

ELECTRIC SHUFFLE

THE CLASSIC RIFFS

	SALTED CARAMEL ESPRESSO MARTINI Vanilla-Infused Vodka, Espresso, Coffee Liqueur, Salted Caramel	\$16.00
	BOLD FASHIONED Bourbon, Rosemary-Infused Demerara Syrup, Bitters	\$16.00
	THE MULE FROM PALOMA Tequila, Grapefruit, Lime, Ginger Beer	\$16.00
	WATERMELON SUGAR MOJITO White Rum, Watermelon, Lime, Mint, Soda	\$14.00

FUN & ADVENTUROUS

	RANCH WATER Topo Chico, Tequila, Lime, Tajin	\$16.00
	CUCUMBER ELDERFLOWER G&T Gin, Elderflower, Cucumber, Tonic, Black Pepper	\$15.00
	SON OF A PEACH Mezcal, Peach, Hot Honey, Lime, Orange, Peach-O	\$16.00
	MAMBO NO. 5 Vodka, Strawberry, Hibiscus, Ginger, Lemon, Thyme	\$16.00

MARGS, MARGS, MARGS

	THE SPICY LUCY (ON THE ROCKS) House-Infused Jalapeño Tequila, Agave, Lime, Orange, Tajin	\$16.00
	THE CLASSIC LIME (ON THE ROCKS) Tequila, Lime, Orange, Agave, Lime Salt	\$15.00
	THE BONITA RITA (ON THE ROCKS) Made by James in Austin Tequila, Strawberry, Cucumber, Basil, Lime, Orange	\$16.00
	THE FROZEN MARG (CHANGES SEASONALLY) Here for a Good Time, Not a Long Time (Ask Your Bartender, Keep the Signature Cup)	\$17.00

poppi MOCKTAILS

	ORANGE CREAMSICLE Orange poppi, Cream, Simple Syrup, Orange Juice	\$10.00
	STRAWBERRY CUCUMBER SMASH Strawberry Lemon poppi, Cucumber, Lemon	\$10.00
	POPPI SHIRLEY Lemon Lime poppi, Cherry, Lime	\$10.00

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>	\$16.00	Tortilla Chips & Dip Trio VG <i>queso, guacamole, pico de gallo</i>	\$18.00	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>	\$16.00	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>	\$16.00	
		★ Steak & Roasted Tomato Skewers GF <i>teriyaki, sesame seed, green onion</i>	\$17.00	Crudit� & Garlic Hummus Dip V <i>rosemary oil, celery, carrot, tomato, cucumber, cauliflower, garlic flatbread</i>	\$17.00	

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>	\$18.00	HOUSE PIZZA FOR 2 PEOPLE cauliflower crust and vegan cheese options available			
Buffalo Chicken & Ranch <i>fried chicken, buffalo sauce, ranch, lettuce, tomato, red onion</i>	\$17.00	Grilled BBQ Chicken <i>barbecue sauce, ranch, apple vinegar slaw, red onion</i>	\$17.00	Classic Margherita VG <i>mozzarella, basil, extra virgin olive oil</i>	\$16.00	BBQ Chicken Bacon Ranch <i>diced chicken, crispy bacon, ranch dressing, red onion, barbecue sauce</i>	\$18.00
	Classic Chicken Caesar <i>grilled or fried, romaine, croutons, parmesan, creamy caesar dressing</i>		\$16.00	Chef's Salad <i>spring mix, tomato, cucumber, corn, avocado, cheddar, prosciutto, ranch dressing</i>	\$16.00	★ Hot Honey Pep <i>pepperoni, hot honey drizzle</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>	\$19.00
<i>add grilled or fried chicken (+\$4), steak (+\$6) to your salad</i>				<i>make it a wrap (+\$1)</i>			

SHARING PLATTERS

FOR 2-4 PEOPLE | \$65.00

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 <i>house-made maple-glaze</i>	Fresh Berries & Cream VG GF <i>seasonal berries, whipped cream</i>	Candied Bacon GF <i>brown sugar, cayenne, cracked pepper</i>	Breakfast Quesadilla <i>flour tortilla, white cheddar, egg, bacon, pico de gallo, chipotle ranch</i>	Truffle Parmesan Fries VG GF <i>truffle garlic aioli sauce</i>
Silver-Dollar Pancakes VG <i>maple syrup, butter</i>	Avocado Deviled Eggs VG GF <i>hard-boiled eggs, avocado mash, parmesan, paprika</i>	Farmer’s Salad VG GF <i>spring mix, apples, strawberries, balsamic</i>	Maple Bacon Boneless Wings <i>maple syrup, honey mustard</i>	Margherita Pizza VG <i>mozzarella, basil, extra virgin olive oil</i>

HAPPY HOUR

MONDAY THRU FRIDAY | 3PM - 5PM

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



HOURS

Mon - Thurs

3PM - 11PM

Friday

3PM - 1AM

Saturday

11AM - 1AM

Sunday

11AM - 10PM