



## APPETEASERS

NEW

### BBQ PULLED PORK SLIDERS

MINI BUTTER TOASTED ROLLS WITH TENDER BBQ SLATHERED PULLED PORK TOPPED WITH CHEDDAR CHEESE AND SERVED WITH A MINI SIDE OF SWEET POTATO FRIES, SUN-DRIED CRANBERRY SCALLION COLE SLAW AND CRUNCHY PICKLES. \$9.50



### RASPBERRY SWORDFISH STICKS

RASPBERRY ALE MARINATED AND GRILLED WITH RED ONIONS, BELL PEPPERS, CHERRY TOMATOES AND FRESH HERBS. SERVED WITH MANGO PINEAPPLE SALSA OVER RED BEAN RICE AND DRIZZLED WITH BANANA BEER KETCHUP. "KICK IT UP" WITH JAMAICAN JERK SPICE. \$9.99

### WIMPY BURGERS

MINI STEAM BEER BURGER SLIDERS ON A BUTTER TOASTED ROLL WITH CHEESE, SHREDDED LETTUCE, TOMATO AND PICKLES. SERVED WITH A WIMPY SIDE OF FRIES. \$8.99

### CRAB CAKES

FRESH LUMP CRABMEAT WITH ROASTED RED PEPPERS, CORN AND OLD BAY SEASONINGS. PAN FRIED AND SERVED OVER LIME VINAIGRETTE GREENS WITH RED PEPPER REMOULADE SAUCE AND RED CHIPS. \$10.99

### V TUSCAN FLAT BREAD PIZZA

THIN AND CRISPY, TOPPED WITH HUMMUS AND SEASONED OLIVE OIL, FIRE ROASTED GARLIC, RED PEPPERS, SUN-DRIED TOMATOES, ARTICHOKE HEARTS AND MOZZARELLA. \$7.99 ADD SHRIMP OR CHICKEN \$1.99



### SPINACH & ARTICHOKE DIP

OUR VERSION OF SLIGHTLY WARM CREAMY DIP ON TOP OF CRISPY PITA CHIPS WITH SCALLIONS, TOMATOES AND BLACK OLIVES TOPPED WITH MELTED JACK CHEESE. \$8.99

### V MEDITERRANEAN SPINACH & ARTICHOKE DIP

CRISPY, HOT, FRESH COOKED PITA CHIPS LAYERED WITH HUMMUS, SPRINKLED WITH ROASTED RED PEPPERS, BALSAMIC BAKED EGGPLANT, SUN-DRIED TOMATOES, BLACK OLIVES TOPPED WITH A BIG SCOOP OF OUR SPINACH & ARTICHOKE DIP AND A MELTED BLANKET OF JACK AND FETA CHEESE. \$10.99

### POTSTICKERS

ASIAN STYLE PORK DUMPLINGS STEAMED IN ALE AND PAN FRIED CRISPY. SERVED WITH A MINI TROPICAL ASIAN SALAD AND TWO AUTHENTIC DIPPING SAUCES ON THE SIDE. \$8.99



### HUMMUS & TAHINI

HOMEMADE WITH LEMON, GARLIC AND OLIVE OIL. SERVED WITH CRISPY CHIPS & PITA BREAD, ROASTED RED PEPPERS, MARINATED ARTICHOKE HEARTS AND GRILLED EGGPLANT. \$8.25



### RIBS "g" US

OUR FAMOUS "FALL-OFF-THE-BONE" YANKEE BABY-BACK BEER-B-Q RIBS OR FRED AND BARNEY'S FAVORITE! BBQ'D, BEER-BASTED, TEXAS PRIME BEEF BRONTOSAURUS RIBS. \$8.50

### LETTUCE WRAP-N-ROLL PLATTER

CHILLED MONSTER LETTUCE WITH SANTA FE CHICKEN. SERVED HOT OR COLD WITH SHREDDED CARROTS, BLACK BEAN-CORN SALSA, PICO DE GALLO, MANGO SALSA AND 2 DIPPING SAUCES. \$10.99

## CANTINA QUESADILLAS

WITH SHREDDED LETTUCE, GUACAMOLE, SALSA, SOUR CREAM AND LIME

### TABASCO SHRIMP & AVOCADO WITH BLACK BEAN-CORN

SALSA AND JACK CHEESE. \$10.99

### BBQ PULLED PORK CHEDDAR AND CHOPPED RED ONION. \$8.99

### BLACKENED CHICKEN WITH ROASTED PEPPERS AND MONTEREY

JACK & CHEDDAR. \$8.50

### V ROASTED VEGETABLE WITH MOZZARELLA AND PICO DE GALLO. \$7.99

### BAJA STEAK WITH PEPPERJACK, PEPPERS AND ONIONS. \$9.50

### BBQ CHICKEN & CORN WITH JACK CHEESE. 8.25

## MR. POTATO HEAD

### GREEN MONSTER SKINS

BASIL PESTO CHICKEN STRIPS TOPPED WITH ROASTED RED PEPPER AND MOZZARELLA. SERVED WITH MARINARA SAUCE. \$9.99

### V VEGIMATIC SKINS

STEAMED VEGETABLES, TOMATOES, AND SPINACH TOPPED WITH MOZZARELLA. SERVED WITH MARINARA SAUCE. \$8.75



### CHICKEN FAJITA SKINS

TOPPED WITH THREE COLOR PEPPERS, ONIONS, PEPPERJACK & CHEDDAR CHEESES. SERVED WITH RANCH DRESSING. \$9.50

### NOR'EASTER CHEDDAR & BACON SKINS

CRISPY MAINE POTATO SKINS STUFFED WITH VERMONT CHEDDAR AND BACON, SERVED WITH SOUR CREAM. NO BACON - NO PROBLEM! \$7.99

### SHRIMP, SPINACH & BOURSIN \$10.99

## CHILI TODAY - HOT TAMALE

ALL OF OUR CHILIS ARE HOMEMADE WITH BEER, TOPPED WITH JACK AND CHEDDAR CHEESE, AND SERVED WITH RED, WHITE & BLUE NACHO CHIPS.  
MUG ..\$4.50 CROCK ..\$4.99

