DRINKS

HURRICANE
SIGNATURE COCKTAILS

$19.99 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.† $15.50 (236 cal)

CLASSIC CARIBBEAN MOJITO
A treasured favorite with a little extra jazz! A traditional blend of Bacardi Superior Rum, fresh mint and lime, sparkling soda with a premium Bacardi Añejo Cuatro floater. $15.75 (163 cal)

RHYTHM & ROSÉ MULE
Absolut Vodka, Meiomi Rosé, refreshing flavors of passion fruit, green tea and lime finished with Fever-Tree Ginger beer. $15.75 (391 cal)

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. $15.50 (260 cal)

BAHAMA MAMA
Bacardi Superior Rum, Malibu Coconut, DeKuyper Crème de Banana, pineapple and orange juice. $15.50 (206 cal)
CLASSIC COCKTAILS

SMOKED OLD FASHIONED
A smoky version of an 1800s vintage whiskey beverage. Wood-smoked High West Whiskey, house-made brown sugar simple syrup, cherry bitters and a Filthy® cherry. $16.00 (321 cal)

PALOMA
A refreshing classic Mexican cocktail. Patrón Silver Tequila, lime juice and Fever-Tree Sparkling Grapefruit. $16.00 (196 cal)

DIRTY MARTINI
Ketel One Vodka, olive juice, Dry Vermouth, shaken and garnished with Filthy® Blue Cheese Stuffed Olives. $16.00 (224 cal)

COSMOPOLITAN
Grey Goose Vodka, Cointreau, lime and cranberry juices, shaken and served chilled. $16.00 (250 cal)

WHISKEY SOUR
A favorite amongst sailors in the 1800s and beyond. Bulleit Bourbon, lemon juice and egg whites shaken until frothy and chilled.* $16.00 (305 cal)

GIN & TONIC
Originally served for medicinal purposes, this ‘G&T’ is just what the doctor ordered! Hendrick’s Gin and Fever-Tree Elderflower Tonic, served with juniper berries, cucumber & lime. $16.00 (180 cal)

ESPRESSO MARTINI
Grey Goose Vodka, Kahlúa Coffee Liqueur and fresh brewed espresso, shaken until frothy and chilled. $15.00 (200 cal)

MANHATTAN
A NYC classic originating in the 1800s: Woodford Reserve Bourbon, Antica Sweet Vermouth, cherry bitters and finished with a Filthy® cherry. $16.00 (192 cal)

JAM SESSIONS
$19.99 INCLUDES YOUR OWN COLLECTIBLE GLASS

SOUTHERN ROCK
Jack Daniel’s Tennessee Whiskey, Southern Comfort, Chambord Raspberry Liqueur and Smirnoff Vodka, mixed with sweet & sour and topped with Sprite. $14.75 (204 cal)

ROCKIN’ FRESH RITA
Milagro Silver Tequila, fresh lime juice and agave nectar, finished with our signature sweet and savory rim. $14.75 (251 cal)
Upgrade to Patrón Silver Tequila for $3.00 more.

TROPICAL MARGARITA
Sauza Tres Generaciones Plata Tequila, house infused with fresh strawberries, Cointreau Orange Liqueur and the fresh flavors of guava, pineapple and lime juice. $15.75 (254 cal)

ELECTRIC BLUES
Smirnoff Vodka, Bacardi Superior Rum, Beefeater Gin and DeKuyper Blue Curaçao with sweet & sour and topped with Red Bull® Yellow Edition. $15.75 (243 cal)

BLACKBERRY SPARKLING SANGRIA
A signature blend of red wine, the fresh flavors of blackberries, cranberry juice and a squeeze of orange, topped with bubbly Riondo Prosecco. $14.75 (211 cal)

PURPLE HAZE
Smirnoff Vodka, Beefeater Gin and Bacardi Superior Rum mixed with sweet & sour, topped with Sprite and Chambord Raspberry Liqueur. $14.75 (206 cal)

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®. $15.75 (233 cal)
GREEN TEA
Peach Schnapps, Jameson Irish Whiskey and house-made sour mix. $12.00 (121 cal)

CRAN-A-KAZE
Svedka Vodka, DeKuyper Triple Sec, lime and cranberry juices. $12.00 (108 cal)

BEER

DRAFT
INCLUDES 20oz PINT GLASS $12.99
Some beers may only be available in bottle at select locations

AMERICAN-STYLE LAGER
BUDWEISER (193 cal) $8.00
BUD LIGHT (147 cal) $8.00
MILLER LITE (120 cal) $8.00

PALE LAGER
HEINEKEN (170 cal) $9.00
STELLA ARTOIS (205 cal) $9.00
DOS EQUIS LAGER ESPECIAL (142 cal) $9.00

CRAFT SELECTIONS
BLUE MOON BELGIAN WHITE (214 cal) $9.00
SAM ADAMS BOSTON LAGER (233 cal) $9.00
LAGUNITAS IPA (225 cal) $9.00
SIERRA NEVADA PALE ALE (210 cal) $9.00

BOTTLE

AMERICAN-STYLE LAGER
BUDWEISER (193 cal) $8.00
BUD LIGHT (147 cal) $8.00
COORS LIGHT (102 cal) $8.00
MILLER LITE (120 cal) $8.00
MICHLOBL ULTRA (95 cal) $8.00

