STARTERS & SHAREABLES

CLASSIC NACHOS
Crisp tortilla chips layered with ranch-style beans and a four-cheese sauce blend, topped with fresh pico de gallo, spicy jalapeños, pickled red onions, melted cheddar and Monterey Jack cheese, and scallions, served with sour cream on the side. $15.99
Add Guacamole $2.99 or Grilled Chicken $5.00 or Grilled Steak $6.00

ONE NIGHT IN BANGKOK SPICY SHRIMP™
Boz of crispy shrimp, tossed in a creamy, spicy sauce, topped with scallions, served on a bed of coleslaw. $15.99

CRISPY SPRING ROLLS
Southwest-style spring rolls with black beans, roasted corn, Monterey Jack cheese, red peppers and jalapeños with a guacamole ranch dipping sauce. $11.95

NEW YORK STRIP STEAK
USDA Choice 12oz New York strip steak, grilled and topped with herb butter, seasoned and seared with our house-made barbecue sauce, crispy shoestring onions, cheddar cheese, applewood bacon, leaf lettuce and vine-ripened tomato.† $17.95

THE IMPOSSIBLE™ BURGER
100% plant-based vegan patty, topped with cheddar cheese and a crispy onion ring, served with leaf lettuce and vine-ripened tomato.† $19.95

SPECIALTY ENTRÉES

BABY BACK RIBS
Seasoned with our signature spice blend, then glazed with our house-made barbecue sauce and grilled to perfection, served with seasoned fries, coleslaw and ranch-style beans. $29.95

COWBOY RIBEYE
A returning favorite, only available for a short time. Limited quantities available.
USDA Choice 16oz bone-in ribeye grilled and topped with herb butter, served with seasoned fries and fresh vegetables. $38.95
Upgrade to Surf & Turf Style: Top your steak with crispy Bangkok shrimp tossed in a creamy, spicy sauce. $4.95

TWISTED MAC, CHICKEN & CHEESE
100% all-natural grilled chicken breast, sliced and served on cavatappi pasta tossed in a four-cheese sauce blend with diced red peppers. $22.50

SMOKEHOUSE BBQ COMBO
Slow-cooked Baby Back Ribs and pulled pork served with our house-made honey BBQ sauce, served with seasoned fries, coleslaw and ranch-style beans. $27.95

TUPELO CHICKEN TENDERS
Crispy chicken tenders served with seasoned fries, honey mustard sauce and our house-made barbecue sauce. $17.95

GRILLED NORWEGIAN SALMON
Grilled salmon with herb butter and house-made barbecue sauce, served with fresh vegetables.** $25.95

SALADS & SANDWICHES

GRILLED CHICKEN CAESAR SALAD
Boz chicken breast, grilled and sliced with fresh romaine tossed in a classic Caesar dressing, topped with parmesan crisps, croutons and shaved parmesan cheese. $17.95
Substitute Grilled Salmon* $19.95

STEAK SALAD
Boz grilled steak on a bed of fresh mixed greens tossed in a blue cheese vinaigrette, with pickled red onions, red peppers and Roma tomatoes, finished with crispy shoestring onions and blue cheese crumbles.* $19.95

SURF & TURF BURGER
Our signature steak burger topped with One Night in Bangkok Spicy Shrimp™ on a bed of spicy slaw. $21.95

BBQ BACON CHEESEBURGER
Steak burger, seasoned and seared with a signature spice blend, topped with house-made barbecue sauce, crispy shoestring onions, cheddar cheese, applewood bacon, leaf lettuce and vine-ripened tomato.† $17.95

Onion Ring Tower
Our signature crispy onion rings perfectly seasoned and served with barbecue and ranch sauce. $6.99

We hold allergy information for all menu items, please speak to your server for further details. If you suffer from a food allergy, please ensure that your server is aware at the time of order. †Contains seeds.
*These items contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request.
SIGNATURE COCKTAILS

$17.99 INCLUDES YOUR OWN COLLECTIBLE GLASS

HURRICANE
Our signature cocktail and a 1940s New Orleans classic!
Bacardi Superior Rum, a blend of orange, mango, pineapple juice and grenadine, finished with a float of Bacardi Black Rum and Amaretto. $15.00

CLASSIC CARIBBEAN MOJITO
A treasured favorite with a little extra jazz!
Bacardi Superior Rum, house-made mint syrup, fresh squeezed lime juice and sparkling soda, with a premium Bacardi Añejo Cuatro floater and a powdered sugar sprinkle. $14.50

PASSION FRUIT MAI TAI
A Tiki classic invented in the 1940s in California!
Sailor Jerry Spiced Rum, passion fruit and a blend of traditional Tiki flavors, topped with a pineapple wedge. $12.99

JAM SESSIONS

RELIVE THIS MOMENT WITH YOUR OWN COLLECTIBLE GLASS

BLACKBERRY SPARKLING SANGRIA
A signature blend of red wine, the fresh flavors of blackberries, cranberry juice and squeeze of orange, topped with bubbly Riondo Prosecco. $12.50 | with glass $17.99

ROCKIN’ FRESH RITA
Milagro Silver Tequila, fresh lime juice and agave nectar, finished with our signature sweet and savory rim. $14.50 | with glass $17.99
Upgrade to Patrón Silver Tequila for $2.50 more.

ULTIMATE LONG ISLAND ICED TEA
Tito’s Handmade Vodka, Bombay Sapphire Gin, Sailor Jerry Spiced Rum and Cointreau Orange Liqueur with sweet & sour and a splash of Coca-Cola. $12.99 | with glass $17.99

ALTERNATIVE ROCK
(ALCOHOL FREE)

STRAWBERRY BASIL LEMONADE
A refreshing lemonade muddled with fresh strawberries and basil. $7.50 | with glass $12.99

COOKIES & CREAM MINI-MILKSHAKE
All-natural Madagascar vanilla bean ice cream blended with white chocolate and Oreo® cookies, finished with whipped cream and a sugar-dusted brownie square. $9.99

PROUDLY SERVING Coca-Cola PRODUCTS
AND THE FOLLOWING BEVERAGES

DESSERTS

HOT FUDGE BROWNIE
Warm chocolate brownie topped with vanilla bean ice cream, hot fudge, chocolate sprinkles, fresh whipped cream and a cherry. $11.99

NEW YORK CHEESECAKE
Rich and creamy NY-style cheesecake served with a fresh strawberry sauce. $8.99

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