



MIXED GREENS

HOUSE SALAD

SPRING MIX, TOMATO, RED ONION, SHAVED PARMESAN, AND HOUSE-MADE CROUTONS WITH SHERRY VINAIGRETTE DRESSING

SIDE \$5.00 REGULAR \$10.00

CAESAR SALAD

ROMAINE LETTUCE, SHAVED PARMESAN, AND HOUSE-MADE CROUTONS WITH OUR CREAMY WHITE ANCHOVY CAESAR DRESSING

SIDE \$5.00 REGULAR \$10.00

COWBOY CARTER

SPRING MIX, BBQ SAUCE, SHREDDED CHEDDAR, DICED TOMATOES AND RED ONION, PULLED BRAISED BRISKET, CHOPPED BACON, AND CRISPY ONIONS WITH OUR RANCH DRESSING \$13.00 🌿

**ADD GRILLED OR CRISPY CHICKEN
TO ANY SALAD FOR \$3.50**

DRESSING OPTIONS:

BLEU CHEESE • RANCH • GARLIC-PARMESAN
SHERRY VINAIGRETTE • CAESAR • THOUSAND ISLAND

🌿 = CONTAINS GLUTEN

HOUSE CHILI

CUP \$4.50 BOWL \$7.00

ADD CHEDDAR \$.75 ONIONS \$.50 🌿

BAVARIAN PRETZELS

SERVED WITH SPICY BEER MUSTARD \$8.00

ADD HOUSE CHEESE SAUCE \$1.50

BUFFALO CHICKEN T-RAVS

BUFFALO CHICKEN STUFFED FRIED

RAVIOLIS SERVED WITH RANCH \$10.00 🌿

CHIPS AND DIP

HOUSE COOKED POTATO CHIPS SERVED WITH
A SIDE OF OUR HOMEMADE ONION DIP \$6.00

STARTERS

WINGS

OVER 1LB OF WINGS TOSSED IN CHOICE OF SAUCE:

SIGNATURE HOT SPRINKLED WITH PARMESAN,
HOUSE BBQ, BARN BURNER OR GARLIC PARMESAN.

SERVED WITH RANCH OR BLEU CHEESE \$13.00

FRIED PICKLES

HAND BATTERED PICKLE CHIPS SPRINKLED

WITH PARMESAN AND SERVED WITH

BUFFALO RANCH \$8.00 🌿

GUACAMOLE BITES

OUR ROASTED CORN GUACAMOLE WRAPPED
IN WONTONS AND LIGHTLY FRIED.

SERVED WITH RANCH \$10.00 🌿

BRAISED BRISKET NACHOS

CORN TORTILLA CHIPS TOPPED WITH LETTUCE,

TOMATO, JALAPENOS, CHEESE SAUCE, ROASTED

CORN GUACAMOLE, AND BRAISED BRISKET

DRIZZLED WITH BBQ AND SOUR CREAM \$14.00

HUMMUS PLATE

ROASTED RED PEPPER HUMMUS TOPPED WITH
SHAVED PARMESAN AND BALSAMIC GLAZE.

SERVED WITH PICKLED

RED ONIONS AND PITA BREAD \$9.00

FRIED MUSHROOMS

HAND BATTERED MUSHROOMS, SPRINKLED
WITH PARMESAN. SERVED WITH

HORSE RADISH CREAM SAUCE \$10.00 🌿

JR STACKERS

(ONE SIDE INCLUDED - PREMIUM SIDES +\$3.00)

50Z BURGER

50Z GROUND CHUCK ON BRIOCHE BUN. LETTUCE, TOMATO,
PICKLE AND ONION AVAILABLE UPON REQUEST. \$8.50

ADD CHEESE \$1.00 ADD BACON \$2.50

CHICKEN STRIPS

TWO CRISPY CHICKEN TENDERS WITH SIDE SAUCE \$7.00

GRILLED CHEESE

AMERICAN CHEESE MELTED ON TEXAS TOAST \$5.00

(DOES NOT INCLUDE A SIDE)

CHICKEN HUMMUS PLATE

GRILLED CHICKEN, RED PEPPER HUMMUS, SHAVED PARM,
AND RED PEPPER STICKS WITH A SIDE OF PITA BREAD \$9.50

BEVERAGES

LUCKY COLA

GUILT FREE (DIET) LUCKY COLA

SKI CITRUS SODA

FROSTIE ROOT BEER

SPARKLING LIFE LEMON-LIME SODA

R-PEP SODA

EXCEL RED CREAM SODA

EXCEL LEMONADE

MILLION DOLLAR ORANGE SODA

MILLION DOLLAR STRAWBERRY SODA

FRESH BREWED ICED TEA

FRESH BREWED SWEET TEA

KIDS APPLE JUICE



**FLIP FOR
BURGERS,
SIDES &
SANDWICHES**

BURGERS

UPGRADE TO LOCAL GRASS FED BEEF FOR \$1.50

WET NAP

GROUND CHUCK STACKED WITH BBQ BRAISED BRISKET, HOUSE MADE CHEESE SAUCE AND CRISPY FRIED ONIONS ON A BRIOCHE BUN \$16.50 

EN FUEGO

GROUND CHUCK, PEPPERJACK CHEESE, ROASTED CORN GUACAMOLE, CRISPY FRIED JALAPENOS AND CHIPOTLE AIOLI, SERVED ON A BRIOCHE BUN \$16.50 

