



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

Back Porch Lemonade
Citron Vodka, Fresh Lemon Juice, Ginger Ale \$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

Nevada
Light Rum, Grapefruit Juice, Fresh Lime juice, Bitters \$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" Primo Lager \$5 / \$26

Sam Adams Seasonal \$7 / \$26

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

Blue Moon "Belgian Style White" \$7 / \$26

Abita Turbo Dog \$7 / \$26

SPECIALTY IMPORTS

Lindemans Framboise Lambic \$11 (8oz. Glass) / —

Chimay Cinq Cents \$11 (12oz. Glass) / —

BOTTLED BEERS

Budweiser \$5

Miller Lite \$5

Miller High Life \$5

Corona Extra \$5

Heineken \$5

Amstel light \$5

Sam Smith's Lager \$7

Schneider Weiss \$10

Duvel \$9

BEER CANS

Pabst Blue Ribbon \$4

Modelo Especial \$4

Schlitz \$4

WINE SELECTIONS

Whites

Sauvignon Blanc \$9

Giesen, 2007, New Zealand

Chardonnay \$8

Hess Monterey, 2006, California

Pinot Grigio \$8

Esperto, 2006, Italy

Reds

Merlot \$8

Gnarly Head, 2005, California

Pinot Noir \$10

Cono Sur, 2006, Chile

Cabernet \$11

Sterling "Organic", 2006, Napa Valley

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

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

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

FRIES & RINGS

Skinny Fries \$5 / Fat Fries \$5 / Waffle Fries \$5

Vidalia Onion Rings \$5

Sweet Potato Fries, Chili Spice \$5

Jalapeño Poppers, Tomato-Cilantro Salsa \$6

DESSERTS

Valrhona Chocolate-Praline Cake
Chocolate Layer Cake a la Mode \$8

S'More
Peanut Butter, Marshmallow, Milk Chocolate \$6

Macaroon Ice Cream Sandwich
Strawberry-Vanilla, Chocolate-Hazelnut \$6

"krispy kreme" Doughnut Bread Pudding
Rum-Raisin Ice Cream \$6