

ELECTRIC SHUFFLE

THE CLASSIC RIFFS

	SALTED CARAMEL ESPRESSO MARTINI Vanilla-Infused Vodka, Espresso, Coffee Liqueur, Salted Caramel	\$18.00
	BOLD FASHIONED Bourbon, Rosemary-Infused Demerara Syrup, Bitters	\$18.00
	THE MULE FROM PALOMA Tequila, Grapefruit, Lime, Ginger Beer	\$17.00
	WATERMELON SUGAR MOJITO White Rum, Watermelon, Lime, Mint, Soda	\$15.00

FUN & ADVENTUROUS

	RANCH WATER Topo Chico, Tequila, Lime, Tajin	\$18.00
	CUCUMBER ELDERFLOWER G&T Gin, Elderflower, Cucumber, Tonic, Black Pepper	\$17.00
	SON OF A PEACH Mezcal, Peach, Hot Honey, Lime, Orange, Peach-O	\$18.00
	MAMBO NO. 5 Vodka, Strawberry, Hibiscus, Ginger, Lemon, Thyme	\$17.00

MARGS, MARGS, MARGS

	THE SPICY LUCY (ON THE ROCKS) House-Infused Jalapeño Tequila, Agave, Lime, Orange, Tajin	\$18.00
	THE CLASSIC LIME (ON THE ROCKS) Tequila, Lime, Orange, Agave, Lime Salt	\$18.00
	THE BONITA RITA (ON THE ROCKS) Made by James in Austin Tequila, Strawberry, Cucumber, Basil, Lime, Orange	\$19.00
	THE FROZEN MARG (SEASONAL) Here for a Good Time, Not a Long Time (Ask Your Bartender, Keep the Signature Cup)	\$19.00

poppi MOCKTAILS

	ORANGE CREAMSICLE Orange poppi, Cream, Simple Syrup, Orange Juice	\$12.00
	STRAWBERRY CUCUMBER SMASH Strawberry Lemon poppi, Cucumber, Lemon	\$12.00
	POPPI SHIRLEY Lemon Lime poppi, Cherry, Lime	\$12.00

FOOD MENU

SMALL PLATES

Pan-Roasted Edamame GF VG soy glaze, rock salt, togarashi	\$16.00	★ Truffle Mac & Cheese Bites VG three-cheese blend, sriracha aioli	\$18.00	Tortilla Chips & Dip Trio VG queso, guacamole, pico de gallo	\$15.00
★ 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	\$16.00	Chili-Glazed Tempura Cauliflower V sesame seed, green onion	\$15.00	Buffalo Chicken Quesadilla flour tortilla, pico de gallo, white cheddar, ranch	\$16.00
		★ Steak & Roasted Tomato Skewers GF teriyaki, sesame seed, green onion	\$18.00	Crudit� & 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	\$10.00
Sweet Potato Fries GF V house fry sauce, ketchup	\$10.00
★ Truffle Parmesan Fries GF VG truffle garlic aioli	\$12.00

SLIDERS & SALADS

lettuce wrap and / or cauliflower substitute available upon request

★ Classic Double with Cheese American cheese, pickle, lettuce, tomato, onion, house burger sauce	\$18.00	Spicy Korean Fried Chicken sweet chili kimchi, gochujang	\$19.00
Buffalo Chicken & Ranch fried chicken, buffalo sauce, ranch, lettuce, tomato, red onion	\$18.00	Grilled BBQ Chicken barbecue sauce, ranch, apple vinegar slaw, red onion	\$17.00
Classic Chicken Caesar grilled or fried, romaine, croutons, parmesan, creamy caesar dressing	\$17.00	Chef's Salad spring mix, tomato, cucumber, corn, avocado, cheddar, prosciutto, ranch dressing	\$17.00

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 - \$60PP | NON BOOZY PACKAGE - \$45PP



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 - 2 AM

Saturday
12 PM - 2 AM
Sunday
12 PM - 11 PM