

Molasses

201 E Main St 48640-5113 · +19894869730 · Updated: Jan 14, 2026

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DRINKS 4

Strawberry	\$5.00
Lemon	\$5.00
Peach	\$5.00
Strawberry Orange	\$5.00

BEER 31

Bud Light - BTL	\$4.00
Bud Light is brewed using a blend of premium aroma hop varieties, both American-grown and imported, and a combination of barley malts and rice. Its superior drinkability and refreshing flavor makes it the world's favorite light beer.	
Coors Light - BTL	\$4.00
A premium light beer.	
Michelob Ultra -BTL	\$4.00
Michelob ULTRA appeals to beer drinkers interested in a superior tasting light beer that promotes an active, social lifestyle.	
Miller Lite - BTL	\$4.00
This carefully crafted pilsner uses the finest ingredients and brewing techniques to ensure rich, full-bodied beer taste at only 96 calories	
Bud Zero	\$4.00
Budweiser-BTL	\$4.00
Corona	\$4.00
Corona's refreshing, smooth taste offers the perfect balance between heavier European imports and lighter domestic beer. The aroma is fruity-honey with a touch of malt and the flavor is crisp and well-balanced between hops and malt, toward the malt side. Corona's superior taste profile is due to the fact that our brewers take great care to use only the best ingredients available. Corona is made with the finest quality blend of filtered water, malted barley, hops, corn and yeast.	
Stella	\$4.00
Stella Artois is one of the world's best-selling beers and is enjoyed in more than 80 countries. Its full, characteristic flavor and high quality is assured through a superior brewing process and by using the finest ingredients available.	
Heineken	\$4.00
100% Barley malt, choice hops and pure water give this brew unsurpassed clarity.	

Killians	\$4.00
Deep ruby red in color with a dense off-white foam. Roasted and toasted caramel characteristics with ale-like fruit esters. Toasted/roasted caramel malt introduction with nice bready characteristics. Full-bodied with medium carbonation. Well-balanced with slight lingering citrus rind and subtle sweetness.	
Robust Porter	\$6.00
Budweiser	\$4.00
Modelo	\$4.00
Modelo Especial Mexican Beer is a full-flavored pilsner beer with a crisp taste. An orange blossom honey aroma and light hop character make this imported beer perfect for tailgating.	
Shiner Bock	\$5.00
Tip back a bock. Brewed with rich roasted barley malt and German specialty hops, this lightly hopped American-styled dark lager always goes down easy. Originally a seasonal beer, fans have demanded it year-round since 1973.	
Midland Brewing Co - Brut IPA	\$6.50
Brewed with Champagne yeast, crack open this bubbly to enjoy delightful tropical fruit aromatics from Mosaic and Citra hops and a dry body you can sip all day long!	
Mt. Town - Raspberry Railyard	\$6.50
American Raspberry Wheat Ale	
Cigar City - Jai Alai	\$6.50
Jai Alai, a game native to the Basque region of Spain, is played on a court called a fronton. Jai Alai players attempt to catch a ball using a curved mitt whilst the ball travels at speeds up to 188mph! Proving they have a sense of humor the Spanish dubbed this game, with its ball traveling at race car speeds, "the merry game." Tampa was once home to a bustling Jai Alai fronton but sadly all that remains of Jai Alai in the Tampa Bay area is this India Pale Ale that we brew in tribute to the merry game. The India Pale Ale style of beer has its roots in the ales sent from England to thirsty British troops in India during the 18th century. Pair Jai Alai India Pale Ale with beef empanadas, deviled crabs, and other spicy dishes.	
Starcut Cider - Mosa	\$6.50
Mosa is a crisp, refreshing blend of Hard Cider made from Michigan apples and sweet orange juice. This cider is slightly hazy and light orange in color, a true mimosa in cider form. Let the fruity harmony of citrus and bright apple flavors make your tastebuds do a happy dance.	
Michelob Ultra	\$4.00
Michelob ULTRA appeals to beer drinkers interested in a superior tasting light beer that promotes an active, social lifestyle.	
Tower - Budweiser	\$18.00
Tower - Modelo	\$18.00
Tower - Shiner Bock	\$20.00
Tower - Midland Brewing Co - Brut IPA	\$35.00
Tower - Mt. Town - Raspberry Railyard	\$25.00
Tower - Cigar City - Jai Alai	\$25.00
Tower - Starcut Ciders - Octorock	\$30.00
Tower - Michelob Ultra	\$18.00

