



STARTERS & SHAREABLES 6

CLASSIC NACHOS

Crisp tortilla chips layered with ranch-style beans and a four-cheese sauce blend, topped with fresh pico de gallo, spicy jalapeños, melted cheddar and Monterey Jack cheese, pickled red onions and scallions, served with sour cream on the side. Add Guacamole, Grilled Chicken, or Grilled Steak for an additional cost.

ONE NIGHT IN BANGKOK SPICY SHRIMP™

Crispy shrimp, tossed in a creamy, spicy sauce, topped with green onions, served on a bed of creamy coleslaw.

WINGS

Our signature slow-roasted jumbo wings tossed with your choice of classic buffalo, sweet & spicy tangy, or house-made barbecue sauce, served with celery and blue cheese dressing.

BONELESS WINGS

Crispy chicken thighs tossed with your choice of classic Buffalo, sweet & spicy tangy, or house-made barbecue sauce, served with celery and blue cheese dressing.

ALL-AMERICAN SLIDERS

Three mini-burgers with melted American cheese, crispy onion ring and creamy coleslaw on a toasted brioche bun.

BALSAMIC TOMATO BRUSCHETTA

Roma Tomatoes marinated in balsamic vinegar and fresh basil topped with grated Romano served with a stack of toasted artisan bread and shaved Parmesan on the side.

LEGENDARY® STEAK BURGERS 9

ORIGINAL LEGENDARY® BURGER

The burger that started it all! Fresh steak burger, with smoked bacon, Cheddar cheese, crispy onion ring, leaf lettuce and vine-ripened tomato.

BBQ BACON CHEESEBURGER

Fresh steak burger, seasoned and seared with a signature spice blend, topped with house-made barbecue sauce, crispy shoestring onions, Cheddar cheese, smoked bacon, leaf lettuce and vine-ripened tomato.

THE BIG CHEESEBURGER

Three slices of Cheddar cheese melted on our fresh steak burger, served with leaf lettuce, vine-ripened tomato and red onion.

DOUBLE DECKER DOUBLE CHEESEBURGER

A tribute to our 1971 "Down Home Double Burger". Two stacked steak burgers with American cheese, mayonnaise, leaf lettuce, vine-ripened tomato and red onion.

MOVING MOUNTAINS® BURGER

100% plant-based patty, topped with Cheddar cheese and a crispy onion ring, served with leaf lettuce and vine-ripened tomato.

SURF & TURF BURGER

Our signature steak burger topped with One Night in Bangkok Spicy Shrimp™ on a bed of spicy slaw.

COUNTRY BURGER

Two smashed & stacked burgers seasoned and seared medium-well, with American cheese, leaf lettuce, vine-ripened tomato, red onion, pickles and house-made burger sauce.

SWISS MUSHROOM BURGER

Two smashed & stacked burgers seasoned and seared medium-well, with Swiss cheese, sautéed mushrooms, leaf lettuce, vine-ripened tomato, and mayonnaise.

SPICY DIABLO BURGER

Two smashed & stacked burgers seasoned and seared medium-well, with Monterey Jack cheese, pickled jalapeños, leaf lettuce, vine-ripened tomato, and spicy mayonnaise.

SANDWICHES 4

BBQ PULLED PORK SANDWICH

Hand-pulled smoked pork with our house-made barbecue sauce, served on a toasted fresh brioche bun with coleslaw and pickles.

GRILLED CHICKEN SANDWICH

Grilled chicken with melted Monterey Jack cheese, smoked bacon, leaf lettuce and vine-ripened tomato, served on a toasted fresh brioche bun with honey mustard sauce.

FRIED CHICKEN SANDWICH

Crispy buttermilk-marinated chicken breast with leaf lettuce, vine-ripened tomato and ranch dressing, served on a toasted fresh brioche bun.

BUFFALO CHICKEN SANDWICH

Buttermilk-marinated fried chicken tossed with our classic Buffalo sauce with leaf lettuce, vine-ripened tomato and ranch dressing, served on a toasted fresh brioche bun.

SALADS & BOWLS 4

GRILLED CHICKEN CAESAR SALAD

Chicken breast, grilled and sliced with fresh romaine tossed in a classic Caesar dressing, topped with parmesan crisps, croutons and shaved parmesan cheese. Substitute Grilled Salmon for an additional cost.

GRILLED SALMON NOODLE BOWL

Ramen noodles tossed in a sesame-soy dressing over a bed of mixed greens topped with edamame, julienned carrots, red peppers, red cabbage, and green onions, served with grilled salmon. Substitute Grilled Chicken or Grilled Steak for an additional cost.

