilla chips.

PIZZA

10 inch individual pizza.

The Works \$10.95

Mozzarella cheese, pepperoni, sausage, ham, mushrooms, onions, and bell peppers.

Hold the Veggies \$10.95

Mozzarella cheese, pepperoni, sausage, and ham.

BBQ Chicken Pizza \$10.95

Grilled chicken breast, BBQ sauce, red onions, mozzarella cheese, and cilantro.

Margherita Pizza \$10.95

Garlic infused olive oil, sliced Roma tomatoes, fresh mozzarella, and fresh basil.

Island Style \$9.95

Ham, pineapple and mozzarella cheese.

Pepperoni Pizza \$10.50

Cheese, pepperoni, and a tangy sauce.

ENTRÉES

Fish & Chips \$15.95

Deep fried, beer battered cod fillets. Served with fries, tartar sauce, and lemon.

Memphis Mac & Cheese \$13.95

Pulled pork in a golden Memphis style BBQ sauce. Served on top of mac & beer-cheese.

ANGUS BEEF BURGERS

Choice of: Fries, garlic-parmesan waffle fries, sweet potato tots, or cole slaw.

Black & Blue \$12.95

Fresh ground pepper, blue cheese and bacon.

BBQ Bacon Cheese Burger \$12.95

Bacon, cheddar cheese, and BBQ sauce.

Patty Melt \$11.95

Sautéed onions, Swiss & cheddar cheeses, and 1,000 dressing on grilled rye bread.

Cheeseburger \$10.95

Topped with melted cheddar cheese.

SANDWICHES

Choice of: Fries, garlic-parmesan waffle fries, sweet potato tots, or cole slaw.

Beef Rib-Eye Dip \$15.95

Thinly sliced, slow roasted rib-eye, caramelized onions, and melted Swiss cheese on a potato roll. Served with au jus and horseradish sauce.

"THE" Chicken Sandwich \$10.95

Charbroiled chicken breast, Jack cheese, lettuce, and tomato.

Chicken Beer-Cheesesteak \$12.95

Seasoned chicken, sautéed onions, mushrooms, and bell peppers on a grilled French roll. Topped with beer-cheese sauce.

Full Court Wrap \$10.95

Bacon, breast of turkey, cheddar cheese, avocado, lettuce, tomato, and mayonnaise. Wrapped in a warm flour tortilla.

FRIES

Thick cut, sidewinder fries.

Cheese Fries \$8.95

Topped with beer-cheese sauce, sour cream, applewood bacon, and green onions.

Nacho Fries \$11.95

Topped with beer-cheese sauce, sour cream, pico de gallo, guacamole, jalapeños, and your choice of carne asada or pollo asado.

Buffalo Chicken Fries \$11.95

Breaded chicken, Buffalo hot sauce, green onions, and blue cheese crumbles. Served with a blue cheese dipping sauce.

Menu price do not include 8% sales tax or gratuity.
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk, may increase your risk of foodborne illness.
Menu items subject to availability. Prices subject to change without notice.

CAL - MEX

Guacamole \$9.95

Served with tortilla chips and salsa.
– Just chips and salsa \$3.95

GameDay Nachos \$11.95

Tortilla chips, melted cheese, beer-cheese sauce, sour cream, guacamole, pico de gallo, jalapeño and your choice of carne asada or pollo asado.

Cheese Quesadilla \$8.95

Jack, cheddar & Oaxaca cheeses, melted in a flour tortilla. Served with pico de gallo, guacamole, and sour cream.
– Add pollo or carne asada \$3.00

Surf & Turf Quesadilla \$13.95

Carne asada, grilled shrimp, caramelized onions, Jack, cheddar & Oaxaca cheeses, in a grilled flour tortilla. Served with pico de gallo, guacamole, and sour cream.

Baja Shrimp Burrito \$11.95

Grilled shrimp, Spanish rice, shredded cabbage, avocado, and a cilantro-cream sauce. Wrapped in a warm flour tortilla and served with beans, chips and salsa.

California Burrito \$10.95

Carne asada, fries, pico de gallo, sour cream, and guacamole, wrapped in a warm flour tortilla. Served with beans, chips and salsa.

Citrus Swordfish Tacos \$10.95

Three mazina tortilla filled with marinated, grilled swordfish, pico de gallo, cabbage, and a cilantro cream sauce.

Carne Asada Tacos \$9.95

Three mazina tortillas filled with carne asada, guacamole, pico de gallo, and cotija cheese.

Rolled Tacos \$9.95

Five shredded beef tacos, guacamole, sour cream, pico de gallo, cheddar and cotija cheeses.

Chicken Fajitas Enchiladas \$12.95

Seasoned chicken, onions, bell peppers, Jack, cheddar, & Oaxaca cheeses rolled in corn tortillas. Topped with verde sauce and cheese. Served with rice & beans.