Bell's Two Hearted **\$5.50**

Brewed with 100% Centennial hops from the Pacific Northwest and named after the Two Hearted River in Michigan's Upper Peninsula, this IPA is bursting with hop aromas ranging from pine to grapefruit from massive hop additions in both the kettle and the fermenter. Perfectly balanced with a malt backbone and combined with the signature fruity aromas of Bell's house yeast, this beer is remarkably drinkable and well suited for adventures everywhere.

High Noon Lime **\$5.50**

High Noon Lime Vodka Hard Seltzer is made with real fruit juice, sparkling water and natural flavors. This crisp and refreshing drink only has 100 calories, no added sugar and it's gluten free. Enjoy straight from the can or served over ice.

High Noon Peach **\$5.50**

High Noon Peach Vodka Hard Seltzer is made with real fruit juice, sparkling water and natural flavors. This crisp and refreshing drink only has 100 calories, no added sugar and it's gluten free. Enjoy straight from the can or served over ice.

High Noon Mango **\$5.50**

High Noon Mango Vodka Hard Seltzer is made with real fruit juice, sparkling water and natural flavors. This crisp and refreshing drink only has 100 calories, no added sugar and it's gluten free. Enjoy straight from the can or served over ice.

COCKTAILS 22

Wild Strawberry Mule **\$8.00**

Vodka, Fresh Strawberries, Lime Juice, Ginger Beer

Louisville Mule **\$8.00**

Bourbon, Lime Juice, Ginger Beer

Drunken Luau Mule **\$8.00**

Tequila, Pineapple Juice, Lime Juice, Ginger Beer

Creamsicle Mule **\$8.00**

Vanilla Vodka, Orange Vodka, Fresh Orange Juice, Ginger Beer

The Shiner Mule **\$8.00**

Green Apple Vodka, Lemon Juice, Cinnamon, Ginger Beer

The Cuban Mule **\$8.00**

Bumbu Rum, Lime Juice, Bitters, Ginger Beer

Key West Mule **\$8.00**

Malibu Rum, Lime Juice, Mango Nectar, Ginger Beer

Classic Mule **\$8.00**

Vodka, Lime Juice, Ginger Beer

Peach Mule **\$8.00**

Vanilla Vodka, peach puree, lime juice and ginger beer.

Spicy Mule **\$8.00**

Tequila, jalapeño infused simple syrup, lime juice and ginger beer

Molasses Sweet Tea **\$10.00**

Tequila, Sweet Tea, Lime Juice, Triple Sec

Rosemary & Peach Sparkler	\$10.00
Gin, Peach Preserves, Rosemary & Sage Syrup, Prosecco	
Pink Pear	\$10.00
Gin, Triple Sec, Ruby red Grapefruit Juice, Triple sec, Pear Syrup	
Strawberry Lemonade	\$10.00
Vodka, Lemon Juice, Simple Syrup, Strawberry Ice Cubes	
Home Run Punch	\$10.00
This will sure to knock you out of the park! Beautiful crafted with blended fresh fruit ice cubes, peach tree and Bacardi rum.	
Jalapeno Paloma	\$10.00
Tequila, jalapeño infused simple syrup, grapefruit juice and lime juice	
Rosemary Gimlet	\$10.00
Tanqueray, Fresh Lime Juice, House-Made Rosemary Syrup	
Bone-In Bloody	\$10.00
Absolute Vodka, Bloody Mary mix, House rub rim and a rib bone garnish.	
Watermelon Mint Margarita	\$10.00
Watermelon Liquor, Tequila, lime juice and simple syrup	
Rosemary Old Fashioned	\$10.00
Bourbon, Rosemary sprig, bitters and simple syrup	
Cucumber Breeze	\$10.00
Hendricks Gin, cucumbers, lemon juice, simple syrup and soda water	
Main Street Lemonade	\$10.00
Raspberry Vodka, Blue Curacao, lemon juice and grenadine	

