



# BREAKFAST

9AM - 11AM

## COUNTRY\* BUMPKIN

Flakey Butter Baked Biscuit Smothered in Country Gravy & topped with a Sunny Side Farm Egg

\$19

## STEAK & EGGS\*

7 OZ NY Sirloin, Country Gravy, Two Farm Eggs Any Style, Tots & Sourdough Toast served with Butter & Jam

\$31

AVAILABLE ALL DAY



## NASHVILLE CHICKEN & WAFFLES

One Belgian Waffle topped with our Signature Nashville Chicken Bites, served with Maple Syrup & Toasted Marshmallow Whiskey Butter

\$22

## BREAKFAST PLATTER\*

Two Farm Eggs Any Style, Applewood Smoked Bacon, Home Fries & Sourdough Toast served with Butter & Jam

\$18

## WAKE-N-BAKE\*

Two Fried Farm Eggs, Cheddar Cheese & Applewood Smoked Bacon served with Home Fries

\$18

Add Roasted Turkey for \$3

## FIX MY LIFE WITH LIQUIDS

BOTTOMLESS MIMOSAS \$45

CARAFE OF MIMOSA \$30

CARAFE OF BLOODY MARY \$30

HAIR OF THE DAWG \$22  
A Triple shot of SKYY Vodka, Bloody Mary Mix, Meat & Cheese

## DRINK SPECIALS

## DRAFT BEER

20oz \$15 32oz \$23 128oz \$75

BUD LIGHT, ELYSIAN SPACE DUST  
KONA BIG WAVE, BUSCH LIGHT  
GOOSE ISLAND HAZY BEAR HUG IPA,  
STELLA ARTOIS, MODELO NEGRA,  
MODELO ESPECIAL, MANGO CART,  
MICHELOB ULTRA  
SAM ADAMS SEASONAL

## TALLBOYS & STOVEPIPES \$14

LOCAL LAS VEGAS BREWERY\*

ABLE BAKER ATOMIC DUCK IPA\*  
ANGRY ORCHARD BLUE MOON  
BUDWEISER, BUD LIGHT  
COORS LIGHT, CORONA EXTRA  
MODELO ESPECIAL, GUINNESS  
CRAFTHAUS REBEL SPIRIT\*  
DOGFISH 60 MIN. FIRESTONE 805  
HUDL PINEAPPLE HEFE\*  
HUDL VANILLA CREAM ALE\*  
LAGUNITAS IPA  
MICHELOB ULTRA, MILLER LITE  
PORT HONEY BLONDE ALE, HEINEKEN 0.0

## SPECIALTY COCKTAILS

### LAST NAME

Captain Morgan, Myers Rum, Cointreau and Pineapple

\$20

### SOUTHERN BELLE SMASH

Jack Daniels, Peach Nectar, Citrus Soda

\$17

### MALIBU BEACH CLUB

Malibu, Myers Rum, Melon Liqueur, and Pineapple

\$18

### BUBBLY DAWG

Aperol, Prosecco, and Club Soda

\$18

### OCEAN WATER

Malibu, Blue Curacao, Lemon Juice and Soda

\$17

### MR. BELCHER

Deep Eddy Grapefruit vodka, Pellegrino, and Lime

\$17

### DRUNKEN ARNIE

Deep Eddy Sweet Tea Vodka, Lemonade

\$17

### GEORGIA PEACH

Deep Eddy Peach Vodka

\$17

### NASHVEGAS

Bourbon, Peach Whiskey, Orange, Bourbon Cherry

\$17

### MANGO TANGO

SKYY Spicy Mango Vodka, Grand Marnier, Pineapple, Orange

\$18

### GREY GOOSE ESPRESSO MARTINI

Grey Goose Vodka, Kahlua, Cold Brew

\$17

### WILD OLD FASHION

Wild Turkey Bourbon, Angostura Bitters, Orange

\$20

### CÓDIGO CADILLAC (20OZ)

Código Blanco, Grand Marnier, Sour, OJ, and Lime

\$20

### LOBOS PALOMA

Grapefruit Juice, Lobos Joven Tequila, Lime Juice

\$16

## CRUSHED GRAPES

CHATEAU STE MICHELLE "MIMI" CABERNET \$14  
6oz glass

CHATEAU STE MICHELLE "MIMI" CHARDONNAY \$12  
6oz glass

MUMM NAPA BRUT SPARKLING WINE \$20 GL \$90 BTL  
750ml - Sparkling Wine

VEUVE CLIQUOT YELLOW LABEL \$145 BTL  
750ml - Sparkling Wine

## SELTZERS \$10<sup>50</sup>

BUD LIGHT BLACK CHERRY SELTZER

HIGH NOON SELTZER

Mango or Watermelon

LONE RIVER RANCH WATER

Original

NUTRL SELTZER

(Watermelon or Lemonade)



