**APPETIZERS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warm Baked Brie and Fruit</td>
<td>Toasted garlic baguette, berry coulis, almonds, &amp; fresh fruit. 17</td>
</tr>
<tr>
<td>Hummus Plate</td>
<td>Choice of Plain, Jalapeño Cilantro, or Roasted Red Pepper</td>
</tr>
<tr>
<td>Spinach Artichoke Dip</td>
<td>Spinach &amp; artichoke in a creamy sauce, topped w/ parmesan cheese, w/ side of pita chips. 13</td>
</tr>
<tr>
<td>Brussel Sprouts</td>
<td>Sautéed with red onions, cherry tomatoes, &amp; balsamic glaze. 12</td>
</tr>
<tr>
<td>Pesto Hummus</td>
<td>Basil, roasted garlic, olive oil, made with black beans. 12</td>
</tr>
<tr>
<td>Vegan Cauliflower “Wings”</td>
<td>Batter-dipped cauliflower, baked &amp; tossed in buffalo sauce w/ vegan aioli. 13</td>
</tr>
</tbody>
</table>

**STOCKER SALADS**

- Choose house balsamic vinaigrette, ranch, bleu cheese, sherry vinaigrette. All salads come with dressing on the side, except Caesar & Wedge.
- Add: Chicken 5 | Salmon 6 | Grilled Portobello 4

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffalo Style Fries</td>
<td>W/ buffalo sauce, bleu cheese dressing and crumbs. w/ green onions. 12 Add Chicken 5</td>
</tr>
<tr>
<td>Cheesy Bacon Fries</td>
<td>Cheesy and bacon-y fries. 11</td>
</tr>
<tr>
<td>Garlic Fries</td>
<td>Tossed w/ roasted garlic, parsley &amp; parmesan. 8.5</td>
</tr>
<tr>
<td>Flappy Fries</td>
<td>Fries, but Flappier. 7</td>
</tr>
</tbody>
</table>

Add cheese sauce for dipping or bacon 3

**DESSERTS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheesecake</td>
<td>Topped with mixed berry coulis. 8</td>
</tr>
<tr>
<td>Chocolate Midnight Cake</td>
<td>Three-tier chocolate cake layered with chocolate frosting. 8</td>
</tr>
<tr>
<td>Seared Fruit Skewers</td>
<td>Seasonal fruit, salted chocolate sauce, toasted coconut. 10</td>
</tr>
</tbody>
</table>

**PIZZAS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Margherita Style</td>
<td>Four cheese blend, fresh mozzarella pizza sauce, roasted tomatoes, and fresh basil. 13</td>
</tr>
<tr>
<td>Classic Cheese</td>
<td>Four cheese blend. 13</td>
</tr>
<tr>
<td>Garlic &amp; Sun-dried Tomato</td>
<td>Garlic butter, cheese, green onions, basil, roasted tomatoes, sun-dried tomatoes and parmesan cheese. 14 Add chicken/pepperoni 3</td>
</tr>
<tr>
<td>Sausage &amp; Mushroom</td>
<td>Italian sausage, mushrooms and a four cheese blend. 13</td>
</tr>
<tr>
<td>Artichoke Chicken Alfredo</td>
<td>Alfredo sauce, chicken, artichoke, pizza cheese, &amp; red peppers. 15</td>
</tr>
</tbody>
</table>

**BURGERS/SANDWICHES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Cheeseburger</td>
<td>Lettuce, tomato, red onions and a pickle, choice of swiss or cheddar. 14</td>
</tr>
<tr>
<td>Mini Burger Sliders</td>
<td>Three mini burgers, cheddar, pickles, and slider sauce. 14</td>
</tr>
<tr>
<td>BLT Sliders</td>
<td>Smoked bacon, lettuce, tomato, and mayo. 12.50</td>
</tr>
<tr>
<td>ALT Sandwich</td>
<td>Avocado, lettuce, tomato, &amp; balsamic glaze. 12.50</td>
</tr>
<tr>
<td>The Vegan Gyro</td>
<td>Warm pita, a smear of hummus, arugula, roasted zucchini, yellow squash, tomato, &amp; drizzle of balsamic vinaigrette. With a side salad. 14</td>
</tr>
<tr>
<td>Steakhouse Burger</td>
<td>Bacon, grilled onions, bleu cheese, lettuce, and A-1 horseradish sauce. 14.50</td>
</tr>
<tr>
<td>Grilled or Blackened Chicken Club</td>
<td>Chicken breast, lettuce, swiss cheese, tomato, bacon and herb aioli. 14</td>
</tr>
<tr>
<td>The Spicy Burger</td>
<td>Lettuce, tomatoes, onions, jalapenos, Swiss cheese and sriracha mayo. 14</td>
</tr>
</tbody>
</table>

