



THE LATE NIGHT FOOD MENU

AVAILABLE AFTER 10 PM

APPETIZERS

ARTICHOKE DIP 16

baby spinach, artichoke hearts, cream cheese, onions, asiago cheese, warm flatbread

CHICKEN BITES 16

house-made, panko breading, choice of sauce: plum, honey mustard, hot, bbq
add: fries +3

DRY RIBS 16

crispy oven roasted pork dry ribs, dry pepper seasonings, lemon, red onion

CHICKEN QUESADILLAS 15

house-cajun dusted chicken breast morsels, cheddar & monterey jack cheeses, scallions, tomatoes, 6" tortilla shells, sour cream, tomato salsa

CAULIFLOWER WINGS 16

house-made tempura battered, panko breaded cauliflower, fried crisp, choice of sauce: dry pepper, hot, bbq, asiago garlic
add: artisan blue cheese dip for +1 ranch +1 hot honey +1

CHICKEN WINGS 22

10 jumbo wings, choice of sauce: dry pepper, hot, bbq, asiago garlic
add: artisan blue cheese dip for +1 ranch +1 hot honey +1

WICKET NACHOS 26

cheddar & monterey jack cheeses, tomatoes, scallions, pickled jalapeño pepper, black olives, sour cream, tomato salsa
add: house made guacamole +4 cajun chicken +6 taco beef +9 salsa (corn or tomatillo) +4

ENTRÉES

PEPPERONI MUSHROOM PIZZA 22

basil infused marinara sauce, deli shaved fresh pepperoni, sliced button mushrooms, mozzarella cheese

ANGUS BEEF BURGER 22

fire grilled beef blended with salt & pepper, house aioli, tomatoes, red onions, pickle, iceberg lettuce, house-made sesame bun; **choice of side**
add: american cheese +2 caramelized onions +2 mac & cheese +2 sautéed mushrooms +2 double smoked bacon +4

GRILLED CHICKEN CLUB 22

grilled chicken breast, double smoked bacon, american cheese, lettuce, tomato, mayonnaise, house made focaccia; **choice of side**
substitute: flour tortilla

SIDES

fries, artisan green salad, fresh vegetables

PREMIUM SIDES

sweet potato fries with chipotle aioli **+3**

DESSERT

NEW YORK CHEESECAKE 12

seasonal berry topping, whipped cream