



HANDHELDS

APPETIZERS

BAKED PRETZEL STICKS

Warm Bavarian pretzels, house beer cheese 13.99

BUFFALO CHICKEN ROLLS

Chicken, pepperoni, mozzarella, buffalo sauce, blue cheese sauce 12.99

VEGGIE QUESADILLA

sautéed peppers, onions, cheddar/mozzarella blend in a tortilla; served with sour cream, pico de gallo 13.99 **add chicken +2 / guacamole +2**

WINGS

Served with celery and ranch or blue cheese

Bone-In (8) 14.99 **Boneless** 12.99

Choice of sauce: Mild, Buffalo, Four Alarm, Garlic Parmesan, Station BBQ, Sweet Thai Chili

FRIED PICKLE SPEARS

Fried pickle spears, dipping sauce 12.99

BUTTERFLY SHRIMP

Warm shrimp with garlic herb butter 13.99

SPUD BOMBERS

Potato pancakes, cheese, bacon, sour cream drizzle 12.99

COBB SALAD

SALADS

Greens, egg, tomato, bacon, blue cheese, avocado, ranch 12.99

add chicken +2.50 / salmon* +9.99 / shrimp +6.99

SOUTHWEST

Mixed greens, red peppers, roasted corn, black bean salsa, tortilla strips, chipotle ranch 12.99

add chicken +2.50 / salmon* +9.99 / shrimp +6.99

CAESAR

Chopped romaine, parmesan, croutons, Caesar dressing 10.99

add chicken +2.50 / salmon* +9.99 / shrimp +6.99

Dressing Choices: Ranch, Italian, 1000 Island, Balsamic Vinaigrette, Apple Cider Vinaigrette, Blue Cheese, Caesar, Chipotle Ranch, Honey Mustard, Light Ranch, Oil & Vinegar

CAPRESE GRILLED CHICKEN & FRIES

Grilled balsamic chicken, fresh mozzarella & basil, onion, tomatoes, focaccia bread 16.49

BUFFALO CHICKEN WRAP & FRIES

Crispy chicken, buffalo sauce, cheddar, lettuce, tomato, herb tortilla, ranch 16.49

GRILLED CHICKEN WRAP & FRIES

Grilled chicken breast, lettuce, tomato, shredded cheese, wrap, garlic parmesan 16.49

IPA REUBEN & FRIES

Corned beef, Flightpath IPA slaw, muenster cheese, thousand Island with a kick, marbled rye 17.49

SOUTHERN FRIED CHICKEN & FRIES

Crispy beer battered chicken, chipotle ranch, pickles, comeback sauce, brioche bun 17.49

SALMON* CLUB & FRIES

Grilled Chilean salmon, bacon, avocado, lettuce, tomato, onion, dijon aioli 20.49

ITALIAN BEEF HOGIE & FRIES

Italian beef sliced thin, caramelized onion, mozzarella/provolone, aioli, au jus 18.49

ROAST PORK FOCACCIA & FRIES

House roasted pork, caramelized onion, white BBQ, focaccia 17.49

CHEESEBURGER* & Fries

Certified Angus Beef® patty, choice of American, cheddar, muenster or blue cheese 16.49

BEYOND BURGER & Fries

Served with lettuce, tomato, onion 19.49

ENTREES

BEER BATTERED FISH & CHIPS

Fresh Atlantic cod beer battered & flash fried, beer battered fries, chipotle coleslaw 17.99

CHICKEN FINGERS & FRIES

Chicken fingers served over beer battered fries, side of BBQ sauce 14.99

FIREHOUSE PASTA

Sautéed chicken breast, andouille sausage, bacon, tomatoes, spinach, white wine cream sauce, linguini 17.99

Make it Surf & Turf, add 3 shrimp +6.99

ANCHO SALMON*

Pan seared Chilean salmon fillet, ancho glaze, chimichurri rice, broccoli 23.99

CHICKEN STREET TACOS

Roasted chicken, fresh corn & black bean salsa, queso fresco, chipotle crema, salsa roja 14.99

(GF with corn tortillas with mushrooms)

CAB BASEBALL SIRLOIN*

8 oz Certified Angus Beef® grilled to order with your choice of mashed potatoes, fries, broccoli, or chimichurri rice 29.99
Upgrade to Mac & Cheese or Side Salad +1.99

Make it Surf & Turf, add 3 shrimp +6.99

ENCHILADAS

(3) Choice of chicken, pork or cheese, topped with salsa verde, Spanish rice 16.99

PIZZAS

Homemade Handtossed 10" crust (GF+4)

HOT HONEY

House pizza sauce, pepperoni, mozzarella/provolone, goat cheese, hot honey drizzle 15.99

CHEESE

House pizza sauce, mozzarella/provolone 12.99 add Pepperoni +1

MARGHERITA

Garlic, herbs, extra virgin olive oil, fresh mozzarella, marinated tomatoes, fresh basil 13.99



Reservations & Groups of 20 or more are subject to 20% gratuity =Vegetarian Option = Gluten Friendly
CONSUMER ADVISORY: *These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. ALLERGY ADVISORY: Our kitchen does not stock any peanuts, tree nuts, or peanut oil. While we have taken efforts to avoid nut products, some items may be manufactured in a facility that processes peanuts so we cannot eliminate the risk of cross contamination.