

ASIAN PIG WINGS-Soy glazed, with cilantro, and sambal or sweet chili dipping sauce. \$12.00

CALAMARI-Tender breaded strips of calamari steak and served with a sweet chili dipping sauce. \$9.00

PRETZEL STICKS-Fresh, soft baked pretzel sticks with bacon beer cheese dipping sauce and whole grain mustard. \$10.00

POTATO SKINS-Crispy potato halves, melted cheeses with bacon. Served with sour cream and green onions. \$9.00

SPICY CHEESE CURDS-Golden fried Wisconsin cheese curds with a little kick. Choice of dressing. \$10.00

HUMMUS-House made hummus, pita bread, grape tomatoes, feta cheese, cucumber, pickled onion and kalamata olives. \$10.00 Add house made falafel -3- As a wrap -3-

HOUSE FRIES-Golden brown seasoned with salt. \$7.00 Add truffle sea salt & grated parmesan cheese. -2

CAJUN SWEET POTATO FRIES-Served with BBQ sauce. \$8.00

LOADED FRIES-Fries with lardon bacon, parmesan cheese, fresh herbs, roasted garlic and truffle sea salt. \$10.00

PORK BELLY BAO BUNS-Glazed pork belly, hoisin chili sauce and pickled vegetables. \$13.00

COBB SALAD -Garden salad made with chopped salad greens, tomato, crisp bacon, roasted chicken breast, hard-boiled egg, avocado, and crumbled bleu cheese with choice of dressing. \$13.00

CAESAR-Chopped romaine tossed with our Caesar dressing, parmesan cheese and garlic croutons. \$10.00 Add chicken -4- steak, shrimp -5- salmon -6- As a wrap -3-

Dressing choices honey mustard, ranch, bleu cheese or lemon vinaigrette.

-Substitute fries for cajun sweet potato fries or truffle fries -2- fruit, salad, or loaded fries-3-

SIGNATURE NACHOS-Melted cheddar and jack cheese with jalapenos, black beans, olives, corn, sour cream, guacamole and fresh pico de gallo. \$14.00 Add chicken -4- steak or barbacoa -5-

BLOCKBUSTER BURGER* -1/2 lb. blend of brisket, chuck and short ribs, lettuce, tomato, house spread and pickles, on a toasted brioche bun. Served with fries. \$14.00

SPECIAL EFFECTS-Tillamook cheddar, American, pepper Jack, bleu cheese, provolone, swiss, avocado, bacon, fried egg, sautéed mushrooms, or grilled onions \$1.50 ea. gluten-free bun -2- veggie patty -3-

TURKEY CLUB -Sliced smoked turkey breast, provolone, bacon, lettuce, tomato and mayonnaise on a toasted focaccia bread. Served with fries. \$12.00 Add avocado or fried egg -1.50-

PHILLY CHEESESTEAK-Sirloin steak with sautéed mushroom, onions, peppers, provolone cheese, and cheddar cheese, on toasted Amoroso Italian bread. Served with fries. \$12.00

PESTO CHICKEN PANINI-Roasted chicken breast, basil pesto, mozzarella, parmesan, roma tomatoes, and balsamic vinegar, on a toasted ciabatta bun. Served with fries. \$12.00

BANH MI-House made lemongrass pork sausage, pickled vegetables and jalapenos on an Amoroso roll. Served with fries. \$11.00

BUFFALO CHICKEN WRAP-Breaded chicken drizzled with hot buffalo sauce, celery, tomato, lettuce and Bleu cheese dressing in a garlic herb wrap. Served with fries. \$13.00

LEMONGRASS CHICKEN SKEWERS-Grilled marinated lemongrass chicken skewers served with a savory, spicy Korean BBQ sauce. Your choice of seasonal vegetable, side salad, or fries. \$12.00

BUTTERMILK CHICKEN TENDERS-Hand dipped and breaded with our special house seasoning. Served with fries & choice of dipping sauce.-BBQ-ranch-buffalo-bleu cheese-honey mustard. \$14.00

BEER BATTERED COD FILETS-Golden fried and seasoned with Old Bay. Served with fries, tartar sauce and lemon. \$14.00 Sub salmon \$4.00

MAC & CHEESE-Macaroni with Tillamook cheddar, parmesan and bleu cheeses topped with toasted bread crumbs. \$13.00 Add bacon-3- grilled chicken, buffalo chicken, -4- steak, or sausage -4- Gluten Free Noodles -2

SPECIAL EFFECTS-Avocado, jalapeno, sautéed mushrooms, caramelized onions \$1.50 ea.