WINE 12

Dark Horse Cabernet	\$7.00
Dark Horse Cabernet has aromas of coffee, mocha and ripe blackberries. The palate is rich and intense with flavors of mocha, dark fruit and hints of vanilla.	
Dark Horse Merlot	\$7.00
Dark Horse Merlot has robust flavors of jammy dark fruit layered with toasted oak, molasses and brown spice with a long, plush finish. This Merlot wine was carefully aged to develop dark fruit flavors and mocha aromas.	
Dreaming Tree	\$7.00
For Crush, Dave and I hand-selected a special blend of our favorite varieties to create a red wine that pulls you in with notes of smoky berry and a pop of raspberry jam. Around the dinner table or out on the patio, it's a wine you're going to want to share with your favorite people. - Steve Reeder on his Dave Matthews wine collaboration	
Quilt Cabernet	\$13.00
Deep, dark brick red to blood plum. A seamless blend of creme de cassis, hazelnut, cocoa, blackberry preserves, charry meat, and blackberry pie along with suggestions of dark licorice, stewed rhubarb, strawberry, spice, and vanillin. Rich and satisfying with chocolate brownie, yogurt, molasses, brown sugar and rhubarb notes presented in perfect balance with higher-toned fruit emphasis.	

Dark Horse Chardonnay	\$7.00
Rich flavors of baked apple and pear, layered with toasted oak notes of caramel and brown spice.	
Mirasou Moscato	\$7.00
Mirassou California Moscato captures the essence of summer in a bottle. From the moment the bottle is opened, intense fruit aromas of orange blossoms, peaches, ripe pineapples and citrus overwhelm the nose. These bright and fruit-forward aromas extend to the palate through luscious flavors of sweet tropical fruit, mandarin oranges and honey.	
Starborough Sauvignon Blanc	\$7.00
Starborough Sauvignon Blanc has refreshing flavors of citrus and tropical fruits with notes of fresh-cut grass, passion fruit, guava and kiwi that creates a crisp, approachable palate. This refreshing wine comes from Marlborough, New Zealand.	
Domaine Pellahout Rose	\$9.00
This wine has a pale pink color with salmon reflections that does not prepare us for the furious intensity of his nose. Currant notes and strawberry accompany its delicious scent while roundness. The equally expressive palate is fresh, fruity and ends with pleasant aromas of grapefruit.	
Quilt Chardonnay	\$13.00
A medium-bodied wine offering a complexity of flavors and a silky texture. Aromas of Fuji apple, buttery and toasty oak, honey dew melon and Meyer lemon are supported and lifted by flavors of apple tart, caramelized pineapple, buttered toast, salty popcorn, lemon curd and melon. The finish is long and satiny. 100% Napa Valley.	
Fish Eye Pinot Grigio	\$7.00
House Cabernet	\$12.00
Dark Horse Cabernet has aromas of coffee, mocha and ripe blackberries. The palate is rich and intense with flavors of mocha, dark fruit and hints of vanilla.	
House Chardonnay	\$12.00
Rich flavors of baked apple and pear, layered with toasted oak notes of caramel and brown spice.	

