

# SHARE

## CAULIFLOWER

WINGS \$17.5 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/BLUE CHEESE \$1.5

WINGS \$19.5 GF

free range chicken wings tossed in your choice of hot, sweet chili, BBQ, honey garlic, salt & pepper, Sriracha pineapple, taco spiced, lemon pepper, or really-f\*\*\*ing-hot  
ADD RANCH/BLUE CHEESE \$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

BRUSCHETTA \$14.5 VEG

sliced baguette, tomato, garlic, olive oil, cream cheese, parmesan, basil, balsamic glaze

CHICKEN BITES \$19

crispy fried chicken, soy hoisin drizzle, slaw, crispy chicken skins, spicy garlic aioli, 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, Frank's, pickles, dill honey mustard, garlic aioli  
PORK - BBQ pulled pork, pineapple Sriracha, mixed cheese, slaw  
BEEF - ground brisket & 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-\$24 L-\$32 GF&VEG

corn tortilla chips, nacho cheese, olives, green onions, jalapenos, tomato, side sour cream & salsa  
ADD BRAISED CHICKEN /  
BBQ 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 \$23

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

FRIED CHICKEN

SANDWICH \$23

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

PRIME RIB BURGER \$23

ground prime rib, horseradish aioli, cheddar, lettuce, crispy fried onions, buttered brioche bun

FISH TACOS \$21.5

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

CHICKEN CLUB

SANDWICH \$23

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

THE VEGGIE BURGER VEG  
\$20

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

## BOWLS/SALADS

TUNA POKE BOWL \$25 GF

Ahi tuna, jalapeno, carrots, edamame, chili pickled pineapple, cucumber, forbidden rice, sesame ginger dressing, Asian mayo, micro greens

JERK CHICKEN RICE GF

BOWL \$23

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 \$6

CHILLED NOODLE GF&VEG

BOWL \$18

rice noodles, slaw, carrots, cucumber, shallots, red pepper, cilantro, green onion, sesame ginger dressing  
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

MIAMI RIBS \$29

marinated beef ribs, slaw, shoestring fries, jalapeno cheddar corn bread, butter

STEAK FRITES \$32 GF

8oz striploin, fries, garlic butter, served with au jus

PULLED PORK MAC &  
CHEESE \$24

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, caramel, hazelnuts, vanilla ice cream

ICE CREAM  
SANDWICH \$12

chocolate chip cookie, vanilla ice cream, Skor bits

NEW YORK  
CHEESECAKE \$12

New York style cheesecake, seasonal berry coulis, whipped cream

## DAILY DRINKS

MONDAY  
margaritas \$12

TUESDAY  
Corona & tequila \$12

WEDNESDAY  
wings / cauliflower wings  
\$12  
Mill Street Pints \$7.5  
Honey Jack shots \$5

THURSDAY  
Stella pints \$9  
Jameson shots \$5

FRIDAY  
1oz bar rail \$6  
2oz bar rail \$10

SATURDAY  
Spiked Lychee Tea \$12  
Jager Bombs \$7

SUNDAY  
caesars 1.5oz \$10  
soju shots \$4

\$6 GAME TIME  
PINTS  
DURING ALL NFL & JAYS  
GAMES

Buy a round of post shift beers for the kitchen crew \$15

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