

SHARE

CAULIFLOWER WINGS \$17½ 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 \$19½ 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 \$14 VEG

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

FOUR CHEESE SPIN DIP \$17 VEG

smoked gruyere, mozzarella, parmesan, cream cheese, spinach, artichoke, served with flour tortilla chips

JUMBO PRETZELS \$14½ VEG

warm Bavarian pretzels brushed with butter and sprinkled with salt, served with house made queso dip & dijon

F**K YEAH CHICKEN STRIPS \$19

Mango Fire & buttermilk marinated crispy breaded chicken sticks, mc.sweet&sour sauce, shoe string fries

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-\$26 L-\$36 GF&VEG

corn tortilla chips, nacho cheese, olives, green onions, jalapenos, tomato, side sour cream & salsa

ADD BRAISED CHICKEN /
BBQ PULLED PORK \$7
ADD GUAC \$4

HANDHELDS

SERVED W/ FRIES, HOUSE SALAD,
OR SOUP
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

STEAK BAOS \$23½

soy marinated shaved steak, pickled carrots & radish, cucumber, Asian mayo, green onion, bao buns

FISH TACOS \$22

tempura battered cod, pico de gallo, slaw, pickled red onion, cilantro, spicy tartar, flour tortilla

ADD FISH TACO \$7

CHICKEN CLUB SANDWICH \$23

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

THE VEGGIE BURGER \$22 VEG

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 BOWL \$24 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 \$7
ADD GRILLED CAJUN TOFU \$7

KALE CAESAR \$18 GF
caesar dressing, fresh baby kale, shallots, bacon bits, cherry tomato, parmesan, fried chickpeas

ADD BLACKENED CHICKEN \$7

MAINS

MIAMI RIBS \$29 GF

Korean marinated beef ribs, steamed broccoli, forbidden rice with sesame ginger drizzle & sunny side egg

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

GUINNESS STEW \$23

slow cooked braised steak & vegetable stew served with house made Irish soda biscuits

FETTUCCINE ALFREDO \$25

pan seared chicken breast, house made alfredo, fettuccine, garlic buttered ciabatta



Add a round of post shift beers for the kitchen crew to your tab \$15

DAILY DRINKS

MONDAY

margaritas \$12

TUESDAY

Corona & tequila \$12

WEDNESDAY

wings / cauliflower wings \$12
Michelob Ultra 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 2oz
Jager Bombs \$7

SUNDAY

Doggystyle \$12 2oz

DESSERTS

NUTELLA PIE \$12

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

WARM APPLE CRUMBLE \$12

warm apple crumble served with vanilla ice cream

NEW YORK CHEESECAKE \$12

New York style cheesecake, seasonal berry coulis, whipped cream

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