



APPETIZERS

BAVARIAN SOFT PRETZEL STICKS (v)

Soft baked salted pretzel sticks with stone ground mustard or white queso cheese sauce for dipping.

ROSEMARY FRIES W/ SPICY MAYONNAISE (v)

Crispy, golden brown fries topped with fresh chopped rosemary, thyme and coarse salt served with a chipotle mayo dipping sauce.

SWEET POTATO FRIES (v)

Sweet fries with cracked black pepper, parmesan, fresh chopped parsley and a ranch dipping sauce.

BACON CHEESE FRIES

Crispy golden fries topped with a melted nacho cheese blend, fresh sliced jalapenos, green onions and crumbled bacon.

PULLED PORK NACHOS

Yellow corn tortilla chips topped with a white queso cheese sauce, smoky pulled pork, sliced green onions, diced red onions and a BBQ sauce drizzle.

PATATAS BRAVAS (v)

Crispy baby potatoes served with a spicy tomato sauce and roasted garlic aioli.

CHICKEN WINGS

Traditional or boneless wings served plain or tossed with your choice of sauce: Korean Chile Garlic or Traditional Buffalo Hot with ranch dressing. *Add a side of regular fries for additional charge.*

MIXED OLIVES (v)

CHICKEN QUESADILLA

Cheddar and Jack cheeses mixed with mild chopped green chilies, and roasted red peppers warmed in a flour tortilla. Garnished with sliced green onion, served with roasted salsa and sour cream. *Add a side of regular fries for additional charge.*

VEGETABLE QUESADILLA (v)

Cheddar and Jack cheeses mixed with black beans, roasted corn, green chilies, diced red onions and roasted red peppers warmed in a flour tortilla. Accompanied by roasted salsa and sour cream. *Add a side of regular fries for additional charge.*

SALMON STREET STYLE TACOS

Glazed grilled salmon over cilantro lime slaw topped with a spicy chipotle mayo drizzle served in mini corn tortillas.

POKE TUNA

Hawaiian style soy marinated raw tuna with diced avocado, sliced cucumber, sesame seeds, green onion, and fried crisps.

BLISTERED SHISHITO PEPPERS (v)

Fresh shishito peppers sautéed in a drizzle of olive oil and then tossed with flaky sea salt.

ROASTED RED PEPPER HUMMUS (v)

Served with toasted pita bread wedges.

FRIED ZUCCHINI STICKS (v)

Served with a ranch dipping sauce.

SALADS

CHICKEN AND GRILLED AVOCADO SALAD

Chopped romaine lettuce tossed with black beans and roasted corn. Topped with a chipotle ranch drizzle, diced chicken and cotija cheese with grilled avocado and tomatoes.

BISTRO SALAD

Tender baby arugula and grape tomatoes tossed in lemon juice and olive oil garnished with slivered red onions, chopped bacon and blue cheese crumbles. *Add grilled chicken or salmon for additional charge.*

CAESAR SALAD

Fresh chopped romaine lettuce topped with shredded parmesan and croutons with classic Caesar dressing. *Add grilled chicken or salmon for additional charge.*

MEDITERRANEAN SALAD

Chopped romaine lettuce tossed with cucumber, grape tomatoes, olives, slivered red onion, fresh basil and feta crumbles tossed in a balsamic vinaigrette. *Add grilled chicken or salmon for additional charge.*

ENTREES

BISTRO BURGER

Fresh 1/2 LB beef patty garnished with lettuce, tomato, red onion, sliced pickles, mayonnaise and mustard on a toasted brioche bun. Served with fries. *Add Cheddar Cheese slice or Bacon for additional charge.*

POBLANO BURGER

Fresh 1/2 LB beef patty topped with roasted poblano peppers, sliced Swiss cheese, crispy fried onion strings, and chipotle mayo on a toasted brioche bun. Served with fries.

SOUTHWEST BLACK BEAN BURGER (v)

A 1/4 LB black bean burger made with roasted corn and smoky chipotle peppers set atop a fire-roasted salsa. Topped with chipotle mayo and slices of Swiss and Cheddar cheese, lettuce, tomato and red onion. Served with fries.

SPICY FRIED CHICKEN SANDWICH

Fried house-brined and hand-breaded buttermilk chicken breast topped with coleslaw, sliced pickles and chipotle mayo on a toasted brioche bun, served with fries.

BLACKENED CHICKEN SANDWICH

Lightly melted cheddar slice on a Cajun spice dredged chicken breast, brushed with garlic butter. Garnished with leaf lettuce, sliced tomato and mayonnaise on a toasted telera style roll. Served with fries. *Also available non-blackened.*

GRILLED REUBEN SANDWICH

Buttered and toasted rye bread envelops an inner filling of melted Swiss cheese, crunchy tart sauerkraut, thinly sliced corned beef, and zesty Thousand Island dressing. Served with fries.

FEATURED FRESH FISH

Please ask your server about today's selection.



PAN SEARED SALMON

Fresh salmon seared to perfection and set atop a bed of roasted Brussel sprouts and wild rice with a basil pesto.

GRILLED MAHI MAHI

Grilled and served with a fresh mango salsa accompanied by asparagus and oven roasted potatoes.

RIGATONI BOLOGNESE

Hearty meat sauce and rigatoni pasta garnished with parmesan cheese and fresh chopped parsley.

