

Short & Sweet

- Daiquiri 13**
Probitas Jamaican Rum, Clement Rhum Blanc, Cane Sugar, Lime
- Espresso Martini 13**
Vodka, Giffard Vanille, Mr. Black, Palo Santo Brewed Espresso, Coffee Oat Foam *(Nitro Draft Cocktail)*
- Appletini 14**
Grey Goose Citron, Green Apple Syrup, Lo-Fi Dry Vermouth, Apple Pucker, Lemon, Sherry, Melon *(Nitro Draft Cocktail)*
- Margarita 13**
Cazadores Reposado, House Orange Blend, Agave, Lime *(Make It Spicy \$1)*
- Don’s Mai Tai 14**
Blended Rum, Dry Curaçao, Velvet Falernum, Budweiser Syrup, Mai Tai Sauce, Grapefruit, Lime *(Contains Nuts/Allergy Warning)*

Juice Bar

- Jungle Nerd 14**
Planteray, Real McCoy 5 Year rum, Campari, Cynar, Sfumato Rabarbaro, Lime, Pineapple Juice, Pineapple Syrup
- Harvey Wallbanger 12**
Lawley’s Harborside Gin, Grey Goose Vodka, Galliano, Vanilla, Fluffy Orange Juice
- Pink Pony Club 15**
Vida Mezcal, Blanco Tequila, Watermelon, Chamoy, Green Chili, Verjus, Agave, Bitters
- Garibaldi 12**
Campari, Fluffy Orange Juice
- Swamp Water 16**
Yellow Chartreuse, Faccia Brutto Centerbe, Midori, Pineapple, Lime

Smart & Spirited

- Strawberry Negroni 14**
Tanqueray Gin, Blanco Vermouth, Strawberry Campari, Basil, Grapefruit Bitters
- Old Fashioned 13**
Old Forester 100 Proof Bourbon, House Bitters, Citrus Gomme Syrup
- Leaving Las Vegas 15**
Grey Goose Coconut Washed Vodka, Licor 43, Fino Sherry, Branca Menta, Cinnamon Syrup, Mint, Lemon, Tiki Bitters
- Busch Gardens 16**
Baller American Single Malt Whisky, Herbal Aperitivo Blend, Luxardo Maraschino, Basil, Cucumber, Ginger Beer

Light & Fizzy

- Ranch Water 11**
Blanco Tequila, Topo Chico, Lime, Chili Salt
- “Club Soda” 14**
Coconut Washed Grey Goose Vodka, Pandan Sweet Vermouth, Handshake Digestif, Soda Water, Lemon Zest
- Mojito 12**
Planteray White Rum, Cane Sugar, Lime, Mint, Topo Chico
- Gin & Tonic 12**
Blend Of Three Gins, House Tonic, Makrut Lime
- Italicus Spritz 15**
Italicus Bergamot, St. George Terroir Gin, Cava, Hopped Grapefruit Bitters, Cucumber, Mint
- Coconut Cloud 15**
Pineapple Rum, Courvoisier, Palo Santo, Pineapple Syrup, Citrus, Coconut Foam *(Carbonated)*
- Spicy Paloma 14**
Calabrian Chili Blanco Tequila, Lo-Fi Amaro, Grapefruit, Mole Bitters, Fennel Shrub, Topo Chico

Zero Proof *Non-Alcoholic Options*

- Watermelon Cooler 9**
Yuzu Soda, Muddled Limes & Cane Sugar, Watermelon Juice, Makrut Lime, Mint
- Mock Trial 8**
Stappi Bitter Italian Soda, Pineapple, Mint
- Iced Cinnamon “Latte” 8**
Cold Brew Coffee, Cinnamon Syrup, Coffee Oat Foam, Mint
- Athletic Brewing 6**
N/A Beer - Lite or IPA
- Fresh Juice 6**
Orange, Pineapple, Watermelon *(Pick One Or Custom Mix)*
- Nitro Cold Brew 6**
On Draft - 12oz Pour
- Topo Chico 4**
Sparkling Water - Lime or Original

HOURS OF OPERATION 5-1*
* Closed Tuesdays ♦ Open tabs will be charged 25% gratuity
◦ Kitchen Open 5-11pm Sun-Thurs, Open til midnight Fri-Sat



Dawgs

Desperado Dog 10
Cowboy Caviar, Queso Fresco, Avocado, Frito Crumble

Chili Dog 11
House Made Chili, Sour Cream, Scallions

Chicago Dog 10
Mustard, Chicago Relish, Tomato, Pickle, Sport Peppers, Celery Salt

Pimento Cheese Dog 9
Southern Style Pimento Cheese, Candied Jalapeño

Plain Wayne 7
Add Ketchup, Mustard, Relish, Onion, Mayo or Celery Salt

Dog of The Month MKT
Check Our Specials Board!

Make It A Vegan Dog +1
Gluten Free Bun \$1
Add Kraut +2

Greener Pastures

B.L.T. 15
Bacon, Lettuce, Avocado, Tomato, Mayo w/ Chips n’ Pickle

Vegan B.L.T. 15
Bakon, Lettuce, Avocado, Tomato, Mayo w/ Chips n’ Pickle

A Big Salad! 14
Iceberg, Tomato, 6 Minute Egg, Gorgonzola, Avocado, House Ranch, Crispy Shallots
Add Bacon +2

Sweets

Brownie Sundae *(Serves 2)* 14
Homemade Brownie, Vanilla Ice Cream, Hot Fudge, Nuts If Ya Want, Cherry On Top
Half Size 9

Homemade Poptart 6.5
Rotating Flavor

Homemade Cookie 6.5
Rotating Flavor

PLEASE ORDER FOOD AT THE FOOD COURT

Pizza

Cheese Pie 11
Classic Pie With Red Sauce on House Made Dough
Add Toppings + 2.5 Each

Spicy Pepperoni 16
Calabrian Chili Sauce, Pepperoni, Jalapeno

Fancy Pie 16
Smoked Gouda, Goat Cheese, Mozzarella, Herb Oil, Basil

Hawaiian 17
Pineapple, Bacon, Mozzarella, Smoked Gouda

Garlic Stick Pie 12
Confit Garlic Rub, Mozz, Garlic Butter, Red Sauce for Dipping
Add Toppings + 2.5 Each

TOPPINGS: Pepperoni, Sausage, Bacon, Onion, Green Pepper, Mushroom, Jalapeño, Tomato, Olive, Pineapple, Hot Honey, Vegan Cheese, Pickled Red Onion

Gluten Free +2.5 - House Ranch +2 - Chili Crisp Ranch +3

Wine

White 12
Xarmant - Txakolina *(Artomaña, Spain)*

Red 10
Tâcherons - Pinot Noir *(France)*

Cava Brut 8
Sparkling Wine *(Montsarra, Spain)*

Rosé 13
Cibonne Tentations - Grenache Blend *(France)*

Happy Hour

Harvey Wallbanger 7

Beer & A Shot 8
Light Lager & Tequila Blanco

Mix or Match Nitro Shots 2 for 7
Appletini & Espresso Martini (\$9 after 6 PM)

Ranch Water 7.5
Topo Chico, Lime, Tequila, Tajin

\$4 OFF any Pizza

HALF OFF any Dog