

APPETIZERS & SHARE PLATES

BUFFALO CAULIFLOWER VEG 13½

Tempura battered cauliflower, Frank's Hot sauce, green onion, sesame seed, vegan ranch

CHICKEN WINGS GA 15¼

1 lb of wings and drumettes, choice of Frank's Hot Sauce, teriyaki, honey garlic, lemon pepper, BBQ or salt and pepper

PORK GYOZA 13¾

Pan or deep fried, choice of spicy dumpling sauce or soy lemongrass and sriracha

CHIPS & SALSA VEG 6

House fried tortilla chips, fire roasted salsa

Add house made Guacamole +4

EDAMAME GA VEG 7

Steamed soy bean pods, coarse kosher salt

Make them Szechuan! + 2

PEROGIES 14

Cheddar and potato dumplings, smoked bacon, gravy, sour cream, green onions

PAPA MORENO'S DRY RIBS GA 14

Crispy pork ribs, kosher salt, black pepper, sour cream

CRISPY CRAB ROLL 14½

Imitation crab, sushi rice, tempura batter, unagi, sriracha aioli, cucumber, green onion, tobiko

DEEP FRIED DILL PICKLES V 11

Dill pickle spears, sea salted fries, horseradish aioli, chipotle aioli

MAC & CHEESE STICKS V 12½

Aged cheddar and American cheese, panko crust, house made tomato sauce

HOUSE-MADE KETTLE CHIPS VEG 6

Spiraled russet potatoes, dream seasoning

CHICKEN TENDERS 16½

House-made panko breaded chicken, sea salted fries, honey mustard dip

NACHOS V GA 16/24

House cut chips, three cheese blend, pickled onions, jalapenos, black olives, tomatoes, green onions, sour cream, fire roasted salsa

Add Guacamole +4, cajun chicken +5, spicy beef +5

V Vegetarian VEG Vegan GA Gluten Aware

PLUS APPLICABLE TAX

SHARE PLATTER

GAME-DAY PLATTER 44½

Chicken wings, dry ribs, deep fried pickles, Buffalo cauliflower, house-made kettle chips, perogies

Dipping sauces: ranch, hot sauce, chipotle mayo, horseradish aioli

**serves 3-4 people, no substitutions please*

SOUP & SALADS

CREAM OF MUSHROOM V 6 Cup/9 Bowl

Roasted forest mushrooms, vegetable broth, olive oil, scallion, fresh thyme

CAJUN CHICKEN CAESAR GA 17

Romaine lettuce, cajun chicken, parmesan yogurt dressing, panko parmesan crumble, crispy capers, Grana Padano cheese

CALIFORNIA COBB 18½

Artisan greens, confit turkey, 6 minute egg, white cheddar, cucumber, sliced tomato, roasted corn, smoked bacon, blue cheese dressing

SPA SALAD 17

Artisan greens, garlic chicken, tri coloured quinoa, radish, cranberry, feta, edamame, sunflower seeds, cucumber, red onion, pomegranate vinaigrette

BOWLS

SZECHUAN RICE BOWL 18¼

Jasmine rice, choice of chicken or tofu V, market vegetables, radish, kimchi, cabbage, soy lemongrass, edamame, crispy noodle, sesame seeds, miso yogurt

SPICY AHI POKE 17½

Sushi rice, soy marinated tuna, crab, jalapeño, edamame, pickled ginger, tempura puff, matchstick carrot, sriracha aioli

CRISPY GINGER BEEF 17

Jasmine rice, julienned beef, green beans, red pepper, matchstick carrots, ginger sauce, sesame seeds

FRIED CHICKEN RAMEN 17¾

House made miso ramen broth, soy egg, corn, green onion, marinated bamboo shoot, fried chicken

HANDHELDS

SERVED with house salad, kettle chips, or sea salted fries
SUBSTITUTE with yam fries +2, soups +3, caesar salad +2, edamame beans +2, gluten free bun +2

JRG CHEESEBURGER 16^{3/4}

Hand pressed patty, American cheddar, burger sauce, romaine lettuce, tomato, red onion, pickles, potato bun

LOADED BURGER 19

Hand pressed patty, American cheddar, smoked bacon, sautéed mushrooms, over easy egg, burger sauce, romaine lettuce, tomato, red onion, pickles, potato bun

BLACK BEAN BURGER* ① 15^{1/2}

Black bean patty, lettuce, tomato, red onion, pickles, burger sauce, potato bun

**May contain traces of egg*

BUTTERMILK CHICKEN SANDWICH 18^{1/4}

Buttermilk fried chicken breast, honey mustard BBQ coleslaw, pickles, tomatoes, Portuguese bun

BRAISED BEEF DIP 17^{3/4}

4 hour braised Canadian beef, horseradish aioli, dream rings, garlic toasted Portuguese bun, au jus or gravy for dipping

EL CUBANO 16

Braised pork, ham, pickles, swiss cheese, BBQ sauce, Dijon mayo, country sour dough

TURKEY CLUB 16^{1/2}

Confit turkey, pesto mayo, romaine, avocado, tomato, Portuguese bun, turkey jus

Add smoked bacon +2

SIT DOWN STUFF

ENGLISH STYLE FISH & CHIPS 19^{1/4}

Traditional English style beer battered cod tails, house made coleslaw, tartar sauce, grilled lemon, sea salted fries

CAJUN CHICKEN ALFREDO 19^{1/2}

Cajun chicken, button mushrooms, alfredo, linguine, Grana Padano, parsley, garlic toast

BLACK BEAN CHICKEN QUESADILLA 16^{3/4}

Cajun chicken, three cheese blend, black beans, corn, fire roasted salsa, chipotle aioli

COTTAGE PIE 18^{1/2}

Beer braised beef & pork, fresh vegetables, cheese sauce, garlic whipped potatoes, dream rings, garlic toast

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PLUS APPLICABLE TAX

TACO

CARNITAS STREET TACOS 14^{3/4}

Braised pork shoulder, pico de gallo, radish, sriracha aioli, cilantro, corn tortillas

BUFFALO CAULIFLOWER TACO ① 13^{1/2}

Brined cauliflower, cilantro lime coleslaw, pico de gallo, sriracha aioli, cilantro, radish, corn tortilla

BAJA TACOS 16^{3/4}

Choice of battered cod or crispy tofu ①, cabbage, chipotle aioli, pickled red onions, jalapeños, cilantro, fire roasted salsa, guacamole, house fried tortilla chips

DESSERTS

FEATURE CHEESECAKE

By The Cheesecake Factory Bakery.
Ask your server for details.

SACK-O-DOUGHNUTS 6

Carnival style mini doughnuts tossed in cinnamon and sugar and served with house-made strawberry compote and chocolate sauce for dipping.

PIZZA

All pizzas are hand stretched in house & sesame crusted

THE ALFREDO ONE 18^{1/2}

Cajun chicken, green pepper, bacon, alfredo sauce, mozza blend

BUFFALO CAULIFLOWER ① 17

Brined cauliflower, Franks Hot Sauce, red and green onion, house-made tomato sauce, mozza blend, blue cheese drizzle

BACON CHEESEBURGER 17^{3/4}

Ground beef, yellow onion, bacon, pickles, burger sauce, three cheese sauce

HEAVY PEPPERONI 16^{1/2}

Fresh pepperoni slices, house-made tomato sauce, mozza blend

THE OTHER GUY 19

House made sausage, pepperoni slices, caramelized onion, house made tomato sauce, mozza blend

SPICY HAWAIIAN 18

Black forest ham, pineapple, fresh jalapeno, smoked bacon, house made tomato sauce, mozza blend, chipotle aioli