

The MENU

Full service Craft Cocktails and Exotic Mocktails/ Smoothies
Complete state-of-the-art kitchen

BBQ in-a-cup!

Our Pineapple pulled Pork, silky Jac-Mac, and House Baked Beans!

Fried Avocado slices

With our Armadillo Chili sauce

Grilled Tequila Lime Shrimp skewer

Kissed with our lava lava sauce

Luau Fries

Sweet southwest seasoned crispy Fries topped w/ our house BBQ pulled pork, lava lava sauce, cheddar jack cheese sauce, fried pickled onion strings

Flatbread Pizza

Chicken Gorgonzola - Arugula & balsamic drizzle

Taco – Chicken, cheddar, lettuce, avocado crema, pico de gallo

Caprese – Tomato, mozzarella, basil, spinach, balsamic

Chicken Wings

Pineapple BBQ, buffalo, sweet southwestern rub, cajun

Nacho plate

Grilled chicken, pulled pork or 3 Cheese

Tomatoes, scallions, black olives, pickled onions, melted cheddar jack cheese

Grilled Quesadilla

Chicken, Pork or vegetable

Guacamole, Pico de Gallo, sour cream

Eating raw or undercooked food can increase your risk of food born illness
Please inform a staff member if you or anyone in your party has a food allergy

Grilling Bar

**6 oz fresh sirloin smash burgers, veggie burgers,
all beef hot dogs, mini Italian sausage**
(includes lettuce, tomatoes, onions, all appropriate condiments)

Taco Bar

**Choice of 3: Shredded beef short ribs, house BBQ pulled pork,
Jamaican shrimp, sticky huli huli chicken, flaked fresh haddock**

Accompaniments: shredded lettuce, diced tomatoes, pico de gallo, cheddar jack, avocado creme,
lava lava sauce, pineapple bbq, sour cream, cajun aioli, queso, armadillo chili sauce, island or New England slaw

Slider Bar

**Choice of 3: House pulled pork, grilled baja chicken, Szechuan beef short ribs,
beef brisket, sirloin burger, black bean burger, crab cake \$3, lobster salad mrk**

Accompaniments: Lettuce, tomatoes, island or New England slaw, cheddar, avocado creme,
lava lava sauce, pineapple bbq, remoulade sauce, cajun aioli, balsamic demi, sriracha

All bars include 3 sides

Sides

Twist pasta salad, mac salad, potato salad, corn & black bean salad, baked beans,
cornbread, corn on the cob, crispy fries, cucumber salad, tossed greens, caesar salad,
grilled seasonal veg, dirty rice, re-fried beans, Mexican street corn

Customize Your Menu

Cooked to order - Char grilled options

Sirloin Tips

Rib Eye Steak

Filet Mignon

Fresh Swordfish

Veggie Kabob

Tuna steak

Atlantic Salmon

Marinated Chicken Breast

Huli Huli Chicken Leg & Thighs

Grilled portobello mushroom

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Brunch Menu

Omelet Station

Ham, bacon, Italian sausage, broccoli, spinach, tomatoes, asparagus, onions, cheddar, feta, parmesan

Classic Eggs Benedict

Canadian bacon, crab cake, pulled pork, spinach, tomato, feta

Breakfast Burritos

Scrambled eggs, hash browns, bacon or ham, salsa, guacamole, sour cream

Huevos Rancheros

Fried eggs over tortillas with salsa and avocado

Texas French Toast

Strawberries or mixed berry compote

Creme Brulee French Toast

Mixed berry compote and savory custord

Fried Chicken & Waffles

Wrapped in apple wood smoked bacon

Sugar Coated Waffles

Strawberries or mixed berry compote

Pancakes

Plain, banana & macadamia nut, blueberry

Scrambled Eggs

Garnished with chives and cheddar

Hash Browns or Herb Roasted Potatoes

Fresh Seasonal Fruit Salad

Fresh Fruit & Yogurt Parfait

Assorted pastries, muffins & bagles

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