

LUNCH & DINNER

THE KITCHEN

TUESDAY – FRIDAY: 10:30 AM - CLOSE | SATURDAY & SUNDAY: 3 PM - CLOSE

BEGINNINGS

NEW CHORIZO QUESO

House-made queso, pico de gallo, cilantro, Cajun-seasoned tortilla chips 12

TRUFFLE MAC & CHEESE GRATIN

Elbow noodles, aged cheddar cheese, Parmesan breadcrumbs 9

VIETNAMESE CHICKEN WINGS

Soy caramel, crispy garlic, mint, scallions, sesame, lime, peanuts 13

LOBSTER TOSTADA

Miso slaw, lemon pepper avocado, mangoes, tomatoes, cilantro 20

DEVILED EGGS GF

Bacon jam, candied jalapeños, chives 8

CRISPY CAULIFLOWER V

Harissa aioli, tomatoes, peanuts, scallions, mint 8

CRISPY BRUSSELS SPROUTS

Soy caramel, Parmesan, scallions 7

SALADS

TENDERLOIN COBB SALAD

Tenderloin filet tips, mixed greens, oven-roasted tomatoes, bacon, Swiss, grilled heart of palm, pickled red onions, deviled eggs, lemon pepper avocado, house-made Russian dressing 19

CAESAR SALAD

Cajun chicken breast, romaine, Parmesan cheese, croutons, Caesar dressing 15

BLACKENED SALMON SALAD

6oz. Scottish salmon filet, baby spinach, arugula, walnuts, granny smith apple, oven-roasted tomatoes, pickled red onions, strawberries, strawberry balsamic vinaigrette 20

GRILLED CHICKEN & ANCIENT GRAIN SALAD

Oak-grilled chicken breast, ancient grain tabbouleh, arugula, artichokes, oven-roasted tomatoes, sun-dried tomatoes, heart of palm, cucumber, lemon pepper avocado, sunflower seeds, crispy garlic, caramelized onions, lemon vinaigrette 16.5

MIXED GREENS SALAD

Oak-grilled chicken breast, mixed greens, sun-dried tomatoes, cherry tomatoes, cucumbers, artichokes, croutons, Parmesan cheese, balsamic vinaigrette 15

THAI CHICKEN SALAD GF

Oak-grilled chicken breast, arugula, cabbage, mixed greens, edamame, mandarin oranges, black beans, chopped peanuts, Thai peanut dressing 16.5

SOUPS

NEW BUTTERNUT SQUASH

Toasted almonds, olive oil, scallions 12

ROASTED BACON & TOMATO BASIL SOUP

Garnished with a petite grilled cheese sandwich 12

TORTILLA SOUP

Southwest chicken, black beans, roasted corn, tomatoes, red onions, scallions, cilantro, cheddar, tortilla strips 14



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KITCHEN PLATES

Gluten free bread available.

GREEK CHICKEN

Garbanzo beans, kidney beans, steamed broccoli, artichokes, tomatoes, scallions, capers, mashed potatoes, lemon Parmesan sauce, fresh basil, artisan baguette 19
GF sub gluten-free bread

GUMBO "YA YA"

Shrimp, andouille sausage, Southwest chicken, Italian black rice, okra, artisan baguette 16

QUESADILLA

Southwest seasoning, mozzarella, cheddar, lemon pepper avocado, sour cream, pico de gallo, chorizo queso Chicken 15 | Steak* 17

FRIED CHICKEN & WAFFLE*

Two over easy eggs, bacon jam, maple syrup, powdered sugar 15

SMOKED BRISKET BOWL

Southwest smoked brisket, Italian black rice, black beans, corn, roasted cherry tomatoes, candied jalapeños, pico de gallo, lemon pepper avocado 18

BLACKENED REDFISH

7 oz. fillet, Italian black rice, tomatoes, crispy arugula, crispy garlic, white wine Parmesan cream sauce, artisan baguette 26

OAK-GRILLED SCOTTISH SALMON*

Sriracha barbecue sauce, smashed sweet potatoes, grilled asparagus, cilantro, artisan baguette 20
GF sub gluten-free bread

LOBSTER TRUFFLE PASTA

Fettuccine, Parmesan gratin, scallions, bread crumbs, artisan baguette 27

BLACKENED CHICKEN ALFREDO

Fettuccine, house-made alfredo sauce, red onions, tomatoes, fresh basil, artisan baguette 15.5

BEEF & LAMB BOLOGNESE

Fettuccine, tomato sauce, fine herbs, butter, Parmesan, artisan baguette 18

HEALTHY INSPIRATIONS

NEW SESAME CRUSTED AHI TUNA BOWL

Sweet potato noodles, edamame, asparagus, pickled mango, nori, peanuts, miso vinaigrette, sambal aioli 18

NEW OAK GRILLED EGGPLANT

Angry tomato sauce, mozzarella, Parmesan, goat cheese, basil pesto, Parmesan breadcrumbs, crispy garlic, red chili flakes, artisan baguette 14.5

