



FAMILY MADE

SALADS

BRUSSELS SPROUT SALAD ♦ 23

Roasted Chicken Breast, Granny Smith Apple, Dried Cranberries, Almonds, Red Onions, Crispy Pancetta, Herb Goat Cheese, Smoked Honey Vinaigrette

GRILLED CHICKEN CAESAR SALAD* ♦ 20

Parmesan, Garlic Croutons

ITALIAN CHOPPED SALAD ♦ 22

Grilled Chicken Breast, Crispy Bacon, Ditalini Pasta, Chopped Romaine Lettuce, Shaved Red Cabbage, Cherry Tomatoes, Blue Cheese, Maple Dijon Vinaigrette

APPETIZERS

IPA POACHED JUMBO SHRIMP COCKTAIL ♦ 36

Smoky Cocktail Sauce, Fresh Grated Horseradish, Lemon

TUNA NACHO* ♦ 25

Ahi Tuna, Fresh Jalapeños, Avocado, Cilantro, Scallions, Wonton Chips, Sesame-Soy Vinaigrette

CRISPY CALAMARI ♦ 24

Shishito Peppers, Togarashi-Lime Aioli

BUFFALO WINGS ♦ 21

Bleu Cheese, Celery, Carrot Sticks

SMOKED BRISKET NACHOS ♦ 21

Smoked Brisket, Cheese Sauce, Sliced Jalapeños, Pico de Gallo, Sour Cream

SPICY BEEF MEATBALLS ♦ 17

Tomato Sauce, Charred Scallion & Calabrian Chili Relish, Grated Parmesan, Grilled Sourdough

SOUP OF THE DAY ♦ 10

BETWEEN THE BUN

BRAISED SHORT RIB FRENCH DIP ♦ 35

Braised Short Rib, Caramelized Onions, Gruyere Cheese, Toasted Baguette

HONEY PEPPER PIMENTO CHICKEN SANDWICH ♦ 25

Buttermilk Fried Chicken Breast, Hot Honey Glaze, Pimento Cheese Spread, Dill Pickles, Butter Lettuce

KETEL ONE BURGER* ♦ 28

Signature Steakhouse Patty, Medium Cheddar, Nueske's Spiced Bacon, Butter Lettuce, Sliced Tomatoes, Sesame Bun

STEAK SLIDERS* ♦ 32

Black Pepper Crusted, Caramelized Onions, Horseradish Cream, Brioche Bun

TURKEY MUSHROOM BURGER ♦ 28

Grilled Mushrooms & Onions, Swiss Cheese, Garlic Aioli, Toasted Wheat Grain Bun

ENTREES

GRILLED FILET MIGNON* ♦ 52

Roasted Sweet Potatoes, Spicy Charred Corn Salad, Chimichurri

PAN-SEARED ORA KING SALMON* ♦ 45

San Marzano Tomatoes, Castelvetrano Olives, Capers, Spring Bean Ragout, Tarragon Butter

ROASTED HALF CHICKEN ♦ 36

Parsnip Purée, Roasted Chayote Squash, Pickled Chillies, Pumpkin Seed Crunch

STEAK FRITES* ♦ 54

Grilled Skirt Steak, French Fries, Red Wine Vinaigrette

SEARED DIVER SCALLOPS* ♦ 40

Jumbo Lump Crab, Saffron Orzo, Peas, Asparagus, Blistered Tomatoes, Citrus Gastrique

DESSERTS

APPLE PIE ♦ 16

Honeycrisp Apple Confit, Brown Butter Custard, Vanilla Bean Ice Cream

CARROT CAKE ♦ 16

Cream Cheese Buttercream, Warm Caramel

SKILLET COOKIE ♦ 13

Warm Chocolate Chip Skillet Cookie, Vanilla Bean Ice Cream

K1C SUNDAE ♦ 8

Vanilla Bean Ice Cream, Chocolate & Caramel Sauces

**These items are cooked to order or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. Please alert your server of any dietary restrictions or allergies.*

SPECIALTY COCKTAILS

WEST SIDER ♦ 17

Ketel One Family Vodka,
Passionfruit Purée,
Ripe Lime & Pineapple Juices

BLACKBERRY SHAKE UP ♦ 17

Bulleit Bourbon,
Bird Dog Blackberry Whiskey,
Ripe Lemon Juice, Blackberry Purée

PLAYOFF PUSH ♦ 17

Don Julio Blanco, Aperol,
Ripe Lime Juice, Ripe Lemon Juice,
Ripe Pineapple Juice