# FOR THE TABLE

CHIPS & SALSA - \$13

CHIPS & QUESO - \$15

CHIPS & GUACAMOLE - \$18

TRY ALL 3 - \$21

MINI SOFT BAKED PRETZEL TWISTS - \$14

Queso & Smoked Salt

BASKET OF FRIES - \$13

Truffle Parmesan or Cajun \$4  
Chili Cheese Fries \$5

BUFFALO CAULIFLOWER - \$15

Crumbled Blue Cheese & Scallions

 FAMOUS NASHVILLE HOT CHICKEN BITES - \$18

Served with Your Choice of Dipping Sauces

 BACON CANDY - \$17

Pickled Mustard Seeds, Hot Peppers & Scallions

CHEESE CURDS - \$19

Crispy Fried Wisconsin White Cheddar Cheese  
Curds served with a Kickin Nashville Aioli

NACHOS - \$15

Fresh Tortilla Chips Smothered in House Queso & Topped with Hot Peppers, Pickled Onion, Cilantro Crème, Pico De Gallo & Scallions. Add Protein \$7 (Grilled Chicken, Pulled Pork, House Chili)  
Sub Fries \$5

 CHICKEN WINGS  
8 PC - \$20, 12 PC - \$24

ALL FLATS \$4

House Seasoned, Buffalo, BBQ or Gold Served with Your Choice of Dipping Sauce.

Ask About Our Featured Flavor!

SMOKED SAUSAGE PLATTER - \$28

Kielbasa, Cheddarwurst, Linguica, Pickled Hot Peppers, Cheddar, Pepperjack, Fried Pickles, Grain Mustard & Pickled Mustard Seeds. Served with Golden BBQ & Ranch

# SOUPS & SALADS

Chicken - \$7 Avocado - \$5

CREAMY TOMATO SOUP - \$13

HOUSE MADE CHILI - \$15

Cheddar Cheese, Sour Cream & Scallions

HOUSE SALAD - \$14

Mixed Greens, Citrus Vinaigrette, Seasoned Artichoke Hearts, Tomato & Hard-Boiled Farm Eggs

WEDGE SALAD - \$17

Baby Iceberg, Blue Cheese Dressing & Crumbles, Bacon Lardons, Tomato & Pickled Onion

# DAWGS

Served with Fries or Salad  
Parmesan Truffle or Cajun \$4  
Chili Cheese Fries \$5

DA BULL DAWG - \$17

Relish, Pickles, Tomato, Red Onion, Yellow Mustard, Sport Peppers & Poppy Seeds

ALOHA DAWG - \$18

Bacon, Pineapple Relish, Dijon Mustard & Scallion

 TURBO DAWG - \$19

Queso, Chili, Red Onion

# SANDWICHES

Served with Fries or Salad  
Parmesan Truffle or Cajun \$4  
Chili Cheese Fries \$5

VEGGIE WRAP - \$17

Spinach, Lettuce, Tomato, Mushroom, Red Onion, Avocado & Piquillo Pepper Sauce wrapped in a Spinach Tortilla



FAMOUS NASHVILLE HOT CHICKEN - \$19

Marinated Thigh, Kickin Nashville Aioli, Coleslaw & Pickles.  
Add Cheddar or Pepper Jack \$2. Add bacon \$5

BBQ BABE - \$19

Pulled Pork, BBQ, Coleslaw & Pickles

DAWG HOUSE CLUB - \$21

Sourdough Tripple Decker - Turkey, Ham, Swiss, Avocado, Applewood Smoked Bacon, Lettuce, Tomato, Mayo, & Dijon

# GOURMET GRILLED CHEESES

Served with Fries or Salad  
Parmesan Truffle or Cajun \$4  
Chili Cheese Fries \$5

SCHOOL KID - \$15

Classic Grilled Cheese on Brioche with American, Cheddar & Provolone  
Add Grilled Chicken, Bacon, Pulled Pork or Avocado \$5

SICILIAN - \$17

Tomato, Basil Pesto, Prosciutto, Provolone, Parmesan Cheese

FUNKY FUNGI - \$17

Sauteed Mushrooms, Carmelized Onions, Gruyere & Swiss Cheese



CUBANO - \$19

Pulled Pork, Ham, Pickles, Mustard, Swiss Cheese

# BURGERS

Served with Fries or Salad  
Parmesan Truffle or Cajun \$4  
Chili Cheese Fries \$5  
Double Down on the Beef \$8

GOLDEN RETRIEVER\* - \$20

Lettuce, Tomato, Onion, Pickles, American, Ketchup, Mustard, Mayo

POODLE\* - \$21

Lettuce, Pepperjack, Truffle mayo, Fried Cherry Peppers, Sauteed Mushrooms served with a side of Hot Honey



ROTTWEILER\* - \$24

Bacon Jam, Fried Hot Peppers, Cheddar, Crispy Onions & BBQ

# SWEET TREATS

TWISTED KRISPIE - \$8

Chefs Rotating Twist on an American Classic.  
Ask Your Server for the Delicious Details

\*BROWN BUTTER CHOCOLATE  
CHUNK COOKIE - \$12

GET THEM WHILE  
THEY LAST!

FRIED OREOS - \$11

Salted Caramel & Powdered Sugar

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

 = CHEF'S PICK