**STARTER SALADS**

- Choose house balsamic vinaigrette, ranch, bleu cheese, sherry vinaigrette. All salads come with dressing on the side, except Caesar & Wedge.
- Add: Chicken 5 | Salmon 6 | Grilled Portobello 4

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dinner Salad</td>
<td>Fresh mixed greens, cucumber, tomato, red bell pepper, and seasoned croutons. Choice of dressing. 8</td>
</tr>
<tr>
<td>Kale Caesar Salad</td>
<td>Kale, caesar dressing crouton, parmesan. 9</td>
</tr>
<tr>
<td>Classic Caesar Salad</td>
<td>Romaine, caesar dressing, croutons, parmesan. 8</td>
</tr>
<tr>
<td>Wedgie</td>
<td>A wedge of iceberg lettuce, w/ cherry tomatoes, bacon, crumbled bleu cheese, hard-boiled egg, &amp; bleu cheese dressing. 11</td>
</tr>
</tbody>
</table>

**Pepperoni**

- Don’t make us explain a pepperoni pizza. 13

- Pepperoni 3

- BBQ Chicken 13

- Add Jalapeños 1.5

- Vegetable 12

- Spinach & Goat Cheese 14

- Beef, pizza cheese, mushroom, spinach, goat cheese, garlic & parmesan. 14
**ENTRÉES**

*Pan-Seared Salmon*
Pan-seared Atlantic salmon served with sautéed cherry tomatoes, artichoke hearts, red onion, garlic, and spinach, in a white wine butter sauce, with herbed basmati rice. 25

*Grilled Ribeye*
W/ seasonal vegetables & roasted garlic mashed potatoes. 10oz cut 29

*Moe’s Grilled Meatloaf*
Seasoned ground beef and Italian sausage with peppers, onions, and bacon, garlic mashed potatoes, vegetables and BBQ sauce. 19

*Chicken Caprese*
Marinated chicken breast sautéed and topped with fresh mozzarella, basil, tomatoes, and balsamic glaze, with spaghetti tossed in olive oil, parley, parmesan cheese, and garlic. 23

*Garlic Pasta ★*
Sautéed garlic, green onions, fresh and sundried tomatoes, red onions, and white wine tossed with penne pasta and basil pesto. 17

*Add:
Chicken 5 | Salmon 6

*Homemade Mac & Cheese*
A blend of cheeses and pasta shells. 13

*Avocado Tomato Mac & Cheese*
Avocado, cherry tomatoes, garlic, and cilantro. 15

*Chicken Artichoke Pesto Mac & Cheese*
Sautéed sundried tomatoes, artichoke hearts, pesto, pasta shells topped with grilled chicken. 16

*Spinach & Mushroom Gnocchi ★
Sautéed spinach, mushroom, red bell peppers tossed in vegan butter, tossed in soy milk & vegetable stock, served over gnocchi. 17

**ENTREE SALADS**

All dressings served on the side

*Cobb Salad*
Mix of lettuces, grilled chicken, bacon, cherry tomatoes, avocado, green onions, bleu cheese crumbles, and a hardboiled egg, balsamic vinaigrette. 14.50

*Kale Salad*
Fresh kale, dried cranberries, orange segments, and goat cheese, with sherry vinaigrette and grilled chicken or portobello mushroom. 14.50

*You are welcome to substitute a grilled portobello mushroom cap instead of chicken.*