### ORIGINAL TEX-MEX BEEF SANTA FE CHICKEN

### V VEGGIE 3-BEAN

### SILLY CHILI SAMPLER FLIGHT

A TASTER OF ALL THREE \$5.99



= SIGNATURE ITEM = LOW FAT, HEALTHIER

## DIPPERS & POPPERS

NEW

### CAJUN POPCORN SHRIMP

FRESH FROM THE BAYOU, LIGHTLY SPICED AND FRIED. SERVED WITH RED PEPPER REMOULADE AND HONEY DIJON. \$10.99

NEW

### CHICKEN DIPPERS

"WE DO CHICKEN RIGHT!" JUICY BONELESS FRIED PANKO TENDERS. OR TRY'EM BLACKENED, BRONZED OR JERKED WITH TWO DIPPING SAUCES. \$7.99

### CHICKEN EMPANADAS

ROASTED CHICKEN, LIGHTLY SEASONED & STUFFED WITH CORN & MONTEREY JACK CHEESE SERVED WITH SALSA AND RANCH COLORFUL VINAIGRETTE GREENS \$8.99

### GARLIC FRIED CALAMARI

HAND CUT AND SERVED WITH TARTAR AND OLD FASHIONED TOMATO SAUCES. "OR TRY IT CAJUN" \$9.99

## A TWIST-ON-FRIES

### V "AWARD WINNING" CURLY-Q-FRIES

HALF BASKET..... \$4.99 FULL BASKET..... \$5.99  
MO AND LARRY WOULD BE PROUD!

### V BEER BATTERED ONION RINGS

HALF BASKET..... \$5.50 FULL BASKET..... \$6.50  
WITH A BOTTLE OF HEINZ. NOT BUD.



### "OUR ORIGINAL" SOUR CREAM -N- CHIVE FRIES

HALF BASKET..... \$5.50 FULL BASKET..... \$6.50  
SERVED WITH OUR HOMEMADE RANCH.

### V SWEET FRIES

HALF BASKET..... \$5.50 FULL BASKET..... \$6.50  
SOUTHERN STYLE SWEET POTATO FRIES. ASK FOR RASPBERRY VINAIGRETTE.

### V CAJUN FIRE FRIES

HALF BASKET..... \$5.25 FULL BASKET..... \$6.25  
HAVE A COLD ONE ON STAND BY! SIDE OF RANCH DRESSING TO "COOLEM" DOWN.

### V CHEESE FRIES

HALF PLATE..... \$6.25 FULL PLATE..... \$7.25  
OUR TRADITIONAL CURLY FRIES LOADED WITH CHEESE

## WE EARN OUR WINGS



### "WORLD RENOWNED" BUFFALO WINGS

SERVED WITH BLUE CHEESE AND CELERY STICKS. \$8.99

### HONEY-STUNG WINGS — "SWEET -N-TANGY"

### NO NUKES WINGS — "MILD MANNERED"

### SUBATOMIC WINGS -- "ORIGINAL RECIPE"

### ATOMIC WINGS — "AT YOUR OWN RISK"

### BACK YARD BBQ WINGS- "GRILLIN' -N- CHILLIN'"

SLATHERED WITH BBQ SAUCE AND GRILLED. SERVED WITH COOL RANCH AND CELERY STICKS. \$8.99

### TERIYAKI WINGS

BASTED WITH TERIYAKI SAUCE AND CHILI OIL. TOSSED WITH BELL PEPPERS AND ONIONS. SERVED WITH FRUIT WEDGES. \$9.25

### BONELESS BUFFALO WINGS ON A STICK

SERVED WITH FIERY CARROTS, CELERY STICKS AND CHOICE OF SAUCE. \$9.75

## NACHO MAMA



### SOUTH-OF-THE-BORDER GIANT FIESTA NACHOS

HALF..... \$8.99 FULL..... \$10.99

HOT NACHOS TOPPED WITH CHOICE OF CHILI, JALAPENOS, SCALLIONS, TOMATOES, BLACK OLIVES, JACK AND CHEDDAR CHEESES, SHREDDED LETTUCE, GUACAMOLE AND SOUR CREAM. SALSA ON THE SIDE.

NO CHILI, ADD BBQ, CAJUN, BUFFALO CHICKEN,

BBQ PULLED PORK OR TACO BEEF \$1.99

BLACK BEANS

### V BUENOS CHEESE NACHOS

HALF..... \$6.75 FULL..... \$8.75

HOT NACHOS PILED HIGH WITH JACK AND CHEDDAR CHEESES, STUDDED WITH JALAPENOS AND TOPPED WITH SOUR CREAM. SALSA ON THE SIDE.

### V TORTILLA BASKET

THREE COLOR NACHOS CHIPS IN A TORTILLA BOWL WITH HOUSE SALSA, FRESH MIXED GUACAMOLE, PINEAPPLE MANGO SALSA AND BLACK BEAN-CORN SALSA. \$4.99

## SOUPER SOUPS

MUG ..\$4.50 CROCK ..\$4.99 BOWL ..\$6.99

### OUR ONION SOUP

SIMMERED WITH SHERRY AND STRONG ALE, TOPPED WITH A BLEND OF BUBBLY CHEESES.

### NATIVE CLAM CHOWDER

CHOCK FULL OF CLAMS, THICK AND CREAMY

### TODAY'S SOUP OR STEW

OUR SIGNATURE SEASONAL RECIPE.

= CONSUMER GUIDELINES

= VEGETARIAN





## QUESADILLAS

SERVED WITH SALSA, SOUR CREAM, GUACAMOLE, SHREDDED LETTUCE AND RED BEAN RICE.

