



KITCHEN MENU

HOUSE SPECIALTIES

CHEFS SALAD

ASSORTMENT OF MIXED GREENS, ROASTED TOMATOES, CRISPY CUCUMBERS, AND CRUNCHY CROUTONS. CHOOSE FROM GRILLED CHICKEN \$9 OR SEASONED SHRIMP \$11 SERVED WITH ITALIAN OR RANCH

GYROS

SAVORY SEASONED LAMB TOPPED WITH SHREDDED LETTUCE, RIPE TOMATOES, AND DRIZZLED WITH HOMEMADE TZATZIKI SAUCE IN A WARM PITA.

EL CUBANITO

MOUThWATERING PULLED PORK LAYERED WITH MOJO, HAM, SALAMI, SWISS CHEESE, PICKLES AND A TANGY DIJONNAISE SPREAD.

SWEET CHILI SHRIMP

CRISPY FRIED SHRIMP SPRINKLED WITH FRESH CILANTRO AND SMOTHERED IN A FLAVORFUL SWEET CHILI AIOLI.

CHICKEN CLUB

JUICY GRILLED CHICKEN BREAST WITH CRISPY BACON, FRESH LETTUCE, TOMATO, AND A DOLLOP OF MAYO & PESTO AIOLI, ALL SERVED ON TOASTED BREAD.

BAJA SHRIMP TACOS

(3) SHRIMP TACOS NESTLED IN SOFT TORTILLAS, TOPPED WITH SHREDDED CABBAGE, JALAPEÑO CREMA SALSA, AND FRESH PINEAPPLE DE GALLO.

CRISPY CHICKEN SENSATION

JUICY FRIED CHICKEN, SWISS, FRESH LETTUCE, TANGY PICKLES, RANCH DRESSING, AND UP TO TWO IRRESISTIBLE FLAVORS BBQ OR BUFFALO ON A SOFT BRIOCHE BUN.

SNACKS & SHARES

CRISPY MOZZARELLA

GOLDEN-BROWN LUMPIA-WRAPPED MOZZARELLA STICKS SERVED WITH A RICH, TANGY MARINARA DIPPING SAUCE

SHRIMP BASKET

SUCCULENT, BREADED SHRIMP PAIRED WITH PERFECTLY CRISPY FRIES AND YOUR CHOICE OF ZESTY COCKTAIL OR TANGY TARTAR SAUCE.

BUFFALO STYLE CHICKEN WINGS

JUICY CHICKEN WINGS TOSSED IN A SPICY BUFFALO SAUCE, ACCOMPANIED BY CRISP CELERY STICKS AND CARROTS. AVAILABLE NAKED OR BREADED. (6 FOR \$10.00 OR 12 FOR \$16.50)

PEPPER & BRIE BRUSCHETTA

DELIGHTFULLY TOASTED BREAD TOPPED WITH CREAMY BRIE CHEESE, ROASTED TOMATOES AND A MEDLEY OF SWEET AND SPICY PEPPERS.

TRUFFLE FRIES

CRISPY GOLDEN FRIES TOSSED WITH FRESH HERBS, TANGY GORGONZOLA, AND DRIZZLED WITH AROMATIC TRUFFLE OIL

CLASSIC HERB CRISPY FRIES

PERFECTLY FRIED CRISPY POTATOES SEASONED WITH A BLEND OF DELIGHTFUL HERBS

BURGERS

SERVED WITH CRISPY FRIES. MAKE IT LETTUCE-WRAPPED WITH NO BUN

AMERICANA CLASSIC

A JUICY ½ POUND BEEF PATTY LOADED WITH MELTED AMERICAN CHEESE, DICED ONIONS, FRESH PICKLES, SHREDDED LETTUCE, TOMATO, KETCHUP, AND YELLOW MUSTARD ON A TOASTED BUN.

THE SMASHER

DOUBLED SMASHED BEEF PATTIES, CHEESE, SMOTHERED IN THOUSAND ISLAND-INSPIRED SAUCE, TOPPED WITH CRISPY BACON, TANGY JALAPEÑOS, SNAPPY PICKLES, AND WISPY GRILLED ONIONS, ALL MELTED TOGETHER TO DELIVER A BURST OF FLAVOR HEAVEN.

THE SWISS

A HEARTY ½ POUND BEEF PATTY GARNISHED WITH SAVORY CREMINI MUSHROOMS, MELTED SWISS CHEESE, SWEET CARAMELIZED ONIONS, AND A LUSCIOUS GARLIC AIOLI SAUCE.



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