PALE LAGER
HEINEKEN (170 cal) $9.00
CORONA EXTRA (148 cal) $9.00

BROWN ALE
NEWCASTLE BROWN ALE (138 cal) $9.00

CRAFT SELECTIONS
VOODOO RANGER JUICY HAZE IPA (230 cal) $9.00

HARD CIDER
ANGRY ORCHARD CRISP APPLE CIDER (210 cal) $9.00

STOUT
GUINNESS DRAUGHT CAN (176 cal) $9.00

HARD SELTZERS
TRULY WILD BERRY (100 cal) $9.00
HIGH NOON WATERMELON (100 cal) $9.00

NON-ALCOHOLIC
HEINEKEN 0.0 (69 cal) $9.00

SHOTS

AVAILABLE IN A SOUVENIR GLASS FOR $15.50

B52
Kahlúa Coffee Liqueur, Bailey’s Irish Cream and Grand Marnier. $12.00 (187 cal)

GREEN TEA
Peach Schnapps, Jameson Irish Whiskey and house-made sour mix. $12.00 (121 cal)

CRAN-A-KAZE
Svedka Vodka, DeKuyper Triple Sec, lime and cranberry juices. $12.00 (108 cal)

LEMON DROP
Absolut Citron Vodka, sugar rim and a lemon wedge. $12.00 (107 cal)

BUBBLEGUM
Bailey’s Irish Cream, DeKuyper Blue Curacao and DeKuyper Crème de Banana. $12.00 (182 cal)
ALTERNATIVE ROCK

$12.99 INCLUDES YOUR OWN COLLECTIBLE GLASS

STRAWBERRY BASIL LEMONADE
A refreshing lemonade muddled with fresh strawberries and basil. $7.50 (186 cal)

MANGO TANGO
Red Bull®, Finest Call Mango Purée and orange juice. $7.50 (104 cal)

MANGO-BERRY COOLER
A tropical blend of mangos, strawberries, pineapple juice, orange juice and house-made sour mix topped with Sprite. $7.50 (199 cal)

PROUDLY SERVING Coca-Cola PRODUCTS AND THE FOLLOWING BEVERAGES
Coca-Cola, Coca-Cola Zero Sugar, Diet Coke, Sprite, Fanta Orange, Dr Pepper, Mello Yello, Fuze Raspberry Tea and Bottled IBC Root Beer.

ENERGY DRINK

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 nuts or 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. A 20% service charge will be included on each check. Our professional service team will receive 16% and the restaurant will retain 4%, which is used, among other things, to provide comprehensive benefits, 401K and extensive education and training for a successful career path.

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## WINE

Red Wine (6oz) 111 cal / (9oz) 167 cal | White Wine (6oz) 109 cal / (9oz) 164 cal | Sparkling (5oz) 100 cal

### BUBBLY

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass 5oz</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BAREFOOT BUBBLY BRUT (SPLITS)</strong>, California</td>
<td>$12.50</td>
<td>N/A</td>
</tr>
<tr>
<td><strong>RONDO PROSECCO</strong>, Veneto, Italy</td>
<td>$11.50</td>
<td>$44.00</td>
</tr>
</tbody>
</table>

### WHITE & ROSÉ WINES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass 6oz</th>
<th>Glass 9oz</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SUTTER HOME WHITE ZINFANDEL</strong>, Napa, California</td>
<td>$9.25</td>
<td>$13.25</td>
<td>$35.00</td>
</tr>
<tr>
<td><strong>MEIOMI ROSÉ</strong>, Washington</td>
<td>$11.50</td>
<td>$15.50</td>
<td>$44.00</td>
</tr>
<tr>
<td><strong>CHATEAU ST. MICHELLE RIESLING</strong>, Washington</td>
<td>$10.50</td>
<td>$14.50</td>
<td>$40.00</td>
</tr>
<tr>
<td><strong>CHLOE PINOT GRIGIO</strong>, Valdadige D.O.C, Italy</td>
<td>$11.50</td>
<td>$15.50</td>
<td>$44.00</td>
</tr>
<tr>
<td><strong>KIM CRAWFORD SAUVIGNON BLANC</strong>, Marlborough, New Zealand</td>
<td>$12.99</td>
<td>$16.99</td>
<td>$50.00</td>
</tr>
<tr>
<td><strong>COPPER RIDGE CHARDONNAY</strong>, California</td>
<td>$9.50</td>
<td>$13.50</td>
<td>$35.00</td>
</tr>
<tr>
<td><strong>KENDALL JACKSON CHARDONNAY</strong>, California</td>
<td>$12.99</td>
<td>$16.99</td>
<td>$50.00</td>
</tr>
</tbody>
</table>

### RED WINES

<table>
<thead>
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<th>Glass 6oz</th>
<th>Glass 9oz</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>KNOTTY VINES PINOT NOIR</strong>, California</td>
<td>$10.50</td>
<td>$14.50</td>
<td>$44.00</td>
</tr>
<tr>
<td><strong>FREAK SHOW RED BLEND</strong>, California</td>
<td>$13.99</td>
<td>$17.99</td>
<td>$50.00</td>
</tr>
<tr>
<td><strong>COPPER RIDGE MERLOT</strong>, California</td>
<td>$9.50</td>
<td>$13.50</td>
<td>$35.00</td>
</tr>
<tr>
<td><strong>ALAMOS MALBEC</strong>, Mendoza, Argentina</td>
<td>$11.99</td>
<td>$15.99</td>
<td>$46.00</td>
</tr>
<tr>
<td><strong>CHARLES &amp; CHARLES CABERNET BLEND</strong>, Columbia Valley, Washington</td>
<td>$12.50</td>
<td>$16.50</td>
<td>$47.00</td>
</tr>
<tr>
<td><strong>COLUMBIA CREST GRAND ESTATES CABERNET SAUVIGNON</strong>, Columbia Valley, Washington</td>
<td>$11.50</td>
<td>$15.50</td>
<td>$44.00</td>
</tr>
<tr>
<td><strong>FRANCIS FORD COPPOLA DIAMOND CABERNET SAUVIGNON</strong>, California</td>
<td>$16.25</td>
<td>$20.25</td>
<td>$63.00</td>
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</tbody>
</table>