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**SWANKY MARGARITAS**

*Keep a 16 oz Flappers Glass for $5*

*Made with Flappers fresh sour mix.*

*Top Shelf Margarita*
Sauza Conmemorativo, Patron Citronge. 13.50

*Pomegranate Margarita*
Sauza Conmemorativo, Stirrings Pomegranate Liqueur. 13.5

*Millionaire Margarita*
Patron Silver, Cointreau, Grand Marnier. 17

*Ruby Red Grapefruit Margarita*
Sauza Conmemorativo, Triple Sec, ruby red grapefruit. 13.5

*Rockefeller Margarita*
Don Julio 1942, Cointreau, Grand Marnier (Includes the glass) 34

*Pineapple Margarita*
Sauza Conmemorativo, pineapple juice, lime juice 13.5

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**OLD FASHIONED**

All made with orange slice, cherry, Angostura bitters, and a sugar cube unless noted.

*Butterscotch*
Jack Daniels and butterscotch liquer. 13

*Old Irish*
Made with Jamesons. 13

*Cherry Chocolate Rum Old Pirate*
Captain Morgan’s spiced rum and Creme de Cocoa and a splash of cherry juice topped with a tease of chocolate sauce. 13

*Bears & The Bees*
Jack Daniels Honey Bourbon, made with honey, not sugar, & a splash of iced tea 14

*Elder Fashion*
Bourbon and Saint Germain Elder Flower with fresh lemon and a splash of ginger ale. 14

*Cognac Old Fashion*
Hennessy cognac with a splash of amaretto. 15

*Old Millionaire*
Basil Hayden premium bourbon as smooth as Betty White. 17

*Old Berry*
Bourbon and Raspberry liqueur. 13

*Tequila Old Fashion*
Don Julio Añejo Tequila and an extra sugar cube, an extra orange, and no cherry. 17

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**LITTLE OLDIES $15**
Try a sampling of any 3 old fashions!
## BREWS

**Draft Beer**
- Stella 8.5
- Shocktop 8.5
- Goosehead 9

**Domestics 8**
- Pabst Blue Ribbon
- Bud Light
- Michelob Ultra
- Rolling Rock

**Swanky Brews**
- Corona 8.5
- Heineken 8.5
- Negra Modelo 8.5
- Dos Equis 8.5
- Wyder’s Pearl Cider 9
- Angry Orchard Cider 9
- Guinness (14.9 oz can) 10

**Craft Corner**
- Golden Road Hefeweizen 9
- Golden Road Get Up Offa That Brown Ale 9
- Golden Road Point The Way IPA 9
- Firestone 805 9
- St. Archer White Ale 9.5
- Smithwicks Irish Ale 9
- Buckler Non-Alcoholic 8
- Deschutes Obsidian Stout 10

**Keep the Flappers Pint Glass** $5

## BOURBON & WHISKEYS

<table>
<thead>
<tr>
<th>Bourbon</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jim Beam</td>
<td>- 9</td>
</tr>
<tr>
<td>Jack Daniels</td>
<td>- 10</td>
</tr>
<tr>
<td>Jack Daniels Honey</td>
<td>- 10</td>
</tr>
<tr>
<td>Wild Turkey</td>
<td>- 10</td>
</tr>
<tr>
<td>Moonshine Clear Whiskey</td>
<td>- 10</td>
</tr>
<tr>
<td>Maker's Mark</td>
<td>- 12</td>
</tr>
<tr>
<td>Gentleman Jack</td>
<td>- 13</td>
</tr>
<tr>
<td>Maker’s Mark 46</td>
<td>- 14</td>
</tr>
<tr>
<td>Knob Creek</td>
<td>- 12</td>
</tr>
<tr>
<td>Eagle Rare Rye</td>
<td>- 12</td>
</tr>
<tr>
<td>Bulleit</td>
<td>- 12</td>
</tr>
<tr>
<td>Bulleit Rye</td>
<td>- 12</td>
</tr>
<tr>
<td>Crown Royal</td>
<td>- 12</td>
</tr>
<tr>
<td>Woodford Reserve</td>
<td>- 14</td>
</tr>
<tr>
<td>Basil Hayden’s</td>
<td>- 14</td>
</tr>
<tr>
<td>Bookers</td>
<td>- 15</td>
</tr>
<tr>
<td>Johnny Walker Blue</td>
<td>- 32</td>
</tr>
</tbody>
</table>

