



# SALADS

**BLACKENED SHRIMP & SPINACH \$16.9** Cornmeal Dusted Flash-Fried Shrimp with Blackened Seasoning atop Spinach, Dried Cranberries, Red Onion, Bacon & Blue Cheese Crumbles & Tossed in Apple Cider Vinaigrette

**SOUTHWESTERN CLASSIC COBB \$17.5 GF** Romaine & Iceberg, Grilled Chicken, Egg, Avocado, Diced Tomato, Red Onion, Bacon, Cheddar & Jack Cheese, Black Beans, Corn, Tortilla Strips & House-Made Cilantro Lime Ranch

**ASIAN TUNA\* \$17.5 GF w/o Fried Wontons** Sesame Encrusted Seared Ahi Tuna atop Spring Mix, Avocado, Red Onion, Cucumber, Toasted Almonds, Feta, Fried Wontons & House-Made Sesame Ginger Vinaigrette

**SPINACH & CRISPY BABY PORTOBELLO MUSHROOM \$16** Crispy Fried Baby Portobello Mushrooms atop Spinach, Bacon, Egg, Tomato, Onion & House-Made Roasted Red Pepper Horseradish Dressing

**THREE SISTERS \$16 GF w/o Croissant** A Scoop of our House-Made Chicken, Avocado Chicken or Tuna atop Spring Mix, with a Scoop of our House Made Broccoli Salad, Fresh Fruit & Flakey Honey-Drizzled Croissant

**FRIED CHICKEN \$16** Three Crispy Chicken Tenders atop Baby Lettuces, Tomato, Cucumbers, Red Onion, Jack & Cheddar Cheese

**MAKE IT BUFFALO – TOSSED IN MEDIUM & TOPPED WITH BLUE CHEESE CRUMBLES \$1**

**CLASSIC CHEF \$16 GF** Ham & Turkey atop Romaine & Iceberg, Tomato, Cucumbers, Carrots, Red Onion, Egg, Jack & Cheddar Cheese & Crisp Bacon

**ADD BREAD TO ANY SOUP OR SALAD FOR \$2.5**

**SALAD TOPPERS: AVOCADO \$5 / BEYOND BURGER (VEGAN) \$6 • CHICKEN \$5 / SHRIMP \$6 (Grilled, Blackened or Fried)**

**MAHI\*, SALMON\* or AHI TUNA\*\$8 (Grilled or Blackened) • STEAK\* \$8 (Grilled or Blackened) All Toppers GF (Except Fried)**

**HOUSE-MADE SOUPS: SHE CRAB SOUP \$8 Cup / \$9 Bowl • SOUP FEATURE \$7 Cup / \$8 Bowl**

## BURGERS

All Burgers GF Except Fried Chicken

**ANGUS CHUCK\*, CHICKEN, FRIED CHICKEN, TURKEY, BEYOND BURGER \$2 (Vegan)**

**SUBSTITUTE GF BREAD / BUN OR WRAP \$2**

## HANDHELDS

**CHECK OUT OUR CLASSICS ON THE BAR MENU**

Served with a Pickle & Your Choice of House-Made Potato Chips, Tortilla Chips, French Fries, Macaroni Salad or Cole Slaw, Sweet Potato Fries Add \$1, Substitute any other side for \$3 - All Dressings for Dippin' \$1.80

**CHOICE OF FRESH MADE HALF POUND BLACK ANGUS CHUCK BEEF\*, GRILLED CHICKEN, FRIED CHICKEN, TURKEY or BEYOND BURGER (Vegan) Lettuce, Tomato, Onion, Pickles & Condiments by Request**

**STRAIGHT EIGHT \$14** Keeping it Simple...

**CHEESEBURGER \$15** Pick 1 - American, Swiss, Provolone, Cheddar, Monterey Jack, Mozzarella, Aged White Cheddar, Feta, Blue Cheese or Habanero Jack

