

# foodies®

FRESH, FLAVORFUL & FUN

## MUNCHIES

### HOUSE GUACAMOLE

Pico de gallo, Cotija cheese, fresh lime and tortilla chips. \$15

### FRESH FRIED MOZZARELLA

Served with warm house marinara. \$16

### LOADED NACHOS\*

Layered tortilla chips and cheddar/jack cheese, loaded with pico de gallo, pickled jalapeños, green onion and black olives. Topped with fresh cilantro, lime, sour cream and guacamole. Served with house mandarin salsa. \$21

CHOICE OF:

GRILLED FUEGO CHICKEN \$23  
SEASONED GROUND BEEF \$19  
MARINATED STEAK \$25  
PULLED PORK \$19  
BEYOND (VEGGIE OPTION) \$21

### ONION RINGS

Piled high, served with sweet red pepper chili and fry sauce on the side. \$14

### FRIES MY WAY

Choice of Salt & Pepper Fries; Sweet Potato Fries or Fuego Seasoned Tots, piled high and served with choice of dip. \$12

### BUTTERFLY COCONUT SHRIMP

Seven of our famous shrimp served with sweet red pepper chili sauce on a bed of slaw. \$18

### FRIED PICKLES

Hand battered crinkle cut pickles served with our Southwest sauce and ranch dip. \$12

### STEAK BITES\*

Medium rare steak bites, gorgonzola whip, habanero pesto and crispy fried onions served with naan flatbread. \$22

### WINGZ | 1 lb, BONE IN -or- BONELESS

Served with carrots and celery and your choice of dip. \$18

» BUFFALO: MILD 🌶️ MEDIUM 🌶️🌶️ HOT 🌶️🌶️🌶️ DON'T CRY! 🌶️🌶️🌶️🌶️

» BLAZIN BBQ

» ALAN'S WINGZ

» CAJUN DRY RUB

» HONEY HABANERO

» GARLIC PARMESAN

## BASKETS

### FISH & CHIPS

House beer battered cod, served with house tartar, lemon wedge and fries. \$22

### C.A.'s CHICKEN STRIPS & FRIES

Tender chicken battered in house flakey batter served with fries, carrots, celery and choice of dip. \$16

## CHILI & SOUP

### HEARTY CHILI

Hearty chili topped with white onions and shredded cheddar/jack cheese. Served with Texas toast. \$6/cup \$10/howl

### SOUP OF-THE-DAY

Seasonal rotating soup (ask your server). Served with Texas toast. \$6/cup \$10/howl

## GREENS N' THINGS

### THE CHOP\*

Chopped romaine and tomato, apple smoked bacon, crumbled blue cheese, sliced roasted red peppers, corn salsa and cilantro with corn tortilla strips on top! Dressing of choice. \$16

CHOICE OF:

GRILLED FUEGO CHICKEN \$23  
SEASONED GROUND BEEF \$19  
MARINATED STEAK \$25  
PULLED PORK \$19  
BEYOND (VEGGIE OPTION) \$21

### WEDGE *foodies style*

Wedge of iceberg lettuce, chopped tomato, red onion and apple smoked bacon. Topped with crumbled gorgonzola cheese and blue cheese dressing. \$16

### CHICKEN CAESAR

Chopped romaine tossed with Caesar dressing, shaved parmesan and croutons. Topped with grilled chicken and lemon wedge. Add blackening seasoning upon request. \$17

### BLACK & BLUE CHICKEN CAESAR

Chopped romaine tossed with Caesar dressing, crumbled blue cheese, apple smoked bacon, croutons and grilled jalapeños. Topped with blackened seasoned chicken and tortilla strips. \$19

### TACO SALAD\*

Chopped romaine, refried beans, pico de gallo, sour cream, guacamole, cilantro, cheddar/jack cheese. Served in a fresh flour tortilla-bowl with chips, house Mandarin salsa and choice of dressing. \$12

CHOICE OF:

GRILLED FUEGO CHICKEN \$23  
SEASONED GROUND BEEF \$19  
MARINATED STEAK \$25  
PULLED PORK \$19  
BEYOND (VEGGIE OPTION) \$21

