

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

CRISPY PORK BELLY \$18

braised crispy pork belly, pickled slaw, lettuce wraps, chili soy dipping sauce

FRIED CHICKEN

LETTUCE WRAPS \$18 GF

soy glazed fried chicken, 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-\$28 L-\$39 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

SLIDER TRIO \$23

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

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

MAINS

MIAMI RIBS \$29 GF

Korean marinated beef ribs, steamed broccoli, sushi 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

CHIPOTLE CHICKEN

SUPREME \$26

roasted chipotle chicken breast with wing, seasonal vegetables, fries, jalapeno cheddar cornbread

BOWLS/SALADS

TUNA POKE BOWL \$25 GF

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

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

JERK CHICKEN RICE

BOWL \$24 GF

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

KALE CAESAR \$18 GF

caesar dressing, fresh baby kale, shallots, bacon bits, cherry tomato, parmesan, fried chickpeas

ADD BLACKENED CHICKEN \$7

PEACH FETA SALAD \$18 GF&VEG

mixed field greens, feta cheese, sliced peaches, shredded cabbage, sunflower seeds, cucumber, carrots, lemon poppyseed vinaigrette

ADD BLACKENED CHICKEN \$7



DAILY DRINKS

THURSDAY

Stella pints \$9
Jameson shots \$5

MONDAY

margaritas \$12

FRIDAY

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

TUESDAY

Corona & tequila \$12

SATURDAY

Spiked Lychee Tea \$12
Jager Bombs \$7

WEDNESDAY

wings / cauliflower wings \$12
Michelob Ultra pints \$7.5
Fireball shots \$5

SUNDAY

Doggy Style 2oz \$12

DESSERTS

NUTELLA PIE \$12

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

NEW YORK CHEESECAKE \$12

New York style cheesecake, seasonal berry coulis, whipped cream

CHURROS & ICE CREAM \$12

fried churros tossed in cinnamon sugar, dulce de leche, vanilla ice cream

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