FETTUCCINE CARBONARA

Creamy garlic Alfredo sauce, bacon, thinly sliced green onions, parmesan cheese, and fresh chopped parsley with fettuccine noodles. *Add chicken or salmon for additional charge.*

FETTUCCINE ALFREDO (v)

Creamy garlic Alfredo sauce, parmesan cheese, and fresh chopped parsley with fettuccine noodles. *Add blackened chicken or salmon for additional charge.*

PULLED PORK SLIDERS

Hickory smoked pulled pork topped with BBQ sauce and crisp coleslaw, on three toasted mini brioche buns. *Add a side of regular fries for additional charge.*

MINI CHEESEBURGER SLIDERS

Three slider-sized beef patties with sliced cheddar cheese on toasted mini brioche buns. Garnished with grilled onions, Thousand Island dressing and sliced pickles. *Add a side of regular fries for additional charge.*

FIRE-BAKED BRICK OVEN PIZZAS

PROSCIUTTO & ARUGULA

Prosciutto, baby arugula, mozzarella and provolone blend, garlic spread, extra virgin olive oil, and grated parmesan.

MARGHERITA STYLE (v)

Shredded mozzarella and provolone blend, topped with seasoned grape tomatoes and pizza sauce garnished with shaved basil and fresh chopped parsley.

PEPPERONI, SALAMI & BACON

Crispy bacon, sliced pepperoni and salami over pizza sauce and a mozzarella and provolone blend garnished with fresh shaved parsley.

PULLED PORK

Hickory smoked pulled pork and slivered red onions over mozzarella and BBQ sauce garnished with green onion.

DESSERTS

ROCKSLIDE BROWNIE SUNDAE

A light textured brownie with butter-luscious caramel, milk chocolate ganache, brownie cubes, and toasted pecans. Garnished with a scoop of vanilla ice cream and pecan pieces.

CARAMEL APPLE CRISP

Warmed Granny Smith apples mixed with caramel and buttery-crisp crumbles, topped with a scoop of vanilla ice cream.

VANILLA BEAN CRÈME BRULÉE

Rich custard base topped with a contrasting layer of bruléed sugar garnished with fresh berries.

DEEP FRIED CHEESECAKE

Rich creamy cheesecake within a flaky pastry fried until golden then dusted with cinnamon sugar. Accompanied by a scoop of vanilla ice cream and caramel sauce.

CONCESSIONS

PACKAGED CANDY • FRESHLY POPPED POPCORN • BOTTLED WATER • SMART WATER • COCA-COLA FOUNTAIN DRINKS

DRAFT BEER (16oz. / 20oz.)

Blue Moon • Bud Light • Corona • Stella Artois • Due South Category 3 IPA
 Cigar City Jai Alai • Funky Buddha Hop Gun IPA • Barrel of Monks White Wizard
 Seasonal Promotion • Craft Rotator

BOTTLED BEER

Angry Orchard • Dos Equis Lager • Due South Caramel Cream Ale • Fat Tire
 Heineken • Lagunitas IPA • Lagunitas Lil Sumpin Sumpin • Left Hand Nitro
 Milk Stout • Michelob Ultra • Miller Lite • Sierra Nevada Pale Ale • Holy Mackerel
 Golden Ale • Seasonal Promotion

WINES

RED: Blackstone Merlot • Hahn Pinot Noir • Mouton Cadet Red Blend • Justin Cabernet
 Trinity Oaks Cabernet • Trivento Malbec • **WHITE:** Sonoma-Cutrer 'Russian River'
 Chardonnay • Hess Collection Chardonnay • Three Thieves Chardonnay • Joel Gott
 Sauvignon Blanc • Montevina Pinot Grigio • Santa Margherita Pinot Grigio • Chateau St.
 Michelle Riesling • Bieler Rose Cuvee • Caposaldo Moscato • Moet Chandon Brut
 (187ml) • Mionetto Prosecco Brut (187ml) **HALF BOTTLES:** Cavit Pinot Grigio • Santa
 Margherita Pinot Grigio • J Lohr Chardonnay • Hahn Cabernet • A to Z Pinot Noir •
 Francis Coppola Merlot • Bellagio Chianti

COCKTAILS

TITO'S TEA: Tito's, Bacardi, Patron Silver, Cointreau, Organic Sour Mix, Splash of Coke

BEACH BUM: Bacardi, Orange Juice, Fresh Lemon, Organic Agave Nectar

LONGHORN MULE: Tito's, Ginger Beer, Fresh Lime

MAPLE SMOKED OLD FASHIONED: Woodford Reserve, Vermouth, Organic Agave, Mezcal,
 Bourbon Maple Syrup, Orange Bitters

LAYERED GINGER: Tito's, Organic Agave, Lime, Ginger Beer, Fresh Blackberry

EL JORGE: Casamigos Reposado, Fresh Grapefruit, Fresh Lime, Organic Agave Nectar,
 Splash of Sparkling Grapefruit Soda, Orange

CHIPOTLE PINEAPPLE MARGARITA: Tres Agaves Reposado, Monin Chipotle Pineapple
 Syrup, Pineapple Juice, Organic Sour Mix, Chili Pepper Rim

SPICED GINGER ALE Captain Morgan, Organic Sour Mix, Ginger Ale, Bitters, Lime

DARK 'N STORMY: Gosling's Black Seal Rum, Ginger Beer, Lime

MARTINIS

BLUEBERRY POM COSMO: Tito's, Pama, Triple Sec, Blueberry, Lemon Twist

PARISIAN: Tanqueray, St. Germain's, Fresh Grapefruit, Orange

TRUFFLETINI: Smirnoff Vanilla, Godiva Chocolate Liqueur, Bailey's Irish Cream