

Starters

HERBED GOAT CHEESE DIP.....\$8.95

Red Pepper Jelly, Bacon Bits, Pita

BUFFALO NACHOS.....\$10.95

Grilled Chicken, Buffalo Sauce, Queso Blanco Cheese Sauce, Pepper Jack, Blue Cheese Crumbles, Ranch, Green Onions

BRUSCHETTA.....\$7.95

Tomato & Onion Blend, Basil Pesto, Smoked Mozzarella, Balsamic Reduction, Baguette

SOUP OF THE DAY.....\$5.95/7.95

TOASTED RAVIOLI.....\$8.95
Breaded Ravioli Made in House, Marinara Sauce, Parmesan Cheese

PULLED PORK & CHORIZO

NACHOS.....\$10.95

Chorizo Cheese Sauce, Roasted Salsa, Cheddar & Pepper Jack, BBQ Sauce, Green Onion, Sour Cream, Candied Jalapeños

Salads

Add Chicken \$5, Salmon \$7, Shrimp \$9, OR Steak Medallion \$11

CAESAR.....\$4.95/\$9.95

Romaine, House Made Croutons, Parmesan Cheese, Caesar Dressing

GREEK ISLAND.....\$4.95/\$9.95

Romaine & Spring Mix, Feta, Red Onion, Bell Pepper, Marinated Olive, Cucumber, Pepperoncini, Greek Lemon Vinaigrette

STRAWBERRY.....\$4.95/\$9.95

Spring Mix, Strawberries, Smoked Mozzarella, Dried Cranberries, Candied Walnuts, Red Onion, Poppy Seed Dressing

ITALIAN.....\$4.95/\$9.95

Romaine, Salami, Smoked Mozzarella, Red Onion, Pepperoncinis, Italian Dressing

THE WEDGE.....\$7.95

Bibb Lettuce, Bacon Croutons, Tomato, Blue Cheese Crumbles, Blue Cheese Dressing

BUFFALO CHICKEN.....\$11.95

Romaine, Crispy Chicken, Tomato, Bacon, Blue Cheese Crumbles, Blue Cheese Dressing

SEAFOOD CHOP.....\$15.95

Romaine, Blue Crab, Jumbo Spiced Shrimp, Tomato, Bacon, Blue Cheese Crumbles, Chopped Egg, Creamy Mustard Vinaigrette

SALMON SALAD.....\$15.95

Spring Mix, 5 oz. Seared Salmon, Strawberries, Toasted Walnuts, Pickled Red Onion, Feta Cheese, Poppy Seed Dressing

Burgers/Sandwiches

SHANNON'S BURGER.....\$9.95

Signature Blend, House Made "American Cheese", Lettuce, Tomato, Onion, Pickle, Brioche Bun

CHAMP BURGER.....\$10.95

Signature Blend, Port Infused Goat Cheese, Bacon Jam, Roasted Mushrooms, Caramelized Onion, Spinach, Brioche Bun

BBB BURGER.....\$13.95

Bison Blend, Blue Cheese, Bacon, BBQ, Brioche Bun

BASIL PESTO CHICKEN.....\$10.95

Grilled Chicken, Spinach, Tomato, Mozzarella, Basil Pesto Mayo, Baguette

TURKEY CLUB.....\$12.95

Shaved Turkey Breast, Bacon, Smoked Mozzarella, Onion, Spinach, Tomato, Cranberry Mayo, Focaccia Bread

Breakfast

CRÊPES.....\$9.95

Mixed Berry

Brandy Infused Crêpe, Mascarpone & Greek Yogurt, Mixed Berry Compote, Fresh Berries, Breakfast Potatoes

Roasted Mushroom & Goat Cheese

Brandy Infused Crêpe, Herbed Goat Cheese, Mushrooms, Grilled Artichoke, Mushroom Cream Sauce, Breakfast Potatoes

OMELETS

Ham & Cheese.....\$8.95

Sugar Cured Ham, Cheddar & Pepper Jack, Breakfast Potatoes

Country Omelet.....\$10.95

Sausage, Bacon, Cheddar & Pepper Jack, Onion Straws, Breakfast Potatoes

Garden Omelet.....\$8.95

Spinach, Tomato, Mushroom, Onion, Mozzarella, Breakfast Potatoes

SLINGER.....\$10.95

Eggs, Breakfast Sausage, House-Cut Fries, Sweet Potato Fries, Bell Peppers, Onion, Mixed Cheese, Sausage Gravy