Beef Enchiladas \$12.95

Seasoned ground beef, Jack, cheddar & Oaxaca cheeses, rolled in corn tortillas. Topped with rojo sauce and cheese. Served with rice & beans.

Cheese Enchiladas \$11.95

Jack, cheddar & Oaxaca cheeses rolled in corn tortillas. Topped with rojo sauce, and cheese. Served with rice & beans.

SALADS

California Chicken Caesar \$13.95

Romaine lettuce tossed with a cilantro-Caesar dressing. Topped with grilled chicken, sliced avocado, crisp tortilla strips and cotija cheese.

Southwest Chicken Salad \$13.95

Breast of chicken, romaine, corn, tomatoes, cilantro, avocado, black beans Jack cheese, and a chipotle-orange dressing.

Italian Chef's Salad \$13.95

Mixed greens, ham, pepperoni, salami, fresh mozzarella, Roma tomatoes, pepperoncini, and red onions. Tossed with Italian dressing and Parmesan cheese.

Dinner Salad \$4.50

Choice of mixed greens or Caesar salad.

DESSERT

Milk Chocolate Ale Brownie \$7.95

Warm chocolate brownie topped with vanilla ice cream, whipped cream, walnuts, and chocolate sauce.

Xango \$9.95

Deep fried banana-caramel cheesecake, set upon vanilla ice cream with caramel sauce.



MIXOLOGY		
Sycuan Bloody Mary	\$10.00	Pinnacle habañero vodka, spicy tomato juice, olive, pickled green bean, celery, and a cocktail shrimp.
Make your own Mule	\$11.00	Your choice of flavored vodka, fresh lime juice, and goslings ginger beer. Served on the rocks and garnished with a lime. Flavors to choose from: Peach, Grape, Pear, Mandarin, Raspberry, Orient Apple, Ruby Red, Kurant, Wild Tea, or Vanilla,
Cadillac Margarita	\$11.50	Hornitos Reposado Tequila, lime juice, Cointreau, splash of Orange Juice, and sweet & sour. Served on the rocks in a salt rimmed glass with a float of Grand Marnier.
Paloma	\$9.00	Hornitos Plata, ruby red grapefruit, orange and lime juice, soda water, and a grapefruit wedge. Served on the rocks.
Margarita Mule	\$10.00	Montezuma tequila, Gosling's ginger beer, triple sec and a splash of lemon-lime soda. Served on the rocks.
Strawberry Lemonade	\$9.00	Absolut vodka, lemonade, and strawberry puree. Garnished with a lemon wedge.
Blue Lagoon	\$9.00	Honitos Reposado, blue curacao, and pineapple juice. Garnished with a lemon wedge and cherry.
San Diego Sunset	\$10.50	Pinnacle Mango Vodka, Malibu Coconut rum, mango puree, and grenadine.
Old Fashioned Bulleit	\$11.50	Bulleit Bourbon poured on top of muddled cherries, orange, and simple syrup. Served on the rocks, topped with a splash of club soda. Garnished with an orange wedge.
Very Berry Martini	\$9.50	Fruit Vodka, sweet & sour, triple sec, and rasperry puree. Shaken and served in a sugar rimmed martini glass.
Michelada	\$8.50	Your favorite bottled beer served with a salt-rimmed glass filled with spicy tomato juice, clamato. Garnished with a celery stalk, olive, a cocktail shrimp, and a pickled green bean.
Side Connection	\$14.00	Hennessy VS, Grand Marnier, simple syrup, and lemon juice. On the rocks with a cherry.
Lynchburg Lemonade	\$9.50	Jack Daniels Whiskey, triple sec, squeezed lemon, simple syrup, and sierra mist. Served on the rocks with a lemon wedge.
Cactus Cooler	\$9.50	Gilbeys Vodka, Peach Schnapps, and orange juice, topped with red bull. On the rocks and garnished with an orange wedge.
Nutty Martini	\$11.00	Frangelico & Bailey's Irish Creme mixed with Dark Crème de Cocoa and a splash of hazelnut cream. Shaken and served up.
S.D. Coffee	\$9.00	Kill Devil Rise & Shine, Kahlua, and coffee. Topped with whipped cream.
Drunken Mango	\$9.00	Captain Morgan's spiced rum, sweet & sour, mango puree, and a splash of lemon -lime soda.
Rum Punch	\$9.00	Ron Rico rum, Malibu Coconut rum, pineapple juice, cranberry juice, and a splash of grenadine.
Summer Honey	\$10.00	Jack Daniel's Honey whiskey, Midori, pineapple juice, and lemon-lime soda.

