

Cocktails 18

Oh' Bloody Hell

absolut peppar vodka, house bloody mary mix, crispy prosciutto, buffalo mozzarella, basil

Chamborita

jose cuervo silver tequila, chambord black raspberry liqueur, fresh raspberries, fresh lemon, fresh lime

El Fuego

tanteo jalapeño tequila, giffard pamplemousse liqueur, red grapefruit, fresh lime

Pear & Apple White Sangria

prunotto moscato, house chardonnay, absolut pears vodka, brown sugar, granny smith apples, cinnamon stick straw

Red Sangria

hennessy v.s cognac, the keaton red blend, red apples, fresh orange slices, sierra mist®

Wine

Sparkling

| | gl | btl |
|--|----|-----|
| La Marca Prosecco, Veneto, Italy | 15 | 70 |
| Prunotto, Moscato d'Asti, Piedmont, Italy | 14 | 65 |
| Veuve Clicquot Ponsardin, Brut "Yellow Label," Champagne, France | | 135 |

White

| | gl | btl |
|---|----|-----|
| Ferrari-Carano, Chardonnay, Sonoma County, California | 15 | 70 |
| Franciscan Estate, Chardonnay, Napa Valley, California | 14 | 65 |
| Maso Canali, Pinot Grigio "Trentino," Alto-Adige, Italy | 14 | 65 |
| Saint M, Riesling, Pfalz, Germany | 16 | 75 |
| Stag's Leap Wine Cellars, "Karia" Chardonnay, Napa Valley, California | 18 | 85 |

Red

| | gl | btl |
|---|----|-----|
| Alamos, "Selección" Malbec, Mendoza, Argentina | 16 | 75 |
| Meiomi, Pinot Noir, California | 16 | 75 |
| Chateau Ste. Michelle, "Indian Wells" Cabernet Sauvignon, Columbia Valley, Washington | 16 | 75 |
| Ferrari-Carano, Merlot, Sonoma County, California | 15 | 70 |
| Justin, Cabernet Sauvignon, Paso Robles, California | 17 | 80 |
| Bonanza, Cabernet Sauvignon, California | 15 | 70 |

GORDON RAMSAY

burger



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Skinny Dip

skinny girl tangerine vodka, tangerine, fresh lemon, fresh lime, mint

Behind the Woodshed

woodford reserve bourbon, orange curaçao, blackberry, fresh lemon, soda

Irish Goodbye

slane irish whiskey, belching beaver peanut butter milk stout, giffard banane du brésil liqueur, vanilla

London Ginny

hendrick's gin, strawberry and strawberry-rhubarb purée, fresh lemon, fresh lime, basil

52 oz. Fishbowl Cocktails 45

choose from oh' bloody hell, chamborita, pear & apple white sangria or red sangria

Beer

Draught

| | |
|---|---------------------------------|
| 7Five Training Day Golden Ale | Miller Lite |
| Angry Orchard Crisp Apple Cider | New Belgium Fat Tire Amber Ale |
| Ballast Point Mango Even Keel Session IPA | Pacifico Clara |
| Belching Beaver Peanut Butter Milk Stout | Peroni Nastro Azzurro |
| Blue Moon Belgian White | Rince Cochon |
| Brooklyn Lager | Saint Archer IPA |
| Coors Light | Samuel Adams Boston Lager |
| Corona Premier | Samuel Adams Kosmic Sour |
| Deschutes Fresh Haze IPA | Sierra Nevada Kellerweis |
| Firestone Walker 805 | Squatters Hop Rising Double IPA |
| Guinness | Stella Artois |
| Hop Valley Citrus Mistress IPA | Stone Arrogant Bastard Ale |
| Innis & Gunn Lagunitas IPA | Stone Hell's Kitchen House IPA |
| Magic Hat #9 | Unibroe La Fin du Monde |

Beer Flights 19

four 5 oz. pours of any of our draught selections

Bottle

| | |
|---------------------------|---------------------|
| Ballast Point Sculpin IPA | Miller64 |
| Corona Extra | Newcastle Brown Ale |
| Heineken | Sharp's NA |

