




LET'S EAT!



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

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

DRINKS, SNACKS & SPECIALS

STARTERS

PIZZA

BREAKFAST

BOWLS/SALADS

TACOS

ENTREES

DESSERTS

KIDS

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.

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.

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PIZZA

Our semolina herb pizza dough & pizza sauces are house-made. Gluten-friendly crust available upon request for \$4.

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.

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BREAKFAST

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.

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BOWLS/SALADS

Substitute cauliflower rice in Bowls for \$1

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 diablo shrimp, cucumbers, avocado, pico de gallo, and ancho tortilla strips. Drizzled with chili lime crema.

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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.

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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.

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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.

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KiDS

CHICKEN STRIPS 9

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

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.

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DRINKS & SNACKS!



SCRATCH KITCHEN

DAILY SPECIALS

COCKTAILS

BEER

WINE

SPIRITS

POPCORN & CANDY

SUMMER SPECIALS

July 19 - September 6

WATERMELON SALAD 13

A mixture of fresh watermelon and mix greens tossed in a lemon vinaigrette, with cucumbers, pickled red onions, and mint. Topped with feta cheese.

CHURRO DOUGHNUT 8

Warm doughnut fried to order, tossed in cinnamon and sugar. Topped with vanilla ice cream, house-made caramel sauce, and powdered sugar.

SOUTHERN PEACH TEA 13

Maker's Mark Cask Strength bourbon, peach, tea, mint, lemon

JAMAICAN ME CRAZY 13

Cruzan Light rum, fresh watermelon, guava, strawberry, lemon, Sprite

CHANDONUT 20

Chandon Rosé 187m, freshly glazed donut

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



MON - FRI
BEFORE 6PM

1/2 off Starters with symbol 

\$2 off signature cocktails, wine by the glass & draft beer

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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

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BEER

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

BOTTLES

ANGRY ORCHARD 8

Hard Cider

STONE BUENAVEZA 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

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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WINE

Wine pricing is for 6oz, 9oz, or full bottle

BUBBLES 187ML

SOFIA BLANC DE BLANC
CALIFORNIA 11

Refreshing, Pear, Apple

CHANDON ROSE

CALIFORNIA 17

Dry, Strawberry, Watermelon

BUBBLES

LUNETTA PROSECCO

ITALY 10 | 13 | 35

Crisp, Apple, Peach

POP UP SPARKLING WINE

OREGON 12 | 16 | 43

Clean, Citrus, Lilac

OTHER WHITES

JUSTIN ROSE

CALIFORNIA 14 | 19 | 51

Aromatic, Apple, Red Berries

CHATEAU STE. MICHELLE

RIESLING

WASHINGTON 9 | 12 | 31

Crisp, Sweet Citrus, Peach

LUNARDI PINOT GRIGIO

ITALY 10 | 13 | 35

Fresh, Grapefruit, Melon

MARTIN CODAX ALBARINO

SPAIN 13 | 18 | 47

Bright, Lemon Zest, Pear

BLINDFOLD WHITE BLEND BY

THE PRISONER

CALIFORNIA 14 | 19 | 51

Crisp, Honeysuckle, Apricot

SAUVIGNON BLANC

DUCKHORN

NAPA VALLEY 15 | 20 | 55

Bright, Honeydew, Nectarine

OYSTER BAY

NEW ZEALAND 10 | 13 | 35

Refreshing, Passion Fruit, Citrus

CHARDONNAY

LANDMARK OVERLOOK

SONOMA 15 | 20 | 55

Creamy, Spiced Apple, Lemon

PRAYERS OF SAINTS

WASHINGTON 11 | 15 | 39

Bright, Pear, Toast

DIORA

MONTEREY 13 | 18 | 47

Crisp, Oak, Vanilla

OTHER REDS

DECOY PINOT NOIR

CALIFORNIA 14 | 19 | 51

Vibrant, Rosemary, Raspberry

J. LOHR MERLOT

LOS OSOS 11 | 15 | 39

Intense, Cherry, Spice

SILK & SPICE VINHO TINTO

PORTUGAL 12 | 16 | 43

Smooth, Vanilla, Black Plum

UNCAGED RED BLEND BY Z.

ALEXANDER BROWN

CALIFORNIA 13 | 18 | 47

Robust, Dark Cherry, Mocha

CABERNET SAUVIGNON

COPPOLA DIRECTOR'S

SONOMA 15 | 20 | 55

Rich, Plum, Wild Berry

JOSH CELLARS

CALIFORNIA 11 | 15 | 39

Smooth, Black Cherry, Vanilla

BONANZA BY CHUCK WAGNER

CALIFORNIA 13 | 18 | 47

Silky, Mocha, Dark Berries

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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

WHISKEY

Old Granddad 80
Maker's Cask Strength
Old Forester 86 Proof
Basil Hayden Dark Rye
Suntory Toki
Jameson
Uncle Nearest 1884
Jack Daniels

GIN

New Amsterdam
Gray Whale
The Botanist
Hendrick's

VODKA

Helix
Stoli
Grey Goose
Titos
Skyy
Haku

RUM

Cruzan Light
Bacardi 8
Sailor Jerry
Malibu Coconut
Cruzan Black Strap

SCOTCH & BRANDY

Dewars
Monkey Shoulder
Balvenie
E&J
Hennessy V.S

TEQUILA

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

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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

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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, Blue Sky Mango Orange, 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

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