



Spring Break

FOOD...

Chef's Choice Mac and Cheese of the Day

- Side...8.99 Entree...12.99

Tater Tumblers

- Shredded potatoes mixed with bacon and cheese and fried to a crisp.....9.99

Gourmet Grilled Cheese

- Each are served on thick sliced white bread with Tuscan Tomato Bisque Soup. Choice of fresh cut fries, potato salad or coleslaw for \$8.99

The Loaded - American cheese, sizzling bacon and grilled sliced tomatoes

The Italian - Pepperoni, mozzarella and seasoned tomato slices, with a side of marinara sauce

Grilled Mexican - Pepper jack cheese and seasoned taco meat

Ham & Cheese - Fresh sliced ham and cheddar cheese

AND DRINK!

Sangrias

Refreshing blends of wine, liquors, fruits and juices - 8

Sparkling Pink - Stolli Raspberry, White Zinfandel, Pink Lemonade and 7-UP

White Peach - Deep Eddy Peach Vodka, Pinot Grigio, Orange Juice and 7-UP

Red Pomegranate - Three Olives Pomegranate Vodka, Cabernet, Orange Juice and Ginger Ale

Alpine Snow

Hot Coffee, Bailey's, Godiva Chocolate Liqueur with a splash of White Cream de Menthe. Topped with whipped cream - 6

Irish Coffee

Bailey's & Jameson with cream & sugar topped with whipped cream- 6

Hard Cider

Hot Cider and Jim Beam served with a cinnamon stick - 6

Mules

Custom takes on the traditional Moscow Mule. Mixed with Saranac Ginger Beer and served in the authentic copper mug! - 9

Citrus - Three Olives Citrus and Cointreau Liqueur

Elderflower - Lockhouse Vodka and Elderflower Liqueur

Crown Vanilla - Crown Vanilla Whiskey