

THE DOUBLE DIP

Pimento Cheese - French Onion
House Kettle Chips
\$13

BROCCOLI CHEDDAR BITES

Ranch Dressing
\$13

BEER-BATTERED ONION RINGS

Ketchup - Ranch Dressing
\$13

MOZZARELLA STICKS

Marinara - Ranch Dressing
\$15

OPENERS

SWEET CORN RIBLETS

Lime Cilantro Crema
\$13

SMOKED BRISKET TOTCHOS

Cheesy Tots - Ranch - BBQ
\$16

SHRIMP THE BEST

Coconut Shrimp - Pineapple Colada Sauce
\$16

LASAGNA DIP

Ricotta - Italian Sausage
Garlic Bread
\$13

CUBAN STYLE EGG ROLL

Ham - Provolone - Pickles
Hot Mustard
\$14

MEATBALLS

White Cheddar Mashed Potatoes
Brandy Cream
\$16

SHRIMP & CRAB FONDUE

Toasted Baguette
\$20

CHICK 'N CRISPS

House Specialty!
Tender Chicken Strips served with Kettle Chips
Smoked Hot Honey Teriyaki Buffalo Sauce
\$24

GROUPIES

HOLDING OUT FOR A GYRO

Spicy Feta - Louisiana Ranch Tzatziki
Choice of Gyro or Blackened Chicken
\$18

PASTRAMI MELT

Buttered Sourdough - American and
Provolone Cheese
\$18

RED PESTO STEAK SANDWICH

Buttered Sourdough - Provolone Cheese
\$18

ITALIAN BEEF DIP

Provolone - Spicy Giardiniera - Au Jus
\$18

FRIED CAPRESE SANDWICH

Vine Ripe Tomato - Balsamic - Mozzarella - Basil Pesto
\$14

JAM SESSION BURGER

American Cheese
Lettuce, Tomato and Onion on the side.
\$18

OKLAHOMA ONION BURGER

Flat Top Onions - American Cheese
Lettuce and Tomato on the side.
\$18

CULT CLASSICS

GYRO SALAD

Greek Pita - Feta - Romaine
Choice of Gyro Meat or Blackened Chicken
\$18

CAESAR SALAD

Chipotle Caesar - Parmesan - Croutons
\$12

HOUSE SALAD

Red Onion - Tomato - Croutons - Choice of Dressing
\$12

Add: Chicken \$6 / Shrimp \$9

HEADLINERS

FISH TACOS

Jalapeño Ranch Slaw - Corn Riblets - Green Salsa
\$22

BOIL ON THE BAYOU

Shrimp Boil - Potatoes - Sausage - Cobb Corn
\$26

POBLANO CHEDDAR SALISBURY STEAK

Mushroom Gravy - White Cheddar Mashed Potatoes
Green Beans
\$25

MEATBALL STROGANOFF

Brandy Cream - Egg Noodles - Garlic Bread
\$25

BLACK TRUFFLE BBQ RIBS

White Cheddar Mashed Potatoes - Green Beans
\$26

SIDE GIGS

Bison Chili \$12 Bowl / \$6 Cup

Homestyle Mac n' Cheese \$16 Large / \$8 Small

White Cheddar Mashed Potatoes \$6

Southern Style Green Beans \$6

Smoked Jalapeño Ranch Cole Slaw \$6

Kettle Chips \$6

Tater Tots \$8

French Fries \$8



SET LIST



DOMESTIC & IMPORTS

Blue Moon
 Budweiser
 Bud Light
 Coors
 Coors Light
 Skydance Fancy
 Dance IPA

Miller Lite
 Sam Adams
 Stella
 Heineken
 Pacifico
 Stonecloud
 Classique Pilsner

Dos Equis Lager
 Corona
 Guinness
High Noon Seltzer:
 Pineapple, Peach,
 Black Cherry, or
 Watermelon

DRAFTS

Modelo Especial
 Michelob Ultra
 Karbach Seasonal
 Shiner

Yeungling
 Anthem Golden One
 Stonecloud Astrodog IPA
 Voodoo Ranger Juicy Haze

TOP HITS



BLURRED LIMES

Our House Margarita made with Jose Cuervo Tradicional.

\$14

ESPRESSO SELF

Espresso Martini made with 360 Vanilla Vodka.

\$16

STUCK IN THE MUDDLE WITH YOU

A Strawberry and Cucumber Muddled Cocktail made with Stoli Cucumber Vodka.

\$16

BORN TO RUM

A blend of Coconut, Orange Juice, Pineapple Juice, and Malibu Black Rum.

\$14

LIKE A BOURBON

Our House Old Fashioned made with Woodford Reserve.

\$14

HOUSE ACTS



THREE THIEVES CABERNET

\$10

QUILT CABERNET

\$20

BOEN PINOT NOIR

\$14

VEGA BARCELONA CAVA

\$12

VIETTI MOSCATO

\$12

BERINGER WHITE ZIN

\$10

BOEN CHARDONNAY

\$14

DECOY CHARDONNAY

\$14

THREE THIEVES CHARDONNAY

\$10

KORBEL BRUT

\$12