

B E V E R A G E S

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Root Beer, Paradise Iced Tea, Raspberry Iced Tea, Lemonade, Strawberry Lemonade, Gatorades, Sobes, Naked Juice, Life Waters, Monster, Rockstar, Pellegrino, Apple Juice, Grapefruit Juice, Orange Juice, Cranberry Juice, Dark Roast Coffee, Decaf Coffee, Tazo Hot Teas

B E E R

Beers on Tap

Sierra Nevada, Blue Moon, Firestone Double Barrel Ale, Bud Light
Ask your server for our seasonal brew

Domestic Beer

Coors, Coors Light, Bud, Bud Light, Bud Light Lime, MGD, Miller Light, Michelob Ultra, St. Paulie Girl NA

Premium Beer

Landshark, Newcastle, Sierra Nevada, Firestone, Blue Moon, Hefeweizen, Pacifico, Corona, Corona Light, Heineken, Fosters 24 oz, Amstel Light, Fat Tire, Stella Artois

W I N E & C O C K T A I L S

Wine list available
Cocktail list available

Ask your server about our featured wine of the month

D E S S E R T S

Chocolate Lave Cake

This moist chocolate cake is filled with our delicious chocolate fudge blended with cream of cocoa, Imported mocha paste and espresso, then topped with a thick layer of chocolate grenache **6**
A la mode **1.25**

Crème Brule Cheesecake

Three inches high stands this traditional New York cheese cake, made with 100% real cream cheese and a graham Cracker crust, topped with warm caramel and sugar then torched to perfection **6**

Candies Rum Cake

This moist yellow cake is filled with dark rum, caramel and cream, then topped with toasted pecans. Definitely an after dinner drink on a fork! **7** A la mode **1.25**

Key Lime Crème Pie

Stacked between a flaky graham cracker crust and lightly whipped rosettes, our zesty key lime mousse is finished with toasted coconut sprinkles, yearning to be nibbled **4**

Chocolate Peanut Butter Crème

This pie starts with crushed peanut butter cups floating on chocolate grenache layered with peanut butter mousse finished on a chocolate cookie crust **4**