



Apps/Salads

Ceviche de Camarones \$9
avocado, cilantro, lime, tortilla chips

Chips with House Made Salsas \$6
pico de gallo, guajillo, & aranja
- add guac \$3

Chili Cheese Fries \$9
chili con carne, queso blanco,
pico de gallo on fries

Vegetarian Black Bean Soup \$7
crispy tortillas

Posole de Pollo \$8
red chili chicken and hominy soup

Cobb Salad \$11
chicken breast, bacon, hard boiled egg, avocado,
bleu cheese crumbles, red wine vinegar dressing

Caesar Salad \$7
romaine, croutons, parmesan
- add grilled shrimp or chicken \$5

Mixed Greens \$6
cucumbers, radish, horseradish dressing

Burgers

served with french fries

Diner Burger \$8
6oz Creekstone Farms beef patty,
American cheddar, pickles, LTO

Smoke Stack \$12
chipotle bbq bacon cheeseburger -
6oz beef patty, thick cut bacon, bleu cheese

Crispy Chicken Burger \$11
fried chicken breast, Swiss cheese, LTO

Portobello Mushroom Burger \$9
grilled portobello, onion rings, sun dried
tomato aioli, herbed goat cheese, arugula

Patty Melt \$9
6 oz. beef patty, caramelized onions, melted
American cheddar on grilled marble rye

Build your own

Pick your patty: 6oz Creekstone Farms
beef patty \$8, crispy chicken breast \$10,
grilled portobello \$8

Pick your vehicle: potato roll, wheat roll,
iceberg lettuce

Cheese: American cheddar,
Monterrey jack, Swiss, blue cheese (add \$1),
herbed goat cheese (add \$1)

Toppers: lettuce, tomato, sliced yellow onion,
house made pickles, pickled jalapenos (add \$1),
caramelized onions (add \$1), onion rings (add \$1),
fried egg (add \$1), guac (add \$1), sautéed
mushrooms (add \$1), thick cut bacon (add \$1),
corned beef (add \$2)

Sauce: bbq sauce, sun dried tomato aioli,
Russian dressing

Tacos

\$11
3 handmade corn tortillas, onion, cilantro,
salsa trio, Mexican rice and beans

Choose from:

Alambre - grilled skirt steak
Al Pastor - roasted pork
Pescado - seared tilapia, fried (add \$1)
Pollo - grilled chicken

Plates

Vegetarian Pot Pie \$12
carrots, onions, celery, peas, mushrooms

Classic Reuben \$12
corned beef, Swiss cheese, sauerkraut,
Russian dressing, toasted marble rye

Chile Rellenos \$9
roasted poblano pepper, potatoes,
Monterrey jack cheese, red chili sauce

Huevos Rancheros \$9
corn tortilla, black beans, fried eggs, chipotle
salsa, cotija cheese, guac, cilantro

**Chorizo & Potato Hash w/
Poached Eggs** \$9

Buttermilk Pancake Stack \$9
blueberry maple syrup
- add chorizo or thick cut bacon \$3

Meatloaf \$13
mashed potatoes, green beans, brown gravy

Fried Chicken \$14
mashed potatoes, green beans, brown gravy

Chicken Fried Steak \$14
mashed potatoes, green beans, brown gravy

Sides

French Fries \$4

Sweet Potato Fries \$4

Yucca Fries \$5

Tater Tots \$5

Macaroni & Cheese \$6

Onion Rings \$5

Elote (grilled corn with cotija cheese, lime) \$4

Desserts

\$7
Churros & Mexican Hot Chocolate

Key Lime Pie

Apple Cobbler



Boozy Shakes \$10

Vincent Vega
Vanilla with Bulleit Bourbon

Lucy Ricardo
Chocolate with Johnny Walker Black

Sammy & Kim
Black & White with Smirnoff Vodka

Norm Peterson
Malted with Murphy's Irish Stout

Linus van Pelt
Peanut Butter with George Dickel No. 12
Tennessee Whiskey

Archie Leach
Strawberry with Tanqueray London Dry Gin

A.C. Slater
Avocado with Jose Cuervo Traditional
Reposado Tequila

Patsy Stone
Pineapple, Coconut, Orange, Nutmeg with Captain
Morgan Spiced Rum

Latka Gravas
Espresso Hazelnut with Hennessy VS

Frank Costello
Chocolate Mint with Bushmills Irish Whiskey

*All shakes can be made
without alcohol for \$5*

Wine \$8

Estancia Chardonnay

Simi Sauvignon Blanc

Rosenblum Pinot Grigio

Mark West Pinot Noir

Stark Raving Malbec

Snap Dragon Cabernet Sauvignon

Chandon Brut

Beer

Drafts

Bud Lite \$5

Modela Especial \$6

Devil's Backbone Gold Leaf Lager \$6

Starr Hill IPA \$6

Newcastle Brown Ale \$6

Dominion Oak Barrel Stout \$6

Bottles

Stella Artois \$6

D.C. Brau Public Pale Ale \$6

Pacifico \$5

Bell's Amber Ale \$6

Murphy's Irish Stout \$7

Czechvar Lager \$6

Ace Cider \$6

Dominion Root Beer \$4