



# SHAREABLES

## PICKLEBALLS 10.99 MVP

Cream cheese, dill pickles, smoky bacon, and cheddar jack, hand-breaded and fried to perfection. Served with ranch.

## POUTINE 12.99

Crispy fries covered with drunken braised beef, cheese curds, and a shower of rich beef gravy topped with chives.

## FRIED CHEESE 11.99 MVP

Crispy Cornflake-crusted premium Bacio mozzarella fried to order for the ultimate cheese stretch! Served with a side of ranch or marinara.

## BUFFALO CHICKEN DIP 10.99 GFA

Creamy and tangy buffalo sauce loaded with smoked chicken, topped with blue cheese crumbles and green onion. Served with hand-cut tortilla chips and grilled toast points.

## GARLIC FRIES 10.99 GF

Crispy fries dressed in garlic oil, black garlic seasoning, and parmesan. Served with a side of garlic truffle aioli.

## BAO BIRDS 13.99 MVP

24-hour brined chicken, hand-battered and fried to perfection, tucked inside fluffy steamed buns. Topped with Korean BBQ sauce, sesame-ginger glaze, crisp cabbage, cilantro, and green onions.

## TAJIN FRIED CAULIFLOWER 11.49

Hand-breaded crispy cauliflower tossed in tangy Tajin seasoning. Served with ranch.

## FRITO PIE 11.99 GF

Fritos topped with slow-smoked pulled pork, cheddar cheese sauce, salsa verde, pico de gallo, and avocado.

## BANG BANG SHRIMP 13.99 MVP

Crispy fried shrimp, house Bang Bang & sesame ginger sauce. Served on a bed of red cabbage.

## HUMMUS 12.99 GFA

Your choice of edamame, sweet potato, or roasted beet hummus served with cucumber, cherry tomatoes, mini sweet peppers, rainbow carrots, house chips, and garlic toast points.





# WINGS 15.99

Crisp, juicy wings fried in our dedicated gluten-free fryer. Served with your choice of creamy buttermilk ranch or tangy blue cheese dressing, plus rainbow carrots on the side.



LET'S GET SAUCY

ROASTED GARLIC GF

HOUSE BBQ GF DF

BUFFALO GF DF

JERK RUB GF DF

KOREAN BBQ DF

CILANTRO LIME GF DF

CHAR-BUFFED GF DF

# NACHOS

## SHEET-TON OF NACHOS 12.99

Hand-cut tortilla chips, smothered in shredded cheddar, house cheese sauce, pico de gallo, sour cream, avocado, and red salsa. Add smoked chicken, drunken braised beef, pulled pork or Al Pastor pork (+3).

## THE BIG A\$\$ NACHOS 28.99

Hand-cut tortilla chips, smothered in shredded cheddar and house cheese sauce. Topped with pico de gallo, sour cream, avocado, and a fiery duo of red salsa and salsa verde, plus smoked chicken, drunken braised beef, and Al Pastor pork.



# ENTREES

## CREATE YOUR PERFECT SMOKED MEAT PLATTER

Served with two sides, bread & butter pickles, and a corn muffin.

- ¼ Chicken 15.99
- Slow-Smoked Pulled Pork 14.99
- Jalapeño Cheddar Sausage 16.99
- Pick any two 19.99

## SMOKED BBQ SAMPLER FOR TWO 29.99

A feast of smoky goodness: pulled pork, jalapeño cheddar sausage, St. Louis-style ribs, and ¼ smoked chicken. Comes with two sides, pickles, and two corn muffins.

## SLOW-SMOKED RIBS 19.99

Slow-smoked St. Louis style ribs finished with our sweet house rub, served with a choice of two sides, pickles, and a corn muffin.

## MY PARTNER ISN'T HUNGRY 7.99

A small order of fries paired with a crispy chicken tender and a side of ranch.

## CARIBBEAN SHRIMP BOWL 15.99

Coconut-infused quinoa, jerk-seasoned shrimp, pineapple pico de gallo, serrano-avocado crema, and a garnish of fresh cilantro.

## QUINOA POWER BOWL 14.99

Cilantro lime quinoa, sautéed edamame, blistered tomatoes, chickpeas, 24-hour brined grilled chicken breast, and avocado.

