

APPETIZERS

GARLIC FRIES A platter of French fries tossed in roasted garlic & spices. Served with your choice of two signature dressings: honey mustard, BBQ, spicy tomato & Philly cheese sauce **\$5.99**

FRIED PICKLE CHIPS Beer-battered pickle chips deep-fried & served with our homemade bourbon BBQ sauce & tangy honey mustard for dipping **\$6.99**

BRUSCHETTA Freshly baked garlic pizza bread served with fresh chopped tomato basil salsa & olive spread **\$6.99**

HOT CRAB, SPINACH & ARTICHOKE DIP Crab, spinach, artichoke hearts & herbed cheese served with freshly baked pizza chip **\$9.99**

BUFFALO WINGS That Buffalo tradition of crispy fried wings covered with hot butter served with bleu cheese dressing & celery **\$8.99**

Choose from 4 flavors:

Thai, Chipotle, Spicy Garlic, El Diablo hot hot and Spicy BBQ

GRILLED BALSAMIC PORTOBELLO Large balsamic marinated Portobello mushroom, grilled, & filled with onion, spinach, red pepper & tomato topped with Gorgonzola vinaigrette **\$8.99**

CASHEW CRUSTED CALAMARI Large rings of calamari coated with a sweet blend of cashews & graham crackers fried to a golden crunch & served with mango chive remoulade **\$9.99**

MINI CRAB CAKES Four miniature crab cakes filled with Maryland crab & spices topped with a citrus burre blanc **\$8.99**

POPCORN CRAYFISH Cajun beer-battered crayfish deep-fried & served with Cajun remoulade & Louisiana-style cocktail sauce for dipping **\$8.99**

SLIDERS

SLIDER SAMPLER *One of each slider* **\$9.99**

PHILLY CHEESE STEAK Prime Rib shaved & sautéed with onions. Served in a toasted Hoagie roll with Philly cheese sauce

BBQ PULLED PORK SANDWICH Slow-roasted pork butt simmered with our secret BBQ sauce with coleslaw

MARINATED GRILLED PORTOBELLO A Teriyaki marinated Portobello mushroom grilled & served with a basil mayonnaise

REUBEN Corned beef, sauerkraut & Swiss cheese grilled with a side of Thousand Island dressing

PIZZAS

PEPPERONI Homemade tomato sauce, large Little Italy-made pepperoni topped with fresh mozzarella & Asiago cheeses **\$8.99**

HOT BUFFALO Chicken tenders tossed in hot hot sauce, red onions, mozzarella cheese & ranch dressing **\$9.99**

MEAT LOVERS Little Italy-made pepperoni, Italian sausage, bacon, mozzarella cheese over homemade tomato sauce **\$10.99**

CHEESEBURGER Just like a cheeseburger! Ground beef, American cheese, dill pickles, ketchup, mustard & red onions **\$9.99**

FOUR CHEESE Asiago, mozzarella, Gouda, queso blanco & creamy white sauce **\$7.99**

MARGHERITA Fresh mozzarella & Asiago cheeses, Roma tomatoes, fresh basil & our homemade tomato sauce **\$8.99**

GRILLED BBQ CHICKEN Strips of BBQ chicken breast topped with pepper jack & cheddar cheese, caramelized red onion & cilantro **\$9.99**

SANDWICHES

CHICKEN CLUB Marinated chicken breast grilled, topped with cheddar cheese & bacon **\$8.99**

CALIFORNIA SMOKED TURKEY A slow-roasted turkey breast sliced thinly & piled on multigrain bread with smoked Gouda & Swiss cheese, avocado, lettuce, tomatoes & red onions with Caesar dressing **\$9.99**

REUBEN Thinly-sliced corned beef, sauerkraut, Thousand Island dressing & Swiss cheese grilled & served with coleslaw **\$8.99**

BBQ PULLED PORK Slow-roasted pork simmered in BBQ sauce piled high on a sesame seed bun served with coleslaw **\$8.99**

BURGERS

We use fresh ground certified Black Angus beef and all our burgers are served with your choice of French fries or garlic-seasoned fries