STEAK BOWL

Tenderloin tips, balsamic mushroom farro, lemon pepper avocado, artichokes, roasted red bell pepper, caramelized onions, salsa verde, scallions, sunflower seeds 18

CHICKEN & RICE BOWL GF

Peanut chicken, Italian black rice, garbanzo beans, lemon pepper avocado, tomatoes, spicy cucumbers, mangoes, hard boiled egg, smashed sweet potatoes 17
V sub Scottish salmon fillet* 5

SALMON BOWL

Oak-grilled salmon, ancient grain tabbouleh, grilled hearts of palm, oven-roasted tomatoes, almonds, kidney beans, romesco sauce 18

NEW OAK GRILLED CAULIFLOWER STEAK

Sun-dried tomato pesto, arugula, pickled red onions, capers, sweet potato mash 15

NEW TEMPEH WRAPS

Shredded lettuce, tomatoes, cheddar, chipotle aioli, grilled onions & jalapeños, spinach tortilla, cilantro, sweet potato fries 15

THAI PEANUT CHICKEN WRAP

Sliced chicken, cabbage slaw, roasted red bell peppers, red onions, tomatoes, peanuts, scallions, cilantro, mint, spinach tortilla, side of Thai peanut sauce, sweet potato fries 15
V sub grilled tenderloin tips* 2

AVOCADO TOAST

Lemon pepper, two fried eggs, tomatoes 14
V add chicken apple sausage 2 GF sub gluten-free bread

NEW CHICKEN LETTUCE WRAPS

Iceberg lettuce, avocado, peanuts, crispy garlic, cilantro, scallions, pickled red onions, Asian vinaigrette, sambal aioli, sweet potato fries 15

SIDE SHOWS

ON THE HEALTHY SIDE

- STEAMED BROCCOLI 4 V
- GRILLED ASPARAGUS 5 V
- ITALIAN BLACK RICE 4 V
- MIXED GREENS SIDE SALAD 5

MORE SIDES

- CREAMED CORN 4.5 GF
- MAC & CHEESE 4
- SMASHED SWEET POTATOES 3 GF V
- MASHED POTATOES 3
- HERBED SWEET POTATO FRIES 3.5
- PARMESAN TRUFFLE FRIES 3.5
- SKINNY FRIES 3

FIRE IT UP

Live oak-grilled proteins with a choice of rub, sauce and two sides.

CHOOSE A PROTEIN

- CERTIFIED ANGUS RIBEYE 12 OZ. 37
- ANGUS BEEF TENDERLOIN 6 OZ. 32
- AHI TUNA 6 OZ. 18
- REDFISH* 7 OZ. 26
- SCOTTISH SALMON* 6 OZ. 20
- CHICKEN BREAST 8 OZ. 19

RUB

H1 STEAK RUB, SOUTHWEST, CREOLE, HERBS DE PROVENCE, LEMON PEPPER, BLACK PEPPER

SAUCE

ASIAN VINAIGRETTE, ROMESCO SAUCE, H1 STEAK SAUCE, APRICOT BARBECUE, BEURRE BLANC, CHIPOTLE BUTTER, HOLLANDAISE

& CHOOSE TWO SIDES

2023.1222.V112.3

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BURGERS & HANDHELDS

Gluten-free bread available upon request.

HANGOVER BURGER*

Beef patty, American cheese, over-easy egg, bacon jam, pickled red onions, arugula, crispy garlic, brioche bun, skinny fries 17

SIGNATURE FRIED CHICKEN

Honey mustard barbecue sauce, dill pickles, brioche bun, skinny fries 14

🍳 add bacon jam and fried egg 2.5

REUBEN

Corned beef, baby Swiss, house-made sauerkraut, house-made A.C. sauce, sourdough, skinny fries 15

SOUTHWEST CHICKEN CLUB

Bacon, lettuce, tomatoes, avocado, onions, chipotle mayo, toasted sourdough, skinny fries 14

VENISON BURGER 2.0*

South Texas antelope & Texas wagyu grind, Swiss, harissa aioli, arugula, pickled red onions, sunflower seeds, crispy garlic, scallions, brioche bun, skinny fries 17

MAINE LOBSTER SMASH BURGER

Beef patty, butter poached lobster, American cheese, miso tomato aioli, lettuce, scallions, brioche bun, skinny fries 25

NEW AHI TUNA SANDWICH*

Asian slaw, wasabi aioli, pickled onion, crispy garlic, jalapeños, brioche bun, skinny fries 17

COWBOY BURGER*

Beef patty, white cheddar, yellow cheddar, avocado, bacon, mixed greens, grilled onions & jalapeños, tomatoes, dill pickles, brioche bun, skinny fries 16.5

THE AMERICAN BURGER 2.0*

Beef patty, American cheese, bacon, lettuce, pickles, red onions, A.C. sauce, brioche bun, skinny fries 16.5

THE BEYOND BURGER 🌱

Beyond Meat® Patty, white cheddar, house-made A.C. sauce, baby spinach, brioche bun, skinny fries 15

SMOKED BRISKET GRILLED CHEESE AND ROASTED BACON & TOMATO BASIL SOUP

Smoked brisket, American cheese, white cheddar, sourdough; roasted bacon & tomato basil soup 15

CRISPY MAHI MAHI TACOS

Asian slaw, avocado, tomatoes, cilantro, wasabi aioli, corn tortillas, side salad 14

FOR KIDS 12 & UNDER

Served all day with skinny fries, fountain soda.