APPETIZERS 3

WINGS	\$13.00
LOADED BBQ TOTS	\$12.00
Rub spiced tots covered in spiced cheese sauce, topped with chopped bbq pork and fresh pico.	
BURNT ENDS	\$11.50
Smoked, fire roasted, then finished in our signature Molasses sauce	

SERIOUS GRUB 4

1 MEAT DINNER	\$18.00
Pick one choice from our available smokehouse meats. Our dinner plates are served with two regular sides and a freshly baked cornbread. *GF MEAT OPTIONS - BRISKET - PULLED PORK - TURKEY - ST. LOUIS RIBS - SAUSAGE - TRI-TIP *RIBS NOT AVAILABLE UNTIL 4:00 EVERYDAY* *RIBS UPCHARGE \$7.00 *SALMON UPCHARGE \$5.00 LOBSTER TAIL ONLY AVAILABLE 08/07 AT 4:00 UNTIL SOLD OUT	
2 MEAT DINNER	\$23.00
Pick two choice from our available smokehouse meats. Our dinner plates are served with two regular sides and a freshly baked cornbread. *GF MEAT OPTIONS - BRISKET - PULLED PORK - TURKEY - ST. LOUIS RIBS - SAUSAGE - TRI-TIP *RIBS NOT AVAILABLE UNTIL 4:00 EVERYDAY* *RIBS UPCHARGE \$7.00 *SALMON UPCHARGE \$5.00 LOBSTER TAIL ONLY AVAILABLE 08/07 AT 4:00 UNTIL SOLD OUT	

3 MEAT DINNER

\$28.50

Pick three choices from our available smokehouse meats. Our dinner plates are served with two regular sides and a freshly baked cornbread. *GF MEAT OPTIONS - BRISKET - PULLED PORK - TURKEY - ST. LOUIS RIBS - SAUSAGE - TRI-TIP *RIBS NOT AVAILABLE UNTIL 4:00 EVERYDAY* *RIBS UPCHARGE \$7.00 *SALMON UPCHARGE \$5.00 LOBSTER TAIL ONLY AVAILABLE 08/07 AT 4:00 UNTIL SOLD OUT

BURNT ENDS MAC & CHEESE

\$21.50

Creamy macaroni & cheese casserole, chopped brisket burnt ends and a generous dusting of our house rub and fresh pico.

TACOS & SANDWICHES 5

TEXAS TRAIL HAND TACOS

\$13.00

Smoked brisket and roasted onions in warm flour tortillas with your choice of side.

CAROLINA SURF SIDE

\$13.00

Chopped pork, topped with southern slaw in warm flour tortillas with your choice of side.

THE PILGRIM

\$13.00

Smoked turkey, queso fundido and fresh pico de Gallo in a warm flour tortilla with your choice of side.

BBQ SANDWICH

\$13.50

A tender roll filled with your choice of meat. MEAT CHOICES: Chopped Pork, Chopped Brisket, or Sliced Turkey. ACCESSORIZE IT! \$2 Bacon \$1 Grilled Onions, *Fried Egg or Cheese (Cheddar, Pepper Jack, Swiss, American) *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

SMOKED PRIME RIB SANDWICH

\$15.00

Smoked prime rib, sliced and served on grilled Italian bread with melted cheddar cheese and au jus for dipping. Including your choice of a house made side *ONLY AVAILABLE ON THURSDAYS*

SALADS 4

MOLASSES CHOPPED SALAD

\$9.50

House blended salad greens, tomato, red onion, cucumber, green pepper, and house-made croutons. Add cornbread Reg- \$3.00 Lg- \$5.00 Add a 1/4 pound of your choice of available smokehouse meats for \$4

SMOKEHOUSE COBB SALAD

\$15.75

House blended salad greens topped with tomato, sliced avocado, cheddar cheese, *boiled egg, cucumbers, crispy bacon and smoked turkey with a side of Smoked Tomato Vinaigrette. Add Cornbread Reg- \$3.00 Lg- \$5.00 *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness *GF

SALMON SALAD

\$17.50

House blended salad greens, hot smoked salmon, tomato, cucumber, *boiled egg, red onion, and Honey-Dijon Vinaigrette. Add cornbread Reg- \$3 Lg- \$5 *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SIDE SALAD

\$6.00

Romaine lettuce, tomatoes, cucumbers and red onions.

SIDES 10

Molasses BBQ Beans

Tender beans baked with our brisket pieces, brown sugar and molasses.

BBQ Fried Rice

Our pitmaster's concoction of dirty rice with scrambled egg, peas, carrots and some of our smokehouse meats.

