

EVENING MENU

AVAILABLE FROM 3PM - CLOSE

20% GRATUITY WILL AUTOMATICALLY BE ADDED TO PARTIES OF 8 OR MORE.



NON ALCOHOLIC

DRINKS

Assorted Juices	\$ 4
Local coffee Hot or Cold Brew	h: \$ 3.75 cb: \$5.50
Tea Hot [Assorted Flavors] or Unsweetened Iced	\$ 3.50
Chai Iced and/or Dirty	c: \$ 6 dc: \$7
Rocky Mountain Sodas Assorted Flavors	\$ 3.75



APPS & SNACKS

FOOD

Side O Fries  	\$ 5.5	Pork Green Chili or Red Chili  option	c: \$6.5 b: \$8
Side Salad House or Cobb    option	H: \$ 6.5 C: \$7	House Potato Chips 	c: \$5 b: \$7
Big @\$\$ Pretzel 	\$ 12	Frickles a.k.a. FRIED PICKLES! 	\$8
It is what it is. Choice between plain or jalapeno pretzel , topped with flakey sea salt, and served with homemade dipping sauces using Rock Coast beer and flakey sea salt.		Seasonal Side of the Moment	\$5
Dip Sauce options: Rock Coast Beer Cheese or Bacon Cream Cheese. Want both sauces? \$2		House Smoked Wings  <i>six wings: \$12.50 twelve wings: \$22</i>	
Artichoke Dip   option	\$ 13	<i>mild:</i> House Rub or Sweet N Sour Sesame	
Home made creamy artichoke dip served warm with home made focaccia bread and seasonal vegetables.		<i>medium:</i> Jamaican Jerk Dry Rub or Spicy Creole	
Buffalo Chicken Dip  option	\$ 13	<i>hot:</i> Smoked Chili Buffalo or Pineapple Chipotle	
Shredded chicken mixed in with our house-made chili buffalo and cream cheese combo.		Split the Sauce: (12 count only): \$2	
Topped with cheddar or bleu cheese crumbles. Served warm with a plate of crudité and crackers.		Dipping Sauces: Ranch, Bleu Cheese	
Crispy Bacon Brussel Sprouts    options	\$ 13	Nacho Average Nachos  options	\$ 12
Seared brussel sprouts with crispy bacon, whole grain mustard and white wine.		Crispy, house-made tortilla chips topped with melted cheddar, zesty salsa rojo, creamy guac, fresh pico de gallo, tangy crema, fresh jalapenos and a sprinkle of queso fresco. Add protein to it!	
		*Add chicken \$5.5	
		*Add prime rib 6	
		*Add al pastor \$6.5	
		*Add salmon or mahi \$7.5	
		Chili Cheese Fries	\$ 10
		Our famous sidewinder fries smothered in your choice of our red or pork green chili. Topped with cheese and green onion.	



SIDES

for meals that indicate "your choice of side" please select from one of the following:

Sidewinder Fries	Seasonal Side of the Moment
House potato chips	Pork Green Chili (\$3)
Side House or Green Goddess Salad (\$3)	Red Chili (\$3)



DAILY SPECIALS & PROMOTIONS

TUESDAY - FRIDAY HAPPY HOUR

Discounted Rock Coast Brewery beers, House Margaritas, House Wines, Moscow, Mules, Well-Spirits, and select appetizers **from 3PM - 6PM**, at a discounted price.

Receive **BOGO Happy Hour drinks** with a purchase of our Rock Coast key chain! **[\$10]**

WEDNESDAY: WINE WEDNESDAYS

Every Wednesday, enjoy our Happy Hour glasses of wine, all night, as well as **1/2 OFF bottles of wine ALL.EVENING.LONG.**



THURSDAY - FRIDAY PRIME RIB SPECIAL

Enjoy our Prime Rib Special every Thursday and Friday night. Enjoy a thick cut 10oz cut of prime rib, served with a side of chef's choice of starch and seasonal veggies. **Ready @ approximately 5:30PM [\$ Market Price \$]**

Split Item Option: Split the meat but get your own two sides for \$8!



SATURDAYS & SUNDAYS BOGO BREAKFASTS!

