



MILKSHAKES

Chocolate, Vanilla, Strawberry, Coffee \$6

Black and White
Vanilla Ice Cream, Chocolate Syrup \$6

Berry Me
Strawberry Ice Cream, Mixed Fresh Berries \$7

Mocha Mudslide
Coffee Ice Cream, Oreo Cookies, Chocolate Syrup \$7

Twinkie Boy
Vanilla Ice Cream, Twinkies, Caramel Syrup \$7

Campfire Marshmallows
Vanilla Ice Cream, Toasted Marshmallows \$7

The Lunch Box
Vanilla Ice Cream, Peanut Butter, Grape Jelly \$7

Nut Job
Hazelnut Ice Cream, Nutella, Slivered Almonds \$7

Creamsicle
Orange Sherbert, Vanilla Ice Cream \$7

SPIKED MILKSHAKES

Grandma's Treat
Maker's Mark, Caramel, Vanilla Ice Cream \$11

The All Nighter
Kahlua, Bailey's, Espresso, Coffee Ice Cream \$11

Night Rider
Kahlua, Chocolate Liqueur, Oreo Cookies, Chocolate Ice Cream \$11

Fuzzy the Bear
Peach Schnapps, Peaches, Vanilla Ice Cream \$11

Malibu Barbie
Malibu Rum, Pineapple Juice, Coconut Milk, Vanilla Ice Cream \$11

HOUSE COCKTAILS

The Showgirl
Skyy Citrus, Lime, Guava Nectar \$12

Lemongrass Fizz
Plymouth Gin, Lemon juice, Lemongrass/Ginger Soda \$12

Açai Mojito
Veev Açai Liqueur, Mint, Limes, Soda \$12

Jackpot
Stoli O, Midori, Pineapple Juice \$12

The Rejuvenator
Veev Açai Liqueur, Red Bull, Pom Wonderful \$14

Dancing with the Devil
Sauza Blanco Tequila, Chambord, Ginger Beer, Lime Juice \$12



Our 100% Certified Black Angus beef burgers are a combination of sirloin, short rib, chuck and brisket cut and are served on a soft bun with tomato, red onion, iceberg lettuce, and pickles

Our burgers are cooked MEDIUM unless otherwise requested

BURGERS

The Classic
7oz. Grilled Certified Black Angus Beef \$12

"BLT"
7oz. Grilled CAB Burger, Double Smoked Bacon, Lettuce, Tomato, BLT Burger Sauce \$13

Shaft's Blue
7oz. Grilled CAB Burger, Shaft's Blue Vein Cheese, Balsamic Caramelized Onion, Mushrooms \$13

American Kobe
7oz Grilled Snake River Farm American Wagyu Beef Burger \$17

Tex-Mex
7oz. Grilled CAB Burger, Jalapeños, Chili, Avocado, Salsa, Jack Cheese, Onion Sour Cream \$13

The Stripper
No Bun! 7oz Grilled CAB Burger, Lettuce, Tomato, Onion, Bell Pepper, Avocado \$12

Lamb Tandoori
Colorado Lamb Burger, Mint-Cilantro Yogurt Sauce, Cucumber, Olives, Red Onion, Tomato \$13

Turkey
All White Meat Natural Turkey Breast Ground With Fresh Herbs \$11

Buffalo Chicken
Fried Chicken, Red Hot Sauce, Avocado, Chopped Lettuce, Maytag Blue, Buttermilk Dressing \$11

Veggie Falafel
Medley of Organic Grains, Vegetables and Spices, Hummus and Avocado on an Whole Wheat Bun \$10

Salmon
Atlantic Salmon Burger, Avocado, Red Onion, Watercress, Zesty-Cayenne Tartar Sauce \$12

Asian "Bánh Mi"
Pork & Shrimp Burger, Pickled Daikon and Carrot, Herb Salad, Cucumber, Sriracha Mayo \$12

COMBOS

#1 Classic Burger, Fries, Soda \$17 #2 Classic Burger, Fries, Milkshake \$19 #3 Classic Burger, Fries, Draft Beer \$22

STARTERS

Kobe Slider Trio
BLT / BBQ Onion / Blue Cheese \$18

Chili Bowl
Topped with Cheddar, Jalapeños, Crème Fraîche & Green Onions \$8

Chicken Wings
Spicy Buffalo or Tangy BBQ 8/\$7.50...15/\$14

BBQ Nachos
Chopped Brisket, Monterey Jack, Sour Cream, & Chipotle \$9

Waffle Bites
Topped with Cheddar, Sour Cream, Bacon & Pickled Jalapeños \$7

Mozzarella Sticks
Spicy Tomato Oregano Dipping Sauce \$8

Fried Dill Pickles
Ranch-Chili Paprika Dipping Sauce \$5

SALADS

Vegetable Salad
Lettuce, Cherry Tomato, Cucumber, Onion \$11....w/Grilled Chicken \$14

5 Spice "Chinese" Chicken Salad
Grilled Marinated Chicken, Cilantro, Napa Cabbage, Carrot, Cucumber \$12

Caesar Salad
Romaine Salad, Lemon-Garlic Parmesan Dressing \$11....w/Grilled Chicken \$14

CHEESE

\$1
Blue
Vermont Cheddar
American
Swiss
Monterey Jack

TOPPINGS

\$1.50
bacon
grilled red pepper
portobello mushroom
fried egg
homemade chili
bbq onion
sliced avocado

DRAFT BEERS

PINT / PITCHER

Bud Light \$5 / \$19
Coors Light \$5 / \$19
"BLT" Pilsner by Tenaya Creek \$6 / \$22
Wyder's Pear Cider \$7 / \$26
Shiner Bock \$7 / \$26
Stella Artois \$7 / \$26
Pilsner Urquell \$7 / \$26
Guinness Stout \$7 / \$26
Sierra Nevada Pale Ale \$7 / \$26
Sin City Amber Ale \$7 / \$26
New Castle Brown Ale \$7 / \$26
Hoegaarden \$7 / \$26
Bass Ale \$7 / \$26
Stone IPA \$7 / \$26
New Belgium Brewery Fat Tire \$7 / \$26
Primo Lager \$7 / \$26
Blue Moon "Belgian Style White" \$7 / \$26
Abita Turbo Dog \$7 / \$26
Lindemans Framboise Lambic \$9 / \$34
Chimay Cinq Cents \$11 / \$40

BOTTLED BEERS

Budweiser \$5
Miller High Life \$5
Corona Extra \$5
Heineken \$5
Amstel light \$5
Sam Smith's Lager \$7
Schneider Weiss \$10
Duvel \$9
Westmalle Trappist Tripel \$14

BEER CANS

Pabst Blue Ribbon \$4
Modelo Especial \$4
Schlitz \$4

WINE SELECTIONS

Whites

Sauvignon Blanc \$9
Giesen, 2007, New Zealand
Chardonnay \$11
Solex, 2006, California
Pinot Grigio \$8
Esperto, 2006, Italy

Reds

Cotes du Rhone \$8
Chapoutier, Bellaruche, 2005, France
Pinot Noir \$10
Cono Sur, 2006, Chile
Cabernet \$11
Pavilion, 2005, Napa Valley, California

KIDS

Includes French Fries and a Choice of Soft Drink, add \$3 for a Milkshake

Chicken Fingers \$9 Corn Dog \$8 Grilled Cheese \$8

Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of food-borne illness.