### CHICKEN CAPRESE SALAD

Grilled fuego chicken, mixed greens, sliced tomato, melted fresh mozzarella, basil, sliced red onions, shaved parmesan with a balsamic reduction. \$19

### HOUSE SALAD

Mixed greens, tomato wedge, parmesan cheese, hard boiled egg, red onion, croutons and choice of dressing. \$15

SIDE SALAD \$6

### POKE BOWL

Served on a bed of spring mix and slaw. Topped with carrots, cucumber, red onion, jalapeño, mango pico, avocado, Ahi Tuna, Wasabi crème, Sam's Slammin sauce, hoisin, black sesame and wonton strips. \$21

### KETO BOWL\*

A bed of greens topped with pico de gallo, fresh cilantro, lime and avocado. Sprinkled with Cotija cheese. \$12

CHOICE OF:

NO PROTEIN \$12  
GRILLED FUEGO CHICKEN \$15  
MARINATED STEAK \$17

## STREET WORTHY TACOS

TACOS SERVED WITH CHIPS, HOUSE MANDARIN SALSA & GUACAMOLE.

### FISH TACOS 🌶️ CHOICE OF: BEER BATTERED COD OR "BAJA" SRIRACHA MARINATED COD

With red pepper slaw, chipotle aioli, pico de gallo, fresh cilantro, crème and lime in grilled corn tortillas. \$21

### PULLED PORK TACOS 🌶️

Pulled pork, red pepper slaw, chipotle aioli, pico de gallo, crème, fresh cilantro and lime in grilled corn tortillas. \$18

### SAM'S SLAMMIN COCO SHRIMP TACOS 🌶️

Coco shrimp, slammin slaw, mango pico de gallo, avocado crème, pickled red onion, fresh cilantro and lime in grilled corn tortillas. \$21

### STREET TACOS\* 🌶️

Chipotle aioli, house mandarin salsa, pico de gallo, Cotija cheese, fresh cilantro and lime in grilled corn tortillas. \$18

CHOICE OF:

GRILLED FUEGO CHICKEN \$18  
MARINATED STEAK \$21

Wrap your tacos in lettuce, just ask your server

# SANDWICHES

SERVED WITH A BAG OF CHIPS, SALT & PEPPER FRIES, FUEGO SEASONED TOTS OR A CUP OF SOUP. UPGRADE TO A SIDE SALAD, SWEET POTATO FRIES OR ONION RINGS FOR \$3. +ADD APPLE SMOKED BACON FOR \$3.



## NOTHIN' FRENCH ABOUT THIS DIP!

Thinly sliced Prime Rib, melted provolone with sauteed onions and mushrooms on a Tuscan roll, with our house au jus on the side!

\$21

## BLAZIN BBQ PULLED PORK SANDWICH

House roasted pulled pork caramelized in Blazin BBQ topped with red pepper slaw. Served on a brioche bun.

\$20

## BLACKENED STEAK SANDWICH\*

Marinated steak with blackening seasoning, lettuce, tomato, garlic aioli and crispy fried onions served on a Tuscan roll.

\$21

## GRILLED HERB CHICKEN BREAST SANDWICH

Chicken breast, mixed greens, tomato, red onion, basil pesto, fresh melted mozzarella and house made herb aioli. Served on grilled herb ciabatta.

\$20

## PHILLY CHEESESTEAK

Thinly sliced Prime Rib, melted provolone, served with onions, roasted red peppers and garlic aioli on a Tuscan roll.

\$21

## VEGGIE

Sauteed mushrooms, red onion, roasted peppers, guacamole, lettuce, tomato, Havarti cheese, mixed greens, herb aioli and basil pesto on an herb ciabatta bun.

\$18

## BLAT

Thick cut apple smoked bacon, lettuce, tomato, guacamole and roasted garlic aioli on a Tuscan roll.

\$17

## HOT PASTRAMI

6oz of stacked, sliced and well-seasoned pastrami, melted Swiss, sauerkraut, stone ground mustard on grilled marbled pumpernickel and rye.

\$21

## PO-BOY SANDWICH

Coconut shrimp, chipotle aioli, pickled red onions, lettuce and tomato on a Tuscan roll.