This one's for the early birds! Dine with us on Saturdays and Sundays from **8AM-10AM** and receive **Buy One, Get One 1/2 OFF entrees!**



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DINNER

MORE FOOD

Street Tacos (3)

Pick your protein. Mix and match options are **not** available at this time.

Chicken \$16 | served with guacamole, pico de gallo, and crema.

Al Pastor \$17 | served with pineapple corn salsa, roja sauce, and cotija cheese.

Mahi \$17 | Grilled  or tempura fried. Served with homemade slaw, pickled jalapenos, and tartare sauce.

Beef & Broccoli Noodle Bowl | \$18

Slow-roasted prime rib paired with tender sautéed broccoli in a rich, sweet and savory sesame sauce. Served atop a bed of silky rice noodles.

Prime Rib Stroganoff | \$22

Slow-roasted prime rib paired with earthy, locally grown mushrooms, all enveloped in a luscious, creamy sauce.

Served with homemade pappardelle noodles for a rich, comforting dish that's full of flavor and texture in every bite.

Not Yo Momma's Hamburger Helper | \$16

This is not the Hamburger Helper you grew up on. Creamier, cheesier, and stuffed with spices, our take on this pasta beef dish.

Spinach Artichoke Flatbread | \$14

A creamy spinach and artichoke base, topped with vibrant fresh spinach, tomatoes, and a balsamic reduction drizzle with a sprinkle of rich Asiago cheese.

Add protein to your pizza!

*Add chicken | \$5.5

*Add prime rib | 6

*Add al pastor | \$6.5

*Add salmon or mahi | \$7.5

Bubba's Shrimp N Grits | \$18

Shrimp sautéed in a savory creole sauce, served atop creamy, buttery stone-ground grits. Finished with a drizzle of rich, tangy lemon-butter sauce. A perfect blend of Southern comfort and coastal flavors.

Cajun Boil Mahi | \$18

Our Cajun boil inspired seafood dish. Grilled blackened mahi filet served with a wild grain mix, peppers, charred corn, andouille sausage. Topped with a rich, spicy, cajun broth.

Chicken Pot Pie | \$16

Classic chicken pot pie with vegetables served with a puff pastry topping.

Monkey Burger | \$16 option

Half pound, all-natural beef patty* with house made pickles, American cheese, A.K.A. sauce, sauteed onions and fresh farm greens on a potato bun. Served with your choice of side.

Bourbon Street Burger | \$18 option

Half pound, all-natural beef patty* with pulled pork, fried onions, provolone and house-made barbecue sauce. Comes with your choice of side. Add a fried egg! \$2

Candied Jalapeno Cream Cheese Burger | \$16 option

Half pound, all-natural beef patty* topped with a house made candied jalapeno, cream cheese spread, and lettuce. Served with your choice of side.

Top off your burger with these fan-favorite upgrades!

*Sub a grilled or fried chicken patty on your burger! \$4

*Add bacon and/or bacon jam \$3

Nashville Hot Chicken | \$16.50

Spicy fried chicken strips, served with Texas toast with house made pickles. Served with a side of fries, A.K.A. sauce and maple verde sauce.

Miso Noodle Bowl | \$15

Rice noodles, tofu, cilantro, jalapeno, and watermelon radish, served in a bowl with warm miso broth.

Add protein to bowl!

*Add soft boiled egg | \$2

*Add chicken | \$5.5

*Add prime rib | 6

*Add al pastor | \$6.5

*Add salmon or mahi | \$7.5

House Salad | \$10 option

Farm fresh greens, sliced apples, almonds, burrata cheese, dried cranberries, and apple cider vinaigrette.

Cobb Salad | \$10 option

Farm fresh greens, sliced ham, bleu cheese crumbles, bacon bits, hard boiled egg, and bleu cheese dressing.

Add protein to your salads!

*Add chicken | \$5.5

*Add al pastor | \$6.5

*Add mahi | \$7.5

DIETARY DISCLAIMERS

We strive to accommodate gluten-sensitive individuals, but cannot guarantee a completely gluten-free setting due to shared surfaces and fryer. Please notify your server of any concerns about your order.



These items may be served raw or under cooked based on your specifications or contains raw or under-cooked ingredients. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

The following major food allergens are used as ingredient: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.