SOUTHWESTERN CHICKEN BOWL

Fajita-spiced chicken, quinoa corn salad, pico de gallo, seasoned black beans and red cabbage served on mixed greens tossed in guacamole ranch dressing. Substitute Grilled Steak for an additional cost.

STEAK SALAD

Grilled steak on a bed of fresh mixed greens tossed in a blue cheese vinaigrette, with pickled red onions, red peppers and Roma tomatoes, finished with crispy shoestring onions and blue cheese crumbles.

SPECIALTY ENTRÉES 9

COWBOY RIBEYE

397g grilled ribeye topped with herb butter, served with golden mashed potatoes and fresh vegetables. Enjoy Surf n' Turf style with One Night in Bangkok Spicy Shrimp™ for an additional cost.

NEW YORK STRIP STEAK

340g New York strip steak, grilled and topped with herb butter, served with golden mashed potatoes and fresh vegetables. Enjoy Surf n' Turf style with One Night in Bangkok Spicy Shrimp™ for an additional cost.

FAMOUS FAJITAS

Classic Tex-Mex-style fajitas, served with fresh pico de gallo, Monterey Jack and cheddar cheese, house-made guacamole, sour cream and warm tortillas. Available with: Grilled Chicken, Grilled Steak, Duo Combo, or Veggie Fajitas.

BABY BACK RIBS

Seasoned with our signature spice blend, then glazed with our house-made barbecue sauce and grilled to perfection, served with seasoned fries, coleslaw and ranch-style beans.

TWISTED MAC, CHICKEN & CHEESE

Grilled chicken breast, sliced and served on cavatappi pasta tossed in a four-cheese sauce blend with diced red peppers.

SMOKEHOUSE BBQ COMBO

Choose from slow-cooked Baby Back Ribs, Barbecue Chicken, or hand-pulled smoked pork served with our house-made barbecue sauce. The perfect combination of our smokehouse specialties, served with seasoned fries, coleslaw and ranch-style beans.

CEDAR PLANK SALMON

Norwegian Salmon chargrilled on a cedar plank with sweet & spicy mustard glaze, served with mashed potatoes and fresh vegetables.

TUPELO CHICKEN TENDERS

Crispy, fresh chicken tenders served with seasoned fries, honey mustard and our house-made barbecue sauce.

BARBECUE CHICKEN

Half chicken, brined then basted with our house-made barbecue sauce and roasted until fork-tender. Served with seasoned fries, coleslaw and ranch-style beans.

PREMIUM SIDES SERVED À LA CARTE 7

SEASONED FRIES

FRESH VEGETABLES

TWISTED MAC & CHEESE

GOLDEN ONION RING TOWER

GOLDEN MASHED POTATOES

SIDE CAESAR SALAD

SIDE HOUSE SALAD

DESSERTS 5

HOT FUDGE BROWNIE

Warm chocolate brownie topped with vanilla bean ice cream, hot fudge, chocolate sprinkles, fresh whipped cream and a cherry.

NEW YORK CHEESECAKE

Rich and creamy NY-style cheesecake served with a fresh strawberry sauce and fresh whipped cream.

HOMEMADE APPLE COBBLER

Old-fashioned apple cobbler with warm Granny Smith apples, baked until golden brown and topped with vanilla bean ice cream and caramel sauce.

ICE CREAM

Choose from Madagascar vanilla bean or rich chocolate.

DINER-STYLE MILKSHAKES

Your choice of Madagascar vanilla bean or rich chocolate ice cream blended thick and finished with fresh whipped cream.

SIGNATURE COCKTAILS 5

HURRICANE

Our signature cocktail and a 1940s New Orleans classic! Bacardi Superior Rum, a blend of orange, mango, pineapple juice and grenadine, finished with a float of Captain Morgan Dark Rum and Amaretto.

CLASSIC CARIBBEAN MOJITO

A treasured favorite with a little extra jazz! A traditional blend of Bacardi Superior Rum, fresh mint and lime, sparkling soda with a premium Bacardi Añejo Cuatro floater.

PASSION FRUIT MAI TAI

A Tiki classic invented in the 1940s in California! Sailor Jerry Spiced Rum, passion fruit and a blend of traditional Tiki flavors, topped with a pineapple wedge.

RHYTHM & ROSÉ MULE

Absolut Vodka and crisp Rosé, with the refreshing flavours of passion fruit, green tea and lime finished with Fever-Tree Ginger Beer, served in our signature Mule Mug.

