OUR SHAREABLES

AHÍ TUNA
Seared ahi, guacamole, tomato, green onion, wonton, ponzu, Santa Fe cream 15.75

CAULIFLOWER WINGS
Roasted florets, celery, carrots, parsley, bleu cheese, buffalo sauce 11.75

CHICKEN WINGS
One pound fried & roasted with celery, ranch and choice. Buffalo, Asian Bang, Ponzu, Hot Honey, Z’atar Dry Rub 15.75

CHICKEN CAESAR BOATS
Harissa chicken, romaine, grape tomato, red onion, caesar dressing, parmesan, lemon 12.75

HUMMUS PLATE
Toasted naan, roasted cauliflower, carrots, za’atar spice, white truffle oil 11.75

ANDY’S ANGRY PIZZA
Handcrafted crust, roma tomato, pepperoni, bacon aioli, four cheeses, basil, herb butter, hot honey 16.75

MEXICALI PIZZA
Handcrafted crust, Beyond burger™ vegetable blend, garlic aioli, four cheeses, pico de gallo, romaine blend, cilantro, Santa Fe cream, herb butter 16.75

GRILLED QUESADILLA
Flour tortilla, pepper jack, black bean salsa, Santa Fe cream, lettuce blend, pico de gallo 11.75
With harissa spiced chicken 14.75
With chipotle fried shrimp 16.75

ICONIC NACHOS
Tortilla chips, queso, melted cheese blend, corn & black bean salsa, guacamole, Santa Fe cream, cilantro 12.75
With harissa spiced chicken 15.75
With Beyond™ vegetable blend 15.75

BANG SHRIMP
Asian bang glazed grilled shrimp, pico de gallo, lettuce blend, Santa Fe cream sauce, on naan 13.75

CHIPOTLE CHICKEN
Harissa chicken, pico de gallo, lettuce blend, chipotle aioli, on naan 10.75

Street Tacos
Served with house fried tortilla chips and fresh salsa | Add onion or avocado for $2 more

CHICKEN & SHRIMP ROSA
Harissa chicken, shrimp, long fusilli, red pepper rosa cream, caramelized onions, parmesan, cilantro, garlic toast 18.75

ASPARAGUS FUSILLI
Harissa chicken, prosciutto ham, asparagus, sun-dried tomato, long fusilli, garlic cream, Italian herbs, parmesan, garlic toast 19.75

ALL AMERICAN BURGER
Certified Angus Beef® patties, romaine blend, tomato, red onion, house brined pickles, brioche bun 15.75
White cheddar, bleu cheese, american, pepper jack +1.25

BEYOND™ LUX BURGER
Plant-based Beyond burger™ patties, easy egg, white cheddar, avocado, caramelized onion, jalapeno, pickle, brioche bun 19.75

5 ALARM BURGER
Certified Angus Beef® patties, buffalo sauce, pepper jack, jalapeno, chipotle aioli, brioche bun 16.75

BUFFALO CHICKEN SLIDERS
Fried chicken breast, pepper jack, buffalo sauce, bleu cheese crumbles, bleu cheese dressing, garlic aioli, tomato, red onion, on Hawaiian rolls 17.75

TRIPLE CHEESE SLIDERS
Certified Angus Beef® patties, pepper jack cheese, house-made queso, american cheese, caramelized onions, house brined pickles, on Hawaiian rolls 17.75

SHOWPLACE SALMON
Blackened salmon filet, ponzu glaze, vegetable medley, sticky rice 18.75

TONY’S DINO MAC N CHEESE
Four cheeses melted into a creamy sauce, radiatore pasta, harissa chicken, toasted bread crumbs, chopped bacon, garlic toast 11.75

AHÍ BOWL
Seared ahi, avocado, tomato, carrot, edamame, sticky rice, cucumber, fukake, sesame soy dressing 15.75

PRIMAVERA BOWL
Zucchini, squash, carrot, asparagus, vegetarian bolognese, parmesan, basil, garlic toast 15.75

CHICKEN CAESAR
Harissa chicken, romaine blend, parmesan, croutons, caesar dressing 13.75

SKILLET COOKIE
Toffee almond chocolate chip cookie, vanilla ice cream, caramel 8.75

SKILLET BROWNIE
Double chocolate brownie, vanilla ice cream, caramel 8.75

May contain raw or undercooked meats, poultry, seafood, shellfish, eggs. May increase your risk of foodborne illness, especially if you have certain medical conditions.

Served raw or undercooked, or contain raw or undercooked ingredients.

