We proudly make all sauces, dressings and dips in house.

- Spicy dishes
- Gluten friendly dishes
- Vegetarian dishes
- Happy hour
- Brunch served all day
**STARTERS**

**SUPREMAS** $11.5
Choice of fries, tots, or chips topped with bacon, elote-style creamed corn, and queso blanco. Drizzled with chili lime crema and roasted salsa verde.

+ fried or grilled ancho chicken for $4
+ sunny side up egg for $2

**CHIPS/DIPS** $9.5
Salsa fresca and queso blanco served with crispy tortilla chips.

**FRIED CHEESE BITES** $10.5
Crispy Wisconsin cheese curds tossed in ancho seasoning. Served with BBQ ranch.

**PRETZEL STICKS** $10.5
Bavarian-style pretzel sticks served with queso blanco.

**BRUSSELS SPROUTS** $11
Crispy Brussels sprouts tossed in a soy chili glaze and topped with bacon and fresh scallions.

**FLAUTAS** $12
Crispy potato and queso fresco flautas. Served with refried black beans, fresh cabbage, pickled onions, chorizo, pico de gallo and drizzled with sour cream.

**HUMMUS** $13
Roasted garlic hummus drizzled with olive oil and topped with Kalamata olives. Served with pita bread, carrots, cucumbers, cauliflower, and red bell peppers.
**CHICKEN BACON RANCH** 13.5
Ranch dressing with grilled ancho chicken, bacon, and mozzarella. Topped with fresh scallions and drizzled with ranch.

**PEPPERONI** 13
Marinara with zesty pepperoni and mozzarella. Topped with aged parmesan.

**CAPRESE** 13
Basil pesto with tomatoes and fresh mozzarella. Topped with arugula and a balsamic glaze drizzle.

**SHRIMP SCAMPI** 15
Lemon herb butter sauce with shrimp, mozzarella, and aged parmesan. Drizzled with fresh lemon juice.
BREAKFAST BOWL  13 ⭐️
Scrambled eggs and caramelized onions with a chorizo and cheddar-jack hash. Topped with salsa fresca and avocado.

BREAKFAST BURRITO  13 ⭐️
Scrambled eggs, pickled jalapenos, refried black beans, chorizo and cheddar-jack hash, salsa fresca, chipotle aioli, pico de gallo and avocado. Wrapped in a flour tortilla. Served with chips and salsa fresca.

CHILAQUILES  13 ⭐️⭐️
Grilled ancho chicken, chorizo, queso fresco and salsa roja atop crispy tortilla chips. Topped with a sunny-side up egg, roasted salsa verde, avocado, and drizzled with sour cream.
COBB SALAD 13.5¢
Fresh-mixed field greens tossed in ranch dressing. Topped with grilled chicken, hard-boiled eggs, avocado, grape tomatoes, red onion, bacon, and blue cheese crumbles.

CAESAR SALAD 11¢
Crisp romaine lettuce tossed in a creamy Caesar dressing. Topped with herb butter croutons and aged parmesan cheese.

CHIPOTLE CHICKEN QUINOA SALAD 12.5¢
Quinoa with fresh chopped vegetables, cranberries, and candied pecans tossed in our chipotle lime vinaigrette. Topped with crispy chickpeas, avocado, grilled ancho chicken and crispy tortilla strips.

MEDITERRANEAN CHICKPEA SALAD 12¢
Fresh field greens mixed with chickpeas, tomatoes, cucumbers, red onions, and Kalamata olives tossed in oregano vinaigrette and topped with crumbled feta.

CAULIFLOWER BURRITO BOWL 14¢
Cauliflower rice and fresh romaine topped with grilled ancho chicken, pico de gallo, black beans, roasted corn, cheddar-jack cheese, and avocado. Drizzled with chipotle ranch and chili lime crema.

GREEK BOWL 14¢
Cilantro lime rice and fresh romaine topped with a seasoned lamb and beef blend, fresh red cabbage, tomatoes, red onions, pickled cucumbers, Kalamata olives, and feta. Drizzled with lemon dill cream and served with pita bread.