NEW MAC OR TOMATO, OR ALFREDO

Choose from elbow noodles with cheese or tomato sauce, or fettuccine with house-made alfredo white sauce 9

CHEESE QUESADILLA

Cheddar and mozzarella 9

GRILLED CHEESE SANDWICH

American cheese, brioche 9

KID'S CHEESEBURGER

American cheese, brioche bun 9

TENDER TRIO

Three all-natural chicken tenders 9



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FEATURED WINES

REDS

gls btl case

CABERNET SAUVIGNON, EXCELSIOR, 2012, ASHTON, SOUTH AFRICA

8 16 189

Displays ripe black currant and dried herb characters. Soft ripe tannins balance toasty oak aromas and sweet fruit flavors.

RED BLEND, 7 MOONS, 2016, CALIFORNIA

8 16 189

Opens with aromas of chocolate-covered cherries, baking spices, vanilla bean and milk chocolate follow through to a fruit-forward, lingering finish.

PINOT NOIR, FOLONARI, 2016, ITALY

8 16 189

Aromas of black currants with notes of forest undergrowth and spices. Dry, savory palate with a balance of red fruit flavors and traces of blackberries and toasted hazelnuts.

MALBEC, TINTO NEGRO, 2016, MENDOZA, ARGENTINA

8 16 189

The cool soil produces bright red fruit flavors and a soft, supple texture with a spice finish.

WHITES

gls btl case

CHARDONNAY, THREE THIEVES, 2018, CALIFORNIA

8 16 189

Clean, crisp, style enhance aromas and mouthfeel. Notes of spice and sweet oak, complementing the fresh fruit flavors.

SAUVIGNON BLANC, MOHUA, 2014, NEW ZEALAND

8 16 189

Crisp flavors of passion fruit, grapefruit and citrus, combined with notes of fresh-picked summer herbs.

PINOT GRIGIO, RIFF, 2017, ITALY

8 16 189

Fine, fruity with notes of apples and peaches. Light to medium-bodied with a fresh mouth-watering finish.

BRUT SPARKLING WINE, WYCLIFF, CALIFORNIA

8 16 189

Wycliff brut is a blend of premium California grapes with a touch of sweetness and a crisp clean finish. Wycliff sparkling wine is a focus for the on-premise channel.

SAVE 30% ON CASE STACKS EVERY WINE WEDNESDAY!

OLD FASHIONED MILKSHAKES

NEW DIRTY CHAI

Vanilla ice cream, espresso, cocoa powder, cinnamon stick 8

MINT MADNESS

Cool mint ice cream, chocolate syrup, Chantilly cream, chocolate chips, cocoa powder, mint sprig 8

COOKIES & CREAM

Oreo® cookie ice cream, chocolate syrup, Oreo® cookie crumbs, cocoa powder, Chantilly cream, toasted marshmallow 8

CAMPFIRE

Vanilla ice cream, toasted marshmallow, chocolate sauce, Chantilly cream, graham cracker crumbles 8

STRAWBERRY

Vanilla ice cream, strawberry puree, Sugar in the Raw, Chantilly cream, fresh strawberry 8

COCKTAILS

All cocktails are made with our version of vodka

DARK CHOCOLATE ESPRESSO MARTINI

Hazelnut, chocolate syrup, espresso, cream 10

WHITE CHOCOLATE ESPRESSO MARTINI

White chocolate syrup, espresso, cinnamon, cream 10

LYCHEE COSMO

Cranberry juice, lychee, sparkling wine 10

THE KITCHEN MARGARITA

Frozen margarita, lime, lemon, tequila lime black salt 10

FLIGHTS

FROZEN MARGARITA FLIGHT

Traditional, Prickly Pear, Mango Lime, Strawberry 18

SMOOTHIES

STRAWBERRY BANANA

Almond milk, strawberries, bananas, Greek yogurt, organic maple syrup 8 / 9 with protein powder

KING'S SMOOTHIE

Almond milk, banana, chocolate syrup, peanut butter, local honey 8 / 9 with protein powder

MANGO BERRY

Almond milk, strawberries, mangoes, Greek yogurt, organic maple syrup 8 / 9 with protein powder

BREWED TEA

	12 oz.	16 oz.	24 oz.
SPECIALTY ICED TEA			3.00
WHOLE LEAF HOT TEA	2.50	2.99	
HOT TEA LATTE	3.50	4.00	

TEA FLAVORS: Earl Grey, English Breakfast, Jasmine Green, Wow Mint & More