









LATE NIGHT SUNDAY TO THURSDAY: 10pm - 1am

APPETIZERS

HOUSEMADE CHICKEN FINGERS \$16

With Housemade Honey Mustard

GLAZED WINGS \$16

Buffalo, BBQ, Thai Sweet Chili, Garlic Parmesan & Mango Habanero

BONELESS WINGS \$14 *GF

Buffalo, BBQ, Thai Sweet Chili, Garlic Parmesan & Mango Habanero

CAULIFLOWER BITES \$13 *GF

Buffalo, BBQ, Thai Sweet Chili, Garlic Parmesan & Mango Habanero

BAVARIAN PRETZEL STICKS \$14

With Beer Cheese Sauce

BRAZEN NACHOS \$16

Trio of Cheeses, Beans, Pico Di Gallo, Sour Cream, Guacamole & Jalapenos Add Chilli \$5/ Add Chicken \$7/ Add Steak \$9

FISH TACOS \$16

Fried Mahi-Mahi, Cilantro, Cabbage Slaw & Chipotle Mayo

CHICKEN TERIYAKI DUMPLINGS \$14

Served with Thai Sweet Chili Dipping Sauce

CRISPY SHRIMP TACOS \$16

Served with Jalapeno, Corn, Coleslaw & Siracha Mayo

(3) BEEF SLIDERS \$15

Served with American Cheese & Chef's Sauce Add Bacon \$1/ Extra Slider \$4/ Add side fries \$4

CHEESE QUESADILLA \$14

Sour Cream, Guacamole, Pico De Gallo Chicken/Buffalo Chicken \$16/ Steak \$18

CLASSIC HUMMUS \$14 GF

Served with Celery, Peppers, Carrots & Pita

SPINACH & ARTICHOKE DIP \$15

Cheese & Fresh Spinach with Tortilla Chips

GUAC & CHIPS \$13

Freshly made Guacamole, Pico Di Gallo & Tortilla Chips

IRISH NACHOS \$15

Trio of Cheeses, Bacon, Scallions & Spicy Mayo, French Fries

MOZZARELLA STICKS \$14

POPCORN SHRIMP \$15

Served with Chipotle Mayo & a Lemon Wedge

*GF: Available Gluten-Free

DRINKS

IRISH COFFEE \$10

SHOCKTOP \$7

GLASS PINOT GRIGIO \$8

YUENGLING DRAFT \$7

GLASS TOSCANA \$8

COORS LITE DRAFT \$6

ROSE \$8

BOTTLES BUD & BUD LITE \$5

DOMESTIC BOTTLED BEER & A SHOT

WELL DRINKS \$7

OF SCREWBALL \$14