•  MAINS •

Tony’s Angry Pizza
Handcrafted crust, roma tomato, pepperoni, bacon aioli, four cheeses, basil, herb butter, hot honey 16.75

Mexicali Pizza
Handcrafted crust, Beyond burger™ vegetable blend, garlic aioli, four cheeses, pico de gallo, romaine blend, cilantro, Santa Fe cream, herb butter 16.75

All American Burger
Certified Angus Beef® patties, romaine blend, tomato, red onion, house brined pickles, brioche bun 15.75
White cheddar, bleu cheese, american, pepper jack +1.25

Beyond™ Lux Burger
Plant-based Beyond burger™ patties, easy egg, white cheddar, avocado, caramelized onion, jalapeno, pickle, brioche bun 19.75

5 Alarm Burger
Certified Angus Beef® patties, buffalo sauce, pepper jack, jalapeno, chipotle aioli, brioche bun 16.75

Buffalo Chicken Sliders
Fried chicken breast, pepper jack, buffalo sauce, bleu cheese crumbles, bleu cheese dressing, garlic aioli, tomato, red onion, on Hawaiian rolls 17.75

Triple Cheese Sliders
Certified Angus Beef® patties, pepper jack cheese, house-made queso, american cheese, caramelized onions, house brined pickles, on Hawaiian rolls 17.75

Showplace Salmon
Blackened salmon filet, ponzu glaze, vegetable medley, sticky rice 18.75

Tony’s Dino Mac n Cheese
Four cheeses melted into a creamy sauce, radiatore pasta, harissa chicken, toasted bread crumbs, chopped bacon, garlic toast 11.75

Ahí Bowl
Seared ahi, avocado, tomato, carrot, edamame, sticky rice, cucumber, fukake, sesame soy dressing 15.75

Primavera Bowl
Zucchini, squash, carrot, asparagus, vegetarian bolognese, parmesan, basil, garlic toast 15.75

Chicken & Shrimp Rosa
Harissa chicken, shrimp, long fusilli, red pepper rosa cream, caramelized onions, parmesan, cilantro, garlic toast 18.75

Asparagus Fusilli
Harissa chicken, prosciutto ham, asparagus, sun-dried tomato, long fusilli, garlic cream, Italian herbs, parmesan, garlic toast 19.75

Fresh Greens

Black N Bleu
Blackened salmon, romaine blend, crumbled bleu cheese, grape tomatoes, red onion, croutons, parmesan ranch dressing 17.75

Chicken Caesar
Harissa chicken, romaine blend, parmesan, croutons, caesar dressing 15.75

Skillet Cookie
Toffee almond chocolate chip cookie, vanilla ice cream, caramel 8.75

Skillet Brownie
Double chocolate brownie, vanilla ice cream, caramel 8.75

NAN
Served raw or undercooked, or contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
NEW RELEASES

THE ICON 12.50
Stoli vodka, Bacardi rum, Jose Cuervo Silver tequila, Tanqueray gin, Cointreau, pineapple, raspberry

JACK SEASON 13.25
Jack Daniel's whiskey, ginger liqueur, apple shrub, ginger shrub

BLOOD & SAND 14
Suntory Toki whiskey, sweet vermouth, grapefruit, cherry, togarashi

WHITE SANGRIA 12
Blended white wine, Reyka vodka, elderflower liqueur, seasonal fruit

CULT FAVORITES

LONDON LEMONADE 14
Pucker up with our signature tart martini made with Tanqueray gin

TEQUILA SUNRISE 12.75
We are the tequila to your sunrise, made with Cointreau and Creme de cassis

RED SANGRIA 12
The season’s best fresh fruit swimming in red wine and Courvoisier cognac

MAI TAI TANIC 12.50
Sail away with this tropical libation made with Bacardi and Myers’s rum

PEACH TEA 12
Peach, please...try our peach-infused long island iced tea

FROZEN COCKTAILS

FROSE
Tito’s vodka, rose wine, cranberry

JACK & COKE
Jack Daniels & Coca-Cola

MARGARITA
Casamigos Tequila, Cointreau lime

PEACH LEMONADE
Tito’s vodka, peach schnapps, lemonade

DRAFT BEER

Stone Tangerine Express IPA 7.34
Stone Arrogant Bastard Ale 8.25
Einstöö Icelandic White Ale 8.25
Alaskan Brewing Amber Ale 7.34
Firestone Union Jack IPA 9.25
Firestone 805 Blonde Ale 8.25

MODEL ESPECIAL 7.34
ANCHOR CALIFORNIA LAGER 7.34
SIEGNER BEER 9.25
NORTH COAST SCRIMSHAW PILSNER 7.34
GOOD STATE MIGHTY DRY CIDER 8.25

BOTTLES

White Claw Mango* 6.42
White Claw Black Cherry* 6.42
GOOD STATE MIGHTY HOPS CIDER* 9.11

COKE PRODUCTS 4
COFFEE | TEA 4.36
ESPRESSO 4.50

SAN PELLEGRINO 5.05
ACQUA PANNA 5.05

NON-ALCOHOLIC

BLUE MOON 6.50
HEINEKEN 6.50
MILLER LITE 5
$5 DRAFT BEERS
- Alaskan Brewing Amber Ale
- Anchor California Lager
- Modelo Especial
- Sierra Nevada Pale Ale
- Stone Arrogant Bastard Ale