SNACKS

Kettle Chip Nachos 15.99

shredded corned beef, short rib, sour cream, english cheddar cheese sauce

Hellfire Chicken Wings 15.99

tangy hellfire blue cheese wings

Hummus V 13.99

flatbread, veggie sticks

GF - without flatbread

Street Corn Dip V 13.99

elote style corn, jalapeño, fresno peppers, mayo, cotija, parmesan cheese, lime, cilantro, corn chips

Beer Battered Onion Rings V 9.99

parmigiano-reggiano, chipotle ketchup, cheddar ranch dip

SOUP & SALADS

Smoked Tomato Soup V 11.99

smoked tomato soup, pepper relish, crème fraîche, chive oil

GF - without crouton

Black Garlic Caesar V 16.99

black garlic dressing, kale, frisée, romaine, garlic crouton, parmesan cheese, lemon zest

Hellfire Chicken Salad 17.99

crispy chicken skewer, iceberg, bibb lettuce, marinated tomatoes, shaved carrots, cucumber, blue cheese, cheddar ranch, hellfire sauce, avocado

SPECIALTIES

Hog Burger* 19.99

mangalitsa pork, bacon, bbq pork, dubliner cheese, pickles, crispy onion, slaw

DAWGS & FISH

Straight Up Dawg 14.99

sabrett, yellow mustard, ketchup, pickle, white onion

Hog Dawg 17.99

bacon wrapped sabrett, cheese sauce, bbq pulled pork, cabbage slaw, pickles, crispy onion strings

Fish and Crisps Burger 17.99

citrus tartar, lemon cabbage slaw, salt and vinegar crisps

FRIES

Truffle Parmesan Fries V GF 11.99

truffle aioli, house ketchup

Just Fries V GF 8.99

chipotle ketchup, curry ketchup

Sweet Potato Fries V 9.99

vanilla powdered sugar, honey jalapeño mayo

BURGERS

substitute a vegetarian plant-based patty for an additional 6

Hell's Kitchen Burger* 17.99

asadero cheese, roasted jalapeños, avocado, roasted tomatoes, jalapeño aioli

Stout Burger* 16.99

guinness mustard aioli, gruyère cheese, mushrooms, crispy onions

Backyard Burger* 16.99

american cheese, butter lettuce, tomato, pickle, onion

Farmhouse Burger* 17.99

dubliner cheese, bacon, fried egg

Ultimate Cheeseburger* 17.99

aged provolone cheese, dubliner cheese, boursin cheese

Crispy Cherry Pepper Chicken 17.99

crispy chicken patty, fried chicken skins, avocado, marinated tomato, butter lettuce, cherry pepper spread

Blue Cheeseburger* 16.99

blue cheese, manchego cheese, figgy jam, arugula, cider vinegar reduction, spicy mayo

Forest Burger* 17.99

tremor cheese, seasonal forest mushrooms, arugula, duck bacon

Truffle Burger* 25.99

tremor cheese, bacon, truffle butter, frisée, pickled shallot, fried egg, truffle aioli

SWEETS

Brown Butter Caramel Pecan Shake** 8.99

brown butter ice cream, pecan shortbread crumble

Crème Brûlée Shake** 9.99

choice of chocolate or oreo milkshake, crème brûlée top

Sticky Toffee Pudding

Ice Cream Sandwich** 9.99

sticky toffee pudding "cookies," brown butter ice cream

BEVERAGES

Specialty Mocktails 7

Fountain Drinks 5

diet pepsi® | mountain dew® | mist twst | mug root beer | lemonade

Aquafina 5

Perrier 6

Fiji 7

Energy Drink 7

red bull energy drink | sugarfree | tropical edition | tangerine edition | coconut berry edition

Fresh Brewed Coffee 5

Fresh Brewed Iced Tea 5

* Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, milk, poultry, or shellstock reduces the risk of foodborne illness. Young children, elderly, individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

** Some products may contain nuts.