 **BLACKENED CHICKEN WITH ROASTED PEPPER OR BBQ CHICKEN AND CORN**  
SLICES OF TANGY CHICKEN, CHOPPED JALAPENOS AND MONTEREY JACK & CHEDDAR CHEESES FLAT TOP GRILLED IN A SOFT, CRISPY FLOUR TORTILLA. \$12.50

**V VEGGIE QUESADILLA**  
ROASTED RED PEPPERS, EGGPLANT, SPINACH, ZUCCHINI, BLACK BEAN CORN SALSA, TOMATOES AND MONTEREY JACK CHEESE IN A COLORED TORTILLA. \$11.50

**BAJA STEAK RANCHERO**  
FLAVORFUL RANCHERO SAUCE WITH MELTED MONTEREY JACK CHEESE, ONIONS AND PEPPERS IN A RED CHILI TORTILLA. \$14.50

**SHRIMP AND AVOCADO QUESADILLA**  
FAJITA SAUCED SHRIMP AND AVOCADO SLICES WITH MELTED PEPPERJACK CHEESE IN A RED CHILI TORTILLA WITH PICO DE GALLO. \$15.75

**BBQ PULLED PORK**  
TENDER PORK SLATHERED WITH BBQ SAUCE. TOPPED WITH MELTED CHEDDAR CHEESE AND RED ONION IN A RED CHILI TORTILLA. \$13.50

## SMOKIN' FAJITAS

PEPPERS AND ONIONS IGNITED WITH BEER, LIME, AND FAJITA SAUCE. SERVED SIZZLIN' WITH PICO DE GALLO, SOUR CREAM, SHREDDED CHEESE, GUACAMOLE AND SOFT FLOUR TORTILLAS.


**JAMBALAYA FAJITA**  
GRILLED ANDOUILLE SAUSAGE, BAYOU JUMBO SHRIMP & PAN BLACKENED CHICKEN SERVED OVER OUR FAJITA VEGETABLES. **SMOKIN'!** \$15.99

**CADILLAC CARNIVAL FAJITA**  
SIZZLIN' FAJITA STEAK, GRILLED CHICKEN STRIPS & GRILLED JUMBO SHRIMP OVER ONIONS AND PEPPERS IN OUR FAJITA SAUCE. \$16.99

 **LIME & GARLIC-RUBBED CHICKEN FAJITA**  
LIGHTLY MARINATED WITH FRESH LIME, OLIVE OIL AND CILANTRO. SERVED SIZZLIN' OVER 3 COLOR PEPPERS & ONIONS. \$14.99

**BAJA TEQUILA STEAK FAJITA**  
SEASONED, GRILLED & BASTED WITH BEER. SLICED JUICY AND TENDER. SERVED OVER 3 COLOR PEPPERS & ONIONS. \$15.99

**TANGY SWORDFISH AND SHRIMP**  
LIGHTLY MARINATED AND IGNITED WITH FAJITA SAUCE. SERVED OVER 3 COLOR PEPPERS AND ONIONS. \$17.99

**NEW**  **GRILLED VEGGIE FAJITA**  
3 COLOR PEPPERS AND ONIONS AND GRILLED SEASONAL VEGETABLES LIGHTLY MARINATED AND IGNITED WITH FAJITA SAUCE. \$13.99

## NEW TASTY TACOS

SERVED IN WARM FLOUR TORTILLAS, YOU STUFF'EM WITH PICO DE GALLO, SHREDDED CHEESE, LETTUCE, GUACAMOLE, SOUR CREAM, HOUSE SALSA, LIME WEDGE AND SERVED WITH RED BEAN RICE ON THE SIDE OR CHOICE OF SIDE. NO COMBOS PLEASE. \* WITH RED PEPPER REMOULADE SAUCE

**FAJITA SPICED CHICKEN**  
\$9.99

**BAJA STEAK WITH PEPPERS & ONIONS**  
\$11.99

**BLACKENED SWORDFISH\***  
WITH AVOCADO & PEPPERJACK  
\$13.99

**TACO SEASONED BEEF**  
\$9.50

**TABASCO SHRIMP\***  
\$11.99

**WEST COAST FISH TACO\***  
SKILLET-SEARED OR CRISPY FRIED  
\$10.99

**BBQ ANDOUILLE SAUSAGE**  
\$10.50

**VEGGIES & BLACK BEAN**   
\$8.99

## BURGERS


SERVED WITH A BAG OF CHIPS AND A CRUNCHY PICKLE

ADD CURLY FRIES OR CAJUN FRIES, SUBSTITUTE ONION RINGS OR SOUR CREAM FRIES OR SWEET POTATO FRIES  
\$1.99


\$2.99


\$3.50

 **STEAM BEER BURGER**   
OUR FAMOUS 1/2 LB FRESH GROUND SIRLOIN COOKED ON OUR STEAM GRILL TO PRESERVE ITS OPTIMAL FLAVOR AND JUICES.  
\$5.99

 **TURKEY BURGER**  
THIS AIN'T NO JIVE TURKEY, JERKY. THIS IS 100% LEAN, GROUND, 1/2 LB FRESH, SEASONED AND CHAR GRILLED  
\$5.99.

**OCEANBURGER**  
1/4 LB. NATIVE COD LIGHTLY BATTERED AND DEEP FRIED IN 100% VEGETABLE OIL 'TIL GOLDEN. SERVED WITH TARTAR SAUCE AND LEMON.  
\$6.29