ASIAN BOWL 16¢
Cilantro lime rice and seaweed salad topped with soy chile marinated ahi tuna, fresh red cabbage, edamame, carrots, and avocado. Topped with mixed sesame seeds, fresh scallions, with a spicy aioli drizzle.

DIABLA SHRIMP BOWL 15¢
Cilantro lime rice and fresh iceberg lettuce topped with diabla shrimp, cucumbers, avocado, pico de gallo, and ancho tortilla strips. Drizzled with chili lime crema.
TACOS
All plates come with three crispy corn taco shells. Served with elote-style cream corn.

PICADILLO 13 🌶️
Ground beef mixed with potatoes, onions, carrots, and crushed tomatoes, with fresh iceberg and queso fresco. Drizzled with sour cream and roasted salsa verde.

LOBSTER DIABLA 13 🌶️🌶️
Diabla lobster, fresh iceberg lettuce, roasted corn, and avocado. Drizzled with chili lime crema.

ANCHO CHICKEN 13 🌶️
Grilled ancho chicken, fresh iceberg lettuce, and queso fresco. Drizzled with sour cream and roasted salsa verde.
ENTREES
All Entrees are served with fries and ketchup. Substitute tater tots, elote style cream corn, or a house salad for $1.

CLASSIC BURGER 14
Butter toasted bun with a fresh-ground beef patty, white cheddar, fresh iceberg lettuce, tomatoes, red onions, pickles, and our signature burger sauce.

ITALIAN CHICKEN SANDWICH 16
Butter toasted bun with marinated chicken, grilled Genoa salami, white cheddar, and arugula. Topped with roasted tomato oregano vinaigrette.

LOBSTER GRILLED CHEESE 16.5
Crispy Texas toast stuffed with butter poached lobster, cheddar-jack cheese, fresh iceberg lettuce, mayo, and tomatoes.

CHICKEN STRIPS 13
Crispy chicken tenders served with your choice of dipping sauce.

FISH & CHIPS 14
Beer Battered cod served with french fries, tartar sauce, malt vinegar, and lemon.
DESSERTS

COOKIE TRIO  9
Three freshly baked cookies. Choose any combination of chocolate chip, oatmeal raisin, or white chocolate macadamia.

+ an extra cookie or a pint of milk for $2

FRENCH TOAST BREAD PUDDING  9
Warm French toast dusted in powdered sugar atop vanilla ice cream. Drizzled with a vanilla caramel sauce and crispy chopped bacon.

MALTED MILKSHAKE  9
Your choice of classic vanilla or chocolate.

BACK TO TOP
Crispy chicken tenders served with fries, ketchup, and your choice of dipping sauce.

CHICKEN STRIPS 9

KIDS PIZZA 9
Marinara and mozzarella.

+ pepperoni for no additional charge

GRILLED CHEESE 9
Crispy Texas toast stuffed with cheddar-jack cheese. Served with fries and ketchup.

CORN DOGS 9
Mini corn dog bites served with fries and ketchup.
DRINKS & SNACKS!

SCRATCH KITCHEN

DAILY SPECIALS

COCKTAILS

BEER

WINE

SPIRITS

POPCORN & CANDY
DAILY SPECIALS

SATURDAY & SUNDAY
$5 Bloody Marys & Mimosas - Until 3pm

MONDAY
1/2 off Wine by the Glass

TUESDAY
$10 Magnificent Margarita

WEDNESDAY
1/2 off popcorn and candy

THURSDAY
$2 off Draft Beer
COCKTAILS

SIGNATURE

POPCORN LIBRE  13
House-Infused Bacardi 8 popcorn rum, Coke de Mexico, Twizzler

CASK STRENGTH OLD FASHIONED  13
Maker’s Mark Cask Strength bourbon, Hella orange bitters, simple syrup, Filthy cherry