**MUSHROOM SWISS \$16** Grilled Mushrooms & Swiss

**BACON & CHEDDAR \$16** Bacon & Cheddar

**BLACK, BLUE & BACON \$16.5** Blackened, Blue Cheese & Bacon

**THE TONY \$17** Fresh Avocado, Bacon, Monterey Jack & House-Made Honey Mustard Dressing

**PATTY MELT \$16** Grilled Onions, Thousand Island & Swiss Cheese on Grilled Swirl Rye

**RIO MELT \$16.5** Fried Jalapenos, Habanero Jack, Roasted Red Peppers, Shredded Lettuce & Chipotle Mayo on Grilled Sourdough

**BBQ MELT \$17** BBQ Sauce, Fried Onion, Bacon, Cheddar & Monterey Jack Cheese on Grilled Sourdough

**ALOHA \$17** Red Dragon Sauce, Habanero Jack, Bacon, Avocado & Pineapple Pico de Gallo

**AMY SHROOMER \$16** Crispy Baby Portobello Mushrooms, Swiss Cheese & Roasted Red Pepper Horseradish Sauce

**BACK-ALLEY BREAKFAST \$17.5** Coffee-Rubbed, Bacon, Egg, Avocado, White Cheddar & Chipotle Mayo

**BUFFALO \$16.5** Medium Wing Sauce, Fresh Mozzarella, Blue Cheese Crumbles, & Served with Ranch or Blue Cheese Dressing

**HEAT IT \$17** Habanero Jack, Fresh Jalapeno, Avocado, Chipotle Mayo, Fried Onions

**PBJ TIME \$17** White Cheddar, Bacon, Grilled Fresh Jalapenos, Peanut Butter, Raspberry Preserves, IMAGINE Thai Peanut + Sweet & Heat = AMAZING!

## BEVERAGES

**FREE REFILLS \$3.5** - Premium Sweet & UnSweet Tea, Coke & Diet Coke  
**Fountain Head Natural Flavored & Sugar Sodas** – Ginger Ale, Lemon Lime, Root Beer, Black Cherry, Orange Cream, Lemonade, Cranberry Juice  
**Infused Waters (Zero Calorie, Splenda)** Strawberry Kiwi, Blueberry  
**SINGLE SERVING \$2.5** - Milk, Chocolate Milk  
**KIDS JUICE BOXES \$2.5** - Apple or Punch

**GF Menu Items** - Items marked gluten free are made without gluten ingredients. If an allergy is brought to our attention, we will do our absolute best to avoid cross contamination by using separate preparation areas and utensils. However, due to the use of shared preparation areas we cannot guarantee the absence of gluten.

**FARMHOUSE \$12.9 GF** Baby Lettuce with Tomato, Black Beans, Bacon, Blue Cheese Crumbles, Avocado, Egg & House-Made Poppy Seed Dressing

**GREEK \$12.5 GF w/o Pita** Baby Lettuces, Cucumber, Tomato, Black Olives, Red Onion, Pepperoncini, Feta, Crisp Pita Points & Greek Vinaigrette

**OTF WEDGE \$12.9 GF** Quarter Wedge of Iceberg, Tomato, Bacon, Egg, Blue Cheese Crumbles, Fried Onions, House-Made Blue Cheese Dressing atop Drizzled Balsamic Reduction

**HOUSE \$9 (S) \$12 (L) GF w/o Croutons** Romaine & Iceberg, Red Onion, Carrots, Cucumber, Tomato, Jack & Cheddar Cheese, Bacon, Egg & House-Made Croutons

**CAESAR \$8 (S) \$11 (L) GF w/o Croutons** Romaine & Iceberg, Shaved Parmesan Cheese, Caesar & House-Made Croutons

**PETITE GARDEN \$6 GF** Spring Mix, Red Onion, Carrots, Cucumber, Tomato (Substitute for any Side for \$5 - (ADD Bacon, Cheese, Egg, Crouton (Not GF) \$3)