Mashed Potatoes

Yukon gold mashed potatoes with creamery butter & fresh milk. *GF

Mac and Cheese

By popular demand; our very cheesy, slightly spicy and definitely creamy macaroni & cheese.

Cole Slaw

A creamy slaw of diced cabbage & carrot with house rub and a vinegar-mayonnaise based dressing. *GF

Tots

Tater tots fried till golden and sprinkled with a dusting of our house rub. Make the tots loaded for \$3 extra!!! *GF

Dill Potato Salad

House made mustard-potato salad with cucumber, dill, and crisp celery. *GF

Cream Corn

Chef prepared creamed corn with creamery butter and house rub. *GF

Cornbread

Light and fluffy cornbread, slightly sweet and delicious.

Green Beans

DESSERTS 4

STRAWBERRY SHORTCAKE FOR TWO

\$9.50

Tender cornbread topped with fresh strawberries and whipped cream.

APPLE COBBLER

\$6.75

Apple cobbler with a light biscuit topping and vanilla bean ice cream.

PECAN PIE

\$8.75

Real butter short crust with toasted pecan and gooey bourbon scented filling. Served with fresh whipped cream.

BLACK AND WHITE BREAD PUDDING

\$6.00

Dark chocolate & white chocolate paired in a bread pudding with rich custard and bourbon-vanilla sauce.

TAILGATE COMBOS 2

TAILGATE FOR 6

\$100.00

TAILGATE FOR 6: 1.5 pounds of Pulled Pork 1.5 pounds of Beef Brisket Choice of two sides; 2 pounds each Choice of either 6 buns or 6 pieces of cornbread *ONLY AVAILABLE ON FRIDAYS, SATURDAYS AND SUNDAYS* *LIMITED QUANTITIES*

TAILGATE FOR 12

\$200.00

TAILGATE FOR 12: 2 pounds of Pulled Pork 2 pounds of Beef Brisket 3 dozen smoked wings Choice of two sides; 3 pounds each Choice of either 12 buns or 12 pieces of cornbread *ONLY AVAILABLE ON FRIDAYS, SATURDAYS AND SUNDAYS* *LIMITED QUANTITIES*

BOTTLED BEER 4

Bud Light - 6 pack	\$8.00
Miller Lite - 6 Pack	\$8.00
Killians - 6 Pack	\$8.00
Coors Light - 6 Pack	\$8.00

BABY BACK RIBS (NOT AVAILABLE UNTIL 4:00PM) 4

HALF RACK DINNER - BABY	\$30.00
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AVAILABLE ONLY ON FRIDAYS

FULL RACK DINNER - BABY	\$42.00
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Baby Back style full rack of ribs, with your choice of two house made sides. Includes a freshly baked piece of cornbread. *AVAILABLE AT 4:00 FOR TAKEOUT ON FRIDAYS*

DINNER FOR TWO - FULL RACK - BABY	\$48.00
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AVAILABLE ONLY ON FRIDAYS

DINNER FOR TWO - RACK & 1/2 - BABY	\$54.00
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Baby Back style full rack and a half ribs, with your choice of two large house made sides. Comes with two freshly baked pieces of cornbread. *AVAILABLE AT 4:00 FOR TAKEOUT ON FRIDAYS*

ST LOUIS RIBS (NOT AVAILABLE UNTIL 4:00PM) 4

HALF RACK DINNER	\$24.00
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Traditionally smoked St Louis cut ribs served with a Molasses sauce glaze. Served with your choice of two regular sides and freshly baked cornbread. *NOT AVAILABLE UNTIL 4:00 EVERYDAY*

FULL RACK DINNER	\$36.00
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Traditionally smoked St Louis cut ribs served with a Molasses sauce glaze. Served with your choice of two regular sides and freshly baked cornbread. *NOT AVAILABLE UNTIL 4:00 EVERYDAY*

DINNER FOR TWO - FULL RACK	\$42.00
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Traditionally smoked St Louis cut ribs served with a Molasses sauce glaze. Served with your choice of two large sides and two freshly baked cornbread. *NOT AVAILABLE UNTIL 4:00 EVERYDAY*

