

SHARE

CAULIFLOWER

WINGS \$16.5 GF&VEG

tempura battered cauliflower, crispy kale, spicy garlic aioli tossed in your choice of chef spice, hot, honey garlic, or Sriracha pineapple
ADD RANCH / BLUECHEESE \$1.5

WINGS \$19 GF

free range chicken wings tossed in your choice of hot, sweet chili, BBQ, honey garlic, salt & pepper, Sriracha pineapple, taco spiced or buffalo jerk
ADD RANCH / BLUECHEESE \$1.5

TRUFFLE FRIES \$13 VEG

crispy fries tossed in garlic butter & truffle oil, topped with parmesan, served with white truffle aioli

FOUR CHEESE DIP \$17 VEG

smoked gruyere, mozzarella, parmesan, cream cheese, spinach, artichoke, seasoned tortilla chips

STUFFED TATER KEGS \$15.5 VEG

crispy tots, creamy cheddar cheese, sour cream, chives, served with spicy ketchup

WONTON CHICKEN

BITES \$18

crispy fried chicken, soy hoisin drizzle, slaw, spicy garlic aioli, wontons, green onion

JALAPENO POPPERS

\$17 VEG

breaded red jalapeno peppers, chili cream cheese, green onion, sour cream & sweet chili drizzle

SLIDER TRIO \$18

FRIED CHICKEN - American cheese, lettuce, pickles, dill honey mustard, garlic aioli
PORK -BBQ pulled pork, pineapple Sriracha, mixed cheese, slaw
BEEF - ground chuck, cheddar, lettuce, Score aioli

FRIED CHICKEN

LETTUCE WRAPS \$18 GF

soy glazed fried chicken, peanuts, shredded carrots, cucumbers, crispy onions, cilantro, lettuce, sesame aioli

GYOZA \$17

steam fried shrimp gyoza, Asian mayo and sweet chili drizzle, served with sesame ginger dressing

NACHOS S-\$22 L-\$29 GF

corn tortilla chips, nacho cheese, olives, green onions, jalapenos, tomato, sour cream, salsa
ADD BRAISED CHICKEN OR PULLED PORK - \$6 ADD GUAC \$4

HANDHELDS

SERVED W/ FRIES OR HOUSE SALAD
SUB KALE CAESAR, YAM FRIES, ONION
RINGS, OR TRUFFLE FRIES \$4

SCORE BURGER \$22

ground chuck, bacon onion beer jam, cheddar, lettuce, tomato, Score aioli, buttered brioche bun

FRIED CHICKEN

SANDWICH \$22

Mango Fire marinated chicken, American cheese, garlic aioli, dill honey mustard, pickles, lettuce, buttered brioche bun

BBQ PULLED PORK

TACOS \$20

slow cooked pulled pork, chili pickled pineapple, slaw, crispy onion, cilantro, flour tortilla
ADD TACO \$6

FISH TACOS \$20

tempura battered cod, pico de gallo, slaw, pickled red onion, cilantro, spicy tartar, flour tortilla
ADD TACO \$6

CHICKEN CLUB

SANDWICH \$22

grilled free range chicken, bacon, smoked cheddar, lettuce, tomato, garlic aioli, buttered ciabatta bun

THE VEGGIE BURGER

\$20

garden veggie patty, cheddar, lettuce, pickles, crispy onions, tomato, garlic aioli, buttered brioche bun

BOWLS/SALADS

SASHIMI RICE BOWL \$25 GF

ahi tuna, salmon, sushi rice, edamame, sliced cucumber, shredded carrots & nori, lettuce, Asian mayo, sesame ginger dressing

JERK CHICKEN RICE

BOWL \$23 GF

house made jerk chicken, rice, beans, peas, slaw, pickled pineapple pico, micro harvest greens, jerk aioli drizzle

BUDDHA BOWL \$19 GF&VEG

quinoa, avocado, chili pickled pineapple, broccoli, slaw, micro greens, candy cane beets, sesame dressing
ADD BLACKENED CHICKEN \$6
ADD GRILLED CAJUN TOFU \$5

GARDEN SALAD \$18 GF&VEG

spring mix, slaw, cucumber, cherry tomato, feta, poppyseed vinaigrette
ADD BLACKENED CHICKEN \$6

KALE CAESAR \$18 GF

caesar dressing, fresh baby kale, shallots, bacon bits, cherry tomato, parmesan, fried chickpeas
ADD BLACKENED CHICKEN \$6



MAINS

FETTUCCHINE ALFREDO

\$24

house made creamy alfredo sauce, pan seared chicken breast, parmesan, served with garlic toast

STEAK FRITES \$29 GF

8oz marinated flat iron steak, fries, herbed compound butter, served with au jus

PULLED PORK MAC & CHEESE \$23

braised BBQ pulled pork, beer cheese sauce, cavatappi noodles, baked with mozzarella, served with garlic toast

DESSERTS

NUTELLA PIE \$12

Nutella cream cheese filling, graham cracker crust, hazelnuts, caramel, vanilla ice cream

WARM APPLE

CRUMBLE \$12

warm apple crumble, topped with caramel served with vanilla ice cream

DULCE DE LECHE

CHEESECAKE \$12

vanilla caramel cheesecake with hints of coffee & chocolate, graham cracker crust, whipped cream

DAILY DRINKS

MONDAY-
margaritas \$10

TUESDAY-
Corona & tequila \$12

WEDNESDAY -
wings / cauliflower wings \$10
Mill Street Pints \$7.5
Fireball shots \$4

THURSDAY -
Stella pints \$9
Jameson shots \$5

FRIDAY-
1oz highball \$6
2oz highball \$8

SATURDAY-
Southern Lychee Tea \$10
Jager Bombs \$7

SUNDAY-
caesars 1oz \$7 / 2oz \$10

\$6 GAME DAY
PINTS
DURING ALL NFL &
HOME TEAM GAMES

BUY A ROUND OF POST SHIFT BEERS FOR THE KITCHEN \$14

Many of our dishes can be adjusted to suit your dietary preferences. Applicable taxes and fees will be added to your bill.