

# Small Plates

## Sirloin Chili

Our own recipe for steakhouse chili made with chunks of sirloin in a slightly spicy tomato sauce. Served with grated cheddar, sour cream and crackers.

Bowl: \$6.50 Cup: \$3.25

## Quesadilla

Braised chicken inside a fresh tortilla with perfectly melted jack cheese and a medley of peppers and onions. Served with fire-roasted salsa and cilantro-lime cream on the side.

\$7.25

## Fish Tacos

Three tacos stuffed with beer-battered tilapia fillets and topped with cabbage slaw, cotija cheese and cilantro-lime cream. Served with fire-roasted salsa and jalapenos on the side.

\$7.00

## Three-cheese Macaroni

Penne pasta, asiago, Gouda and mozzarella cheeses and diced bacon baked to creamy perfection.

\$6.25

## Chicken Strips

Four strips of fresh chicken rolled in Panko breading and deep fried to a crunchy outside and tender inside. Served with your choice of house-made dipping sauce on the side: ranch, honey Dijon or barbecue.

\$6.25

# Speciality Sandwiches

## Cap's Burger

Double-ground 1/3-pound beef burger on an artisan roll served with roasted red onions, fresh tomato, crispy romaine lettuce and our special sauce. [Available as a veggie burger.]

\$8.00

## Grilled Chicken Sandwich

Fresh chicken breast char-grilled and served open faced on an artisan roll. Topped with tender field greens, crispy shallots and red pepper aioli.

\$8.25

## The Turkey

Roasted turkey breast and a thick slice of Swiss cheese served with avocado, tender field greens and house-made basil mayo on toasted artisan sourdough.

\$8.00

# Fun Food

## Spicy Wings

Fresh chicken wings fried and rolled in a spicy dressing. Served with your choice of house-made dipping sauce: ranch, honey Dijon or barbecue.

\$6.50

## Nachos

Unsalted tortilla chips covered with melted cheese, black beans, fresh tomatoes and braised chicken. Topped with cilantro cream and seasonal salsa.

\$7.25

## Basket of Fries

Made daily from whole potatoes and deep fried golden brown. Topped with sea salt.

\$3.50

## Sweet Potato Fries

Made daily from whole sweet potatoes and deep fried. Topped with sea salt.

\$3.50

## Calamari

Soaked in buttermilk and dipped in seasoned breading. Deep fried and served with red pepper aioli or house-made cocktail sauce.

\$6.50

## Hot Pastrami

Thin-sliced pastrami piled high on a French roll with provolone cheese and spicy mustard. Served hot.

\$8.50

## Portobello Burger

Grilled Portobello cap with fresh greens, tomato and house-made pesto mayo on an artisan roll.

\$7.50

## Add-ons

A thick slice of cheddar, swiss, jack, Gouda or Provalone \$1.25

Blue cheese crumbles \$1.25

Fresh-cooked bacon \$1.50

Avocado \$1.50

A side of fries \$1.25

A side of sweet potato fries \$1.25

# Pizza

Made from scratch with our own sauces and baked to perfection.

Cheese \$12

Pepperoni \$13

Veggie \$16

Mushrooms, black olives, green & red bell peppers, mozzarella cheese, tomatoes, spicy red pepper sauce

Supreme \$18

Red onion, house-made Italian sausage, mushrooms, black olives, green and red bell peppers, mozzarella cheese with spicy red pepper sauce

Margarita \$16

White sauce with tomatoes and basil.

Gourmet Chicken \$17

Braised chicken, mushrooms, onions and peppers. White sauce & mozzarella.

Border \$17

Chorizo, jack cheese, cotija cheese, red onion, chipotle-lime cilantro cream

# Salads

## Chopped Salad

Romaine, hardboiled egg, avocado and tomatoes finely chopped and tossed with blue cheese vinaigrette.

Full: \$7.00 Half: \$4.50

## Caesar Salad

Romaine, croutons, shaved parmesan served with a traditional eggless Caesar dressing.

Full: \$7.00 Half: \$4.50 Add chicken: \$2.00

## Tortilla Salad

Braised chicken on a bed of romaine, corn, roasted peppers, tomatoes, cilantro and corn tortilla strips. With chipotle-lime dressing.

Full: \$7.25 Half: \$4.50

## Garden Salad

Romaine, tomatoes, cucumbers and coutons with balsamic vinaigrette dressing.

Full: \$5.50 Half: \$3.00

# Kid's Meals

Kid-sized portions served with fries or salad and a child's sized fountain drink \$6.99

Cheeseburger

Hot Dog

Chicken Strips

Cheese Quesadilla

# Beverages

Pepsi, Diet Pepsi, Sierra Mist, Orange, Dr. Pepper, Root Beer, Fruit Punch, Pink Lemonade

Regular: \$1.75 Large: \$2.25

Slushies Regular: \$2.00 Large: \$2.50

Coffee and Tea \$1.50

# Beer and Wine

## On Tap

Bud  
Bud Light  
Coors Light  
Glass: \$3.50 Pitcher \$9.00

Blue Moon  
Dos Equis  
Fat Tire  
Guinness  
Shock Top  
Sierra Nevada Pale Ale  
Stella Artois  
Glass: \$4.50 Pitcher \$14.00

## Wine

Glass: \$5.00  
Woodbridge  
Chardonnay  
White Zin  
Cabernet  
Merlot

## Bottles

\$3.50  
Bud  
Bud Light  
Coors  
Coors Light  
MGD  
Miller Lite  
O'Douls  
\$4.00  
Heineken  
Corona  
Corona Light  
Smirnoff Ice  
Smirnoff Ice Green Apple

\$4.50  
Shock Top  
Sierra Nevada  
Stella Artois

Petron Silver \$8

Jagermeister \$6

**shots**  
Jameson \$5

Jack Daniels \$5

Cazadores \$7

Crown Royal \$6

Goldschlager \$5

Hornitos \$5

## Drinks

Lemon Drop \$6

Beautiful \$10

Jager Bomb \$7

Kamikaze \$4/\$8/\$10

Long Island \$7/\$10

Mai Tai \$7

Margarita \$5/\$10

Rusty Nail \$7

Sex on the Beach \$5

Washington Apple \$6

Tequila Sunrise \$5/\$7/\$10

Strawberry Fields \$6

Fuzzy Navel \$4

Car Bomb \$7

Excitabull \$7

Hurricane \$7

AMF \$7

## House Specialities

Tokyo Sunrise  
Smirnoff Orange, Red Bull and  
Cranberry over ice.  
\$6.00

Blue Passion  
Captain Morgan's, blue curacao,  
and pineapple juice over ice.  
\$6.00

Pink Lemonade  
Smirnoff, sweet & sour, 7-up and  
grenadine over ice.  
\$6.00

Sriracha Bloodymary  
A seriously spicy bloodymary made  
with Absolut vodka.  
\$6.00

Old Fashioned  
Kentucky bourbon and water mud-  
dled with Bitters, sugar and orange.  
\$6.00

Butternut Rum Lifesaver  
Bailey's, butterscotch liqueur and  
vodka as a shooter or over ice.  
\$6.00

Killer White Russian  
Kahlua, vodka and peppermint  
schnapps with cream over ice.  
\$6.00

Mojito  
Barcardi Razz, soda and mint.  
\$5.00