

# SALADS & SNACKS

## FRIED MOZZARELLA

Served with marinara sauce 7.95

## CRISPY GREEN BEANS

Wasabi aioli 6.95

## CHICKEN WINGS

Honey chipotle or Classic Buffalo 8.95

## AHI TUNA SLIDERS\*

Daikon radish sprouts, kimchi and wasabi aioli with scallion ponzu 14.95

## HOUSE SALAD

A fresh mix of mesclun greens, carrots, hothouse cucumbers, tomato, red onion and sherry vinaigrette 6.50

## CAESAR

Crisp romaine, shaved Parmesan, garlic croutons and a classic Caesar dressing 7.50

*Add beef patty, salmon patty, or grilled chicken breast 6.95*

## AHI STEAK\*

Blackened tuna, fresh mixed greens, jalapeño bacon, roasted red peppers, wasabi vinaigrette and sweet soy mustard 13.95

## CHICKEN GRECIAN

Chopped tomatoes, cucumber, red onion, kalamata olives and feta cheese crumble in a light herb vinaigrette 13.95

## SMOKED CHICKEN

Goat cheese and candied walnuts atop arugula drizzled with pomegranate vinaigrette 12.95

# BUILD A BURGER

## BEEF\*

### ALL NATURAL • HORMONE FREE

Grass fed, free range beef. Healthy, light and full of flavor! 11.95

### CHICKEN

Tender chicken breast marinated with fresh garlic, herbs and olive oil 11.95

### SALMON

Fresh Pacific salmon chopped and lightly seasoned with sea salt and ground pink peppercorn 11.95

### TURKEY

Free range all white turkey breast, ground and seasoned with fresh carrots, onions, parsley and spices 10.95

### VEGGIE

Panko crusted portabella mushroom, marinated in balsamic vinegar, shallots and olive oil 9.95

*All burgers are served with lettuce, tomato and choice of American, Cheddar or Pepper Jack cheese*

## FRIES & RINGS

**FRESH HAND-CUT FRIES** 4.50

**GARLIC FRIES** 4.95

**SWEET POTATO FRIES** 4.95

**CHILI CHEESE FRIES** 5.25

**ONION RINGS** 5.50

**BACON & CHEESE FRIES** 5.50

**CARNE ASADA FRIES** 8.95

Chile-rubbed beef tenderloin over hand-cut fries, topped with sour cream, chile con queso and pico

**BACON & CHEESE**

**BURGER FRIES** 8.95

Grass fed beef over hand-cut fries with melted cheddar, applewood bacon, onion and pickles

## TOPPINGS

**DOMESTIC CHEESE** 1. / ea

Aged White Cheddar, Pepper Jack, American, Cheddar, Provolone, Mozzarella, Feta

**IMPORTED CHEESE** 1.50 / ea

**Brie** soft & savory with delicate aroma

**Stilton** rich and mellow

**Swiss** nutty with a sweet, mellow flavor

**Manchego** caramel and nutty flavor

**VEGETABLES** 1.50 / ea

Crisp Onions, Pickled Jalapeños, Guacamole, Sweet Peppers & Onions, Sautéed Mushrooms

**MEATS** 2. / ea

Applewood Smoked Bacon,

Beef Chili, Jalapeño Bacon,

Shaved Rib Eye, Virginia Ham

# BROADWAY COMBO

**FRESH HAND-CUT FRIES & FOUNTAIN SODA OR ICED TEA** 6.95

# GOURMET BURGERS

## GREEK

Served in a pita stuffed with Greek salad and cucumber-yogurt dressing 11.95

## CHILI

Beef chili, cheddar cheese sauce and sliced white onion 11.95

## TURKEY & BRIE

Fresh ground turkey with herbed Brie and white balsamic onion marmalade 12.95

## BACON & CHEESE

Crisp applewood smoked bacon and aged. white cheddar cheese 13.95

## PATTY MELT

Grilled marbled rye bread, caramelized Bermuda onions, Swiss cheese and Thousand Island dressing 12.95

## ENGLISH PUB\*

French fries, white cheddar and a fried egg 12.95

## MUSHROOM & SWISS

Swiss cheese, sautéed shiitake and cremini mushrooms 12.50

## HANGOVER\*

Beef patty topped with 2 fried eggs, applewood bacon, shaved Virginia ham and white cheddar on an English muffin 13.95

## BUFFALO CHICKEN

Flash fried chicken breast with bleu cheese spread 12.95

## PHILLY CHEESE STEAK

Grass fed beef burger\* topped with shaved rib eye steak, sweet peppers & onions and provolone cheese 13.95

## THE COWBOY

Applewood smoked bacon, barbecue sauce, crisp onions and pepper jack cheese 13.95