MAGNIFICENT MARGARITA  13
Espolon Reposado tequila, Grand Marnier, lime, agave

JALISCO PUNCH  12
Hornitos Cristalino tequila, Monkey Shoulder Scotch, lemon, honey, sangria

TENNESSEE SOUR  13
Uncle Nearest 1884 whiskey, Disaronno, lemon, angostura bitters

MAI TAI  12
Cruzan Aged Light & Black Strap rum, Malibu Coconut, Disaronno, pineapple, lime, Hella orange bitters, Filthy cherry

PEACH SMASH  13
Old Forester 86 bourbon, lemon, peach, mint

SANGRIA ESPECIAL  11
Red wine, brandy, fruit

PINK PALOMA  13
Código 1530 Rosa tequila, Aperol, lime, guava, ruby red grapefruit

MINT CUCUMBER COOLER  11
Gray Whale gin, cucumber, mint, soda

TROPICAL MULE  12
Stoli vodka, Fever-Tree ginger beer, passion fruit, lime, agave

SPARKLING STRAWBERRY  75  13
Hennessy, Lunetta prosecco, lemon, strawberry

THE P.R.O.F.  13
House-Infused Bacardi 8 popcorn rum, simple syrup, orange peel

BACK TO TOP
**BEER**

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**DRAFT**

- **MODELO ESPECIAL** 8.5
  - Mexican Lager
- **BLUE MOON** 8.5
  - Belgian White Ale
- **LAGUNITAS LIL' SUMPIN SUMPIN** 8.5
  - Pale Ale
- **STONE IPA** 8.5
  - India Pale Ale
- **SAM ADAMS SEASONAL** 8.5
  - Rotator
- **REVOLVER** 8.5
  - Rotator

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**BOTTLES**

- **ANGRY ORCHARD** 8
  - Hard Cider
- **STONE BUENA VEZA** 9
  - Salt & Lime Lager
- **MILLER LITE** 8
  - Light Pilsner
- **STONE FEAR MOVIE LIONS 16 OZ** 10
  - Double IPA
- **LAGUNITAS HAZY WONDER** 9
  - Hazy IPA
- **CORONA EXTRA** 8
  - Mexican Lager

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**UNDER 100 CALORIES**

- **MICHELOB ULTRA** 8
  - Light Beer
- **LAGUNITAS DAY TIME IPA** 9
  - Sessions IPA
- **WHITE CLAW MANGO** 8
  - Hard Seltzer
- **TRULY WILD BERRY** 8
  - Hard Seltzer
- **DECOY SAUVIGNON BLANC WITH LIME** 9
  - Wine Seltzer
- **LINE 39 STRAWBERRY ROSE** 9
  - Spritzer

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BACK TO TOP
## Bubbles 187ml

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sofia Blanc de Blanc</td>
<td>Calif.</td>
<td>$12</td>
<td>Refreshing, Pear, Apple</td>
</tr>
<tr>
<td>Chandon Rose</td>
<td>Calif.</td>
<td>$18</td>
<td>Dry, Strawberry, Watermelon</td>
</tr>
</tbody>
</table>

## Prosecco

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lunetta</td>
<td>Italy</td>
<td>$14</td>
<td>Crisp, Apple, Peach</td>
</tr>
</tbody>
</table>

## Pop Up Sparkling Wine

<table>
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<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grgich Hill</td>
<td>Calif.</td>
<td>$13/44</td>
<td>Clean, Citrus, Lusc</td>
</tr>
</tbody>
</table>

## Other Whites

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Justin</td>
<td>Calif.</td>
<td>$20/52</td>
<td>Aromatic, Apple, Red Berries</td>
</tr>
</tbody>
</table>

## Chateau Ste. Michelle Riesling

<table>
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<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Washington</td>
<td>Calif.</td>
<td>$13/33</td>
<td>Crisp, Sweet, Citrus, Peach</td>
</tr>
</tbody>
</table>