B.E.L.T.....\$9.95

Bacon, Egg, Lettuce, Tomato, Dijonnaise, Texas Toast, Breakfast Potatoes

BISCUITS & GRAVY

House-Made Biscuits, Sausage Gravy

Half..... \$3.95 Full..... \$6.95

BREAKFAST BOWLS.....\$10.95

Kicker Scramble

Cajun Spiced Scrambled Eggs, Fried Ham, Breakfast Potatoes, Mixed Cheese, Jalapeños, Green Onion

Farmer's Scramble

Scrambled Eggs, Breakfast Sausage, Bacon, Mixed Cheese, Biscuits, Sausage Gravy, Green Onion

BENEDICTS

Traditional.....\$8.95

Poached Eggs, Canadian Bacon, Toasted Baguette, Hollandaise, Breakfast Potatoes

Crab Cake.....\$14.95

Poached Eggs, Crab Cake, Hollandaise, Tomato, Bacon, Toasted French Bread, Breakfast Potatoes

FRENCH TOAST.....\$8.95

Cinnamon Roll French Toast, Fresh Icing, Breakfast Potatoes, Bacon

PANCAKES.....\$8.95

Butter, Syrup, Bacon, Breakfast Potatoes

SMOKED SALMON.....\$13.95

Smoked Salmon, Poached Eggs, Herb & Onion Cream Cheese, Shaved Radish, Roasted Red Pepper, Toasted Baguette

STEAK & EGGS.....\$25.95

6 oz. Filet, 2 Sunny Side Up Eggs, Hollandaise, Hashbrowns

SEASONAL FISH TACOS.....\$12.95

8 oz. Filet....\$29.95

14 oz. Prime Rib....\$28.95

Served with Whipped Potatoes, Battered Onion Ring

Sides

Bacon.....\$2.95

Breakfast Sausage.....\$2.95

Hashbrowns.....\$3.95

Breakfast Potatoes.....\$3.95

Seasonal Fresh Fruit.....\$3.95

House Cut Fries.....\$2.95

Country Slaw.....\$2.95

Whipped Potatoes.....\$3.95

Bacon Glazed Brussel Sprouts.....\$3.95

Sweet Potato Fries.....\$4.95

Onion Rings.....\$4.95

Bloody's

All Bloody Mary's Garnished with Celery,
Lime & Pepper/Olive Skewer

HOUSE \$8

Menage a Trois Vodka, Tres Agaves
Bloody Mary Mix, Mike Shannon's Steak
Sauce, Salted Rim

SPICY \$8

House-Infused Hot Pepper Vodka, Tres
Agaves Bloody Mary Mix, Cholula,
Candied Jalapeño, Salted Rim

BACON \$9

Bacon Vodka, Zing Zang Bloody Mary Mix,
Bacon, Smoked Salt & Cracked Pepper
Rim

SEAFOOD \$10

Tito's Handmade Vodka, Zing Zang
Bloody Mary Mix, House-Made Cocktail
Sauce, Horseradish, Shrimp Cocktail, Old
Bay Salted Rim

PICKLE \$8

Tito's Handmade Vodka, Pickle Juice, Zing
Zang Bloody Mary Mix, Pickle Spear, Dill
Salt Rim

BLOODY MARIA \$9

Tres Agaves Blanco Tequila, Tres Agaves
Bloody Mary Mix, Lime Juice, Cilantro Salt
Rim

