

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 (CHANGES SEASONALLY) 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

2-3 PLATES PER PERSON

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

SLIDERS & SALADS

lettuce wrap and / or cauliflower substitute available upon request

★ Classic Double with Cheese <i>American cheese, pickle, lettuce, tomato, onion, house burger sauce</i>	\$17.00	Spicy Korean Fried Chicken <i>sweet chili kimchi, gochujang</i>	\$17.00
Buffalo Chicken & Ranch <i>fried chicken, buffalo sauce, ranch, lettuce, tomato, red onion</i>	\$16.00	Grilled BBQ Chicken <i>barbecue sauce, ranch, apple vinegar slaw, red onion</i>	\$17.00
Classic Chicken Caesar <i>grilled or fried, romaine, croutons, parmesan, creamy caesar dressing</i>	\$15.00	Chef’s Salad <i>spring mix, tomato, cucumber, corn, avocado, cheddar, prosciutto, ranch dressing</i>	\$15.00
<i>add grilled or fried chicken (+\$4), steak (+\$6) to your salad</i>		<i>make it a wrap (+\$1)</i>	

HOUSE PIZZA

FOR 2 PEOPLE

cauliflower crust and vegan cheese options available

Classic Margherita VG <i>mozzarella, basil, extra virgin olive oil</i>	\$15.00	BBQ Chicken Bacon Ranch <i>diced chicken, crispy bacon, ranch dressing, red onion, barbecue sauce</i>	\$17.00
★ Hot Honey Pep <i>pepperoni, hot honey drizzle</i>	\$17.00	Meatball & Ricotta <i>honey drizzle, red pepper flakes</i>	\$18.00
Truffle & Wild Mushroom VG <i>basil pesto, mozzarella, roasted onion, fresh spinach</i>	\$18.00	Prosciutto, Arugula & Bacon Jam <i>tomato, red onion, parmesan</i>	\$18.00

SHARING PLATTERS

FOR 2-4 PEOPLE | \$55.00

The Sampler No. 1 <i>boneless buffalo wings, steak & tomato skewers, truffle parm fries, chips & guacamole, edamame</i>
The Sampler No. 2 <i>buffalo chicken quesadillas, classic fries, truffle mac & cheese bites, edamame, tempura cauliflower</i>
The Vegetarian Sampler VG <i>edamame, sweet potato fries, garlic hummus dip, crudit�, garlic flatbread, tempura cauliflower</i>

DESSERTS

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

WEEKEND BRUNCH

BOOZY PACKAGE - \$50PP | 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

Silver-Dollar Pancakes VG
maple syrup, butter

Fresh Berries & Cream VG GF
seasonal berries, whipped cream

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

Candied Bacon GF
brown sugar, cayenne, cracked pepper

Farmer’s Salad VG GF
spring mix, apples, strawberries, balsamic

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

Maple Bacon Boneless Wings
maple syrup, honey mustard

Truffle Parmesan Fries VG GF
truffle garlic aioli sauce

Margherita Pizza VG
mozzarella, basil, extra virgin olive oil

HAPPY HOUR

MONDAY THRU FRIDAY | 3 PM - 5 PM

\$5 Beer, Wine, Seltzers, and Fries
\$10 Margaritas, Espresso Martinis, and Pizzas

HOURS

Mon - Thurs
3 PM - 11 PM

Friday
3 PM - 1 AM

Saturday
11 AM - 1 AM

Sunday
11 AM - 11 PM