$7 WINES BY THE GLASS
WHITE
- Fess Parker | Chardonnay
- Brander | Sauvignon Blanc
- Dry Creek | Chenin Blanc
- Stanford Cuvee | Brut

RED
- Cannonball | Cabernet
- Meomi | Pinot Noir
- McIntyre | Merlot
- Pedroncelli | Petite Sirah
- Pedroncelli | Rosé

$3 OFF SPECIALTY COCKTAILS

THE ICON
Stoli vodka, Bacardi rum, Jose Cuervo Silver tequila, pineapple, raspberry

MAI TAI
Bacardi rum, Myers’ rum, almond, orange flower, citrus

FROSÉ
Rosé wine, Tito’s vodka, served frozen

FROZEN MARGARITA
Casamigos tequila, Cointreau, lime juice

TEQUILA SUNRISE
Jose Cuervo Silver tequila, Cointreau, Creme de Cassis

PEACH TEA
Stoli vodka, peach schnapps, peach gummies
KID'S MENU
$7.99

FOR OUR GUESTS 12 AND UNDER
SERVED WITH YOUR CHOICE OF FRENCH FRIES OR VEGGIE STICKS & RANCH

CHICKEN TENDERS
3 Breaded Tenders, Ranch Dressing

GRILLED CHEESE
American Cheese, Texas Toast

HOT DOG
Plain All-Beef Hot Dog, Brioche Bun

CHEESEBURGER
Quarter Pound Patty*, American Cheese, Brioche Bun

*The consumption of raw or under-cooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.
<table>
<thead>
<tr>
<th>STICKY BUN POPCORN 9.54</th>
<th>BACON POPCORN 9.54</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sticky bun caramel coated popcorn tossed with roasted &amp; glazed pecans</td>
<td>Freshly popped corn tossed in butter &amp; house seasoning blend, topped w/ chunks of smokey bacon</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PRETZEL BITES &amp; BEER CHEESE 12.75</th>
<th>FRIES &amp; DIP 8.75</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh baked soft pretzel bites served w/ Samuel Adams™ cheese sauce</td>
<td>Crispy french fries served w/ bacon ketchup, chipotle ranch &amp; truffle aioli</td>
</tr>
</tbody>
</table>

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<thead>
<tr>
<th>CHIP TRIO 8.75</th>
<th>CHICKEN TENDER BASKET 12.75</th>
</tr>
</thead>
<tbody>
<tr>
<td>House-fried tortilla chips served w/ side of guacamole, salsa &amp; queso</td>
<td>Breaded and fried all white meat chicken, served w/ french fries and housemade ranch</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>HOUSEMADE CHEESE PIZZA 7.80</th>
<th>ICONIC NACHOS 12.75</th>
</tr>
</thead>
<tbody>
<tr>
<td>Housemade crust, brushed w/ herb butter &amp; topped w/ house-made pizza sauce, cheese blend &amp; basil</td>
<td>Tortilla chips, queso, melted cheese blend, corn &amp; bean salsa, guac, Santa Fe cream &amp; cilantro</td>
</tr>
<tr>
<td>Add pepperoni +.46</td>
<td>Add harissa chicken +3</td>
</tr>
</tbody>
</table>

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<tr>
<th>ICONIC DOG 9.75</th>
<th>CHIPOTLE CHICKEN TACOS 10.75</th>
</tr>
</thead>
<tbody>
<tr>
<td>All beef frank topped w/ house brined pickles, diced onions, yellow mustard &amp; served w/ fries</td>
<td>Warm naan topped w/ a lettuce blend, harissa chicken, pico de gallo, chipotle aioli drizzle &amp; tortilla chips &amp; salsa</td>
</tr>
</tbody>
</table>

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<thead>
<tr>
<th>AVOCADO WRAP 10.75</th>
<th>AVOCADO SALAD 10.75</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shredded lettuce, pico de gallo, avocado, cheese blend tossed in chipotle ranch dressing &amp; wrapped in a grilled tortilla, w/ fries</td>
<td>Salad greens, pico de gallo, avocado &amp; cheese blend tossed in our house-made chipotle ranch dressing</td>
</tr>
<tr>
<td>Add harissa chicken +3</td>
<td>Add harissa chicken +3</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TONY'S DINO MAC N CHEESE 11.75</th>
<th>COOKIES &amp; ICE CREAM 8.75</th>
</tr>
</thead>
<tbody>
<tr>
<td>Four cheeses melted into a creamy sauce w/ radiatore pasta, harissa chicken, toasted bread crumbs, chopped bacon &amp; fresh garlic toast</td>
<td>Four fresh baked toffee almond chocolate chip cookies served w/ vanilla ice cream &amp; a caramel drizzle</td>
</tr>
</tbody>
</table>