 **CHICKEN FILET**  
1/3 LB CHAR-GRILLED, HAND-CUT, JUICY, GRILL MOPPED, TENDER CHICKEN BREAST COOKED TO ORDER.  
\$5.49

 **VEGGIE BURGER**  
1/3 LB FRESH GRAINS, HERBS & VEGGIES CHAR-GRILLED.  
\$5.49

## FAVORITE COMBINATIONS

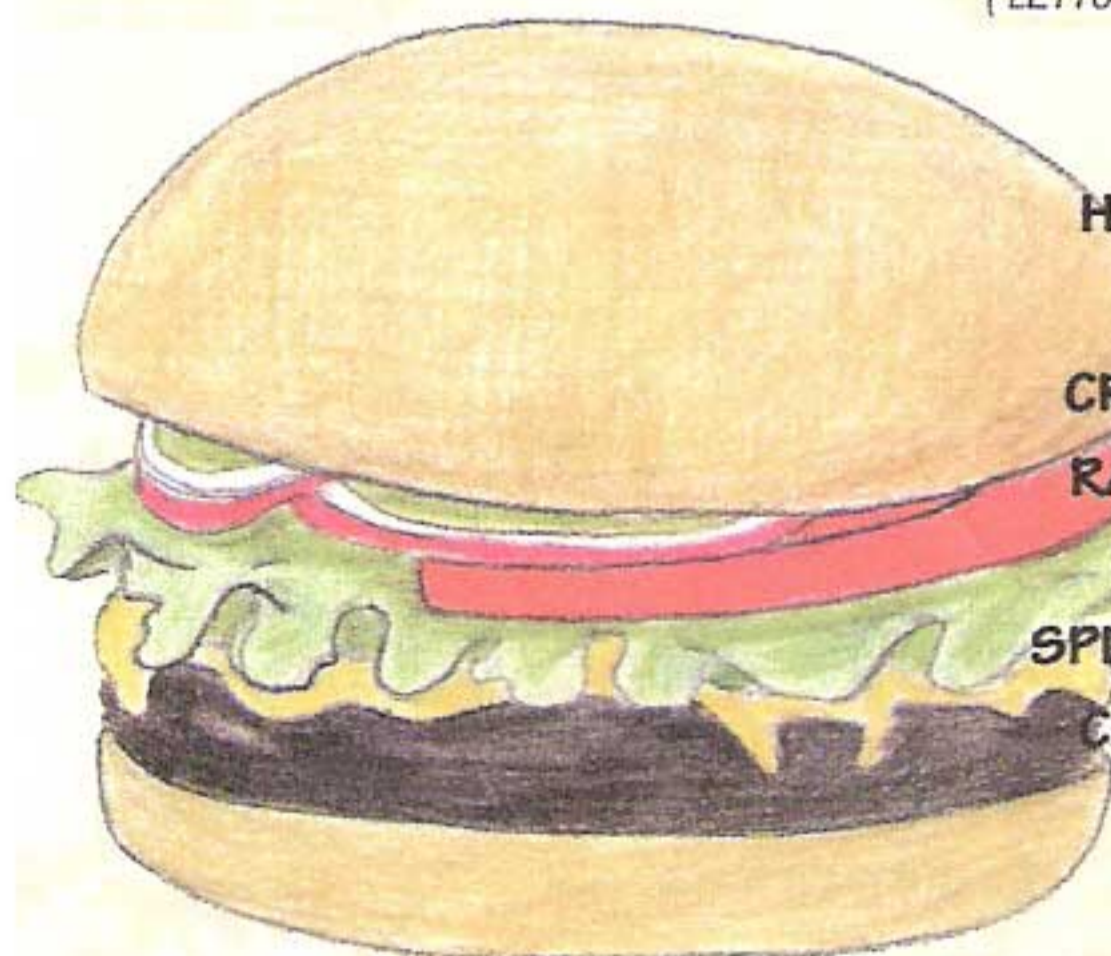
**SAN DIEGAN:** ORIGINAL CHILI -N- CHEDDAR.....\$ .99  
**LITTLE ITALY:** MOZZARELLA -N- MARINARA & BASIL PESTO .....\$ .99  
**MAIN STREET USA:** LETTUCE, TOMATOES, ONIONS AND AMERICAN CHEESE.....\$ .99  
**SOU' WESTA:** PEPPER JACK CHEESE, BLACK BEAN CORN SALSA AND PICO DE GALLO.....\$ .99  
**HAWAII FIVE-O:** PINEAPPLE, GRILLED HAM AND MOZZARELLA .....\$1.69  
**BORA BORA:** SPINACH AND ARTICHOKE DIP.....\$ .99  
**ALLSTON VILLAGE:** MELTING POT OF FOUR CHEESES .....\$1.99  
**BIG CITY:** SUNDRIED TOMATOES, ROASTED RED PEPPERS, BALSAMIC FIELD GREENS.....\$1.99  
**BEANTOWN:** ANY FOUR TOPPERS.....\$1.99

**TEXAN:** BBQ SAUCE, SMOKED HAM AND MOZZARELLA .....\$ .99  
**NÁW 'LINS:** CHAR GRILLED, CAJUN SPICED WITH REMOULADE SAUCE AND PEPPERJACK CHEESE.....\$ .99  
**BUFFALO:** SUBATOMIC WING SAUCE, CRUMBLER BLUE CHEESE AND JALAPENOS.....\$ .99  
**VERMONT:** BACON AND CHEDDAR.....\$ .99  
**BAJA BURGER:** RANCHERO BEAN SPREAD, MONTEREY JACK CHEESE AND AVOCADO SPEARS .....\$1.99  
**VIVA LA FRANCE:** BOURSIN AND GRILLED PORTOBELLO MUSHROOMS .....\$1.99  
**AKABOURA:** ONIONS, MUSHROOMS, PEPPERS, SWISS.....\$1.99  
**EAST L.A.:** TOMATOES, GUACAMOLE AND SPROUTS.....\$1.99

## TOPPERS

( LETTUCE, BBQ SAUCES, SLICED PICKLE CHIPS AND RED ONION FREE UPON REQUEST )

69¢



HOUSE CHILIS  
BACON  
CRANBERRY RELISH  
RANCHERO SAUCE  
PICO DE GALLO  
SPINACH-ARTICHOKE DIP  
CANADIAN BACON

GUACAMOLE  
SAUTEED ONIONS  
SAUTEED PEPPERS  
JALAPENOS  
STEAMED BROCCOLI  
SAUTEED MUSHROOMS  
TOMATO  
SPROUTS  
PINEAPPLE

PEPPERJACK  
MOZZARELLA  
CHEDDAR  
SWISS  
AMERICAN  
BOURSIN  
CRUMBLER BLUE CHEESE



= SIGNATURE ITEM



= LOW FAT, HEALTHIER



= CONSUMER GUIDELINES



= VEGETARIAN





## \* BIG-CUT STEAKS \*

CHOICE OF ONE SIDE

**TENDERLOIN TIP STEAKS**  
\$17.50

**DELMONICO PRIME RIB CUT**  
\$19.99

**SIRLOIN TIPS**  
\$16.50

### BOURBON BBQ

A DARK STYLE BBQ WITH BOURBON, MOLASSES AND A FULL FINGER LICKIN' FLAVOR. TOPPED WITH ONION RINGS AND SERVED WITH A SIDE OF SUN-DRIED CRANBERRY COLE SLAW.

