

EST.



1961

# FOOD MENU

## APPETIZERS



### BEER BATTERED CHICKEN TENDERS

Two large chicken tenders. Served with your choice of sauce.

\$12

### BOGEY SHRIMP

Breaded and fried shrimp, tossed with creamy sweet chili sauce, on a bed of fried noodles.

\$12

### HUMMUS/GUACAMOLE PLATE <sup>NEW</sup> \*gluten-free bread without flatbread

\$16

Hummus & Guacamole served with Cucumbers, Peppers, Carrots, Celery & Herbed flatbread

### CAJUN FILET TIPS \*gluten-free bread without baguette

\$20

Sauteed beef filet tips served with a creamy horseradish sauce

### HOUSE FRIED TORTILLA CHIPS & DIPS GF

\$14

House fried tortilla chips and dips. Served with salsa, hand smashed guacamole and warm queso.

### QUESADILLA

\$10

Melted cheddar jack cheese with pico de gallo and black beans. Served with salsa & sour cream. Add chicken \$5 Steak \$8 Guacamole \$3 Queso \$3

### SAMPLER PLATTER

\$18

Boneless wings, cheese quesadilla, potato skins and pretzel bites with queso

### WINGS GF

\$18

12 baked then fried chicken wings. Served with ranch or bleu cheese.

**Sauces:** BBQ, Garlic Parmesan, Buffalo, Honey Mustard, Teriyaki or Dry Rub



## JUST GREENS

Turn any salad into a wrap with a side upon request & Half sizes are available in any salad for \$2 less

### BUFFALO CHICKEN SALAD

\$16

Romaine and red leaf lettuce, crumbled gorgonzola, carrot, and green onion topped with crispy chicken tenders tossed in house buffalo sauce. Served with ranch.

### CAESAR \*gluten-free bread without croutons

\$9

Romaine lettuce, parmesan and croutons  
Add chicken \$5 Add steak \$8

### CHINESE CHICKEN SALAD \*gluten-free bread without wontons

\$13

Romaine and Napa cabbage, shredded carrot, red pepper, mandarin oranges, crispy wontons & scallions with grilled chicken & sesame- ginger vinaigrette

### HOUSE SALAD GF

\$10

Mixed greens, carrot, red cabbage, cherry tomato, cucumber and radish.  
Add chicken \$5 Add steak \$8

### COCONUT CHICKEN SALAD <sup>NEW</sup>

\$15

Romaine, Spring mix, Coconut fried Chicken, Fresh Pineapple, Blueberries, Cucumbers, Edamame, Pickled Onions, Red pepper and Sweet Chile ginger dressing

### SW CHICKEN COBB

\$18

Romaine and baby green lettuce, roasted corn, black beans, pico de gallo, cheddar cheese & avocado topped with grilled chicken. Served with jalapeno ranch.

**Dressings:** Bleu Cheese, Caesar, Champagne Vinaigrette, Chipotle Ranch, Honey Mustard, Jalapeno Ranch, Ranch, Sesame Ginger Vinaigrette.

MONDAY-WEDNESDAY : 11AM – 9 PM  
THURSDAY : 4PM – 9PM FRIDAY: 11AM – 10PM  
SATURDAY & SUNDAY: 12PM – 8PM

## SANDWICHES



All Sandwiches come with choice of one side

### BYO BURGER \*gluten-free bread available \$18

Beef topped with lettuce, tomato, onion and pickle. **Cheese (\$1.00 each):** American, Swiss, cheddar, provolone or pepper jack **Additional Toppings:** Caramelized onion \$.50, sauteed mushroom \$.50, crispy onions \$.50, bacon \$1.00 or fried egg \$1.00

### CALIFORNIA GRILL \$18

Sourdough bread with asiago butter, smoked turkey, monterey jack cheese, bacon, avocado, tomato and a garlic aioli

### ITALIAN MELT SANDWICH \$17

Crispy baguette, loaded with ham, salami, pepperoni, banana peppers, mozzarella, provolone and an Italian vinaigrette

### PHILLY CHEESE STEAK \$17

Shaved steak, onion, bell pepper, mushroom with melted white American and provolone cheese on a hoagie bun. Served with Ah Jus.

### SMASHBURGER \*gluten-free bread available \$17

Two smashed beef patties topped with garlic aioli, caramelized onions, pepperjack cheese and bacon jam

### SMOKED BRISKET SANDWICH \$20

Chef Blake's fall off the bone, house smoked beef brisket sliced and served with pickled red onions and a house made BBQ sauce

### CRISPY FRIED CHICKEN SANDWICH <sup>NEW</sup> \$17

Bacon, Pimento Cheese, Pickled onions & Garlic aioli on a Brioche bun

### TENDERLOIN SANDWICH \$17

Hand breaded and fried topped with pickles onion and garlic aioli

### SHRIMP TACOS \$18

Three flour tortillas filled with fried shrimp tossed in bogey sauce, shredded cabbage



