

## APPETIZERS

- CHIPS & SALSA \$5  
ARTICHOKE SPINACH DIP \$9  
BUFFALO CHICKEN JALAPENOS \$8  
CAJUN PEEL AND EAT SHRIMP \$9  
SPICY SHARK BITES \$8  
blackened mahi mahi bites.  
PRETZEL STICKS + BEER CHEESE \$9  
WHITE CHEDDAR CHEESE CURDS \$9  
freshly breaded and deep fried; marinara.

## WINGS

- tribe honey BBQ, sweet Thai chili, teriyaki  
mild, medium, hot, or wings of death  
CAULIFLOWER WINGS  
Flash fried cauliflower bites with your choice  
of sauce; served with celery. 10  
BONELESS WINGS  
your choice of sauce; served with celery.  
10 wings \$12 | 20 wings \$21  
REGULAR WINGS  
your choice of sauce; served with celery.  
10 wings \$16 | 20 wings \$29  
add ranch or bleu cheese for \$.75 extra

## SALADS

- Add a protein; tofu \$5, steak \$8,  
salmon \$9, shrimp \$6, chicken \$5  
TOMATO & CUCUMBER SALAD \$12  
tomato, cucumber, red onion, chopped  
romaine, feta cheese, citrus balsamic  
WEDGE SALAD \$12  
classic. iceberg wedge, egg, bleu cheese,  
bacon, tomatoes, white french dressing  
CAESAR SALAD \$12  
romaine, house made caesar dressing,  
croutons, and shaved parmesan.  
BUFFALO CHICKEN SALAD \$14  
grilled or fried spicy buffalo chicken,  
romaine, Swiss, cucumber, tomato, ranch.

## PIZZAS & FLATBREADS

- ARTICHOKE FLATBREAD \$9  
Spinach artichoke dip, tomatoes, mozzarella.  
MARGARITA PIZZA \$13  
garlic olive oil, thin tomato, fresh +  
shredded mozzarella, basil. + balsamic.  
BBQ HAWAIIAN PIZZA \$14  
pineapple, ham and red onion.



## PASTA & BOWLS

- VODKA ZOODLE BOWL \$11  
zucchini noodles, roasted carrots,  
broccoli, red peppers, feta cheese  
crumbles and a creamy tomato vodka  
sauce.  
PEANUT POWER BOWL\* \$12  
your choice of tofu or chicken, lightly  
sauteed seasonal vegetables, and tossed  
in peanut sauce; served with herb rice.  
Upgrade to shrimp, salmon, steak.  
CAJUN SHRIMP PASTA \$17  
linguini, cajun cream sauce, roasted red  
peppers and cajun shrimp.  
BROCCOLI ALFREDO \$17  
house made alfredo, penne pasta, broccoli  
florets, and tossed with your choice of  
vegetables, chicken or shrimp.