BLACKENED CHICKEN ALFREDO-Fettuccini pasta in a creamy alfredo sauce with a Cajun spiced chicken breast. \$16.00

CHEESE PIZZA- \$9.00 Add pepperoni -\$1.50- **MEAT LOVER PIZZA**- \$12.50

Gluten-free Crust -\$2.00-

TOWER OF CHOCOLATE - Fresh made double chocolate brownies and chocolate chip cookies layered together and served a la mode. \$8.00

CHEESECAKE -Rich, creamy New York style cheesecake with a house graham cracker crust. Served with seasonal fruit. \$8.00

MUD PIE - Vanilla ice cream blended with chocolate, caramel and brownie pieces. Served with a rich chocolate drizzle and whipped cream. \$8.00

BUTTER CAKE-Served warm with Tillamook ice cream, whipped cream, and strawberry coulis. \$8.00

CARROT CAKE- House made carrot cake with cream cheese frosting. \$8.00

credits

concessions

Bottled Water \$4.25

San Pellegrino (SPARKLING) \$6.00

Icee-(Coke, Raspberry, Cherry)

(16oz) \$5.50 **(24oz)** \$6.50

Mocha (16oz)\$5.25 **Latte (16oz)** \$5.00

Red Bull or Sugar Free \$5.00

Soft Drinks (22 oz) \$5.00

Coke, Diet Coke, Coke Zero, Cherry Coke, Sprite, Orange Fanta, Root Beer, Pibb Xtra, Lemonade, Iced Tea.

Cane Sugar Soda \$5.00

Coke, Sprite, Grape

Orange Juice/Apple Juice/Chocolate

Milk \$4.00

Italian Soda \$5.00

Blackberry, Caramel, Cherry, Peach, Peppermint, Raspberry, Strawberry, and Vanilla

Candy \$5.00

Reese's Pieces, Skittles, M&M Peanut or M&M Plain, Milk Duds, Swedish Fish, Junior Mints, Red Vines, Sour Patch Kids, Cookie Dough Bites, and Raisinets.

Popcorn \$7.00

Popcorn Seasoning \$2.50

Cheesy Jalapenos, Ranch, Kettle Corn, White Cheddar, Nacho Cheddar

Popcornopolis Caramel \$8.00 **Zebra** \$9.00

Nachos \$6.75

Extra Cheese \$1.00 **Jalapenos** \$1.00

Fruit Cup \$5.75

Cookie \$4.00 **Brownie** \$4.50

7-Layer bar \$4.75

Dibs \$7.00

house wine

WHITES

5 oz dbl

Canyon Road Chardonnay 6.50 13.00

Canyon Road Pinot Grigio 6.50 13.00

Barefoot Riesling 6.50 13.00

Canyon Road Sauvignon Blanc 6.50 13.00

REDS

5 oz dbl

Canyon Road Cabernet 6.50 13.00

Canyon Road Merlot 6.50 13.00

Canyon Road Pinot Noir 6.50 13.00

premium wine

WHITES

5 oz dbl

Kung Fu Girl Riesling 8.00 16.00

Dancing Bull Sauvignon Blanc 7.00 14.00

Columbia Crest Grand Estates Chardonnay 8.50 17.00

La Marca Prosecco 8.00 16.00

ROSE

5 oz dbl

Dark Horse Rose 7.50 15.00

REDS

5 oz dbl

Noble Vines 667 Pinot Noir 7.00 14.00

Alamos Malbec 7.00 14.00

14 Hands Merlot 7.00 14.00

OZV Zinfandel 7.00 14.00

Dark Horse Red Blend 8.50 17.00

Louis Martini Cabernet 9.00 18.00

Charles Smith 10.00 20.00

Boom Boom Syrah

* Meat will be cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.

15% Gratuity is added to all in-theater orders.