### SIZZLIN' COWBOY

SKILLET BLACKENED WITH CAJUN SPICES. SERVED SIZZLIN', IGNITED WITH BEER AND A SPLASH OF TOBACCO. TOPPED WITH COOL RANCHERO SAUCE OVER PEPPERS AND ONIONS.

### TROPICAL TERIYAKI

PAN SEARED WITH SOY, RICE VINEGAR AND HOUSE TERIYAKI SAUCE. SERVED WITH A TROPICAL MANDARIN ORANGE AND GRAPE SALAD OVER GREENS WITH GINGER SESAME DRESSING.

### PIZZIOLA RAGOUT

CHAR-GRILLED TO YOUR LIKING. TOPPED WITH A RAGOUT OF PEPPERS, ONIONS AND MUSHROOMS PAN ROASTED WITH GARLIC, RED WINE AND HERBS REDUCED WITH BEEF DEMI-GLAZE AND MARINARA SAUCE.

### SANTA FE STYLE

TOPPED WITH A CHIPOTLE RED PEPPER SAUCE. SERVED WITH A MINI SALAD WITH AVOCADO BLACK BEAN AND CORN SALSA AND LIME VINAIGRETTE FIELD GREENS.

### STEAKHOUSE STYLE

CHAR-GRILLED TO YOUR LIKING OVER BEEF DEMI GLAZE AND GRILLED PORTOBELLO ON A BED OF FOUR CHEESE CREAMY SPINACH.

## WET YOUR NOODLE PASTAS

FRESH BAKED HERB LOAF UPON REQUEST

### V SOUTHERN "PRIMO" VERA

A FRESH ARRAY OF VEGGIES TOSSED WITH CHEESE TORTELLINI AND HERBS IN A SWEET CORN-RED PEPPER CHIPOTLE SAUCE. \$10.99  
WITH CHICKEN MEDALLIONS ADD \$ 2.50  
WITH 3 JUMBO SHRIMP ADD \$ 3.50

### PENNE REGATE

BABY PENNE TOSSED WITH SEASONED CHICKEN TENDERLOINS AND BROCCOLI FLORETTES. SAUTEED WITH FRESH BASIL AND ROASTED GARLIC IN A ZESTY SUN-DRIED TOMATO ALFREDO SAUCE. \$13.99

### RAJUN' CAJUN JAMBALAYA

DREADLOCK PASTA OR RED BEAN RICE

TOPPED WITH CAJUN BLACKENED CHICKEN AND A MIX OF ANDOUILLE SAUSAGE, BAYOU SHRIMP, SCALLIONS, PLUM TOMATOES, TRI-COLORED PEPPERS, OKRA AND ONIONS IN A SPICY CAJUN BROTH. \$14.99

### CAJUN CHICKEN TORTELLINI

CHICKEN TENDERLOINS SAUTEED AND SIMMERED IN A CAJUN CREAM SAUCE, TOSSED WITH TRI-COLORED TORTELLINI AND TOPPED WITH SCALLIONS. \$13.25

### OLD SCHOOL MAC-N-CHEESE WITH BBQ SAUSAGE SKEWER

BABY PENNE PASTA TOSSED WITH OUR "FOUR CHEESE-CHEESE SAUCE" BAKED WITH HERB BREAD CRUMBS AND SERVED WITH A BBQ SAUSAGE SKEWER AND VINAIGRETTE SALAD GREENS. \$13.25

### CHEF'S GIANT PASTA SPECIAL

CHECK OUT OUR SPECIALS FOR TODAY'S PREPARATIONS.

## YANKEE BEER-B-Q

SERVED WITH SEASONAL VEGGIE, HONEY-ALE CORN BREAD, AND YOUR CHOICE OF ONE SIDE

### BEER-B-Q SAMPLER

OUR GIANT PLATTER INCLUDES BABY BACK RIBS, TEXAS RIBS, GOLDEN ALE-DIJON CHICKEN AND ANDOUILLE SAUSAGE. \$19.99

### BEER-B-Q RIBS & CHICKEN

CHOICE OF TEXAS OR BABY BACK RIBS WITH SUCCULENT GOLDEN ALE-DIJON BBQ CHICKEN. \$16.50

### BBQ BABY BACK RIBS

OUR FAMOUS "FALL-OFF-THE-BONE" TENDER, SLOW-COOKED, YANKEE-STYLE PORK RIBS. "OFTEN COPIED, NEVER DUPLICATED." \$15.99

### BBQ STEAK TIPS

A SUNSET SIZED PORTION OF TANGY SECRET MARINATED, CHARGRILLED, SUCCULENT AND JUICY TIPS. \$15.75

### BBQ TEXAS RIBS

BRONTOSAURUS BEEF-STYLE, BEER-BASTED TEXAS PRIME. \$15.99

### GOLDEN ALE-DIJON BBQ TURKEY TIPS

OUR LEGENDARY MARINADED AND CHAR GRILLED, LIGHTLY SMOKED, MOUTHWATERING HOUSE SPECIAL. \$15.75

### 3 AMIGO'S TIPS SAMPLER

3 FOOD GROUPS: 3 RED CHILI-MANGO SWORDFISH TIPS • 3 BBQ OR TERIYAKI STEAK TIPS • 3 GOLDEN ALE BBQ TURKEY TIPS. \$17.99

## SEAFOOD DIET

CHOICE OF ONE SIDE

### BOSTON FISH PIER FRESH CATCH SPECIALS

PRICED BY THE TIDES

### NEW RED HOT CHILI PEPPER SHRIMP

A SIX PACK OF JUMBO SHRIMP LIGHTLY DUSTED AND CRISPY FRIED DRENCHED IN OUR SWEET-N-SPICY SAUCE AND SERVED WITH A TROPICAL GINGER-HONEY DRESSED SALAD AND CHOICE OF SIDE.. \$15.99