BAHAMA MAMA

Bacardi Superior Rum, Malibu Coconut, De Kuyper Crème De Banana, grenadine, pineapple and orange juice.

CLASSIC COCKTAILS 8

SMOKED OLD FASHIONED

A smoky version of an 1800s vintage whisky beverage. Bulleit Bourbon, house-made brown sugar simple syrup, cherry bitters and a cherry garnish.

PALOMA

A refreshing classic Mexican cocktail. Cazadores Tequila with grapefruit juice, Monin Agave Syrup and a hint of lime, topped with club soda.

DIRTY MARTINI

Ketel One Vodka, olive juice, Dry Vermouth, shaken and garnished with green pitted olives.

COSMOPOLITAN

Ketel One Vodka, Cointreau, lime and cranberry juices, shaken and served chilled.

WHISKEY SOUR

A favourite amongst sailors in the 1800s and beyond. Bulleit Bourbon, lime juice and egg whites shaken until frothy and chilled.

GIN & TONIC

Originally served for medicinal purposes, this 'G&T' is just what the doctor ordered! Hendrick's Gin and Fever-Tree Elderflower Tonic, served with juniper berries, cucumber & lime.

ESPRESSO MARTINI

Ketel One Vodka, Kahlúa Coffee Liqueur and fresh brewed espresso, shaken until frothy and chilled

MANHATTAN

A NYC classic originating in the 1800s. Bulleit Bourbon, Antica Sweet Vermouth, cherry bitters and finished with a cherry garnish.

JAM SESSIONS 7

SOUTHERN ROCK

Jack Daniel's Tennessee Whiskey, Southern Comfort, Chambord Raspberry Liqueur and Smirnoff Vodka, mixed with sweet & sour and topped with Sprite.

ROCKIN' FRESH RITA

Jose Cuervo Silver Tequila, lime juice and agave nectar, finished with our signature sweet and savoury rim.

TROPICAL MARGARITA

Jose Cuervo Silver Tequila, house-infused with fresh strawberries, Cointreau Orange Liqueur, and the fresh flavours of guava, pineapple and lime juice.

ELECTRIC BLUES

Smirnoff Vodka, Bacardi Superior Rum, Beefeater Gin and De Kuyper Blue Curaçao with sweet & sour and topped with Red Bull® Yellow Edition.

BLACKBERRY SPARKLING SANGRIA

A signature blend of red wine, the fresh flavours of blackberries, cranberry juice and squeeze of orange, topped with sparkling wine.

PURPLE HAZE

Smirnoff Vodka, Beefeater Gin and Bacardi Superior Rum mixed with sweet & sour, topped with Sprite and Chambord Raspberry Liqueur.

ULTIMATE LONG ISLAND ICED TEA

Tito's Handmade Vodka, Bombay Sapphire Gin, Sailor Jerry Spiced Rum, Cointreau Orange Liqueur, house-made sour mix finished with a splash of Coca-Cola.

ALTERNATIVE ROCK 4

STRAWBERRY BASIL LEMONADE

A refreshing lemonade muddled with fresh strawberries and basil.

MANGO TANGO

Red Bull®, mango juice and orange juice.

MANGO-BERRY COOLER

A tropical blend of mangos, strawberries, pineapple juice, orange juice and house-made sour mix topped with lemon-lime soda.

COLD BEVERAGES

Coca-Cola, Coca-Cola Zero Sugar, Diet Coke, Sprite, Fanta Orange, Red Bull® Energy Drink, Red Bull® Sugarfree, Red Bull® Edition, Soda, Still Water, Sparkling Water, Juice and Iced Tea.

BEER 3

NASTRO AZZURRO

DRAUGHT

PERONI RED

DRAUGHT

PERONI GRAN RISERVA

DRAUGHT

ENERGY DRINK 3

RED BULL ENERGY DRINK

RED BULL SUGARFREE

RED BULL EDITION

COFFEE DRINKS 5

IRISH KISS

Jameson Irish Whiskey, Baileys Irish Cream and brown simple syrup, topped with whipped cream and chocolate syrup.

BAILEYS IRISH COFFEE

This 'spin' on a classic is a velvety 'hug' in a glass. Baileys Irish liqueur and coffee topped with whipped cream.

IRISH COFFEE

A true classic. Jameson Irish Whiskey and coffee topped with whipped cream.

KAHLÚA COFFEE

A match made in coffee heaven. Coffee, spiked with Kahlúa liqueur and topped with whipped cream.

CAFFE CORRETTO

Enjoy your espresso coffee and add either grappa or Sambuca! Please ask your server.
