

RAIDERS SPECIALTY COCKTAILS

TAVERN MARGARITA

patrón blanco tequila, cointreau, agave nectar, fresh lime, salt 14

MARGARITA PICANTE

patrón blanco tequila, cointreau, agave nectar, fresh lime & pineapple, habanero bitters, tajín 14

MODELO MICHELADA

modelo negra, clamato, fresh lime, hot sauce, worcestershire, tajín, poached shrimp 12

PINEAPPLE HABANERO MICHELADA

corona premier, fresh pineapple & lime, habanero bitters, tajín 12

FASHIONED 24

charles woodson handcrafted bourbon, blackberry simple syrup, orange bitters, aromatic bitters 13

ROYAL SIDECAR

rémy martin 1738, cointreau, fresh lemon juice 17

MOSCOW MULE

grey goose vodka, fresh lime, fever-tree ginger beer 14

ESPRESSO MARTINI

rémy martin 1738, kahlúa, baileys irish cream, freshly brewed espresso 17

BOTANIST BLITZ SPRITZ

the botanist gin, cointreau, aperol, fresh lime, sparkling wine 14

ENDLESS SUNSET

mount gay eclipse rum, red bull, fresh pineapple, cranberry, lime 14

SMOKED BLOODY MARY

port charlotte islay single malt, homemade mary mix, salted rim 17

DRAFT BEER 16 OZ / PITCHER

Corona Premier	7 25	Modelo Especial	7 25	Hop Valley	
Pacifico	7 25	Goose Island IPA	8 28	Mango & Stash IPA	10 35
Miller Lite	7 25	Coors Light	7 25	Blue Moon	
Modelo Negra	7 25	Stella Artois	8 28	Belgian White	7 25

BOTTLE BEER BUY A BUCKET OF 5, GET THE 6TH FOR FREE

Coors Light	6	Lagunitas IPA	7	Samuel Adams	
Miller Lite	6	805 Blonde Ale	7	Boston Lager	7
Guinness	7	Heineken	7	White Claw Hard Seltzer	7
Corona Extra	7	Heineken 0.0	7	Topo Chico Guava	
Michelob Ultra	6			Hard Seltzer	7

BUBBLES

	Class	Bottle
Grand Cuvée Fred Biletnikoff	20	75
Sparkling Wycliff, NV	8	35
Telmont Réserve Brut Rémy Martin NV		120

WHITE WINE

	Class	Bottle
Sauvignon Blanc Honig	11	38
Chardonnay Rickshaw	9	32
Chardonnay Charles Woodson's Intercept	14	45
Chardonnay Fred Biletnikoff	20	75

RED WINE

	Class	Bottle
Pinot Noir Charles Woodson's Intercept	14	45
Merlot Parcel 41 2016	12	38
Cabernet Sauvignon Charles Woodson's Intercept	14	45
Cabernet Sauvignon Fred Biletnikoff	20	75

W H I S K E Y

Octomore Islay	40	The Macallan 12 year	18
Port Charlotte Islay Single Malt	17	Westland American Oak	12
Bruichladdich Islay Single Malt	17	Woodson 24 Bourbon	15
Blanton's	15	Oban 14 year	21
Buffalo Trace	12	Lagavulin 16 year	21
Jack Daniel's Single Barrel	14	Bulleit Rye	13
Redemption Rye	12	Crown Royal XO	25
Woodford Reserve	13	High West Double Rye	15
Johnnie Walker Black	13	Frey Ranch	12

T E Q U I L A

Patrón Blanco	13
Patrón Añejo	15
Patrón Reposado	14
Casamigos Blanco	14
Casamigos Añejo	17
Casamigos Reposado	17
Deleón Reposado	15
Don Julio Blanco	14
Don Julio Añejo	15
Don Julio Reposado	15
Don Julio 1942	35
Clase Azul Reposado	35

C O G N A C

Louis XIII 1 oz.	300
Louis XIII 1/2 oz.	175
Rémy Martin Tercet	20
Rémy Martin XO	29
Rémy Martin 1738 Royal	17
Rémy Martin VSOP	19

Served until 11:00 pm

STARTERS

CORN RIBS ^{GF}

fresh-fried corn kernel strips, chili sauce, smoked paprika, grated parmesan cheese 12

