



— 18% GRATUITY ADDED ON PARTIES OF SIX OR MORE. —

FIRST SHIFT

APPETIZERS

FRENCH ONION SOUP \$5.75

SWEET VIDALIA ONIONS IN A RICH SHERRY AND BEEF BROTH, SERVED WITH TRADITIONAL BREAD CRISPS AND TOPPED WITH MELTED PROVOLONE AND SWISS CHEESE.

SOUP OF THE DAY CUP \$2.50/BOWL \$4.25

MADE IN HOUSE.

WAREHOUSE CHILI CUP \$3.25/BOWL \$6.00

AWARD WINNING AND HEARTY. TOPPED WITH CHEESE, DICED ONIONS AND SERVED WITH TORTILLA CHIPS.

SPINACH & ARTICHOKE DIP \$9.50

MADE IN HOUSE AND SERVED WITH TOASTED CROSTINIS.

QUESO BLANCO DIP \$7.50

CREAMY CHEESE DIP TOPPED WITH PICO DE GALLO AND SERVED WITH WARM SEASONED TORTILLA CHIPS.

NACHOS \$9.75

WARM, SEASONED TORTILLA CHIPS WITH HOUSE-MADE QUESO BLANCO AND MELTED CHEDDAR AND JACK CHEESE. TOPPED WITH FRESH PICO DE GALLO AND JALAPEÑOS. SERVED WITH SALSA AND SOUR CREAM. CHILI +\$3.25 / CHICKEN +\$3.00 / GUACAMOLE +\$2.50

NATURAL CUT FRENCH FRIES \$6.00

SERVED SEASONED. CHEESE SAUCE +\$1.50 / CHILI +\$2.00 GRAVY +\$1.50 / CHEESY CRAB DIP +\$3.00

SWEET POTATO FRIES \$6.75

SEASONED WITH PINK HIMALAYAN SALT AND CINNAMON. SERVED WITH MARSHMALLOW SAUCE.

ONION RINGS \$5.75

PANKO CRUSTED AND SERVED WITH BOOM-BOOM SAUCE.

MOZZARELLA STICKS (6) \$8.25

SERVED WITH MARINARA SAUCE.

PRETZEL STICKS \$7.50

SOFT AND SERVED WITH RED HOOK BEER CHEESE SAUCE AND SWEET AND SPICY MUSTARD FOR DIPPING.

BROCCOLI BITES \$9.50

BROCCOLI, BACON AND CHEESE, BREADED AND LIGHTLY FRIED. SERVED WITH HONEY DIJON MUSTARD DIP.

SOUTHERN HUSH PUPPIES (12) \$5.50

SEASONED CORN BREAD LIGHTLY FRIED.

CHICKEN QUESADILLAS \$11.50

SHREDDED SEASONED GRILLED CHICKEN, CHEDDAR AND JACK CHEESE, HOUSE-MADE PICO DE GALLO, SOUR CREAM AND SALSA. ADD GUACAMOLE +\$2.50.

CALAMARI WITH A TWIST \$13.25

BREADED WITH OUR SIGNATURE SPICES, PANKO CRUSTED AND TOPPED WITH BANANA PEPPERS.

PEEL & EAT SHRIMP \$13.00

STEAMED IN YUENGLING LAGER AND OLD BAY SEASONING. SERVED CHILLED WITH COCKTAIL SAUCE.

MUSSELS (1 LB.) \$10.25

SAUTÉED IN WHITE WINE OR MARINARA WITH CAPERS, OREGANO, CHERRY PEPPERS AND CROSTINIS.

CHICKEN POT STICKERS \$8.25

STEAMED AND SERVED WITH SZECHUAN SAUCE.

CAPRESE SALAD \$6.75

FRESH MOZZARELLA, SLICED TOMATOES AND BASIL LEAVES WITH A SWEET BALSAMIC GLAZE.

SECOND SHIFT

100% BEEF HAMBURGER, TURKEY BURGER OR BLACK BEAN CHIPOTLE BURGER

SERVED ON A TOASTED DUTCH POTATO BUN WITH LETTUCE, TOMATO AND RED ONION. BREAD & BUTTER PICKLES AND FRENCH FRIES SERVED ON THE SIDE. SUBSTITUTE SWEET POTATO FRIES OR ONION RINGS +\$1.50. COLE SLAW +\$1.00.

BLUE LIGHTNING BURGER \$12.75

BLEU CHEESE, BACON AND SAUTÉED ONIONS.