WINE BY THE GLASS		
White Zinfandel, Woodbridge	\$6.00	
Pinot Grigio, Mezzacorona	\$7.00	
Riesling, St. Michelle	\$6.00	
Chardonnay, Rodney Strong	\$8.00	
Chardonnay, Sycamore Lane	\$6.00	
Pinot Noir, Parducci	\$9.50	
Merlot, Sycamore Lane	\$6.00	
Cabernet, Sycamore Lane	\$6.00	

BOTTLED BEER		
Corona- Extra or Light	\$4.50	
Pacifico	\$4.50	
Modelo Especial	\$4.50	
Dos XX Lager	\$4.50	
Amstel Light	\$4.50	
Heineken	\$4.50	
New Castle	\$4.50	
Pear Cider	\$4.50	
Budweiser/Bud Light	\$4.00	
MGD /Miller Lite	\$4.00	
Coors / Coors Light	\$4.00	
Michelob Ultra	\$4.00	

BOURBON		
Early Times	\$7.00	
Jim Beam	\$8.50	
Jim Beam Devil's Cut	\$8.50	
Maker's Mark	\$10.00	
Bulleit	\$10.00	
Knob Creek	\$10.00	

WHISKEY		
Canadian Club 6	\$8.50	
Crown Royal/Crown Royal Apple	\$8.50	
Fireball	\$8.50	
Jack Daniel's	\$8.50	
Jack Daniel's Fire	\$8.50	
Jack Daniel's Tennessee Honey	\$8.50	
Jack Daniel's Single Barrel	\$10.00	
Gentleman Jack	\$11.50	
Jameson Irish Whiskey	\$8.50	
Seagram's 7	\$8.50	
Seagram's VO	\$8.50	
Southern Comfort	\$8.50	

BRANDY & COGNAC		
Christian Brothers	\$7.00	
Hennessy VS	\$10.00	
Hennessy VSOP	\$11.50	
Hennessy XO	\$26.00	
Remy Martin XO	\$26.00	

SCOTCH		
J&B	\$8.50	
Johnny Walker Red	\$8.50	
Glenlivet 18 year old	\$18.00	
Johnny Walker Black	\$11.50	
Macallan 12 year old	\$9.00	
Chivas Regal	\$10.00	
Dalwhinnie	\$11.50	
Buchanan's 12 year old	\$11.50	

RUM		
Ron Rico	\$7.00	
Malibu	\$8.50	
Bacardi Gold or Silver	\$8.50	
Meyer's Jamaican	\$10.00	
Captain Morgan	\$8.50	

VODKA		
Gilbey's	\$7.00	
Pinnacle	\$8.50	
Citrus, Orange, Mango, Raspberry, Vanilla, or Habanero.		
Tito's (Gluten Free)	\$8.50	
Absolut	\$8.50	
Stoli	\$8.50	
Seagram's Sweet Tea	\$8.50	
Grey Goose	\$10.00	
Ketel One	\$10.00	
Belvedere	\$11.50	
Chopin	\$11.50	
Ciroc	\$11.50	

GIN		
Gilbey's	\$7.00	
Tanqueray	\$8.50	
Bombay Sapphire	\$10.00	

TEQUILA		
Montezuma Gold	\$7.00	
Avion - Anejo / Silver	\$10.00	
Azunia - Anejo / Blanco	\$10.00	
Azunia - Black	\$18.00	
Cazadores - Blanco / Reposado	\$10.00	
Cazadores - Anejo	\$10.00	
Don Julio 1942	\$26.00	
Don Julio Blanco	\$12.50	
Patron - Anejo / Silver	\$10.00	
Patron Platinum	\$26.00	
Tres Generation	\$10.00	
Hornitos Plata	\$8.50	
Hornitos Reposado	\$8.50	

LIQUEURS		
Amaretto Disaronno	\$8.50	
Bailey's	\$8.50	
Campari	\$8.50	
Chambord	\$8.50	
Drambuie	\$8.50	
Frangelico	\$8.50	
Galliano	\$8.50	
Grand Marnier	\$10.00	
Godiva Chocolate Liqueur	\$8.50	
Jägermeister	\$8.50	
Kahlua	\$8.50	
Midori	\$8.50	
Peppermint Schnapps	\$8.50	
Pucker	\$8.50	
Apple, Mixed Berry, Peach, or Raspberry.		
Tuaca	\$8.50	
Sambuca	\$8.50	

SOFT DRINKS		
Pepsi	\$2.50	
Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Iced Tea, Raspberry Iced Tea or Dr. Pepper.		
Coffee	\$2.50	
Hot Tea	\$2.50	
Black or Herbal		
Juice	\$3.00	
Orange, Cranberry or V-8.		
Milk	\$2.50	
Bottled Water	\$1.00	
Voss Sparkling Water	\$4.00	
12oz		