THE CLASSIC Onion, lettuce, tomato & pickle **\$7.99**

BBQ BACON Our secret BBQ sauce, pepper jack cheese & crispy onion straws **\$8.99**

BLACK & BLEU Cajun spices & bleu cheese **\$8.99**

MAKE YOUR OWN: **\$1.49 each**
Caramelized onions, cheddar, smoked Gouda, Swiss, bleu cheese, sautéed mushrooms, bacon & guacamole

DESSERTS

Ask your server for our delicious dessert selections

MARTINI MENU

KEY LIME PIE MARTINI Chilled cocoa Rum, Lime juice & syrup topped with condensed milk **\$9.99**

CRÈME BRÛLÉE MARTINI Smooth combination of Vanilla Vodka, Frangelico, Cointreau, topped with a dash of cinnamon **\$9.99**

CAJUN MARTINI Spiced Pepper Vodka combined with dry vermouth & with a pickled jalapeno pepper stuffed olive **\$10.99**

CHERRY PIE MARTINI Blend of light Rum, Godiva Liqueur, Crème de Banana and white Crème de Cocoa **\$10.99**

DAYDREAM MARTINI Citrus Vodka & Triple Sec combined with fresh orange juice, sugar & topped with a thin sliced orange wheel **\$8.99**

LEAP YEAR MARTINI Citrus Vodka, Grand Marnier & sweet vermouth combined with fresh lemon juice and garnished with a lemon twist **\$9.99**

DELICIOUS MARTINI Coffee flavored Vodka blended with Grand Marnier topped with a thin orange wheel slice **\$9.99**

LEMON DROP MARTINI Chilled Lemon Vodka, dry vermouth and a dash of lemon juice served in a sugar rimmed glass **\$8.99**

HEP CAT MARTINI Berry flavored Vodka combined with sweet & dry vermouth and a little bit of Cointreau all dressed with a single strawberry **\$9.99**

HONEYDEW MARTINI Vodka, Midori and Triple Sec topped with a long lemon twist **\$8.99**

NUTTY MARTINI Frangelico blended with Vodka & topped with a lemon twist **\$10.99**

PRETTY MARTINI Vodka with a few dashes of Grand Marnier, Amaretto & dry vermouth, garnished with a thin sliced orange wheel **\$10.99**

SEXY MARTINI Vodka, cranberry juice & a dash of dry vermouth topped with a fresh strawberry and a lemon twist **\$8.99**

WINE MENU

WHITE WINES

	GLASS	BOTTLE
CHARDONNAY		
ROBERT MONDAVI Central Coast	\$5.99	\$26.00
KENDALL JACKSON Sonoma Valley	\$6.99	\$32.00
ACACIA Carneros, Napa Valley	\$8.99	\$41.00
CAKEBREAD Napa Valley		\$65.00
SAUVIGNON BLANC		
PEJU Napa Valley	\$6.99	\$30.00
CAKEBREAD Napa Valley	\$7.99	\$31.00
PINOT GRIGIO		
BOLLINI Italy	\$5.99	\$31.00
WHITE ZINFANDEL		
BERINGER Napa Valley	\$5.99	\$23.00
RIESLING		
CHATEAU STE MICHELLE Washington	\$6.99	\$32.00

RED WINES

CABERNET SAUVIGNON		
ROBERT MONDAVI Central Coast	\$5.99	\$31.00
DRY CREEK Sonoma Valley	\$7.99	\$34.00
HONIG Napa Valley	\$11.99	\$59.00
PEJU Napa Valley		\$62.00
PINOT NOIR		
COPPOLA Napa Valley	\$6.99	\$32.00
J Sonoma Valley	\$7.99	\$39.00
MERLOT		
ROBERT MONDAVI Central Coast	\$5.99	\$26.00
ZINFANDEL		
RAVENSWOOD Sonoma Valley	\$5.99	\$31.00
PEJU Napa Valley	\$9.99	\$45.00
CLARET		
ST FRANCIS Sonoma Valley	\$6.99	\$32.00

