

ELECTRIC SHUFFLE

THE CLASSIC RIFFS

	SALTED CARAMEL ESPRESSO MARTINI Vanilla-Infused Vodka, Espresso, Coffee Liqueur, Salted Caramel	\$14.00
	BOLD FASHIONED Bourbon, Rosemary-Infused Demerara Syrup, Bitters	\$13.50
	THE MULE FROM PALOMA Tequila, Grapefruit, Lime, Ginger Beer	\$12.50
	WATERMELON SUGAR MOJITO White Rum, Watermelon, Lime, Mint, Soda	\$12.00

FUN & ADVENTUROUS

	RANCH WATER Topo Chico, Tequila, Lime, Tajin	\$13.00
	CUCUMBER ELDERFLOWER G&T Gin, Elderflower, Cucumber, Tonic, Black Pepper	\$13.00
	SON OF A PEACH Mezcal, Peach, Hot Honey, Lime, Orange, Peach-O	\$14.00
	MAMBO NO. 5 Vodka, Strawberry, Hibiscus, Ginger, Lemon, Thyme	\$13.50

MARGS, MARGS, MARGS

	THE SPICY LUCY (ON THE ROCKS) House-Infused Jalapeño Tequila, Agave, Lime, Orange, Tajin	\$14.00
	THE CLASSIC LIME (ON THE ROCKS) Tequila, Lime, Orange, Agave, Lime Salt	\$14.00
	THE BONITA RITA (ON THE ROCKS) Made by James in Austin Tequila, Strawberry, Cucumber, Basil, Lime, Orange	\$15.00
	THE FROZEN MARG (SEASONAL) Here for a Good Time, Not a Long Time (Ask Your Bartender, Keep the Signature Cup)	\$16.00

poppi MOCKTAILS

	ORANGE CREAMSICLE Orange poppi, Cream, Simple Syrup, Orange Juice	\$9.00
	STRAWBERRY CUCUMBER SMASH Strawberry Lemon poppi, Cucumber, Lemon	\$9.00
	POPPI SHIRLEY Lemon Lime poppi, Cherry, Lime	\$9.00

FOOD MENU

SMALL PLATES

Pan-Roasted Edamame GF VG soy glaze, rock salt, togarashi	\$13.00	★ Truffle Mac & Cheese Bites VG three-cheese blend, sriracha aioli	\$13.00	Tortilla Chips & Dip Trio VG queso, guacamole, pico de gallo	\$16.00
★ House-Made Boneless Wings choose your flavor below • buffalo sauce • teriyaki sauce • barbecue sauce • lemon-pepper with honey drizzle served with ranch, celery, and carrot	\$13.00	Chili-Glazed Tempura Cauliflower V sesame seed, green onion	\$14.00	Buffalo Chicken Quesadilla flour tortilla, pico de gallo, white cheddar, ranch	\$14.00
		★ Steak & Roasted Tomato Skewers GF teriyaki, sesame seed, green onion	\$16.00	Crudité & Garlic Hummus Dip V rosemary oil, celery, carrot, tomato, cucumber, cauliflower, garlic flatbread	\$16.00

2-3 PLATES PER PERSON

SHARING FRIES

Classic Fries GF V house fry sauce, ketchup	\$8.00
Sweet Potato Fries GF V house fry sauce, ketchup	\$8.00
★ Truffle Parmesan Fries GF VG truffle garlic aioli	\$10.00

SLIDERS & SALADS

lettuce wrap and / or cauliflower substitute available upon request

★ Classic Double with Cheese American cheese, pickle, lettuce, tomato, onion, house burger sauce	\$17.00	Spicy Korean Fried Chicken sweet chili kimchi, gochujang	\$17.00
Buffalo Chicken & Ranch fried chicken, buffalo sauce, ranch, lettuce, tomato, red onion	\$17.00	Grilled BBQ Chicken barbecue sauce, ranch, apple vinegar slaw, red onion	\$15.00
Classic Chicken Caesar grilled or fried, romaine, croutons, parmesan, creamy caesar dressing	\$16.00	Chef's Salad spring mix, tomato, cucumber, corn, avocado, cheddar, prosciutto, ranch dressing	\$15.00

add grilled or fried chicken (+\$4), steak (+\$6) to your salad
make it a wrap (+\$1)

DESSERTS

The Mini Celebration VG a slice of Shuffle Confetti Cake and mini cheesecake bites	\$15.00
The Full Party Package VG (Serves 12) a full Shuffle Confetti Cake and a bottle of bubbly	\$100.00

You celebrate, we all celebrate! 10% of all proceeds from our desserts goes towards our Yellow Ball Foundation. From there, we donate to local charities selected by our teams.



HAPPY HOUR
MONDAY THRU FRIDAY | 3 - 5 PM
\$5 Beer, Wine, Seltzers, and Fries
\$10 Margaritas, Espresso Martinis, and Pizzas



WEEKEND BRUNCH

BOOZY PACKAGE - \$55PP | NON BOOZY PACKAGE - \$35PP



SATURDAY & SUNDAY | OPEN - 3 PM

Shuffleboard | Live DJs | Full Bottle of Bubbly Per Person

ALL FOOD INCLUDED & SERVED FAMILY-STYLE



Maple-Glazed Doughnuts **V**
house-made maple-glaze

Fresh Berries & Cream **VG GF**
seasonal berries, whipped cream

Candied Bacon **GF**
brown sugar, cayenne, cracked pepper

Breakfast Quesadilla
flour tortilla, white cheddar, egg, bacon, pico de gallo, chipotle ranch

Truffle Parmesan Fries **VG GF**
truffle garlic aioli sauce

Silver-Dollar Pancakes **VG**
maple syrup, butter

Avocado Deviled Eggs **VG GF**
hard-boiled eggs, avocado mash, parmesan, paprika

Farmer's Salad **VG GF**
spring mix, apples, strawberries, balsamic

Maple Bacon Boneless Wings
maple syrup, honey mustard

Margherita Pizza **VG**
mozzarella, basil, extra virgin olive oil

HOURS

Monday - Thursday
3 PM - 11 PM

Friday
3 PM - 1 AM

Saturday
11 AM - 1 AM

Sunday
11 AM - 11 PM