ISLAND BURGER \$12.75

SWEET TERIYAKI GLAZE, GINGER GRILLED PINEAPPLE, GREEN PEPPERS, MIXED GREENS AND RED ONION.

JACK & JAM BURGER \$13.75

HOUSE-MADE JACK DANIELS BACON JAM, MORE BACON, SMOKED GOUDA, FIELD GREENS AND RED ONION.

SMOKEY BBQ BURGER \$12.75

TANGY HOUSE-MADE BBQ SAUCE, CHEDDAR CHEESE, BACON AND ONION STRAWS.

TREEVENTURES BURGER \$12.50

PEPPER JACK CHEESE, FRIED EGG, ONION STRAWS AND MIXED GREENS.

DOUBLE DOG DARE BURGER 18.25

1/2 LB. BURGER, JUMBO HOT DOG, CHEDDAR, SWISS, AMERICAN, PEPPER JACK, BACON, SAUTÉED ONIONS, JALAPEÑOS, PEPPERONI AND OUR WAREHOUSE CHILI.

BUILD YOUR OWN BURGER \$11.00

INCLUDES LETTUCE, TOMATO, ONION AND HOUSE-MADE BREAD & BUTTER PICKLES. ADD TOPPINGS +\$1.00 EACH:

AMERICAN	BACON
BLEU CHEESE	CHILI
CHEDDAR	FRIED EGG
CHEEZ WHIZ	HAM
GOUDA	JALAPEÑOS
MOZZARELLA	ROASTED RED PEPPERS
PEPPER JACK	SAUTÉED MUSHROOMS
PROVOLONE	SAUTÉED PEPPERS
SWISS	SAUTÉED ONIONS

— Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. —

DRUNKEN MAC & CHEESE

CLASSIC \$7.50

CAVATELLI PASTA IN RED HOOK BEER CHEESE SAUCE WITH PANKO BREAD CRUMBS.

WAREHOUSE STYLE \$12.75

CLASSIC + LOBSTER, SPINACH AND ROASTED TOMATOES.

PA Style \$11.25

CLASSIC + PRIME RIB, SAUTÉED PEPPERS AND ONIONS.

BASKETS

SERVED WITH FRENCH FRIES AND COLE SLAW.
 SUBSTITUTE SWEET POTATO FRIES +\$1.50
 ADD 3 HUSH PUPPIES +\$1.00

LARGE ALL BEEF HOT DOG \$7.25

ADD CHILI +\$1.25 / ADD CHEESE SAUCE +\$.75

CHICKEN FINGERS \$8.50

SERVED WITH HONEY MUSTARD SAUCE.

CATFISH FINGERS \$8.50

SERVED WITH SPICY REMOULADE SAUCE.

COCONUT SHRIMP [6] \$9.25

COCONUT BATTERED SHRIMP SERVED WITH TANGY HORSERADISH SAUCE.

WINGS

**FRESH,
NEVER
FROZEN**

TRADITIONAL 6 = \$9.00 / 12 = \$15.00

MARINATED IN OUR SECRET BLEND OF SPICES. FRIED AND TOSSED IN YOUR CHOICE OF SAUCE. SERVED WITH CELERY AND CARROT STICKS.

BONELESS [1/2 LB.] \$15.00

BREADED, FRIED UNTIL CRISPY, AND TOSSED IN YOUR CHOICE OF SAUCE. SERVED WITH CELERY AND CARROTS.

DELICIOUS DRY RUBS

JERK / CAJUN / OLD BAY / ROTISSERIE

SAVORY SAUCES

MILD	KICKIN' BOURBON	KOREAN BBQ
MEDIUM	MANGO HABANERO	SWEET CHILI
HOT	HONEY MUSTARD	CITRUS CHIPOTLE
EXTREME	GARLIC PARMESAN	THAI PEANUT
SRIRACHA	GENERAL TSO'S	HONEY BBQ

BLUE CHEESE OR RANCH AVAILABLE UPON REQUEST.
 ADDITIONAL DRESSING OR SAUCES +\$.75 EACH.

SANDWICHES & PANINIS

SERVED WITH FRENCH FRIES AND OUR HOUSE-MADE BREAD AND BUTTER PICKLES.
 SUBSTITUTE SWEET POTATO FRIES OR ONION RINGS +\$1.50. COLE SLAW +\$1.00. MAKE IT A WRAP +\$1.00

CHEESESTEAK BEEF \$11.25 / CHICKEN \$10.75

OVER 1/3 POUND OF BEEF OR CHICKEN WITH SAUTÉED ONIONS, PEPPERS AND YOUR CHOICE OF CHEESE.