## SCOTCH & IRISH

<table>
<thead>
<tr>
<th>Scotch</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dewars</td>
<td>- 12</td>
</tr>
<tr>
<td>Bushmills</td>
<td>- 11</td>
</tr>
<tr>
<td>Jamesons</td>
<td>- 11</td>
</tr>
<tr>
<td>Chivas</td>
<td>- 13J</td>
</tr>
<tr>
<td>Johnny Walker Black</td>
<td>- 14</td>
</tr>
<tr>
<td>Jamesons Reserve</td>
<td>- 17</td>
</tr>
<tr>
<td>Glenlivet 12yr</td>
<td>- 14</td>
</tr>
<tr>
<td>Glenfiddich 12yr</td>
<td>- 14</td>
</tr>
<tr>
<td>Glengrant 10yr</td>
<td>- 14</td>
</tr>
<tr>
<td>Lagavulin 16yr</td>
<td>- 18</td>
</tr>
<tr>
<td>Macallan 12yr</td>
<td>- 16</td>
</tr>
<tr>
<td>Macallan 18yr</td>
<td>- 32</td>
</tr>
</tbody>
</table>

## FLIGHTS

- **Bourbon Flight 14**: Choose any 3 of our bourbons or whiskeys to sample.
- **The Three Glens 15**: Glenlivet 12yr, Glenfiddich 12yr, & Glengrant 10yr

## SODA POPS & STUFF

- **The 18th Amendment Shirley Temple** - 6
  - Served with a Red Vine
  - Fountain Drinks 6
  - Yoo Hoo (Choc. Milk) 6
  - Bottled Water 4
  - Perrier Bottle 6
  - Sparkling Apple Juice 6
  - Coffee / Hot Tea / Milk 4
  - Bottle of Root Beer 7
  - Bottle of Ginger Beer 7
  - Red Bull 9

## MARTINIS

**Pear-Tini**
- Grey Goose Pear Vodka, Apple Stirrings, a splash of pineapple juice, and muddled pears. 14

**Mixed Berry Lemondrop**
- Mixed Berry Vodka, lemonade, float of Raspberry Liqueur, and a sugar rim. 13

**Godiva Chocolate Martini**
- Vanilla Vodka, Godiva Chocolate Liqueur, Creme de Cacao, a splash of cream, in a chocolate-laced glass. 14

**Dirty Bathtub**
- Tiftos Vodka, Tanqueray Gin, Dry Vermouth, olive juice, with bleu cheese stuffed olives. 14

**Grey Goose Lemon Cosmo**
- Grey Goose Le Citron Vodka, Triple Sec, cranberry juice and lime. 14

**Millionaire Bathtub**
- Belvedere Vodka and Hendricks Gin, Dry Vermouth, olive juice, with bleu cheese stuffed olives. 17

**Watermelon Jolly Rancher**
- Vodka, Watermelon Liqueur, fresh sour mix, with a sugar rim and a Red Vine. 13

**Bulleit Rye Manhattan**
- Bulleit Rye Bourbon, Sweet Vermouth & Angostura Bitters. 13

**Cucumber Watermelon Martini**
- Vodka, watermelon liqueur, lime juice, fresh cucumber juice and a splash of sour with a salted rim 13

**Millionaire Manhattan**
- Bookers Bourbon, Sweet Vermouth & Angostura Bitters. 17

**Green Apple Cosmo**
- Vodka, apple liqueur, triple sec, and a splash of cranberry juice 13

**Pom-Tini**
- Vodka, Pomegranate Stirrings Liqueur, lime juice, and cranberry juice. 13

**TEENY-TINIS $14**
- Can’t decide? Try a tasting flight of any three of our delicious swanky martinis!
HOUSE DRINKS

19th Amendment
Women’s Right to Vote
Tequila, cherry juice, sweet & sour mix. 14
17% discount for women. 11.62