Non-Alcoholic

FOUNTAIN SODAS 1.95

Coke, Diet Coke, Dr. Pepper, Diet Dr.
Pepper, Sprite, Lemonade

ICED TEA 1.95

BOTTLED SODAS 2.95

Fitz's Root Beer, Fitz's Black Cherry,
Ginger Beer

COFFEE & HOT TEA 2.95

Locally Produced Goshen

STRAWBERRY LEMONADE 2.95

Strawberry Puree, Muddled Strawberry,
Lemonade, Sugar Rim

Mimosas

MIMOSA \$5

Bouvet Signature Champagne, Orange
Juice

RASPBERRY \$6

Bouvet Signature Champagne, Orange
Juice, Raspberry Infused Vodka

STRAWBERRY \$6

Bouvet Signature Champagne, Orange
Juice, Strawberry Infused Rum

POMOSA \$6

Avissi Prosecco, Pomegranate Schnapps,
Cranberry Juice

PINEAPPLE PEACH \$6

Bouvet Signature Brut, Peach Schnapps,
Pineapple Juice

MANGO LEMONADE \$6

Avissi Prosecco, Mango Schnapps,
Lemonade

RHUBARB SPRITZ \$8

Strawberry Infused Gin, Rhubarb Syrup,
Lemon Juice, Prosecco

KIR ROYAL \$8

Bouvet Signature Brut, Chambord,
Blackberry

TABLESIDE MIMOSAS \$34

Bottle of Bouvet Signature Brut, Pitcher of
Orange Juice (Makes 8)

Punches

SANGRIA \$7

Seasonal Flavor

PIMM'S CUP \$8

Pimm's No. 1, Muddled Cucumber,
Ginger Ale

PEACHY PALMER \$8

Jeremiah Weed Sweet Tea Vodka, Peach
Schnapps, Lemonade

BRUNCH PUNCH \$20

Avissi Prosecco, Elderflower Liqueur,
Raspberry Liqueur, Lemonade, Fresh
Fruit (Makes 4-5)

Beer

DRAFT

Blue Point Toasted Lager.....\$6.50
Breckenridge Nitro Vanilla Porter.... \$5.50
Breckenridge Irish Stout.....\$5
Bud Light.....\$3.50
Budweiser.....\$3.50
Busch.....\$3
Elysian Space Dust IPA.....\$6.50
Golden Road Mango Cart..... \$5
Goose Island 312..... \$5
Goose Island IPA..... \$6
Michelob Golden Light..... \$4
Mike Shannon's Amber Lager.....\$4
Shock Top.....\$4.50
Stella Artois..... \$6
Stella Cidre (Gluten Free)..... \$6
Seasonal..... MKT

BOTTLES

Amber O'Douls.....\$3
10 Barrel Joe IPA..... \$5.50
Amberbock..... \$4
Bud Light.....\$3.50
Bud Light Lime..... \$4
Bud Select.....\$3.50
Bud Select 55.....\$3.50
Budweiser.....\$3.50
Busch Light.....\$3
Goose Island Sofie.....\$7
Kona Big Wave Golden Ale..... \$5
Kona Longboard Lager..... \$5
Landshark..... \$4
Michelob..... \$4
Michelob Ultra..... \$4
Rolling Rock..... \$4
Seasonal..... MKT

Wine

WHITES

Sparkling

Brut Bouvet Signature *France* 6/34
Prosecco Avissi *Veneto, Italy* 7/40
Champagne Veuve Cliquot *France* 118
Rosé Bieler Père & Fils, *France* 9/34

Moscato

Jacob's Creek *Australia* 7/26
Rosatello *Italy* 9/34

Riesling

Two Vines *Washington State* 8/30

Pinot Grigio

Danzante *Tres Venezie, Italy* 7/26
Estancia *California* 9/34

Sauvignon Blanc

Imagery *California* 7/26
Brancott *Marlborough, NZ* 9/34
Round Pond *Rutherford Valley* 38

Chardonnay

BV Coastal *California* 7/26
Napa Cellars *Napa Valley* 11/42
Simi *Sonoma County (1/2 Btl)* 20
Caymus Mer Soleil *Santa Lucia* 42
Rombauer *Carneros* 56
Cakebread *Napa Valley* 68

REDS

Merlot

Clos Du Bois *California* 8/30
Duckhorn *Napa Valley* 54

Pinot Noir

Kenwood Yulupa *California* 7/26
Murphy Goode *California* 10/38
La Crema *Willamette Valley* 50

Malbec

Dona Paula *Los Cardos, Argentina* 8/30

Blend

Hope's End *South Australia* 8/30
Caymus Conundrum *California* 9/34
Hahn GSM *California* 27

Cabernet

Red Diamond *California* 7/26
Mike Shannon's *California* 11/42
Oberon *Napa Valley* 13/50
Kenwood 6 Ridge *Alexander Valley* 54

Folie a Deux *Alexander Valley* 60

Trinchero Mario's *Vinyard Napa* 82

Caymus *Napa Valley* 112

Zinfandel

1000 Stories *California* 10/38