

COCKTAILS

13.50

Passionfruit Martini

Absolut Vodka, Pineapple Juice, Passionfruit Puree

Cucumber Basil Smash

Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice

Clint Eastwood

Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters

Jack & Cherry Coke

Jack Daniels Whiskey, Black Cherry Puree, Coca Cola

Old Fashioned

House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel

Mule

House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice

Margarita

Tequila, Cointreau, Fresh Lime Juice, Agave Nectar

BEERS

Draft

Blue Moon 7

Abita Amber 6.75

Abita Purple Haze 6.75

Dos Equis 7

Michelob Ultra 7

Jucifer 6.75

Bud Light 7

Stella 7

Domestic & Import

Michelob Ultra 6.75

Coors Light 6

Budweiser 6

Bud Light 6

Corona Extra 7.50

Heineken 7.50

Modelo Especial 7.50

Craft

Dos Equis 7

Sam Adams 7

Abita Amber 6.75

Abita Purple Haze 6.75

WINE

Chardonnay Kendall Jackson 10

Pinot Gris Kendall Jackson 10

Sauvignon Blanc Oyster Bay 10

Chardonnay Frei Brothers 10

Chardonnay Chalk Hill 10

Pinot Noir Decoy 10

Cabernet Chateau Ste Michelle 10

Cabernet Josh Cellars 10

Merlot Kendall Jackson 10

Sport Zone

Bar & Grill

Dinner Hours: 5 – 10 PM Daily

SHARE

Crispy Chicken Wings 14

10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper 895 – 1000 CAL

Build Your Own Flatbread 12

Mozzarella + 3 toppings: Bacon, Pepperoni, Chicken, Tomato, Onion, Spinach, Parmesan, Cheddar Jack

Doritos™ Nachos 14

Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro | 1370 CAL

Add Roasted Chicken +\$4 | 75 CAL

TOSS

Caesar Salad 11

Romaine, Spinach, Parmesan Crisp, Charred Lemon | 390 CAL

Southwest Salad 13

Romaine, Spinach, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch | 740 CAL

Plus-Ups:

Roasted Chicken +\$6 | 145 CAL

Fried Chicken +\$6 | 625 CAL

Salmon +\$8 | 390 CAL

SAVOR

(Handhelds served with House Seasoned Fries)

All American Burger 14

Angus Beef, Lettuce, Tomato, Onion, Pickle | 1125 CAL

Plus-Ups:

Double Patty +\$5 | 375 CAL

Cheese +\$1 | 90 CAL

Bacon +\$2 | 320 CAL

Avocado +2 | 59 CAL

Spicy Chicken Bacon Ranch 14

Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch | 1820 CAL



Non-spicy upon request

Citrus Soy Salmon 24

Yellow Rice, Roasted Broccoli, Citrus Soy Glaze | 715 CAL

COMPLEMENT 5

House Fries 290 CAL 

Side Salad 160 CAL  

Roasted Broccoli 85CAL  

INDULGE

Blueberry Cheesecake 10

Crumbled Topping, White Chocolate, Lemon Curd | 775 CAL



 Vegetarian

 Gluten Friendly

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

We avoid gluten-containing ingredients when making our gluten-sensitive items. Our kitchen is not gluten-free. Cross-contact with other food items that contain gluten is possible. At times menu items may be changed due to availability. We are providing these calorie estimates as a courtesy. Due to supply chain challenges, these food choices may be substituted from time to time.