

STARTERS

CRAB RANGOONS* - \$12

Andrea's recipe - seven sweet fried crab cream cheese with sweet chili sauce.

CHEESE CURDS - \$10

Cubes of cheddar or pepper jack cheese lightly fried, served with our house-made ranch.

GARLIC BREAD STICKS - \$9

Six large bread sticks coated with olive oil, Italian herbs, and parmesan cheese, baked to a golden brown and served with our house Italian gravy.

JUMBO BAVARIAN PRETZEL - \$9

Three soft Bavarian pretzels served warm with beer cheese.

NACHO SUPREME - HALF \$8 | FULL \$12

House-fried corn chips topped with taco meat, diced tomato, black beans, jalapenos, Mexican blend, and our house jalapeno cheddar cheese. Finished with shredded lettuce and diced red onion, served with salsa and sour cream. (Half/Full)

SIDEWINDERS - HALF \$8 | FULL \$12

Smothered, curly fries topped with bacon, beer cheese, ranch, and green onions. (Half/Full)

ITALIAN RISOTTO BALLS - \$9

Four creamy parmesan and garlic risotto rolled with a mozzarella center, breaded, and fried, served on a bed of our house Italian gravy.

BREADED MUSHROOMS - \$9

Fresh breaded mushrooms deep-fried to a golden brown, served with our house ranch.

ONION STACKS - \$10

A basket of sweet strips of onion lightly battered and fried, served with our house-made ranch or our chipotle ranch.

BONELESS WINGS* - 6 FOR \$9 | 12 FOR \$15

Juicy, hand-breaded wings fried and tossed in your favorite sauce, served with house ranch or blue cheese dressing, baby carrots, and celery sticks.

TRADITIONAL WINGS* - 6 FOR \$8 | 10 FOR \$13 GF

Jumbo bone-in wings fried and tossed in your favorite sauce, served with house ranch or blue cheese dressing, baby carrots, and celery sticks. (GF if no sauce, but ask about sauce options.

| Wing Sauces: Garlic Parm, Sweet Chili, Honey BBQ, Buffalo, Mild Buffalo, Asian Glaze |

GRILLED QUESADILLA - \$10

Large flour tortilla filled with a blend of Mexican cheese, sautéed peppers, and onions, grilled and cut into wedges. (Add Chicken +\$4 or Shrimp +\$6) Served with salsa and sour cream.

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

SOUPS & SALADS

SOUPS - Cup \$5 | Bowl \$7

Ask your server about the soup of the day. **BAKED FRENCH ONION & CHILI** EVERY DAY

DRESSINGS: BALSALMIC VINAIGRETTE, HONEY MUSTARD, ITALIAN, BLUE CHEESE, RANCH, FAT FREE RANCH, 1000 ISLAND, FRENCH, RASPBERRY VINAIGRETTE

CHEF SALAD* - \$12 GF

MIXED GREENS TOPPED WITH HARD-BOILED EGGS, CUCUMBER, GRAPE TOMATOES, RED ONIONS, CROUTONS, AND SLICED TURKEY, HAM, SWISS, AND CHEDDAR CHEESE.

CHARRED FLANK SALAD* - \$14

CUCUMBERS, BLUE CHEESE CRUMBLES, THINLY SLICED FLANK STEAK, FINISHED WITH A TOPPING OF HAYSTACK ONIONS.

ADD A PROTEIN TO THE FOLLOWING SALADS: CHICKEN \$3 | STEAK \$5 | SHRIMP \$6

CLASSIC COBB SALAD - \$11 GF

Mixed greens topped with avocado, bacon, blue cheese, tomato, red onions, and hard-boiled egg.

CLASSIC CAESAR SALAD - 10

Chopped romaine tossed with parmesan cheese, grape tomatoes, and croutons in a creamy Caesar dressing. (Dressing is GF)

SANTA FE SALAD - \$12

Mixed greens topped with charred corn, black beans, grape tomatoes, jalapenos, and red peppers, topped with fried tortilla strips.

SEASONAL SALAD - \$12

A bed of fresh mixed greens with sliced apples, candied pecans, and gouda with a dijon vinaigrette dressing.



SIDES

INDIVIDUAL SIDES \$4
SUBSTITUTE A SIDE FOR +\$2

FRIES | CHIPS | MASHED POTATOES |
MAC N CHEESE | SALAD | VEGGIE OF THE DAY

BURGERS

All burgers served with choice of house chips or fries. Glutenfree bun available upon request.

SUNSET MELT* - \$13

8 oz certified Angus burger on toasted sourdough with cheddar, grilled onion, and 1000 island dressing.