**HOUSE-MADE DRESSINGS – GF**

**Ranch, Blue Cheese, Honey Mustard, Thousand Island, Poppy Seed, Cilantro Lime Ranch, Roasted Red Pepper Horseradish, Sesame Ginger Vinaigrette, Balsamic Vinaigrette, Greek, Caesar, Italian, Apple Cider Vinaigrette, Fat-Free Raspberry Vinaigrette, Oil & Vinegar All Extra Dressings – \$.80**

**BEEF on WECKZEL \$16.5** 8 oz. of Au Jus Dipped Shaved Roast Beef, Spicy Horseradish Sauce on a House Made Caraway & Sea Salt Crusted Pretzel Roll Add Cheese if you MUST!

**CALI PASTRAMI \$16** NY Navel Pastrami, Avocado, Habanero Jack Cheese, Fried Onions & Chipotle Mayo on a Pretzel Roll

**GREEN GODDESS MELT \$14** Grilled Sourdough Bread, Fresh Mozzarella, Feta, Swiss, Pesto, Spinach & Avocado Add Grilled Chicken for \$5

**CAPRESE MELT \$14** Grilled Sourdough Bread with Fresh Mozzarella, Tomatoes, Fresh Basil & Drizzled with Balsamic Reduction Add Grilled Chicken for \$5

**THE WRECKER \$16** Turkey and Roast Beef, Habanero Jack, Fried Jalapeno, Shredded Lettuce, Tomato & Chipotle Mayo on a Kaiser

**6-PEPPER PHILLY \$16.9 Your Choice of:** Beef, Chicken or Turkey Grilled Onions, Green Peppers, Roasted Red Peppers, Banana Peppers, Fresh Jalapeno, Habanero Jack & Chipotle Mayo

**DOWNTOWNER \$15** Turkey, Aged Provolone, Spinach, Roasted Red Peppers, Red Onion & Basil Pesto Mayo on Local Made Herbed Focaccia Bread

**OUTTATOWNER \$17.5** Cajun Seasoned Mahi Mahi, Chipotle Lime Tartar Sauce, Shredded Lettuce, Tomato & Red Onion on a Soft Kaiser Roll

**MIDTOWNER\* \$17.5** 6 oz. Seared Angus Sirloin Cooked to Order, Balsamic Caramelized Red Onion, Aged White Cheddar, Mayonnaise & Fresh Spinach in a Toasted Hoagie Roll

**AHI TUNA PITA\* \$18** Seared Ahi Tuna, Avocado, Spring Mix, Tomato, Cilantro, Sesame Ginger & Wasabi Mayo in a Soft Warm Pita

**BLACKENED SALMON PITA\* \$18** Blackened Salmon, Fresh Baby Spinach, Roasted Red Pepper, Avocado & Lemon Garlic Aioli in a Warm Pita

**BROOKS STREET BURRITO \$16** Flash-Fried Shrimp tossed in our House-Made Buffalo Sauce, Rice, Tomato, Red Onion, Shredded Lettuce, Drizzled with Ranch in a Sun-dried Tomato Wrap

## QUESADILLAS

(Same Side Rules Apply) GF TORTILLA \$2

**BACK-ALLEY STEAK PHILLY\* \$17.9** 12-inch Tomato Tortilla, Coffee-Rubbed Center Cut Sirloin Steak, Jack & Cheddar Cheese, Fried Onion, Fresh Jalapeno, Roasted Red Peppers, Served with Ranch & Pineapple Pico de Gallo

**BBQ CHICKEN \$16.9** 12-Inch Tortilla, Grilled Chicken, BBQ Sauce, Caramelized Onions, Bacon, Jack & Cheddar Cheese, Served with Chipotle BBQ Ranch

**VEGEDILLA \$16.5** 12-inch Tomato Tortilla, Cheddar & Jack Cheese, Fresh Spinach, Roasted Red Peppers, Red Onion, Mushroom, Fresh Jalapeno & Feta Cheese Served with House-Made Chipotle Cilantro Lime Sauce.

**\*These items are cooked to order, may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**