## LIKE YOUR DINNER?

Buy the kitchen a round of drinks  
for after work. \$12

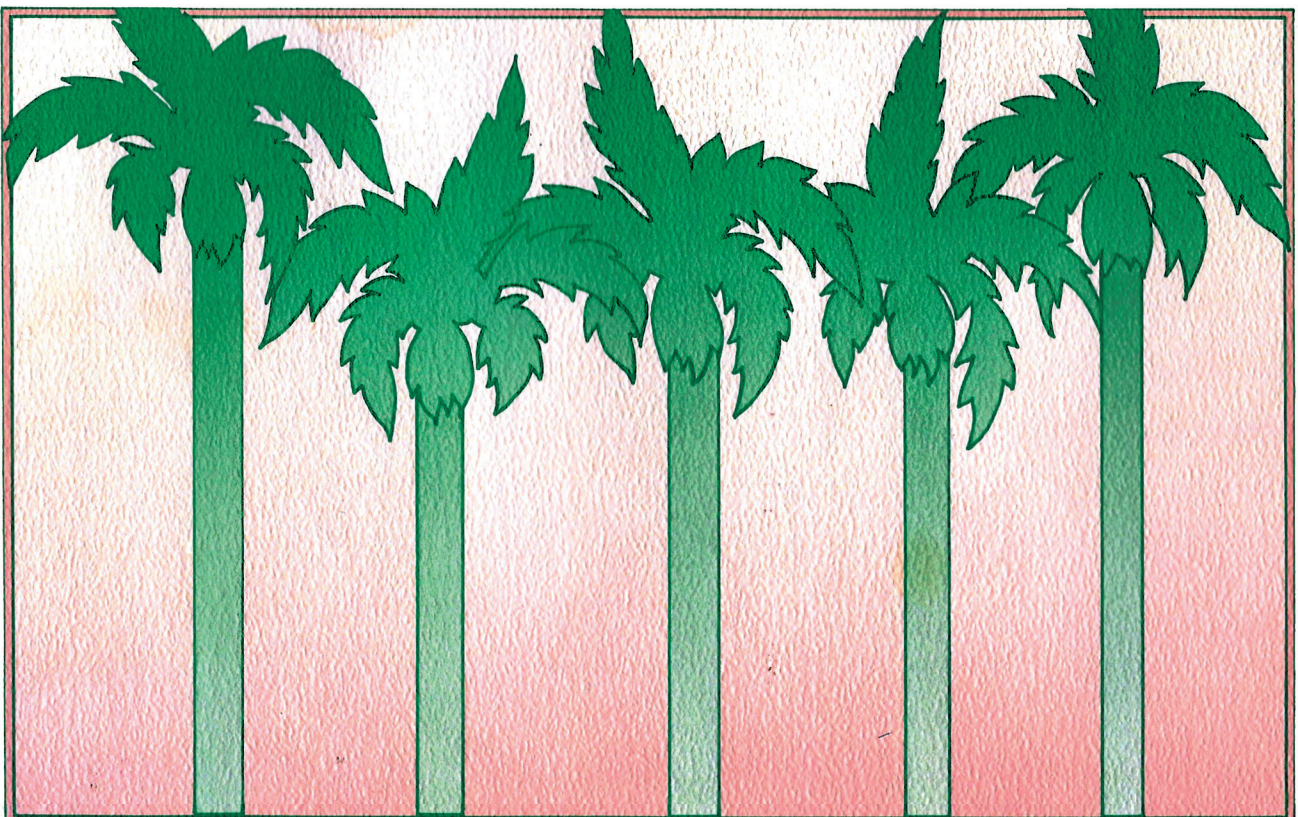
## SANDWICHES

- MAHI MAHI TACOS \$13 for 3 tacos  
mahi mahi, pico de gallo, cilantro-lime  
slaw, avocado crema.  
PULLED PORK TACOS \$13 for 3 tacos  
cheddar cheese, red onions, pickled  
jalapenos, cilantro-lime slaw  
WALLEYE SANDWICH \$17  
flash fried walleye filet, lettuce, lemon  
tartar, red onion, tomato, hoagie, chips.  
HONEY HICKORY BURGER\* \$13  
8 oz angus beef burger, bacon, honey  
hickory, cheddar cheese, french fries.  
UNCLE DELBERT\* \$13  
8 oz angus beef burger, provolone cheese  
and sauteed mushrooms, french fries.  
JALAPENO BURGER\* \$14  
8 oz angus burger, housemade buffalo  
stuffed jalapenos, french fries.  
CHEESEBURGER QUESADILLA\* \$15  
cheddar, mozzarella, juicy cheeseburger,  
grilled flour tortilla, fries.  
CHICKEN QUESADILLA \$13  
grilled chicken, cheddar and pepper jack  
cheese, scallions, red peppers, diced  
tomato, lettuce, sour cream, and salsa.  
LOBSTER QUESADILLA \$16  
cheddar cheese, pepper jack cheese,  
lobster, black bean & corn salsa,  
chipotle sour cream.

## ENTREES

- HAWAIIAN CHICKEN \$17  
teriyaki glazed chicken breast sauteed  
with pineapple, red + green peppers, red  
onion, house vegetables and cilantro rice.  
WALLEYE DINNER \$22  
pan fried walleye filet with house  
vegetables and house potatoes.  
STEAK & SHRIMP\* \$26  
6 oz tenderloin filet cooked to your liking,  
Old Bay shrimp, vegetable medley and  
house smashed potatoes.  
CITRUS SALMON DINNER \$22  
orange citrus salmon filet with vegetables  
and cilantro rice.  
FLAT IRON STEAK\* \$26  
flat iron cooked to your liking, sauteed  
mushrooms, caramelized onions, house  
potatoes, house vegetables.  
CHICKEN FINGER DINNER \$14  
fried chicken tenders, french fries, dipping  
sauce of your choice.

\*CONSUMING RAW OR UNDERCOOKED MEATS, EGGS, OR SHELLFISH MAY INCREASE YOUR RISK FOR A FOODBORNE ILLNESS.







WINE MENU

BY THE GLASS

WHITE

- house pour moscato
- house pour chardonnay
- kendall jackson chardonnay
- bella sera pinot grigio
- josh pinot grigio
- prophecy sauvignon blanc

RED

- troutman farmer's red
- gascon Malbec
- kendall jackson merlot
- house pour merlot
- apothic red blend
- mirassou pinot noir
- house pour cabernet
- kendall jackson cabernet

ROSÉ

- apothic rosé

GLASS

- 7
- 7
- 9
- 7
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BY THE BOTTLE

WHITE

- Canyon Road Moscato | Modesto, CA 24
- Kendall Jackson Chardonnay | Wa 30
- Proverb Chardonnay | Modesto, Ca 22
- Josh Chardonnay | Ca 27
- Bella Sera Pinot Grigio | Modesto, Ca 21
- Josh Pinot Grigio | Ca 27
- Prophecy Sauvignon Blanc | New Zealand 28

RED

- Troutman Farmer's Red Blend | Wooster, Oh 25
- Apothic Red Blend | Modesto, Ca 28
- Altos Del Plata Malbec | Argentina 25
- Gascon Malbec | Argentina 29
- Robert Mondavi Merlot | Acampo, Ca 26
- Kendall Jackson Merlot | Sonoma, Ca 30
- La Crema Pinot Noir | Windsor, Ca 29
- Cambria Pinot Noir | Santa Maria, Ca 37
- MacMurray Pinot Noir | San Miquel, Ca 35
- Mirassou Pinot Noir | Modesto, Ca 22
- Chateau St. Michele Red Blend | Paterson, Wa 29
- Kendall Jackson Cabernet | Paterson, Wa 34
- Robert Mondavi Cabernet | Acampo, Ca 29
- Josh Cabernet | hopland, Ca 35

ROSÉ

- Apothic Rosé | Medesto, Ca 26

BUBBLES

- Martini & rossi Asti spumante | 29



COCKTAIL MENU

CARIBBEAN LEMONADE

GRATEFUL DEAD

MOSCOW MULE

SKINNY MERMAID

KEY LIME MARTINI

BLACKBERRY SANGRIA

WHITE PEACH SANGRIA

MOJITO

PALOMA

KENTUCKY ICED TEA