ESPRESSO MARTINI ♦ 17

Ketel One Family Vodka,
Borghetti Liqueur,
Mr. Black Coffee Liqueur, Demerara,
Espresso, Cream

SPICED MARGARITA ♦ 17

21 Seed Cucumber Jalapeño Tequila,
21 Seeds Valencia Orange Tequila,
Select Aperitivo,
Ripe Pineapple & Lime Juices

HOME GAME ♦ 17

Captain Morgan Spiced Rum,
Bulleit Bourbon, Pomegranate Liqueur,
Ripe Lime Juice, Simple Syrup

CLUB OLD FASHIONED ♦ 17

George Dickel Rye,
Giffard Orgeat, Orange Bitters

DOWNTOWN DIABLO ♦ 17

Don Julio Blanco,
Creme de Cassis,
Ginger Beer, Ripe Lime Juice

WINES

SPARKLING & ROSÉ

Chateau D'eclans Whispering Angel Rosé <i>Côtes de Provence, France</i>	15 ♦ 60
La Marca Prosecco <i>Veneto, Italy</i>	13 ♦ 52
Moët & Chandon Brut Imperial <i>Epernay, France</i>	— ♦ 125

WHITE

Sonoma-Cutrer Chardonnay <i>Sonoma County, California</i>	17 ♦ 48
St. Clair Sauvignon Blanc <i>Marlborough, New Zealand</i>	16 ♦ 64
Castello Banfi San Angelo Pinot Grigio <i>Toscana, Italy</i>	14 ♦ 56
Hahn Chardonnay <i>Sonoma Valley, California</i>	12 ♦ 48
Sequoia Grove Chardonnay <i>Napa Valley, California</i>	— ♦ 90
Rombauer Sauvignon Blanc <i>Sonoma/Napa Valley, California</i>	— ♦ 82

RED

Quilt Cabernet Sauvignon <i>Napa Valley, California</i>	18 ♦ 72
Smith & Hook Cabernet Sauvignon <i>Central Coast, California</i>	16 ♦ 64
Pessimist by Daou Red Blend <i>Paso Robles, California</i>	15 ♦ 60
Elouan Pinot Noir <i>Oregon</i>	13 ♦ 52
Mullan Road Cellars by Cakebread Cabernet Sauvignon <i>Columbia Valley, Washington</i>	— ♦ 105
Domaine Carneros Estate Pinot Noir <i>California</i>	— ♦ 87
Belle Glos Clark & Telephone Pinot Noir <i>Santa Barbara County, California</i>	— ♦ 85
Orin Swift 8 Years in the Desert Zinfandel Blend <i>Napa Valley, California</i>	— ♦ 82
Van Duzer Pinot Noir <i>Willamette Valley, Oregon</i>	— ♦ 80

BEERS, ALES & ALTERNATIVES

16oz serving unless noted

PACKAGED

3 Floyd's Zombie Dust	♦ 12.50
Half Acre Daisy Cutter	♦ 12.50
Goose Island Bulls	♦ 12.50
Goose Island Blackhawks	♦ 12.50
Blue Moon Belgian Wheat	♦ 12.50
Corona Extra	♦ 12
Corona Premier	♦ 12
Labatt Blue	♦ 12
Guinness	♦ 12
Miller Lite	♦ 11
Michelob ULTRA	♦ 11
Bud Light	♦ 11
Budweiser	♦ 11
Go Brewing Non-Alcoholic Tropical IPA (12oz)	♦ 7.50

ON TAP

3 Floyd's Alpha King	♦ 12.50
Goose Island Hazy Beer Hug	♦ 12.50
Goose Island 312	♦ 12.50
Golden Road Mango Cart	♦ 12.50
Revolution Anti-Hero	♦ 12.50
Funkytown Hip-Hops and R & Brew	♦ 12.50
Stella Artois	♦ 12
Modelo Especial	♦ 12

READY-TO-DRINK COCKTAILS

Crown Royal Whisky Lemonade	♦ 11.50
Kettle One Botanical Vodka Spritz:	
·Peach & Orange Blossom	♦ 11.50
·Cucumber & Mint	♦ 11.50
·Grapefruit & Rose	♦ 11.50

HARD SELTZER & CIDER

Bud Light Black Cherry	♦ 11
Angry Orchard Crisp Apple	♦ 11