SMOKEY CHICKEN \$10.50

SEASONED GRILLED CHICKEN BREAST, THINLY SLICED GRILLED HAM, BBQ SAUCE, MELTED SWISS CHEESE, LETTUCE, TOMATOES AND RED ONION.

CRAB CAKE \$13.75

4 OZ. BLUE CRAB, HAND BREADED AND LIGHTLY FRIED. SERVED ON A TOASTED BUN WITH SLICED RED ONION AND MIXED GREENS. FINISHED WITH A SIDE OF HOUSE MADE AVOCADO & JALAPEÑO AIOLI.

BEEF BRISKET \$10.75

TENDER, SLOW COOKED BRISKET IN TANGY BBQ SAUCE, WITH CHEDDAR CHEESE AND SAUTÉED ONIONS.

GRILLED TUNA \$10.75

LIGHTLY SEASONED WITH CUMIN AND BLACK PEPPER. TOPPED WITH FRESH TOMATOES AND FIELD GREENS. SERVED WITH A SIDE OF CUCUMBER WASABI DRESSING.

POT ROAST PANINI \$11.25

TENDER PULLED POT ROAST AND MELTED SWISS CHEESE SMOTHERED IN GRAVY AND TOPPED WITH CRISPY ONION STRAWS. SERVED ON A TOASTED CIABATTA BUN WITH A SIDE OF AU JUS.

CAPRESE PANINI \$9.75

FRESH MOZZARELLA, SLICED TOMATOES AND BASIL DRIZZLED WITH A SWEET BALSAMIC GLAZE. SERVED ON A TOASTED CIABATTA BUN.

CHICKEN CIABATTA \$11.25

SEASONED GRILLED CHICKEN, RED ONIONS AND ROASTED PEPPERS, BLANKETED WITH MELTED PROVOLONE CHEESE AND FINISHED WITH A DRIZZLE OF SWEET BALSAMIC GLAZE.

TRIPLE CREAM BRIE & GRILLED VEGETABLES \$10.75

CREAMY BRIE WITH GRILLED ARTICHOKES, ZUCCHINI, EGGPLANT, TOMATOES AND ROASTED VEGETABLE AIOLI.

THE CALIFORNIAN \$11.25

GRILLED CHICKEN, TRIPLE CREAM BRIE, PEPPERED BACON, AVOCADO, JALAPEÑOS AND JALAPEÑO AIOLI.

THE CUBANO \$11.25

MARINATED AND SEASONED PORK, SLICED HAM, SWISS CHEESE, SLICED DILL PICKLE AND YELLOW MUSTARD.

SIGNATURE GREENS

ADD: CHICKEN +\$3.00 / STEAK +\$6.00 / SHRIMP +\$4.75 / SALMON +\$6.00 / TUNA +\$5.00

CLASSIC GARDEN \$8.00
MIXED SALAD GREENS, TOMATOES, CUCUMBER, RED ONION, BANANA PEPPERS, CROUTONS AND YOUR CHOICE OF DRESSING.

CHEF SALAD \$10.50
OUR CLASSIC GARDEN SALAD TOPPED WITH SLICED HAM, TURKEY, PROVOLONE AND HARDBOILED EGG.

CAESAR SALAD \$8.00
CHOPPED ROMAINE, SHREDDED PARMESAN, GARLIC CROUTONS IN OUR CREAMY CAESAR DRESSING.

FOREVER SUMMER SALAD \$10.50
BABY SPINACH AND FIELD GREENS, SLICED FRESH STRAWBERRIES, CUCUMBERS, DRIED CRANBERRIES, CANDIED WALNUTS, RED ONIONS AND CRUMBLED GOAT CHEESE. SERVED WITH OUR HOUSE-MADE LEMON POPPY SEED DRESSING.

GREEK SALAD \$9.25
FRESH CUT TOMATOES, RED ONIONS, GREEN PEPPERS, CUCUMBERS, CHICKPEAS AND KALAMATA OLIVES TOSSED IN OUR HOUSE-MADE GREEK STYLE DRESSING AND TOPPED WITH FETA CHEESE.