ORIGINAL BURGER* - \$13

8 oz certified Angus burger with lettuce, pickle, onion, tomatoes, and choice of cheese.

SUNRISE BURGER* - \$13

8 oz certified Angus burger with Swiss cheese, sliced bacon, and a fried medium egg on top served on a grilled brioche bun.

BREWHOUSE BURGER* - \$14

8 oz certified Angus burger topped with bacon, sauteed onions, BBQ sauce, and cheddar cheese.

BARN FIRE BURGER* - \$14

8 oz certified Angus burger topped with crispy bacon, cheddar and pepper jack cheese, haystacks, crispy jalapeno slices, and BBQ sauce served on a grilled bun.

CALI BURGER* - \$13 GF

8 oz certified Angus burger on a bed of green leaf lettuce (not bun), topped with gouda cheese, sliced avocado, tomato, red onion, and sweet and spicy pickle chips.

BLACK BEAN BURGER - \$13 GF

8 oz house-made black bean burger topped with lettuce, tomato, sliced red onion, pickle chips, and garlic aioli on a grilled gluten-free bun.

HANDHELDS

COUNTRY CHICKEN TENDERS* - \$11

Three jumbo house-battered chicken tenders served with country gravy, mashed potatoes, and veggie of the day.

CHICKEN SANDWICH* - \$13

Grilled or fried chicken breast with pickles, cheddar cheese, lettuce, and tomato on a brioche bun. Served with choice of house chips or fries.

GOLDEN CHICKEN & WAFFLE SANDIE* - \$13

Two sweet Belgian waffles with a crispy fried chicken breast. Served with choice of house chips or fries.

Tenderloin* - \$13

Fresh, golden fried pork tenderloin on brioche bun. Served with choice of house chips or fries.

TURKEY-BACON CHEDDAR MELT* - \$13

Grilled turkey, crisp bacon, melted cheddar, on sourdough. Served with choice of house chips or fries.

TRIPLE DECKER CLUB* - \$14

Toasted sourdough with ham, turkey, bacon, swiss, American cheese, lettuce, and tomatoes. Served with choice of house chips or fries.

RIBEYE STEAK - \$21

8 oz ribeye steak on a hoagie bun. Served with choice of house chips or fries.

BURRITOS & WRAPS

BIG ASS BURRITO* - \$13 GF

Seasoned taco beef with shredded cheddar, Mexican rice, and refried beans, baked, and served with shredded lettuce, diced tomatoes, and sliced jalapenos wrapped in a large flour tortilla, smothered with enchilada sauce and cheddar cheese. Served with tortilla chips.

BLANCO CHICKEN BURRITO* - \$13

Seasoned pulled chicken in a thick queso blanco with white beans and brown rice wrapped in a large flour tortilla, smothered with salsa verde and white queso, served with shredded lettuce, diced tomatoes, and sliced jalapenos. Served with tortilla chips.

BUFFALO CHICKEN WRAP* - \$13

Large cheddar jalapeno wrap filled with tender strips of grilled or crispy chicken, tossed in mild buffalo sauce, pepper jack, and cheddar cheese, shredded lettuce, and ranch. Served with house chips or fries.

SANTA FE WRAP* - \$13

Large flour tortilla with chipotle ranch, shredded cheddar cheese, black beans, charred corn, jalapenos, red peppers, and tender chicken strips, lettuce, and diced tomato. Served with house chips or fries.

ASIAN CHICKEN WRAP* - \$13

Flour tortilla filled with grilled chicken, chow mein noodles, almonds, shredded lettuce, and Asian glaze sauce. Served with house chips or fries.

VEGGIE WRAP - \$13

Spinach tortilla filled with mixed greens, cheddar cheese, cucumber, red peppers, zucchini, grilled mushrooms, diced tomatoes, and avocado with your choice of dressing. Served with house chips or fries.

BOWLS

Add A PROTEIN: chicken \$3 | steak \$5 | shrimp \$6

DONBURI ASIAN STYLE - \$10 GF

White rice with grated carrots, white onions, peas, Napa cabbage, and green onions. This medley is complemented by the savor of sesame oil and a touch of tamari sauce, offering a blend of sweet and savory.

SOUTHWEST RICE BOWL - \$10

This hearty dish showcases charred corn, jalapenos, black beans, red peppers, and diced tomatoes atop a bed of Mexican brown rice. To infuse a delightful crunch, we garnish it with fried tortilla strips.