## MEATY MAC N CHEESE 19.99

Creamy house-made cheese sauce, tender noodles, and your pick of protein (+3):

- Pulled Pork
  - Smoked Chicken
  - Jalapeño Cheddar Sausage
- Cherrywood Bacon
  - Al Pastor Pork
  - Drunken Braised Beef

Topped with toasted breadcrumbs for that perfect crunch.

## TACOS AL PASTOR PLATTER 27.99

A dozen mini Al Pastor pork tacos served in a build-your-own style. Served with pineapple, cilantro, onion, serrano-avocado crema, chips, and salsa verde.



# HANDHELDS

Served with a side of fries, house chips, drunken beans, or coleslaw. Upgrade to sweet potato fries (+2) or side salad (+3). Substitute GF bun (+2). Substitute Impossible patty (+4).

## CUBAN 14.99 GFA

Toasted Cuban bread loaded with house-rubbed, slow-smoked pulled pork, cherrywood-smoked ham, melty Swiss, crisp pickles, and zesty Dijon mayo. A classic with bold flavor.

## THE PORKER'S PARADISE 15.99 GFA

An all-out meat lover's dream: slow-smoked pulled pork, thick-cut cherrywood bacon, and smoked jalapeño cheddar sausage, all stacked on a brioche bun with melty cheddar cheese, BBQ sauce, and a pickle on the side.

## DYNAMITE FRIED CHICKEN 14.99 MVP

Crispy, tangy, and saucy. Our 24-hour brined chicken breast is breaded and fried to order, then tossed in house-made dynamite sauce, and topped with cabbage, cilantro, green onion, and sesame ginger aioli on a brioche bun.

## FRESH GARDEN CHICKEN 15.99 GFA

Grilled, 24-hour brined chicken breast paired with spring mix, tomato, creamy avocado, lemon vinaigrette, and edamame hummus on a toasted brioche bun. Light, fresh, and packed with flavor.

# BURGERS

Served with a side of fries, house chips, drunken beans, or coleslaw. Upgrade to sweet potato fries (+2) or side salad (+3). Substitute GF bun (+2). Substitute Impossible patty (+4).

## THE ULTIMATE SMOKEHOUSE BURGER 14.99 GFA

Two fresh beef patties crafted from a premium ribeye and brisket blend, layered with pepper jack cheese, bourbon-glazed shallots, beer-battered onion rings, crisp lettuce, tomato, onion, pickles, and smoky BBQ aioli—all piled high on a toasted brioche bun.

## THE O.G. PARK BURGER 14.99 GFA

Two juicy beef patties made from a custom blend of ribeye and brisket, stacked with crisp lettuce, ripe tomato, onion, pickles, melty white American cheese, and Rafa's Special Sauce—all on a toasted brioche bun.

### PRO TIP:

Level it up with thick-cut **cherrywood smoked bacon** (+2) and **creamy avocado spread** (+1.50).

## SIDES 3.99

FRENCH FRIES

TOTS

HOUSE CHIPS

COLESLAW

CHEESY STREET CORN <sup>+1</sup>

SWEET POTATO FRIES <sup>+2</sup>

SIDE SALAD <sup>+3</sup>



# ACAI BOWLS

**SMALL 9.99 LARGE 12.99**  
The bowl of your dreams starts here. Pick your size, pile on your faves, and power up with all the good stuff. Base pricing includes three toppings, each additional topping is just +1 each.

## LOAD 'ER UP!

### GET CRUNCHY

HOUSE GRANOLA  
ALMONDS

### FRESH AF

BLACKBERRIES  
BLUEBERRIES  
STRAWBERRIES  
BANANA

### NUTTY & NICE

NUTELLA  
CASHEW BUTTER  
PEANUT BUTTER

### POWER-UP

CHIA SEEDS  
HEMP SEEDS  
COCONUT  
CACAO NIBS



# SALADS

**COBBISH 15.99** GF MVP  
Iceberg romaine blend with bacon, egg, cherry tomatoes, elevated with blue cheese crumbles, smoked pulled chicken, fresh serrano-avocado crema, and house-made ranch dressing.

**BEET & ARUGULA 14.99** GF  
Fresh roasted beets, candied pecans, edamame, roasted red peppers, chickpeas, goat cheese crumbles, spring mix with arugula, and balsamic vinaigrette.

**TACO SALAD 14.99** GF  
Crisp iceberg romaine blend topped with fresh pico de gallo, pineapple, crispy tortilla, queso fresco, tender Al Pastor pork, avocado, and house taco-ranch dressing.