DINNER FOR TWO - RACK & 1/2	\$48.00
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Traditionally smoked St Louis cut ribs served with a Molasses sauce glaze. Served with your choice of two large sides and two freshly baked cornbread. *NOT AVAILABLE UNTIL 4:00 EVERYDAY*

"KID'S MENU" 6

Kid's Grilled Cheese	\$5.00
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Kid's Quesadilla	\$5.00
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Kid's Quesadilla w/ Side & Drink	\$10.00
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Kid's Grilled Cheese w/ Side & Drink	\$10.00
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Buttered Noodles \$5.00

Buttered Noodles w/ Side & Drink \$10.00

BRUNCH 2

Adult Buffet \$21.95

12 & Under Buffet \$13.95

CRAFT SWEET TEA N/A 5

Strawberry \$5.00

Lemon \$5.00

Mint \$5.00

Peach \$5.00

Strawberry Orange \$5.00

BRISKET 5

BRISKET PLATE \$20.00

12 hour smoked brisket served with two sides, cornbread, and sliced pickles.

BRISKET TACO \$15.00

Pickled white onion & jalapeno, cilantro, and queso fresco with a choice of a side.

BRISKET SANDWICH \$12.00

Sliced brisket, soft roll, and a shake or rub with a choice of a side.

COLORADO SANDWICH \$15.00

Sliced brisket on a soft roll with pepper jack cheese, pickled jalapeno, house queso, and red bbq with a choice of a side.

BRISKET BOWL \$16.00

Our house mac & cheese topped with bbq brisket and fresh pico. Served with a side of cornbread.

PORK 5

PORK PLATE \$14.00

Pulled smoked pork with a dusting of rub and Molasses bbq sauce, served with two sides, cornbread, and sliced pickles.

PORK TACO \$11.00

Chopped pork taco with grilled peppers, queso fresco, and pico de gallo.

PORK SANDWICH \$9.00

Pulled pork on a soft roll, a shake of rub, Molasses sauce and a small side of slaw. Served with a choice of side.

PORK BOWL **\$13.00**

BBQ fried rice, layered with pulled pork, avocado, pico de gallo, grilled onions & peppers with chipotle bbq sauce.

BAY CITY SANDWICH **\$12.00**

Chopped smoked pork, sliced apple, sauerkraut, mustard sauce, and swiss cheese on a grilled pretzel roll.

TURKEY 5

TURKEY PLATE **\$17.50**

House smoked turkey served with two sides, cornbread, and sliced pickles.

TURKEY TACO **\$14.00**

Smoked turkey with avocado, pico de gallo, and fresh cilantro. Served with a choice of side.

TURKEY SANDWICH **\$11.50**

Sliced smoked turkey on a warm roll, served with Molasses sauce, a dusting of rub, and a choice of side.

TURKEY CLUB **\$14.50**

Sliced turkey, bacon, mayo, Swiss cheese, lettuce, and tomato on a grilled pretzel roll.

TURKEY BOWL **\$16.00**

BBQ Turkey Bowl with smoked turkey, pickled red onion, fried sweet potato, bbq fried rice, roasted brussels sprouts with a fountain drink.

APPETIZER 5

Hurricane Shrimp **\$18.00**

tiger shrimp. udon. hurricane sauce. chilli soy

Pork Belly Burntends **\$17.00**

citrus braised pork belly. watermelon radish. chive. korean bbq sauce. sesame

Barbocoa Rangoons **\$19.00**

Avocado Toast **\$17.00**

Brussels **\$14.00**

SOUP AND SALADS 3

Ceaser **\$8.00**

springmix. red wine poached pear. gorgonzola. crushed walnuts. white balsamic vinaigrette