LOADED POTATO SKINS ^{GF}

cheddar cheese, bacon, green onion, sour cream 10

NACHOS ^{GF}

grated mexican cheeses, jalapeños, black olives, salsa, sour cream, guacamole 12
add beef 6 add chicken 5

CHEESE QUESADILLA

salsa, sour cream, guacamole 10
add steak 6 add chicken 5

SLIDERS

angus beef, caramelized onions, cheddar cheese, pickles 11

WARM PRETZEL BITES

creamy dijon mustard & modelo & jalapeño cheese sauce 8

HOMEMADE CHICKEN TENDERS

buttermilk marinade, ranch or blue cheese dressing 13

CHICKEN WINGS ^{GF}

choice of buffalo-style, bbq or lemon pepper with homemade ranch or blue cheese 17

HOT SPINACH & ARTICHOKE DIP ^{GF}

mozzarella, creamy cheese-garlic sauce, tostada shells 12

FRIED SHRIMP & FRIES

tartar sauce, lemon wedge 14

SHRIMP CEVICHE* ^{GF}

rock shrimp, avocado, cilantro, cucumber, watermelon radish, tostada shells 16

BLISTERED SHISHITO PEPPERS ^V

soy glaze, smoked sea salt 10

OUTSIDE-IN PIZZA

salami, pepperoni, mozzarella cheese, marinara dipping sauce 13

SOUPS & SALADS

CHEF'S SALAD

iceberg lettuce, roasted ham & turkey, cheddar cheese, swiss cheese, red onion, pear tomatoes, hard-boiled egg, choice of dressing 14

CAESAR SALAD

crisp romaine, parmesan cheese, creamy garlic dressing, croutons 10
add chicken 3

ASIAN CHICKEN SALAD ^N

grilled chicken breast, shredded cabbage, peanuts, ginger soy dressing 14

SEARED HAWAIIAN TUNA SALAD*

furikake-crust, butter lettuce, watercress, red romaine, pear tomatoes, yuzu soy vinaigrette 22

DINNER SALAD ^{GF}

crisp romaine, cucumber, pear tomatoes, choice of dressing 6

CLAM CHOWDER

new england-style 10

TORTILLA SOUP

shredded chicken, queso fresco 10

BREAKFAST

available saturday & sunday until 11:00 am
egg whites or egg beaters are available upon request

THE RAIDERS BREAKFAST*

three eggs any style, bacon, ham, sausage or turkey sausage, potatoes & toast 14

BREAKFAST BURRITO

scrambled eggs, cheddar cheese, chorizo, potatoes, pico de gallo, sour cream, flour tortilla 12

FRENCH TOAST

maple syrup & whipped butter 12
add seasonal berries 5

BUTTERMILK PANCAKES

maple syrup & whipped butter 12
add seasonal berries 5, banana 3 or chocolate chips 2

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of foodborne illness.

Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

^{GF} = Gluten-Free ^N = Contains Nuts ^V = Vegan

Served until 11:00 pm

SANDWICHES & BURGERS

CALIFORNIA CLUB

roasted ham & turkey, bacon, swiss cheese, lettuce, tomato, avocado, choice of bread 14

PRIME RIB FRENCH DIP

provolone cheese, hoagie roll, au jus 17

CHICKEN WRAP

lime-marinated grilled chicken, lettuce, avocado, pico de gallo, cotija cheese, chipotle ranch, spinach tortilla 13

PHILLY CHEESESTEAK

caramelized bell peppers & onions, provolone cheese, hoagie roll 16

CRISPY FRIED CHICKEN SANDWICH

crispy chicken breast, smoky honey-dijon mustard sauce, pickles, potato bun 13

CAJUN FRIED CHICKEN SANDWICH

coleslaw, pickles, tomatoes, cajun aioli, hoagie roll 13

TAVERN CHEESEBURGER*

10 oz. angus beef, lettuce, onion, tomato, brioche bun 14

PASTRAMI BURGER*

10 oz. angus beef, house-smoked brisket, gouda cheese, housemade sauerkraut, russian dressing, brioche bun 15