HOUSE-MADE DRESSINGS

RANCH	LEMON POPPY SEED
BLEU CHEESE	HONEY MUSTARD
ITALIAN	THOUSAND ISLAND
GREEK	OIL & VINEGAR

THIRD SHIFT

ALL DINNERS INCLUDE A SIDE SALAD OR CUP OF SOUP.

12 OZ. NEW YORK STRIP STEAK \$25.00
HAND-CUT, SEASONED AND CHAR-GRILLED ON OUR WOOD SMOKE LAVA ROCK GRILL. TOPPED WITH SHALLOT BUTTER. SERVED WITH CHEF'S VEGETABLE AND YOUR CHOICE OF SIDE.

BOURBON TERIYAKI SALMON \$20.25
ATLANTIC SALMON MARINATED IN OUR HEAVEN HILL BOURBON AND TERIYAKI MARINADE. GRILLED AND SERVED WITH SEASONED RICE AND CHEF'S VEGETABLE.

SHRIMP SCAMPI \$19.00
LARGE SHRIMP SAUTÉED IN WHITE WINE, GARLIC AND BUTTER. SERVED OVER LINGUINI.

SEAFOOD PLATTER \$19.50
LIGHTY FRIED FLOUNDER, SCALLOPS AND SHRIMP. SERVED WITH FRENCH FRIES, CHEF'S VEGETABLE AND TARTER SAUCE.

CHICKEN AND WAFFLES \$18.25
BONELESS CHICKEN DEEP FRIED IN A BUTTERMILK BATTER. SERVED OVER A BELGIAN STYLE WAFFLE AND SMOTHERED IN OUR REAL MAPLE AND BUTTER BOURBON SYRUP.

RIBS 1/2 RACK \$20.25 / FULL RACK \$27.00
HAND RUBBED WITH OUR SIGNATURE SPICE BLEND, SLOW COOKED, AND BASTED IN OUR SIGNATURE BBQ SAUCE. SERVED WITH COLE SLAW AND YOUR CHOICE OF SIDE.

DINNERS

OVERTIME

DESSERTS

BELGIAN WAFFLE \$7.25
TOPPED WITH POWDERED SUGAR, VANILLA ICE CREAM, STRAWBERRY TOPPING AND WHIPPED CREAM.

BROWNIE \$6.75
BAKED IN HOUSE AND SERVED WARM. TOPPED WITH VANILLA ICE CREAM, HOT FUDGE AND WHIPPED CREAM.

NEW YORK HIGH-RISE CHEESECAKE \$5.25
VELVETY SMOOTH CHEESE CAKE IN A GRAHAM CRACKER CRUST.

CARROT CAKE \$5.75
A TRIPLE LAYER CAKE WITH CRUSHED PINEAPPLE, PECANS AND CREAM CHEESE ICING.

CHOCOLATE LOVIN PUDDING CAKE \$6.75
DOUBLE LAYERS OF CHOCOLATE CAKE FILLED WITH CHOCOLATE PUDDING AND COVERED IN CHOCOLATE ICING.

SIDES

FRENCH FRIES
SWEET POTATO FRIES
BAKED POTATO
MASHED POTATOES
MAC & CHEESE
CHEF'S VEGETABLE
EXTRA SIDES +\$1.50 EACH

BOTTOMLESS BEVERAGES \$2.60
COKE, DIET COKE, SPRITE, MELLO YELLOW, GINGER ALE, LEMONADE, RASPBERRY ICED TEA, FRESH BREWED ICED TEA

BOTTLED BEVERAGES \$2.50
HANK'S ROOT BEER, ORANGE CREAM, GRAPE, BLACK CHERRY, DASANI BOTTLED WATER, PELLEGRINO SPARKING WATER

HOT BEVERAGES \$2.50
COFFEE, TEA, HOT CHOCOLATE

JUICE \$2.75
ORANGE, APPLE, CRANBERRY, PINEAPPLE, FRUIT PUNCH

MILK \$2.50

KIDS

SERVED WITH FRENCH FRIES OR APPLESAUCE. FOLLOWED BY A DIRT PUDDING DESSERT CUP.

ALL BEEF HOT DOG \$6.50

6 OZ. HAMBURGER \$7.25

KRAFT MAC & CHEESE \$7.25

SPAGHETTI & MARINARA \$6.50

CHICKEN TENDERS \$7.25

GRILLED CHEESE \$6.25

KID SIZE BEVERAGE \$2.00

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