### CRABCAKE STUFFED SHRIMP

JUMBO SHRIMP TOPPED WITH A MINIATURE CRABCAKE AND BAKED WITH WARM DRAWN BUTTER AND SHERRY. 3 FER \$11.99, 5 FER \$16.99

### RASPBERRY SWORDFISH SKEWERS

TOPPED WITH MANGO SALSA AND SERVED WITH RED CHIPS AND OUR BANANA BEER KETCHUP. ASK YOUR SERVER TO "KICK IT UP" WITH JAMAICAN JERK SPICE. 2 SKEWERS- \$12.50, 3 SKEWERS- \$15.50

### FISH & CURLY CHIPS

SCROD LIGHTLY BATTERED CLAMSHACK STYLE OR CAJUN FRIED. SERVED OVER OUR CURLY-Q FRIES WITH RED PEPPER REMOULADE SAUCE AND LEMON. RECOMMENDED WITH A SIDE OF SUN-DRIED CRANBERRY & SCALLION COLE SLAW. \$13.25

### TROPICAL SWORDFISH TIPS

TRY'EM JERKED, BRONZED, BLACKENED OR PLAIN. SERVED WITH A SIDE OF RED CHILI-MANGO BBQ SAUCE AND SUN-DRIED CRANBERRY & SCALLION COLE SLAW. \$15.50

## ON THE SIDE

TODAY'S CHEF'S MASHED

BEER BATTERED ONION RINGS  
SUN-DRIED CRANBERRY COLE SLAW  
BLACK BEANS WITH GARLIC AND SCALLION

"KICKED-UPPED" FRY SELECTIONS

TODAY'S VEGETABLE  
BLACK BEAN-CORN SALAD  
RED BEAN RICE



= SIGNATURE ITEM



= LOW FAT, HEALTHIER



= CONSUMER GUIDELINES



= VEGETARIAN



08.09

## SALADA SALADS

ADD BLACKENED OR GRILLED SWORDFISH \$4.50, SUB \$2.50  
ADD CHICKEN \$3.50

SUN-DRIED TOMATO VINAIGRETTE, RANCH, CAESAR, BLUE CHEESE, SESAME GINGER, OIL & VINEGAR,™LOW-CAL RASPBERRY VINAIGRETTE,™LOW-CAL LIME VINAIGRETTE

### ✓ "BIG FAT" GREEK SALAD

CRISPY ROMAINE LETTUCE WITH CRUNCHY CUCUMBERS, ARTICHOKE HEARTS, ROASTED RED PEPPERS, BALSAMIC BAKED EGGPLANT, GRAPE TOMATOES, RED ONIONS AND FETA CHEESE WITH HOUSE VINAIGRETTE. \$11.25

### GRILLED CHICKEN CAESAR

GARLIC CROUTONS AND SHREDDED PARMESAN TOSSED IN OUR HOMEMADE DRESSING & TOPPED WITH GRILLED CHICKEN STRIPS AND ROASTED RED PEPPERS. \$10.99

### CAJUN PACO TACO

A BED OF MIXED LETTUCE, CHOPPED TOMATOES, SCALLIONS, JALAPENOS, CHEESE, OLIVES AND GUACAMOLE IN A BIG, RED CHILI TACO SHELL. TOPPED WITH CHOICE OF TACO MEAT, GRILLED OR BLACKENED CHICKEN, SERVED WITH LIME VINAIGRETTE AND SALSA. \$11.99

### ✓ PESTO PASTA TUSCAN SALAD

TRI-COLOR TORTELLINI MIXED WITH OUR SUNDRIED TOMATO-BASIL PESTO OVER ROMAINE LETTUCE WITH ARTICHOKE HEARTS, GRILLED EGGPLANT, ROASTED RED PEPPERS, TOMATOES, FRESH BUFFALO MOZZARELLA AND BERMUDA ONION. SERVED WITH HOUSE VINAIGRETTE AND PESTO GARLIC BREAD SPEARS. \$12.50

### CALIFORNIA COBB SALAD

MIXED GREENS WITH GRAPE TOMATOES, SPROUTS, AVOCADO, BLUE CHEESE, CRUMBLed BACON, GRILLED CHICKEN AND SLICED EGG. SERVED WITH FRESH SQUEEZED LIME VINAIGRETTE. \$12.99

### ORIENTAL CHICKEN, WALNUT & FRUIT

MARINATED CHICKEN TERIYAKI STRIPS SERVED OVER MIXED LETTUCE WITH MANDARIN ORANGE SLICES, GRAPES, CUCUMBERS AND SHREDDED SNOW PEAS. TOPPED WITH CRISPY NOODLES AND WALNUTS, SERVED WITH SESAME GINGER DRESSING. \$11.99

### BUFFALO GARDEN SALAD

BONELESS BUFFALO WINGS ATOP SALAD GREENS WITH JALAPENO CARROTS AND CELERY STIX, CUCUMBERS, CHERRY TOMATOES AND PICKLED OKRA. SPRINKLED WITH CRUMBLed BLUE CHEESE AND SERVED WITH CHOICE OF DRESSING. \$11.50

### TOSSED GARDEN SALAD

ROMAINE, ICEBERG AND FIELD GREENS WITH TOMATOES, RADISH, BERMUDA ONION AND CUCUMBERS. CHOICE OF DRESSING. \$4.75  
BIG TOSS GARDEN SALAD \$7.99

### ✓ CAESARUS

JUNIOR SIZED CAESAR SALAD WITH ROASTED RED PEPPERS, GARLIC CROUTONS AND SHREDDED PARMESAN CHEESE. \$5.75 JUMBO \$8.99

## THE WHOLE ENCHILADA

TOPPED WITH ENCHILADA AND RANCHERO SAUCES, BAKED WITH CHEESE AND SERVED WITH SALSA, SOUR CREAM, SHREDDED LETTUCE AND A TIMBALE OF RED BEAN RICE.