SPARKLING WINES

CHANDON BRUT Sonoma Valley		\$31.00
DOMAINE CARNEROS Napa Valley		\$45.00

BEER MENU

DRAFT BEER

312
BASS
GUINNESS
KILLIANS
PERONI
STELLA ARTOIS

BUD LIGHT
MILLER LIGHT
GREAT LAKES
SEASONAL
DORTMUNDER GOLD

BOTTLE BEERS

BASS
BUDWEISER
BUD LIGHT
COORS LIGHT
CORONA EXTRA
CORONA LIGHT
HEINEKEN

HEINEKEN LIGHT
MICHELOB ULTRA
MILLER LIGHT
NEWCASTLE
O'DOULS *non alcoholic*
SAM ADAMS
SIERRA NEVADA
SMIRNOFF ICE

MARTINI MENU

TOOTSIE ROLL MARTINI Chocolate liqueur, Vodka and Grand Marnier chilled & garnished with an orange wheel	\$12.99
CANDY CANE MARTINI White Godiva, Peppermint Schnapps & Vodka chilled & strained into a red icing striped martini glass	\$12.99
PEANUT BUTTER MARTINI Skyy Vanilla Vodka combined with Frangelico, Godiva Dark & peanut butter syrup chilled & strained into a chocolate syrup striped martini glass	\$12.99
BANANA CREAM PIE MARTINI Light Rum, Godiva Liqueur, Crème de Banana and white Crème de Cocoa garnished with a cherry	\$10.99
COSMOPOLITAN Classic combination of Vodka, Triple Sec, cranberry & lime juices garnished with a cherry between two lime halves	\$7.99
BLUE MOON MARTINI Easy combination of Gin & Blue Curacao chilled & strained with a lemon twist	\$9.99
CHURCH LADY MARTINI Orange juice, Gin & Triple Sec combined with dry vermouth & topped with a cherry & orange garnish	\$9.99
PRINCE EDWARD MARTINI Gin and Drambuie chilled & topped with a lemon twist	\$12.99
FRUIT CUP MARTINI Bacardi 151 blended with orange, cranberry and lemon juice garnished with an orange wheel	\$9.99
COSMOLITO 1800 Silver Tequila and Grand Marnier combined with cranberry & lime juices, salted & garnished with a lime wheel	\$14.99
WASHINGTON APPLE MARTINI Crown Royal combined with Apple Pucker & cranberry juice & garnished with a thin apple slice	\$10.99
SOUR APPLE MARTINI Apple Vodka, Apple Pucker, Triple Sec, sprite & sweet & sour with a thin apple slice	\$10.99

SPECIALTY COCKTAILS

HONEY SMASH Vodka, berries, mint leaves & honey muddled together & garnished with a strawberry	\$7.99
SEX ON THE BEACH Vodka & Peach Schnapps combined with cranberry & grapefruit juices & topped with a cherry	\$5.99
BERRY PINK Berry Vodka, cranberry & pineapple juices over ice & garnished with a strawberry	\$6.99
A FUZZY THING Citron, Triple Sec & Peach Schnapps poured over ice & mixed with orange & pineapple juices, a splash of sour mix & topped with a cherry	\$6.99
RED HEAD IN BED Citrus Vodka, a splash of lemon juice combined with muddled strawberries & simple syrup	\$6.99
THE CORNER ALLEY STRIKER Berry Vodka, Grand Marnier, Chambord, Melon Liqueur, Malibu Rum, Amaretto, cranberry & pineapple juices over ice	\$6.99
BLUE BALLS Blue Curacao, Malibu Rum & Peach Schnapps dashed with sweet & sour & sprite poured over ice	\$5.99
BAHAMA MAMA Bacardi Light Rum, Parrot Bay Rum, Crème de Banana, grenadine, orange and pineapple juices combined with Meyer's Dark Rum	\$6.99
JOKER'S TEA Tequila, Skyy Vodka, Rum, Jim Beam, Blue Curacao, sour mix & Coke with a lime wheel garnish	\$7.99
LONG ISLAND ICED TEA Vodka, Tequila, Rum, Gin, Triple Sec, sour mix & Coke topped with a lemon slice	\$7.99
HONOLULU JUICER Southern Comfort & Dark Rum mixed with splashes of lemon & lime juices & a bit of pineapple	\$8.99