21st Amendment
Long Island Iced Tea
December 5th 1933:
Prohibition repealed! 14.50

Very Dirty Shirley
Cherry Vodka, Sprite, & grenadine. 11

Irish Ginger Sour
Jameson Irish Whiskey, Ginger Liqueur, fresh sour mix. 12

Thin Mint
Vanilla Vodka, Creme de Menthe, Creme de Cacao, cream. 11

Butterscotch Old Fashioned
Jack Daniels and butterscotch liqueur poured over a muddled orange and cherry with a dash of bitters. 13

Mango Mai Tai
Malibu Mango Rum, Rum, pineapple and OJ, grenadine, float
Kraken Spiced Rum. 14.5

MULES

Moscow Mule
Vodka, lime juice, ginger beer. 12.5

Millionaire Mule
Belvedere Vodka, lime juice, ginger beer. 17

Watermelon Mule
Vodka Watermelon Liqueur, lime juice, ginger beer. 12.5

Te-Killa Mule
Tequila, lime juice ginger beer 12.5

Le Melon Mule
Grey goose, Le Melon, lime, ginger beer. 14

Ginger Ginger Mule
Vodka, Ginger Liqueur, lime juice, ginger beer. 12.5

Kentucky Mule
Jim Beam, lime juice, ginger beer. 13

Fuzzy Mule
Absolute Peach, Peach Schnapps, lime juice, splash of OJ, topped w/ ginger beer 12.5

Bum’s Rush
Pomegranate Mojito
Rum, Pomegranate Stirrings Liqueur, mint, limeand soda. 11

Very Cherry Coke
Cherry Vodka, Coke, and cherry juice. 12

The Drunk Girl
Long Island Liqueurs, fresh sour mix, cherry juice, Sprite. Served in a drunk girl glass! 14.50

Cucumber Mojito
Rum, muddled mint and lime, house-made cucumber syrup and a splash of soda. 12

The Sparkle
Grey Goose, pear Vodka, St. German Elderflower liqueur and pineapple juice topped with champagne. 14

Happy Days
Absinthe, Melon Liqueur, pineapple juice and a splash of grenadine. 13

CHAMPAGNES

Mionetto Prosecco - Split 12
Enza Prosecco - 42
Mumms - 48
Vueve Clicquot “Orange Label” - 129
Dom Perignon - 265

WHITE WINES

Glass / Bottle
Smoking Loon Moscato $9.5 / $36
Sutter Home White Zinfandel $8.5 / $27
Sophia Coppola Rose $12 / $44
Stone Cellars Pinot Grigio $9.5 / $33
Fetzer Sauvignon Blanc $10 / $35
Glen Ellen Chardonnay $8.5 / $27
CK Mondavi Chardonnay (CA) $9.5 / $33
Clos Du Bois North Country Chardonnay $38
Kendall Jackson Chardonnay $44
Rodney Strong Suagington Blanc $38
Murphy Goode Pinot Grigio $44

RED WINES

Glass / Bottle
Glenn Ellen Merlot $8.5 / $27
CK Mondovi Merlot $9.5 / $36
Rodney Strong $42
Coppola Merlot $37
7 Moons Red Blend $44
Estancia Pino Noir $36
La Crema Pinot Noir $15 / $53
Folie à Deux Pinot Noir $41
Red Diamond Malbec (Argentina) $9.5 / $33
Ruffino Chianti (Italy) $38
Ravenswood Old Vine Zinfandel $38
Louis Jadot Beaujolais (France) $37
CK Mondovi Cabernet Sauvignon $9.5 / $33
Glen Ellen Cabernet Sauvignon $8.5 / $27
Fetzer Pinot Noir $35
Mount Veeder Cabernet Sauvignon $61
Jordan Cabernet Sauvignon $119

MINI-MULES

Try a tasting flight of any three of our delicious mules! 14

Adam Carolla’s Signature Mangria
Sangria with aromatics of plum, cherry, blackberry, and orange, along with a generous fruit flavor. 12