BULGOGI BURGER*

10 oz. angus beef, marinated shaved ribeye, kimchi coleslaw, gochujang sauce, brioche bun 15
substitute 8 oz. bison burger or 6 oz. beyond meat burger on a vegan bun or 6 oz. grilled chicken breast

ENTRÉES

TACOS

shredded cabbage, onion, cilantro, cotija cheese, lime-cilantro crema, salsa, soft corn or flour tortillas
chicken 13 • beef* 15 • shrimp 16 • fried cod 15

FISH & CHIPS

beer-battered cod, tartar sauce, french fries, malt vinegar 22

SHRIMP LINGUINI

jumbo shrimp, spinach, sun-dried tomato pesto, garlic cream sauce 25

COUNTRY FRIED STEAK

buttery mashed potatoes, rich & creamy country sausage gravy, green beans 22

SEARED SALMON*

hon shimeji mushrooms, bok choy, edamame, rice vinegar-soy glaze, furikake 25

FILET MIGNON*

two 3oz. grilled medallions, buttery mashed potatoes, asparagus 32

GRILLED CHICKEN BREAST

green beans, roasted tomatoes, petite salad, herb vinaigrette 21

CAJUN SHRIMP & GRITS ^{GF}

pan-roasted jumbo shrimp, lemon, garlic, creamy grits 25

FETTUCCINI ALFREDO

creamy parmesan sauce 16

ROASTED TURKEY

oven-roasted turkey breast, buttery mashed potatoes, green beans, pan gravy 18

PIZZA

12" stone-fired, san marzano tomato sauce, parmesan & mozzarella cheese, evoo

CHEESE 13

PEPPERONI 15

TAVERN PIZZA

pepperoni, sausage, mushrooms, olives, peppers, red onion 17

SIDES

FRENCH FRIES, GARLIC FRIES OR SWEET POTATO FRIES ^{GF} 5

BEER-BATTERED ONION RINGS, GRILLED ASPARAGUS ^{GF} OR BUTTERY MASHED POTATOES ^{GF} 5

DESSERTS

RÉMY MARTIN COGNAC PARFAIT IN A JAR

sponge cake, marshmallow fluff & cognac chocolate sauce 10

FIRST DOWN BUTTER CAKE

brown sugar, butter, date jam, toffee sauce 10

STRAWBERRY SHORTCAKE

fresh strawberries, sponge cake, whipped cream 10

MILKSHAKE

vanilla, chocolate or strawberry 10

LATE NIGHT BITES

11:00 pm – 3:00 am

STARTERS

LOADED POTATO SKINS ^{GF}

cheddar cheese, bacon, green onion, sour cream 10

NACHOS ^{GF}

grated mexican cheeses, jalapeños, black olives, salsa, sour cream, guacamole 12
add beef 6 add chicken 5

CHICKEN WINGS ^{GF}

choice of buffalo-style, bbq or lemon pepper with homemade ranch or blue cheese 17

HOMEMADE CHICKEN TENDERS

buttermilk marinade, ranch or blue cheese dressing 13

SOUPS & SALADS

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iceberg lettuce, roasted ham & turkey, cheddar cheese, swiss cheese, red onion, pear tomatoes, hard-boiled egg, choice of dressing 14

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CLAM CHOWDER

new england-style 10

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pepperoni, sausage, mushrooms, olives, peppers, red onion 17

SIDES

FRENCH FRIES, GARLIC FRIES OR SWEET POTATO FRIES ^{GF} 5

BEER-BATTERED ONION RINGS 5

SANDWICHES & BURGERS

PRIME RIB FRENCH DIP

provolone cheese, hoagie roll, au jus 17

PHILLY CHEESESTEAK

caramelized bell peppers & onions, provolone cheese, hoagie roll 16

CRISPY FRIED CHICKEN SANDWICH

crispy chicken breast, smoky honey-dijon mustard sauce, pickles, potato bun 13

TAVERN CHEESEBURGER*

10 oz. angus beef, lettuce, onion, tomato, brioche bun 14
add fried egg, avocado or bacon 3

BREAKFAST

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three eggs any style, bacon, ham, sausage or turkey sausage, potatoes & toast 14

BREAKFAST BURRITO

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