BELLA BLEUS

GROUND CHUCK, BLEU CHEESE CRUMBLES, MUSHROOM MEDLEY, SPRING MIX, AND HONEY-THYME BALSAMIC GLAZE ON A BRIOCHE BUN \$16.00

MUSHROOM DERBY

GROUND CHUCK, CHEDDAR CHEESE, SPRING MIX, HOUSE MADE FRIED MUSHROOMS AND CREAMY HORSE RADISH ON SOURDOUGH \$16.25

THE BLT

GROUND CHUCK, ROASTED TOMATOES, SPRING MIX, ROSEMARY AIOLI AND BOURBON BACON MAPLE JAM STACKED ON TEXAS TOAST \$16.00



TEMPERATURE OPTIONS: RARE, MEDIUM RARE, MEDIUM, MEDIUM-WELL & WELL DONE

TRIPPPY

GROUND CHUCK, PINEAPPLE-POBLANO CHUTNEY, PROVOLONE CHEESE, AND BOURBON BACON MAPLE JAM SERVED ON A BRIOCHE BUN \$16.00

HAY STACKED

60/40 BEEF-PORK PATTY, PUB CHEDDAR CHEESE, MATCHSTICK POTATOES AND HOUSE MADE ONION DIP ON A BRIOCHE BUN \$15.25
TRY IT ON A PRETZEL BUN \$1.00

THE GOAT

GROUND CHUCK TOPPED WITH GOAT CHEESE AND ONION JAM ON A BRIOCHE BUN \$15.00

WAKY WAKY

60/40 BEEF-PORK PATTY, AMERICAN CHEESE AND A FRIED EGG ON BUTTERED TEXAS TOAST \$15.00
ADD STRAWBERRY JAM \$1.00 ADD BACON \$2.50

THE HERBIVORE

BLACK BEAN BURGER, PEPPERJACK CHEESE, SPINACH, GUACAMOLE, ROASTED RED PEPPERS, AND CHIPOTLE AIOLI ON A WHEAT BUN \$14.75 

BARN BURNER

GROUND CHUCK, GHOST PEPPER CHEESE, CANDIED JALAPENOS AND OUR SPICY BARN BURNER SAUCE ON A BRIOCHE BUN \$15.00

ON THE FLIP SIDE

FISH SANDWICH

POTATO CHIP ENCRUSTED COD, DEEP FRIED AND SMEARED WITH HOUSE CAPER TARTER SAUCE SERVED ON A BRIOCHE BUN \$13.00 
CAN SUBSTITUTE GRILLED SALMON PATTY

BRAISED BRISKET

SLOW COOKED PULLED BRISKET DRIZZLED WITH HOUSE BBQ SAUCE, TOPPED WITH CREAMY SLAW ON A BRIOCHE BUN \$13.00

SEASONAL GRILLED CHEESE

CHEDDAR AND GOAT CHEESE, GRILLED APPLES AND PUMPKIN SPICE CREMA ON SOURDOUGH \$10.00 ADD BACON \$2.50

VEGGIE WRAP

RED PEPPER HUMMUS, SPINACH, MUSHROOM MEDLEY, ROASTED RED PEPPERS, PICKLED RED ONION, GOAT CHEESE AND HONEY-THYME BALSAMIC GLAZE \$10.00 ADD CHICKEN \$3.50



SIDES

ONE SIDE INCLUDED WITH ENTREE

FRENCH FRIES
CREAMY SLAW
HOUSE-COOKED CHIPS
APPLESAUCE

PREMIUM SIDES - \$2.00 UPCHARGE
STEAMED BROCCOLI
CUP OF CHILI
SWEET POTATO FRIES
SIDE CAESAR SALAD
SIDE HOUSE SALAD

STACK YOUR SIDES:
PARMESAN & HERBS \$.75 • CHILI \$1.50 • CHEESE \$1.50
RED HOT RIPELETS SEASONED \$.75 • CHILI & CHEESE \$3.00

DESSERTS

CARAMEL BROWNIE
CHOCOLATE BROWNIE WITH CARAMEL AND A SCOOP OF OUR SIGNATURE UDDER SHOCK ICE CREAM \$9.00

APPLE PIE BITES
OUR APPLESAUCE WRAPPED IN WONTONS AND FRIED, SERVED WITH VANILLA ICE CREAM AND CARAMEL \$7.00

ICE CREAM FLOAT
EXCEL SODA TOPPED WITH VANILLA ICE CREAM \$6.00

SERENDIPITY ICE CREAM
SCOOP OF HOMEMADE TAHITIAN VANILLA BEAN OR SIGNATURE UDDER SHOCK \$4.00