**CAESAR 12.99** GFA  
Crisp romaine hearts, crouton crumble, grated romano, parmesan, and house-made caesar dressing.

## LEVEL IT UP

**SMOKED CHICKEN +4** **GRILLED CHICKEN +5** **CRISPY CHICKEN +5** **FRIED OR SAUTÉED SHRIMP +6**

## SALAD DRESSINGS

- Ranch GF
- Taco Ranch GF
- Blue Cheese GF
- Caesar GF
- Balsamic Vinaigrette GF DF
- Lemon Vinaigrette GF DF
- Honey Mustard GF DF





# LIL' LEGENDS

Must be 12 years old and under to order from the kids menu. Includes one drink and one side: fries, house chips, or applesauce. Substitute sweet potato fries or mac n cheese (+2).

## CHICKEN TENDERS 7.99

Made-to-order crispy chicken tenders with a side of ranch.

## JUNIOR CHEESEBURGER 7.99

Burger patty with white American cheese on a brioche bun.

## MAC N CHEESE 7.99

Tender noodles smothered in creamy, house-made cheese sauce.

## GRILLED CHEESE 7.99

Buttery sourdough grilled to perfection with melted white American cheese.

# SWEET VICTORY

## CHURRO FRIES 8.99

Golden fried goodness served warm and crispy. Topped with salted caramel sauce.

## NEW YORK-STYLE CHEESECAKE 7.99

Topped with mixed berries and a dollop of whipped cream.

## FOUR-LAYER CHOCOLATE CAKE 8.99

Topped with chocolate syrup and raspberry sauce.



# BRUNCH

Join us for Brunch  
Bingo every Sunday!

## AVOCADO TOAST\* 11.99

Grilled 7 grain bread, avocado, baby arugula, lemon vinaigrette, cherry tomatoes, olive oil, chives, microgreens, sesame seeds, and two poached eggs.

## BREAKFAST BURGER\* 15.99 GFA

Two premium patties made from ribeye and brisket, topped with peanut butter, candied bacon, a fried egg, and pepper jack cheese on a brioche bun. Served with a side of mixed berry jam and your choice of hash browns or breakfast potatoes.

## BASIC BREAKFAST\* 10.99 GFA

Two eggs your way with sausage patties or cherry-smoked bacon. Served with a biscuit ball and your choice of hash browns or breakfast potatoes.

## BISCUITS AND GRAVY\* 9.99

Crispy fried biscuit balls smothered in Jones Dairy Farm sausage gravy and served with scrambled eggs.

## YOGURT, GRANOLA & BERRIES 9.99 GF

Low-fat vanilla yogurt, layered with our house-made granola and topped with blueberries, blackberries, and strawberries.

## BREAKFAST BOWL\* 10.99 GFA

Fried breakfast potatoes loaded with tri-color peppers, green onions, house cheese sauce, scrambled eggs, and a biscuit ball. Choose between sausage patties or cherry-smoked bacon.

\*Consumer Advisory: Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

## CHILAQUILES\* 10.99 GF MVP

House-cut tortilla chips slow-cooked in salsa verde, topped with pico de gallo, queso fresco, serrano-avocado crema, a poached egg, and microgreens.

## COUNTRY BOWL\* 11.99 GFA

Crispy breakfast potatoes topped with sausage gravy, honey-smoked bacon, scrambled eggs, and a biscuit ball.

## FRENCH TOAST 10.99

Thick-sliced ciabatta baguette dipped in our signature batter and griddled to golden perfection. Served with honey whipped butter, maple syrup, and your choice of:

- Caramel & Sea salt
- Mixed Berries & Whipped Cream
- Elvis-Style (Banana + Peanut Butter)

## RIB MEAT HASH\* 12.99 GFA

Crispy hash browns topped with smoked rib meat, tri-color peppers, cheddar cheese, creamy horseradish, fried eggs, and a biscuit ball.

## PEANUT BUTTER BANANA CRUNCH 10.99

Warm naan stuffed with peanut butter, banana, and crunchy granola. Served with hash browns or breakfast potatoes.

## BREAKFAST TACO PLATTER\* 25.99 GF

A build-your-own brunch fiesta! A dozen mini scrambled egg & cheese tacos served with thick-cut cherry-smoked bacon, sausage, breakfast potatoes, sausage gravy, and salsa.