BAR MENU

COCKTAILS

**The Icon**
Stoli vodka, Bacardi rum, Jose Cuervo Silver tequila, pineapple, raspberry

**The Showplace**
Daxi Hayden bourbon, 5 spice, Mission Dark Seas stout

**London Lemonade**
Tanqueray gin, lemonade

**Peach Tea**
Stoli vodka, peach schnapps, peach gummi snacks

**Blood & Sand**
Suntory Toki whiskey, grapefruit, cherry, Togarashi

**Tequila Sunrise**
Jose Cuervo Silver tequila, Cointreau, Créme de cassis

**Jack Season**
Jack Daniel's whiskey, ginger liqueur, apple shrub, lime

**Mai Tai**
Bacardi rum, Meyer's rum, almond, orange flower, citrus

**Frosé**
Rose wine, Titos vodka, served frozen

**Frozen Margarita**
Casamigos tequila, Cointreau, lime juice

**White Sangria**
Blend of white wine, Reya vodka, elderflower liqueur, seasonal fruit

**Red Sangria**
Blend of red wine, Courvoisier cognac, seasonal fruit

DRAFT BEER

**Stone Tangerine Express IPA**
California ABV: 6.7

**Firestone Union Jack IPA**
California ABV: 7.6

**Sierra Nevada Pale Ale**
California ABV: 5.5

**Alaskan Brewing Amber Ale**
Alaska ABV: 5.3

**Stone Arrogant Bastard Ale**
California ABV: 7.7

**Einstök Icelandic White Ale**
Iceland ABV: 5.2

**North Coast Scrimshaw Pilsner**
California ABV: 4.4

**Anderson Valley GOSE Seasonal**
California ABV: Various

**Sierra Nevada Seasonal**
California ABV: Various

**Modelo Especial**
Mexico ABV: 4.4

**Anchor California Lager**
California ABV: 4.7

**Mission Dark Seas Imperial Stout**
California ABV: 9.6

**Bottles** (Served in 16 oz can)

**Blue Moon**
Colorado ABV: 5.4

**Cook Banquet**
Colorado ABV: 5.0

**Corona Extra**
Mexico ABV: 4.8

**Guinness**
Ireland ABV: 4.2

**Heineken**
Netherlands ABV: 5.0

**Miller Lite**
Wisconsin ABV: 4.0

**Golden State Mighty Dry Cider**
California ABV: 6.0

**Golden State Mighty Dry Cider**
California ABV: 7.0

**Pabst Blue Ribbon**
Wisconsin ABV: 4.74

WINE

**Pinot Noir**
J. Lohr Highlands Bench Meiomi

**Landmark Grand Detour**

**Cabernet**
Cannonball

**Rabble**

**Educated Guess Hypothesis**

**Other Reds**
McIntyre Merlot

**Fedrim Celli Petite Sirah**

**Bear Flag Zinfandel**

**Orin Swift Abstract Blend**

**Rosé**
Brander, Los Olivos

**Baileyana Firepeak**

**Chardonnay**
Fess Parker

**Saintsbury**

**Tanbott Sleepy Hollow**

**Sauvignon Blanc**
Brander

**Orin Swift Blank Stare**

**Other Whites**
Dry Creek Chenin Blanc

**Pinot Grigio Macmurray Ranch**

**Trefethen Dry Riesling**

**Bubbles**
Amelia Brut Rosé De Bordeaux

**Bailly-Lapierre De Bourgogne**

**Stanford Cuvee Brut 187ml**

**Non-Alcoholic**

**Coffee / Tea**

**Acqua Panna**

**Espresso**

**San Pellegrino**

**Cappuccino**

**Hof Chocolate Latte**

Located on Upper Level for Guests 21+ Older
DINE-IN MENU

SHAREABLES

**Ahi Tuna**
Seared ahi, guacamole, tomato, green onion, wonton, ponzu, Santa Fe cream

**Edamame Hummus**
Toasted rice, roasted cauliflower, carrot, z’atar spice, white truffle oil

**Chicken Wings**
One pound fried and roasted, celery, ranch or bleu cheese and choice: buffalo, bang, ponzu, hot honey, z’atar dry rub

