



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

Brazilian Job

Leblon Cachaca, Chambord, Fresh Lime Juice, Soda \$12



Our 100% Certified 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 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 \$12

Buffalo Chicken

Fried Chicken, Red Hot Sauce, Avocado, Chopped Lettuce, Maytag Blue, Buttermilk Dressing \$12

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 \$13

BBQ Brisket

Pulled BBQ Brisket, Wholegrain Mustard Apple Coleslaw, Tobacco Onions, Jalapeños, Scallions \$12

COMBOS

#1 Classic Burger, Fries, Soda \$18

#2 Classic Burger, Fries, Milkshake \$20

#3 Classic Burger, Fries, Draft Beer \$23

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 \$6

SALADS

Vegetable Salad

Lettuce, Cherry Tomato, Cucumber, Onion \$11....w/Grilled Chicken \$15

5 Spice "Chinese" Chicken Salad

Grilled Marinated Chicken, Cilantro, Napa Cabbage, Carrot, Peanut, Cucumber \$14

Caesar Salad

Romaine Salad, Lemon-Garlic Parmesan Dressing \$11....w/Grilled Chicken \$15

CHEESE

\$1

Blue

Oregon 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" Pabst Brewing \$5 / \$19

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

Lindemans Framboise Lambic \$11 / N/A

Chimay Cinq Cents \$11 / N/A

BOTTLED BEERS

Budweiser \$5

Miller High Life \$5

Corona Extra \$6

Heineken \$6

Amstel light \$6

Sam Smith's Lager \$7

Schneider Weiss \$10

Duvel \$9

BEER CANS

Pabst Blue Ribbon \$4

Modelo Especial \$5

Schlitz \$4

WINE SELECTIONS

Whites

Sauvignon Blanc \$9

Giesen, 2007, New Zealand

Chardonnay \$8

Hess, 2006, Monterey, 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, California

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

18% Service Charge Will be Added to Parties of 8 or More