## MEXICAN

Ancho chile-spiked patty with roasted poblano peppers, escabeche, Manchego cheese, crispy tortilla strips and jalapeño aioli on a telera bun 13.95

## BLACK & BLEU

Seared with blackening spice and finished with bleu cheese spread 12.95

## CAJUN SALMON

Creole rémoulade and popcorn rock shrimp 12.95

## BELLA BURGER

Panko crusted portabella mushroom, artichoke & tomato relish and guacamole 11.50

## VEGGIE PITA

Panko crusted portabella nestled in a pita with red pepper hummus, arugula and herb diced tomato 11.50

## TURKEY BLTA

Fresh ground turkey patty topped with guacamole, applewood bacon, butter lettuce and tomato 13.50

## MISO CHICKEN\*

Grilled chicken breast with a fried egg, shishito peppers, garlic-miso aioli and green shisho 13.50

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please let your server know if you have any allergies as not all ingredients are listed on the menu.

An 18% service charge is added to parties of 6 or more. All service charges and gratuities are shared among Service Staff Only.

## SWEETS & SHAKES

### “CUSTARD” SHAKES

Thick, rich and creamy 5.95

**CHOCOLATE  
VANILLA  
STRAWBERRY  
BOURBON CARAMEL**

### COOKIES & MILK... SHAKE

A freshly baked chocolate chip cookie  
with choice of shake 6.50

### NEW YORK STYLE CHEESECAKE

Rich, smooth and creamy! 5.50

### ROOT BEER FLOAT

Virgil's Root Beer with a scoop  
of vanilla custard 5.95

### ICE CREAM “PUCK”

An ice cream sandwich made with two  
chocolate chip cookies and vanilla ice cream,  
then dipped in dark chocolate 5.50

## SPECIALTY COCKTAILS

### B3&G TEA

A traditional Long Island Iced Tea,  
topped with Malibu Rum and  
melon liqueur 8.50

### PINEAPPLE UPSIDE DOWN CAKE

Pinnacle Cake Vodka, Amaretto  
and pineapple juice 8.

### BERRY COOLER

Three Olives Berry Vodka, melon liqueur,  
Blue Curacao and fresh lemonade 8.50

### BLACKJACK MARGARITA

Cuervo Silver Tequila, raspberry liqueur  
and sweet & sour 8.50

### GROWN UP'S ROOT BEER FLOAT

Coney Island Hard Root Beer with  
a scoop of vanilla custard 8.

### BROADWAY MULE

Hanson of Sonoma Organic Ginger Vodka,  
Fever-Tree Ginger Beer and fresh lime 8.

## BEER

### DRAUGHT

**CRAFT** 16oz 7.50 20oz 9.50

**DOMESTIC** 16oz 6.50 20oz 8.50

ANGRY ORCHARD HARD CIDER  
BLUE MOON BELGIAN ALE  
BUD LIGHT  
DESCHUTES MIRROR  
POND PALE ALE

FIRESTONE WALKER  
UNION JACK IPA  
FIRESTONE WALKER “805”  
LAGUNITAS IPA  
LAGUNITAS SUMPIN EASY ALE

NEW BELGIUM FAT TIRE  
STELLA ARTOIS LAGER  
TENAYA CREEK  
BONANZA BROWN ALE  
GUEST HANDLE

### BOTTLE

BUDWEISER 6.50  
CONEY ISLAND  
HARD ROOT BEER 7.  
COORS LIGHT 6.50  
CORONA EXTRA 7.

HEINEKEN 7.  
MICHELOB ULTRA 6.50  
MILLER LITE 6.50  
O'DOULS  
NON-ALCOHOLIC 6.

OMISSION GLUTEN  
REMOVED 7.  
SAM ADAMS 7.  
SIERRA NEVADA PALE ALE 7.

## WINE

GLASS/BOTTLE

GLASS/BOTTLE

CHLOE CHARDONNAY 10./40.  
STERLING SAUVIGNON BLANC 10./40.  
ASTORIA PINOT GRIGIO 10./40.  
BERINGER WHITE ZINFANDEL 7./28.

CANYON ROAD CABERNET 8./32.  
KENWOOD MERLOT 10./40.  
CASTLE ROCK PINOT NOIR 9./36.

## BEVERAGES 3.95

**BREWED ICED TEA  
TROPICAL ICED TEA  
FRESH LEMONADE**

**ARNOLD PALMER  
VIRGIL'S ROOT BEER  
DR. BROWN'S SODA**  
Black Cherry or Cream

**FOUNTAIN DRINKS**  
Pepsi  
Diet Pepsi  
Sierra Mist  
Mountain Dew