### RANCHERO STEAK

SLICED STEAK WITH THREE COLOR PEPPERS, PICO DE GALLO, ONIONS AND CHEESE. \$10.50

### SHRIMPIN' BOAT

TABASCO SAUTEED SHRIMP WITH PEPPERS, ONIONS, PICO DE GALLO AND CHEESE. \$11.50

### SALSA FRESCA CHICKEN

BONELESS CHICKEN BREAST STRIPS TOSSED WITH THREE COLOR PEPPERS AND ONIONS, STUFFED WITH CHEESE. \$9.99

### SLOPPY JOSE

FLAVORFUL TACO MEAT ROLLED WITH THREE COLOR PEPPERS, PICO DE GALLO, ONIONS, JACK AND CHEDDAR CHEESE. \$9.50

### SANTA FE CHICKEN CHIMICHANGA

RED CHILI TORTILLA STUFFED WITH SANTA FE SEASONED CHICKEN, MANGO SALSA AND MONTEREY JACK, CRISPY FRIED AND SERVED WITH A BLACK BEAN & CORN VINAIGRETTE SALAD AND RED CHILI DIPPING SAUCE. \$8.99

## BURRITO BONANZA

WRAPPED IN A RED CHILI TORTILLA SERVED WITH A LIME VINAIGRETTE SALAD, SOUR CREAM, SALSA, PICKLED OKRA AND JALAPENOS CARROTS.

### TEXICALLI BURRITO

BBQ PULLED PORK, PICO DE GALLO, CHEESE, RED BEAN RICE AND BLACK BEANS. \$8.99

### BAJA STEAK BURRITO

LIME MARINATED SLICED SIRLOIN WITH PEPPERS, ONIONS, CHEESE, RED BEAN RICE, BLACK BEANS AND PICO DE GALLO. \$9.99

### CHICKEN FAJITO BURRITO

MARINATED CHICKEN TENDERLOINS WITH THREE COLOR PEPPERS, ONIONS, BLACK BEANS, RED BEAN RICE, CHEESE AND PICO. \$8.99

### ✓ GRINGO BURRITO

FAJITA VEGETABLES, SPINACH, PICO, BLACK BEANS, RED BEAN RICE, AVOCADO AND CHEESE. \$8.50

NEW

### TROPICAL FRIED CHICKEN BURRITO

A TASTE OF THE ISLANDS WITH STRIPS OF PANKO FRIED CHICKEN, PINEAPPLE-MANGO SALSA & RED BEAN RICE WRAPPED IN A CHILI TORTILLA SERVED WITH RASPBERRY VINAIGRETTE GREENS, MANGO BBQ AND SWEET RED CHILI SAUCES WITH RED CHIPS. \$8.99

### CONSUMER ADVISORY GUIDELINES

THE SUNSET GRILL AND TAP COOKS POULTRY, SEAFOOD, EGG AND MEAT DISHES TO ORDER. BE ADVISED THAT CONSUMING RAW OR UNDERCOOKED POULTRY, SEAFOOD, EGG OR MEAT DISHES MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

 = SIGNATURE ITEM

 = LOW FAT, HEALTHIER

 = CONSUMER GUIDELINES

 = VEGETARIAN

## MELTDOWNS

SERVED WITH CURLY FRIES. ADD \$2.75 FOR SIDE SALAD SUBSTITUTION

### AVOCADO CHICKEN MELT

GOLDEN ALE BBQ CHICKEN TOPPED WITH PEPPER JACK CHEESE, AVOCADO WEDGES, LETTUCE AND TOMATOES ON A TOASTED ROLL. \$9.99

### BESTO PESTO

CHICKEN STRIPS TOSSED IN OUR SUNDRIED TOMATO-BASIL PESTO WITH ROASTED RED PEPPERS AND MOZZARELLA. SERVED ON A HOT FRENCH LOAF WITH A SIDE OF MARINARA. \$9.50

### FAJITA PITA MELT

OPEN-FACED GRILLED PITA TOPPED WITH FAJITA CHICKEN, PEPPERS, BERMUDA ONION AND SHREDDED MONTEREY JACK CHEESE. LETTUCE, PICO DE GALLO AND RANCH SERVED ON THE SIDE. \$8.99

### ✓ SHROOM MELT

GRILLED PORTOBELLO MUSHROOMS TOSSED IN OLIVE OIL AND BALSAMIC VINEGAR. TOPPED WITH ROASTED RED PEPPERS, BUFFALO MOZZARELLA, SUN-DRIED TOMATO AND A DOLLOP OF BASIL PESTO ON A TOASTED ROLL. \$8.99

### GREEN CHILI PHILLY STEAK MELT

HAND-CUT TENDERLOIN STEAK GRILLED WITH PEPPERS, ONIONS, RUBY-Q SAUCE AND PEPPERJACK CHEESE. SERVED ON A FRENCH LOAF WITH A SIDE OF SHREDDED LETTUCE AND SLICED TOMATOES. \$9.75

### "BIG KAHUNA" TUNA MELT

"SORRY CHARLIE!" WHITE WATER TUNA SALAD TOPPED WITH TOMATOES, BERMUDA ONION AND MELTED PEPPER JACK CHEESE ON OPEN-FACED HONEY WHEAT OR TEXAS TOAST. \$8.99

### "BIG EASY" CAJUN MELT

GRILLED CAJUN CHICKEN BREAST TOPPED WITH PEPPER JACK CHEESE, LETTUCE AND TOMATOES ON A TOASTED ROLL. \$8.50

### ✓ VEGGIE PITA POCKET MELT

ASSORTED FRESH VEGGIES AND HERBS STEAMED AND TOPPED WITH MELTED MOZZARELLA. \$7.99

### CUBAN REUBEN

GRILLED WHEAT OR TEXAS TOAST LAYERED WITH THINLY SLICED PICKLE, HAM, PULLED PORK, IMPORTED SWISS CHEESE AND OUR RUBY-Q SAUCE. \$9.50

## SANGAWICHES

SERVED WITH CURLY FRIES AND A PICKLE. ADD \$2.75 FOR SIDE SALAD SUBSTITUTION.