PROTEIN BOWL* - \$11 GF

A rice bowl filled with cheese, eggs, and choice of meat.

PASTA CARBONARA* - \$10

Sautéed mushrooms, red peppers, and peas combined with crispy bacon and tossed with rotini pasta and enveloped in a creamy light parmesan cream sauce.

BBQ PORK MAC AND CHEESE BOWL* - \$14

House-roasted pulled pork, on our warm mac and cheese topped with crispy fried onion straws.

ENTREES

ENTREES ONLY AVAILABLE AFTER 4PM.

THE BUTCHER'S SIRLOIN* - \$19 GF

8 oz sirloin, cooked to your liking, smothered with sautéed onions and mushrooms, with mashed potatoes and veggie.

LONDON BROIL STEAK* - \$17

A lean, hand-cut 8 oz London Broil served with mashed potatoes and veggie.

CATFISH* - \$14 (GRILLED - GF)

Two fillets of tender white catfish baked with a golden brown crust, served with fries and coleslaw.

CHICKEN PARMIGIANA* - \$14

Breaded and fried chicken breast smothered with our house Italian gravy, served with pasta Alfredo and veggie.

SHRIMP SCAMPI* - \$14

Sautéed gulf shrimp in a white wine and garlic butter sauce, served with rice.

PORK CUTLET* - \$13 (GRILLED GF)

Grilled or fried pork loin topped with gravy and served with house mac and cheese and veggie.



Choose pan, thin, or gluen-free crust





MEAT LOVERS PIZZA* - \$17

This meaty masterpiece starts with our house pizza sauce as its canvas. Layers of pepperoni, Italian sausage, sliced ham, and bacon. A blend of Italian cheeses ties it all together for a truly satisfying slice.

SUNSET SUPREME PIZZA* - \$15

Loaded with layers of pepperoni, Italian sausage, black olives, onions, peppers, and mushrooms. A medley of flavors and textures are unified with a blend of Italian cheeses.

TACO* - 15

Beef, lettuce, tomato, onion and cheese, topped with chips.

CHICKEN BACON RANCH* - \$15

A ranch dressing base, topped with chicken, bacon and cheese.

TAKE ME TO HAWAII PIZZA* - \$15

Caramelized pineapple and sliced ham with a generous topping of Italian cheeses.

SHRIMP ALFIE PIZZA* - \$16

Creamy Alfredo sauce forms the base with fresh spinach, sliced tomato, shrimp, and a generous helping of Italian blend cheese.

BBO PORK & MAC AND CHEESE PIZZA* - \$14

Tangy & sweet BBQ sauce under pulled pork & house-made mac and cheese, drizzled with BBQ sauce, topped with shredded cheddar cheese. Garnished with sweet and spicy pickle chips and crispy fried onion straws.

BREAKFAST

EVERY SUNDAY FROM 10AM - 1PM ONLY

Bacon Ranch

BREAKFAST 1 *- \$6

Two eggs served with country fried potatoes and two pieces of grilled Texas toast.

Add bacon OR maple sausage +\$3

BREAKFAST 2* - \$8

Three-egg cheese omelet with country fried potatoes, and two slices of grilled Texas toast. (Choice of cheese: American, Swiss, provolone, pepper jack, or cheddar.)

Add peppers and onions +\$1

Add mushrooms and swiss +\$1

Add bacon or maple sausage +\$3

BISCUITS & SAUSAGE GRAVY* - \$10

Two flaky biscuits, smothered with our house-made sausage gravy, served with country fried potatoes.

CRUNCHY FRENCH TOAST - \$8

Two slices of brioche bread, dipped in a vanilla/cinnamon egg batter, coated with frosted corn flakes, seared and dusted with powdered sugar and a side of syrup.

STEAK & EGGS* - \$21

8 oz. ribeye steak with two eggs, country fried potatoes, and two slices of grilled Texas toast.

SIDE ORDERS

Country Fried Potatoes \$4

1/2 Biscuits & gravy* \$5 Bacon* (4 slices) \$5

Grilled Texas Toast \$2 Maple Sausage* (4 links) \$5

KIDS

All kids meals are served with fries.

BURGER* - \$7

CHICKEN TENDERS* - \$7

MAC N CHEESE - \$7

GRILLED CHEESE - \$7



DESSERTS

CINNAMON WAFFLES - \$7

Two warm, buttery waffles, drizzled with cinnamon and sugar.

MUDDY MOUNTAIN - \$7

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

MINI DONUTS - \$7

Warm donut chunks, dusted with powdered sugar. Choose chocolate, raspberry or caramel sauce for dipping.

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