



1757

CRAFT HANDHELDS with housemade chips, sub choice of side +1.0

STARTERS

SHEET PAN NACHOS //12

corn tortilla chips, fontina cheese sauce, monterey jack & cotija cheeses, with sour cream, pico, orange honey bbq sauce and cilantro cream

- add smoked pulled pork /5
- add grilled chicken /6.5
- add shredded short rib /6
- add sliced steak* /8

WAGYU BEEF SLIDERS //14

three sliders served with sharp cheddar cheese, chipotle ketchup and pickle slice on a hawaiian roll

BUFFALO SHRIMP //13

lightly fried, tossed in housemade buffalo sauce, served with crumbled blue cheese, garlic crostini and micro celery

QUESADILLA //11

melted cheese blend, caramelized onions and fire roasted red peppers, with sour cream and pineapple mango salsa

- add smoked pulled pork /5
- add grilled chicken /6.5
- add shredded short rib /6
- add sliced steak* /8

AHI TUNA STACK* //16

yellowfin tuna, avocado, cucumber, mango and seaweed with soy ginger vinaigrette and fried wontons

LAUNCHBOX FRIES //10

a golf basket of fries tossed in parmesan cheese and fresh herbs, served with a foursome of dipping sauces: chipotle ketchup, spicy asian mustard, ranch dressing and fontina cheese

HALF-DOZEN WINGS //8

tossed in your choice of sauce: classic buffalo, cajun barbecue, nashville hot, orange thai chili or old bay. served with celery and blue cheese or ranch

BAVARIAN SOFT PRETZELS //10

served with cheddar beer cheese sauce

HUMMUS //11

red pepper hummus served with cucumber, tomatoes, red onion, olives, chick peas, feta cheese and grilled pita

CHICKEN TENDERS //10

housemade battered chicken tenders with honey mustard

MARYLAND CRAB or CHICKEN TORTILLA SOUP

- cup /5
- bowl /8

MARYLAND CRABCAKE //17

jumbo lump crab is broiled and served on toasted brioche with lettuce, tomato and dressed with lemon aioli

RANGESIDE CLUB //13

roasted turkey breast, black forest ham and pecan smoked bacon are served with lettuce, tomato, cheddar and chipotle aioli on marble rye

NASHVILLE-STYLE HOT CHICKEN //14

lightly breaded and fried, tossed in nashville hot sauce and served on toasted brioche with lettuce, tomato and pickle

PULLED PORK //13

slow-smoked pork is hand-shredded and drenched in cajun barbecue sauce, served on toasted brioche and topped with apple coleslaw

JERK SALMON WRAP //15

jerk salmon, lettuce, tomato, onion and pineapple mango salsa rolled in a toasted flour tortilla

SHORT RIB FRENCH DIP //14

shredded short rib, gruyere cheese, sauteed mushroom and onion, served on french baguette with jus

SHRIMP PO'BOY //16

blackened shrimp and fried jalapenos are dressed with lettuce, tomato and chipotle aioli, served on french baguette

PUB BURGER* or GRILLED CHICKEN BREAST //13

- built with lettuce, tomato and onion on toasted brioche
- add american, swiss, pepper jack or cheddar /1
- add bacon or grilled mushrooms /1.5

ENTREE SALADS

- add grilled chicken /6.5
- add seared tuna* /8
- add grilled salmon /7
- add shrimp /7
- add sliced steak* /8

CAESAR //9

romaine, shaved parmesan, hardboiled egg, pancetta, caesar dressing

FARMER'S MARKET COBB //11

romaine, grilled peppers & red onion, blistered tomato, corn, avocado, hardboiled egg, balsamic vinaigrette

BURRATA //12

arugula, grilled beets, heirloom tomato, roasted almonds, fig balsamic

SOUTHWEST GRAIN //10

quinoa, black beans, guacamole, arugula, hardboiled egg, cilantro-lime ranch dressing

SUMMER BERRY //11

spinach, cucumber, strawberries, blueberries, mandarin oranges, candied walnuts, goat cheese, fig balsamic

*consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



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SWEETS

CHOCOLATE LAVA CAKE //10

CREME BRULEE with Fresh Berries //8

APPLE TARTLET with Vanilla Ice Cream //10

LEMON MERINGUE TARTLET //9

gluten friendly! CARAMELO CAKE //8

JUST SIDES //4

fries, apple coleslaw, potato salad, vegetable, house salad, caesar salad

BEERS & MALT BEVERAGES

ON DRAFT 16oz pint [pitcher]

Local & Regional Flair

Aslin / Rotating Selection (varies) //7 [24]

Lickinghole Creek / Golden Lager (5.0% abv) //6.5 [22]

Lost Rhino / Rhino Chasers Pilsner (5.6% abv) //6.5 [22]

Port City / Optimal Wit (4.9% abv) //6.5 [22]

Devils Backbone / Vienna Lager (5.3% abv) //6.5 [22]

Mainstream Mainstays

Cigar City / Jai Alai IPA (7.5% abv) //7 [24]

Dogfish Head / 60-Minute IPA (6.0% abv) //6.5 [22]

Kona Brewing / Big Wave Golden Ale (4.4% abv) //6.5 [22]

Miller Lite (4.2% abv) //5.5 [18]

Seasonal / Rotating Selection (varies) //7 [24]

BOTTLES & CANS

Truly Spiked Seltzer / variety (5.0% abv) //5

Kona Brewing Island Seltzer / variety (5.0% abv) //5

White Claw Hard Seltzer / variety (5.0% abv) //5

Blue Moon Belgian White (5.4% abv) //6.5

Devils Backbone Vienna Lager (5.3% abv) //6.5

Goose Island IPA (5.9% abv) //6.5

Heavy Seas Loose Cannon IPA (7.25% abv) //7

Lost Rhino Face Plant IPA (6.8% abv) //6.5

Three Notch'd Minuteman IPA (7.0% abv) //7

Domestic & Import //6 & 6.5

Miller Lite, Coors Light, Bud Light, Michelob Ultra, Corona Premier, Stella Artois, Guinness

SIGNATURE COCKTAILS

WHITE SANGRIA //12

seasonal fruit infused ice is torch-melted in a delightful blend of pinot grigio and peach schnapps

SMOKED OLD FASHIONED //16

woodford reserve, chocolate bitters and simple syrup are strained into a cedar-smoked glass and garnished with orange peel and cherry

SPICY BACON MARY //13

tito's handmade vodka pairs perfectly with sweet & spicy bacon, blue cheese stuffed olives and our spicy bloody mary mix, especially when served in a glass rimmed with old bay

CUCUMBER GIMLET //12

vodka (or gin if you prefer) with muddled lime, mint and cucumber are shaken with a touch of simply syrup, strained and served

TROPICAL COSMO //10

tito's handmade vodka, guava and passion fruit, kissed with a lemon and garnished with sliced orange and a cherry

INFUSED MOJITOS //12

muddled mint fresh from our garden (*yes, we really have a garden!*) paired with rum and your choice of delightful infusions: passion fruit, guava, raspberry, strawberry, or peach

SEASONAL WINES

6oz glass [bottle]

Robert Mondavi Winery, Oakville, CA / Pinot Grigio //8 [26]

honeydew, ripe melon, citrus, flint, mineral

Three Thieves, St. Helena, CA / Pinot Grigio //7 [23]

pear, green apple, citrus, refreshing finish

Dashwood Wines, Marlborough, NZ / Sauvignon Blanc //9 [29]

mango, lime, passion fruit, peach, pineapple

Cuvaison Estate Winery, Napa, CA / Chardonnay //13 [42]

orange blossom, stone fruits, citrus, apricot

Rainstorm Winery, Willamette Valley, OR / Pinot Noir //11 [34]

strawberry, rose hips, cranberry, cherry, pomegranate

Murphy-Goode Winery, Santa Rosa, CA / Red Blend //8 [26]

black cherry, blueberry, raspberry, oak, rich & complex

House Wines by the Glass //6.5

pinot grigio, chardonnay, pinot noir, cabernet