Berry Delight **\$10.00**

Du Jour **\$8.00**

ENTREE 5

Halibut **\$42.00**

Salmon	\$35.00
Scallops	\$40.00
Kurobuta Pork	\$37.00
Bone-In N.Y. Strip	\$39.00

ADD ONS 8

Smoked Mushrooms	\$5.00
smoked button mushrooms	
8oz Salmon Filet	\$14.00
Sea Diver Scallop	\$5.00
Butter Poached Shrimp	\$3.00
Fried Egg	\$2.00
Pork Belly	\$8.00
Roasted Chicken Thighs	\$8.00
Hollandaise	\$2.00

DESSERT 2

Crème Brûlée	\$7.00
Birthday Dessert	

OPEN FOOD 1

Open Food

HANDHELDS 3

Waygu Burger	\$22.00
P.B.L.T	\$18.00
Fried Chicken Sandwich	\$19.00

SPECIALS 2

Gyro Panini	\$16.00
House made shaved roast beef, and tzatziki sauce with lettuce, tomato, red onion, and feta cheese crumbles	
Southwest Poutine	\$16.00
Waffle Fries piled with shredded cheese, garlic cheese curds, chili and Pico de Gallo.	

SANDWICHES 6

50/50 Burger	\$15.50
Half ground beef/half ground bacon, cheddar cheese, fried egg, onion straws, and whole grain mustard on a brioche bun.	
Center Avenue Fried Chicken	\$14.75
Breaded chicken breast, slaw, and garlic aioli on a brioche bun.	
Classic 101 Burger	\$13.75
Half pound burger char broiled to your desired temperature, mustard, ketchup, pickle, and onion on a brioche bun.	
Not Your Mama's Meatloaf Sandwich	\$16.00
Our house made meatloaf topped with onion straws, garlic aioli, and cheddar cheese on grilled sourdough bread.	
Stacked Panini	\$16.00
Italian meats, mozzarella cheese stacked with tomato, sliced pepperoncini, and Italian vinaigrette.	
Tavern Club	\$15.00
Ham, turkey, bacon, swiss and cheddar cheeses, lettuce, tomato, and garlic aioli on toasted raisin bread.	

FLATBREADS 8

BYO Flatbread	\$9.00
Our four cheese flatbread with roasted tomato sauce. Toppings are \$1.75 each. Bacon, Pepperoni, Ham, Grilled Chicken, Red Onion, Cheddar Cheese, Blistered Tomato, Jalapeno, Mushrooms, Green Peppers, arugula (after bake).	
Carnivore	\$14.75
Marinara sauce, chopped bacon, sausage, ham, pepperoni, and shredded mozzarella.	
The C.B.R.	\$14.25
Grilled chicken with hickory smoked bacon, mozzarella cheese blend, and ranch with a sprinkle of fresh herbs.	
Italian Garden	\$14.25
Herbed olive oil, blistered tomatoes, spinach, shredded mozzarella, and chopped basil.	
Pacific Heat	\$14.75
Sambal marinara, candied bacon, jalapenos, pineapple, shredded mozzarella, and sesame seeds.	
Philly Cheese Steak	\$15.50
Roasted sirloin, peppers, onions, american cheese, mozzarella, oil base and ranch seasoning.	
Spicy Margherita	\$14.25
Seasoned and grilled chicken with mozzarella, and basil with a spicy tomato sauce	
Spinach & Mushroom	\$14.75
Alfredo sauce, mushrooms, spinach, shredded mozzarella, feta, and a truffle oil drizzle.	

BOWLS 3

Keystone Alfredo	\$14.75
Linguini pasta, parmesan cream sauce, garlic, roasted cherry tomatoes, baby spinach, balsamic glaze, and parmesan cheese.	

Mediterranean Harvest Bowl**\$14.75**

Brown rice, roasted vegetables, chickpeas, chopped cucumber, and tahini drizzle.

Mac & Cheese**\$13.75**

Cavatappi pasta, 3 cheese sauce, and house made kettle chip crust.

KIDS 5**Cheese Flatbread****\$7.99****Grilled Cheese****\$7.99****Pepperoni Flatbread****\$7.99****Chicken Tenders****\$7.99****Kids Mac & Cheese****\$7.99**