**Andy’s Angry Flatbread**
Artisan crust, rema tomato, pepperoni, bacon aioli, four cheeses, basil, herb butter, hot honey

**Mexicali Flatbread**
Artisan crust, Beyond® veg blend, garlic aioli, four cheeses, pico de gallo, romaine kale blend, cilantro, Santa Fe cream, herb butter

**Cauliflower Wings**
Roasted cauliflower, onion, carrot, parley, bleu cheese, buffalo sauce

**Quesadilla**
Flour tortilla, pepperjack, black bean salsa, Santa Fe cream, romaine kale blend, pico de gallo

**Triple Cheese Sliders**
Certified Angus® Beef® patties, queso sauce, American, pepperjack, caramelized onion, pickle, Hawaiian roll, fries

**Buffalo Chicken Sliders**
Fried chicken breast, buffalo sauce, bleu cheese crumbles, bleu cheese dressing, pepperjack, garlic aioli, tomato, red onion, Hawaiian roll, fries

**Showplace Salmon**
Blackened salmon filet, ponzu glaze, vegetable medley, sticky rice

**Chicken Caesar Salad**
Romaine blend, harissa chicken, croutons, Parmesan, caesar dressing

**Black N’ Bleu Salad**
Blackened salmon, romaine blend, grape tomatoes, red onion, croutons, crumbled bleu cheese, Parmesan ranch

**Edamame Hummus**
Toasted rice, roasted cauliflower, carrot, z’atar spice, white truffle oil

**Chicken Caesar Slads**
Romaine blend, harissa chicken, croutons, Parmesan, caesar dressing

**Asparagus Fusilli**
Harissa chicken, prosciutto ham, asparagus, sun-dried tomato, long fusilli, garlic cream, Italian herbs, Parmesan, garlic parley

**Main Courses**
Served with fries, house or Caesar salad | Substitute Beyond® vegetarian patty or Gluten-free bun

**Beyond® Lux**
Beyond® burger patties, egg yolk, white cheddar, jalapeno, caramelized onion, aioli, pickle, broccoli bun

**All American®**
Certified Angus Beef® patties, romaine blend, tomato, red onion, pickle, broccoli bun

**Skillet Cookie**
Toffee almond chocolate chip cookie, vanilla ice cream, caramel

**Skillet Brownie**
Double chocolate brownie, vanilla ice cream, caramel

*Prices listed do not include tax.

*The consumption of raw or under-cooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.*
<table>
<thead>
<tr>
<th>Vegan Options</th>
<th>Description</th>
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<tbody>
<tr>
<td>STICKY BUN POPCORN</td>
<td>Sticky bun caramel coated popcorn tossed with roasted &amp; glazed pecans</td>
</tr>
<tr>
<td>PRETZEL BITES &amp; QUESO</td>
<td>Fresh baked soft pretzel bites served w/ house-made queso</td>
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<tr>
<td>CHIMICHANGAS</td>
<td>Tortilla chips, queso, melted cheese blend, corn &amp; bean salsa, guac, Salsa &amp; cream &amp; cilantro</td>
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<tr>
<td>ADD HABANERO CHICKEN +3</td>
<td>Beyond® veg blend +3</td>
</tr>
<tr>
<td>PERSONAL PEPPERONI FLATBREAD</td>
<td>Artisan flatbread, brushed w/ herb butter &amp; topped w/ house-made pizza sauce, pepperoni, cheese blend &amp; basil</td>
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<tr>
<td>AVOCADO WRAP</td>
<td>Shredded lettuce, pico de gallo, avocado, cheese blend tossed in chipotle ranch dressing &amp; wrapped in a grilled tortilla, w/ fries</td>
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<tr>
<td>TONY’S DINO MAC N CHEESE</td>
<td>Four cheeses melted into a creamy sauce w/ radiatore pasta, habanero chicken, toasted bread crumbs, chopped bacon &amp; fresh garlic toast</td>
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<tr>
<td>AVOCADO SALAD</td>
<td>Salad greens, pico de gallo, avocado &amp; cheese blend tossed in our house-made chipotle ranch dressing</td>
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