\$19

## GRILLED CHEESE

Provolone, Swiss, Cheddar and Havarti, melted and grilled to a cheesy, toasty brown perfection on garlic Texas toast. Melted ooey gooey goodness!

\$14

# BURGERS

SERVED ON A GRILLED BRIOCHE BUN WITH A BAG OF CHIPS, SALT & PEPPER FRIES, FUEGO SEASONED TOTS OR A CUP OF SOUP. UPGRADE TO A SIDE SALAD, SWEET POTATO FRIES OR ONION RINGS FOR \$3. +ADD APPLE SMOKED BACON FOR \$3. SUBSTITUTE FOR BEYOND VEGGIE BURGER PATTY FOR \$2 OR A GLUTEN FREE BUN FOR \$2.

## ALL AMERICAN\*

Cheddar cheese, mayo, lettuce, tomato, onion, ketchup, yellow mustard, dill pickles.

\$17

## BLACK AND BLUE\*

Thick cut apple smoked bacon, blackened seasoning, blue cheese crumbles, mayo, lettuce, tomato, onion, dill pickles.

\$19

## RANCHER\*

Thick cut apple smoked bacon, Canadian style bacon, fried egg, sautéed onion, pepper jack cheese, mayo, lettuce, tomato and yellow mustard.

\$19

## SOUTHWEST\*

Roasted red peppers, Fuego seasoning, pepper jack cheese, chipotle aioli, grilled jalapeños, lettuce, tomato and onion.

\$19

## TEXAN\*

Thick cut apple smoked bacon, cheddar cheese, white onions, lettuce, hearty chili, blazin BBQ sauce, all on grilled Texas toast.

\$19

## MUSHROOM & SWISS\*

Sauteed mushrooms and onions, Swiss cheese and roasted garlic aioli, served on a grilled brioche bun.

\$19

## THE NEW YORKER\*

Two 1/3 lb beef patties, 1/2 lb pastrami, Swiss cheese, sauerkraut, mayo, lettuce, tomato, dill pickles, white onion and mustard on a toasted brioche bun.

\$29

SMALLER VERSION AVAILABLE (JUST ONE PATTY) FOR \$23

## WESTERN BURGER\*

Thick cut apple smoked bacon, Fuego seasoning, pepper jack cheese, Blazin BBQ sauce, lettuce, tomato and thick cut onion rings.

\$19

Make any burger a double patty for \$6

Wrap it in lettuce, just ask your server

# DOGS

SERVED WITH BAG OF CHIPS, SALT & PEPPER FRIES, FUEGO SEASONED TOTS OR A CUP OF SOUP. UPGRADE TO A SIDE SALAD, SWEET POTATO FRIES OR ONION RINGS FOR \$3.

## NAKED DOG

Spiraled dog with choice of condiments and any 2 toppings. Served on a toasted bun.

\$12

## CHILI DOG

Spiraled dog loaded with hearty chili, cheddar/Jack cheese and white onions. Served on toasted bun.

\$15

## CHIPOTLE DOG

Spiraled dog, chipotle aioli, red pepper slaw, pico de gallo, sour cream, fresh cilantro and lime. Served on a toasted bun.

\$14

## BACON WRAPPED DOG

All beef dog wrapped in apple smoked bacon topped with spicy brown mustard, sauerkraut and grilled onions. Served on a toasted bun.

\$15

# DRINKS

## FLAVORED DRINKS & MORE

Coke products and flavored lemonades, coffee and tea.

ALL FLAVORED DRINKS & FLAVORED SODAS ARE NOT REFILLABLE. ALL SPECIALTY FLAVORED LEMONADE, SODA OR TEA WILL BE CHARGED PER 20 OZ CONTAINER GLASS.

ROTATING CRAFT BEER/CIDER • CRAFT COCKTAILS • PREMIUM LIQUOR • LOCAL WINES & MORE

Please ask your server for more details.

# SIDES & ADD-ONS

## SIDES

House Salad \$6  
Salt & Pepper Fries \$7  
Fuego Seasoned Tots \$7  
Sweet Potato Fries \$7

## ADD-ONS

+Add Avocado \$2  
+Add Cheese \$1  
+Add Apple Smoked Bacon \$3  
+Add Ham \$2  
+Add Fried Egg \$2  
+Extra Sauces \$0.50