## SIDES

a la carte sides \$6

### STEAMED BROCCOLI GF <sup>NEW</sup>

### TATER TOTS

### BAKED POTATO GF ADD CHILI \$3

### FRUIT CUP GF

### CILANTRO RICE GF

### FRENCH FRIES

### HOUSE CHIPS GF

### STREET CORN GF

### BRAVA'S POTATOES GF



## SOUP

\$5/\$9

\$5/\$9

### SOUP DU JOUR

### HOUSE CHILI GF

Add cheese \$.50 Add onion \$.50 Add jalapeno \$.50

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



## ENTREES

<b>BURRITO BOWL</b> <b>GF</b> <b>NEW</b>	<b>\$17</b>
Cilantro rice, Caramelized peppers & onions, Black beans, Guacamole, Sour cream, Cheddar cheese, Roasted corn & Salsa with your choice of Chicken, Shrimp or Brisket	
<b>SHRIMP SCAMPI PASTA</b> <b>NEW</b>	<b>\$17</b>
Pan seared shrimp, White wine, Garlic, Butter, Angel hair pasta, topped with Parmesan & served with a toasted baguette	
<b>ANCHO CHILE SALMON</b> <b>GF</b>	<b>\$23</b>
Rubbed with an Ancho Chile spice blend, served over lime cilantro rice and topped with mango salsa	
<b>1/2 RACK BLACK CHERRY SMOKED RIBS</b> <b>NEW</b>	<b>\$24</b>
Caramelized apples, French fries & a baguette with house made Honey garlic BBQ sauce	
<b>CHICKEN TOMATO ALFREDO</b>	<b>\$13</b>
Grilled chicken, spinach, garlic and penne pasta tossed in a Pomodoro cream sauce	
<b>MAC N CHEESE</b>	<b>\$12</b>
Cavatappi noodles with fontina, asiago, Swiss and cheddar cheeses, topped with panko breadcrumbs Add chicken \$5 Add steak \$8	
<b>FISH &amp; CHIPS</b>	<b>\$14</b>
Fresh Cod, beer battered and fried until golden, served with Brava`s potatoes and homemade tartar sauce	



## KID'S MENU

Served with your choice of side & a Brownie Bowl.

<b>CHICKEN TENDERS</b>	<b>\$7</b>
<b>KIDSADILLA</b>	<b>\$6</b>
<b>CHEESEBURGER</b>	<b>\$7</b>
<b>GRILLED CHEESE</b>	<b>\$7</b>
<b>HOT DOG</b>	<b>\$5</b>
<b>CORN DOG</b>	<b>\$5</b>
<b>MAC N CHEESE</b>	<b>\$5</b>
Cavatappi noodles with fontina, asiago, Swiss & cheddar cheeses	
<b>KID PIZZA</b>	<b>\$7</b>
Cheese or pepperoni.	



PLEASE COMMUNICATE ANY FOOD ALLERGIES  
OR DIETARY RESTRICTIONS TO YOUR SERVER

## PIZZA

	<u>Flatbread</u>	<u>12"</u>	<u>14"</u>	<u>CAULIFLOWER CRUST (10")</u> <b>GF</b>
<b>MARGHERITA</b> <b>GF</b>	<b>\$15</b>	<b>\$15</b>	<b>\$16</b>	<b>\$16</b>
Roasted garlic oil, fresh mozzarella, tomato and basil drizzled with balsamic glaze.				
<b>BACON CHICKEN RANCH</b> <b>GF</b>		<b>\$16</b>	<b>\$18</b>	<b>\$17</b>
Ranch dressing, grilled chicken, crumbled bacon, red onion and 3 cheese blend.				
<b>BBQ HAWAIIAN</b> <b>GF</b> *with no crispy onions		<b>\$16</b>	<b>\$18</b>	<b>\$17</b>
BBQ sauce, ham, bacon, pineapple and 3-chese blend topped with crispy onions.				
<b>DELUXE CHEESE</b> <b>GF</b>		<b>\$16</b>	<b>\$18</b>	<b>\$17</b>
Pizza sauce, 3 cheese blend, fontina, herbed ricotta and grana padano.				
<b>CREATE YOUR OWN</b> <b>GF</b>		<b>\$11</b>	<b>\$15</b>	<b>\$12</b>
<b>Sauces:</b> Pizza Sauce, Roasted Garlic Oil, BBQ or Alfredo Sauce, Refried beans <b>Meats (\$1.25 each):</b> Pepperoni, Sausage, Ham, Bacon, Chicken, Taco meat <b>Vegetables (\$1.00 each):</b> Banana pepper, Bell pepper, Black olive, Caramelized Onion, Lettuce, Mushroom, Pineapple, Tomato, White Onion <b>Cheeses</b> Three Cheese blend, Ricotta, Fresh Mozzarella				

## DESSERTS

<b>SEASONAL FRUIT CRISP</b>	<b>\$7</b>	<b>VANILLA BEAN GELATO</b> <b>GF</b>	<b>\$6</b>
Ask your server for todays selection			
<b>FUNNEL FRIES</b>	<b>\$7</b>	<b>WARM COOKIE BOWL</b>	<b>\$8</b>
Just like the Fair, dusted in powdered sugar and served with a caramel sauce		Fresh baked cookie topped with vanilla gelato then drizzled with chocolate and caramel sauce.	