### BLACKENED SWORDFISH

PAN BLACKENED IN A CAST IRON SKILLET TOPPED WITH LIME VINAIGRETTE FIELD GREENS AND OUR CREAMY RED PEPPER REMOULADE SAUCE ON A TOASTED ROLL. \$10.99

### ORIENTAL CHICKEN, WALNUT & FRUIT

JERK SPICED AND SAUCED CHICKEN TOPPED WITH OUR MANGO SALSA, GREEN LEAF LETTUCE AND BANANA BEER KETCHUP ON A TOASTED ROLL. \$8.99

NEW

### CHICKEN FRIED CHICKEN

SERVED WITH LETTUCE, TOMATO, ONION AND A SIDE OF RANCH. \$8.99

### HUMMUS & GRILLED EGGPLANT

IN A PITA ROLL-UP WITH CHOPPED TOMATOES, CUCUMBERS, ROASTED RED PEPPERS AND SPROUTS. \$7.99, ADD CHICKEN \$1.99

### BBQ PULLED PORK

SLOW ROASTED AND SLATHERED IN BBQ SAUCE. SERVED OPEN FACED ON A TOASTED ROLL WITH COLE SLAW AND A PICKLE. \$8.99

### CALIFORNIA BREWERS CLUB

GRILLED HONEY WHEAT TRIPLE LAYERED WITH GRILLED CHICKEN, BACON, AVOCADO, TOMATOES, GREEN LEAF LETTUCE AND RUBY-Q SAUCE. \$9.99

### HOMEBREW SURPRISE

TURKEY, BACON, LETTUCE, TOMATO, RED ONION, HOMEBREW CRANBERRY RELISH AND MAYO ON HONEY WHEAT OR TEXAS TOAST. \$8.50

### CRABCAKE PO'BOY

CRABCAKE TOPPED WITH FRESH TOMATOES AND SPROUTS ON A TOASTED ROLL. SERVED WITH A SIDE OF REMOULADE SAUCE, PICKLED OKRA AND SPICY CARROTS. \$10.99

### DOGGONE DAGWOOD

TURKEY, HAM, BACON & SWISS WITH LETTUCE, TOMATOES AND MAYO ON HONEY WHEAT OR TEXAS TOAST. \$8.50

### ORIENTAL CHICKEN, WALNUT & FRUIT

PERKY TURKEY WITH AVOCADO STRIPS, PICO DE GALLO & SHREDDED LETTUCE ROLLED IN A SOFT TORTILLA. SERVED WITH RANCH & SALSA. \$8.50

### SHRIMP PO'BOY

FLASH FRIED CAJUN SHRIMP OVER SHREDDED LETTUCE, TOMATO AND A CREAMY RED PEPPER REMOULADE SAUCE. \$10.99

## NUTTER BUTTER EXPERIENCE

FRESH WITH HONEY SERVED ON TEXAS TOAST WITH CAPE COD CHIPS AND FRUIT

### ✓ PEANUT BUTTER 3-D CLUBHOUSE

CREAM CHEESE, JELLY, FLUFF AND PEANUT BUTTER. \$5.25

### ✓ PEANUT BUTTER & STRAWBERRY PRESERVES

JUST LIKE MOM'S! \$4.50

### ✓ PEANUT BUTTER & FLUFF WITH BANANA

IN MEMORY OF ELVIS. \$4.99





# DESSERTS

*Delicious, Delightful, Delectable, Desserts*



## MELTDOWN MUDSLIDE PIE

MOUNTAIN SIZED AND MADE HERE WITH BROKEN HEATH BARS AND REESSES BETWEEN ESPRESSO AND MALTED VANILLA ICE CREAMS WITH AN OREO COOKIE CREAM STOUT CRUST TOPPED WITH GOOEY FROZEN FUDGE. \$8.50  
~INCLUDES TWO FORKS~



## SOUTHERN BAKED FLAN

HOMEMADE HERE WITH IT'S OWN CARAMEL SAUCE TOPPED WITH WHIPPED CREAM AND SERVED WITH A STRAWBERRY \$4.99

**NEW**

## ROASTED APPLE AND CARMELIZED BANANA EMPANADA

STUFFED WITH CREAM CHEESE AND A FEW RAISINS IN OUR CRISPY FRIED PASTRY DOUGH ROLLED IN CINNAMON SUGAR, DRIZZLED WITH A CARAMEL SWIRL AND WHIPPED CREAM. \$4.99, ADD A SCOOP OF ICE CREAM FOR \$1.99 ADDITIONAL

**NEW**

## DESSERT NACHOS

ROASTED APPLE AND CARMELIZED BANANAS OVER CRISPY FRIED, MAPLE-CINNAMON, SUGAR-BUTTERED FLOUR TORTILLAS SPRINKLED WITH RAISINS AND TOPPED WITH WHIPPED CREAM AND CARAMEL SERVED WITH A SIDE OF MALTED VANILLA ICE CREAM. \$7.99

## "HOME-MADE BEER" ICE CREAM

INNOVATIVE AND SEASONAL, MADE HERE AND CHURNED AT HERRELLS, SOMETHING ALWAYS NEW AND EXCITING \$4.50

## DESSERT SPECIAL

CHECK OUT OUR DESSERT SPECIALS

**MIDNIGHT MADNESS**  
Free Food Buffet  
Sunday, Monday  
& Tuesday  
Midnight - 1AM  
(Two drink minimum)

**ALL U-CAN-EAT**  
BBQ Texas Ribs  
Monday & Tuesday All  
Day & Night \$ 14.99  
No doggie bags,  
sharing or coupons  
(Two drink minimum)

# SUPER SUNRISE SUNDAY BRUNCH

11AM - 3PM

\$8.50

**TACO BRUNCH BAR**  
ALL-U-CAN-EAT



# LUNCH TACO & FAJITA BUFFET

11:30 AM - 3 PM MON-FRI

\$7.50



## WE ACCEPT:

## PLEASE NO:

-  ..... U.S CURRENCY
-  ..... MASTERCARD/VISA/DEBIT
-  ..... AMERICAN EXPRESS
-  ..... DISCOVER
-  ..... SUNSET BEER BUCKS
-  ..... GOLD BARS

- FOREIGN CURRENCY..... 
- IOU'S..... 
- OLD LOTTERY TICKETS..... 
- CHECKS..... 
- FOOD STAMPS..... 
- CASINO CHIPS..... 

18% GRATUITY ON PARTIES OF 6 OR MORE AND UNSIGNED CREDIT CARDS, ALL MEALS SUBJECT TO MEALS TAX

# FULL MENU 'TIL 1 AM



= SIGNATURE ITEM