## Luniardi Pinot Grigio

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<thead>
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</thead>
<tbody>
<tr>
<td>Abruzzo</td>
<td>Italy</td>
<td>$14/48</td>
<td>Bright, Lemon, Zest, Pear</td>
</tr>
</tbody>
</table>

## Blindfold White Blend by the Prisoner

<table>
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<th>Wine</th>
<th>Origin</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>California</td>
<td>Calif.</td>
<td>$20/52</td>
<td>Crisp, Honeyeducle, Apricot</td>
</tr>
</tbody>
</table>

## Sauvignon Blanc

<table>
<thead>
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<th>Wine</th>
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<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Duckhorn</td>
<td>Napa</td>
<td>$16/57</td>
<td>Bright, Honeysuckle, Nectarine</td>
</tr>
</tbody>
</table>

## Chardonnay

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<th>Origin</th>
<th>Price</th>
<th>Notes</th>
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<tbody>
<tr>
<td>Landmark Overlook</td>
<td>Calif.</td>
<td>$16/56</td>
<td>Refreshing, Passion Fruit, Citrus</td>
</tr>
</tbody>
</table>

## Other Reds

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<tr>
<td>Decoy Pinot Noir</td>
<td>Calif.</td>
<td>$12/52</td>
<td>Vibrant, Rosemary, Raspberry</td>
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## Cabernet Sauvignon

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<tr>
<td>Coppola Director's</td>
<td>Calif.</td>
<td>$16/57</td>
<td>Rich, Plum, Wild Berry</td>
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### SPIRITS

#### CORDIAL
- Aperol
- Campari
- Grand Marnier
- Kahlua
- Midori
- Bailey's Irish Cream
- Disaronno Amaretto
- Cointreau
- Chambord
- St-Germain
- Blue Curacao
- Nonino Amaro

#### VODKA
- Helix
- Stoli
- Grey Goose
- Titos
- Skyy
- Haku

#### RUM
- Cruzan Light
- Bacardi 8
- Sailor Jerry
- Malibu Coconut
- Cruzan Black Strap

#### WHISKEY
- Old Grandad 80
- Maker’s Cask Strength
- Old Forester 86 Proof
- Basil Hayden Dark Rye
- Suntory Toki
- Jameson
- Uncle Nearest 1884
- Jack Daniels

#### SCOTCH & BRANDY
- Dewars
- Monkey Shoulder
- Balvenie
- E&J
- Hennessy V.S

#### GIN
- New Amsterdam
- Gray Whale
- The Botanist
- Hendrick’s

#### TEQUILA
- Mi Campo Blanco
- Espolon Reposado
- Patron Silver
- Tres Gen. Anejo
- Codigo Rosa
- Hornitos Cristalino
- Villa One Reposado

[BACK TO TOP]
POPCORN & CANDY

BOTTOMLESS POPCORN  9.5
Freshly popped in coconut oil, butter optional.

CHOCOLATE COVERED PRETZELS  8
Salted pretzels dipped in milk chocolate.

CHOCOLATE COVERED ALMONDS  8
Roasted almonds dipped in milk chocolate.

M&MS  8

SOUR PATCH KIDS  8

SKITTLES  8

GUMMI BEARS  8

KENNY’S TWISTS  8

REESE’S PIECES  8

PEANUT M&MS  8

CARAMELETTES  8

BACK TO TOP
BEVERAGES

ZERO PROOF 7
Hella Cocktail Co. Aromatic Spritz, Wonder Kombucha

BOTTOMLESS SODA & ICED TEA 7.5
Coke, Diet Coke, Sprite, Dr. Pepper, Minute Maid Lemonade, Barq's Root Beer, Barrilitos Strawberry Hibiscus Aqua Fresca, Gold Peak Brewed Tea

BOTTOMLESS ICEE 8.5
Cherry, Blue Raspberry, Coke

BOTTLED 7
Smart Water, Topo Chico, Vitamin Water Acai Berry, Coke de Mexico, Monster Ultra Zero

FRENCH PRESS COFFEE 6