

THE CABOOSE SPORTS TAVERN

SALAD

SOUTHWEST CHICKEN SALAD - 8.99

Sliced and Blackened Chicken Thighs, Corn, Black Beans, Avocado, Cherry Tomatoes, Shredded Cheese, Crispy Tortilla Strips, Romaine Lettuce with a Chipotle Dressing

ASIAN CHICKEN SALAD - 8.99

Sesame Chicken, Bok Choy, Romaine, Carrots, Mint, Almonds, Toasted Sesame Seeds, Red Bell Peppers, Green Onions and a Sesame Dressing

STEAK SALAD - 10.99

Steak Tenderloin, Cherry Tomatoes, Red Onion, Mixed Greens, Blue Cheese Crumbles with a Dijon Vinaigrette

CHICKEN CAESAR SALAD - 7.49

White Chicken Breast, Romaine Lettuce, Parmigiano Cheese & Croutons with Caesar Dressing

BITES

MOUNTAIN CHEESE CURD BITES - 7.99

Deep Fried, Hand Breaded White Cheddar Cheese Curds with a Spicy Marinara Dipping Sauce

JALAPENO POPPERS - 8.99

Chopped Jalapenos, Cream Cheese, American Cheddar and Green Onions, Hand Breaded and Deep Fried with Chipotle Dipping Sauce

DEEP FRIED AND DEVILLED EGGS - 6.49

Brian's Signature Devilled Eggs, Deep Fried until Golden Brown

SANDWICHES

(Served with fries)

CHICKEN PESTO PANINI - 8.99

Grilled Chicken Breast, Asiago Cheese, Spinach, and Diced Roma Tomatoes on Toasted Ciabatta Bread with Pesto

CLASSIC CLUB - 7.99

Heaps of Deli Sliced Turkey and Ham with strips of Bacon, Cheddar and Swiss Cheese, Sliced Red Onion, Lettuce and Tomato on Texas Toast with Honey Mustard

MAIN

FISH 'N CHIPS - 9.99

Beer Battered Cod Filets with Fries and Cole Slaw

CHICKEN LETTUCE WRAPS - 7.49

Chopped and seasoned Garlic Chicken with Sautéed Mushrooms, Shredded Carrots, Peanuts and Chopped Romaine Cups with Sweet Chili Sauce and Peanut Sauce

SLIDERS / FISH TACOS

(Three to an Order)

CLASSIC SLIDERS - 7.99

90/10 Prime Ground Beef Patties with Cheddar Cheese, Pickles and Ketchup on a Toasted Brioche Bun

PULLED PORK SLIDERS - 7.49

Succulent Shredded Pulled Pork topped with our House Cole Slaw on a Toasted Brioche Bun

BBQ BEEF BRISKET SLIDERS - 10.99

Juicy Slow Roasted Beef Brisket Slathered in a Tangy BBQ sauce on a Toasted Brioche Bun

MEATLOAF SLIDERS - 10.99

Brian's Famous Meatloaf tucked inside a Sweet Hawaiian Roll

FISH TACOS - 10.99\$

Grilled Flakey Halibut, Cilantro, Avocado, Diced Tomatoes, Red Onion, Shredded Purple Cabbage with a Lime and Cilantro Aioli

BURGERS

90/10 Prime Ground beef - Locally sourced (served with fries)

BABY PORTOBELLO & SWISS - 9.99

topped with Melted Swiss Cheese, Sautéed Baby Portobello Mushrooms and Carmelized Onions on a Toasted Brioche Bun

BOURBON GLAZED - 9.99

Rich Bourbon Glaze, Mild Goat Cheese, Arugula and Sautéed Onions on a Toasted Brioche Bun

DELUXE - 8.99

topped with Cheddar Cheese, Lettuce, Tomato and Onion on a Toasted Brioche Bun

JALAPENO & PEPPER JACK CHEESE BURGER - 9.99

topped with Pepper Jack Cheese, Sliced Jalapenos, Avocado, Lettuce, Tomato and Red Onion with a Lime and Cilantro Aioli

WINGS

All of our Wings come unbreaded with a variety of sauces ranging from sweet and savory to face melting. Limit two sauces per full order.

Half Order - 5.99

Full Order - 10.99

Hickory Smoked BBQ
Teriyaki and Sesame Seed
Lemon Pepper (dry rub)
Garlic Parmesan (dry rub)
Cajun (dry rub)
Classic Buffalo
Sweet and Spicy
Atomic

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- WINE -

REDS

DECOY CABERNET SAUVIGNON (Sonoma)	
16 Glass	49 Bottle
14 HANDS CABERNET SAUVIGNON (Washington State)	
8 Glass	33 Bottle
J.LOHR MERLOT (Paso Robles)	
14 Glass	42 Bottle
TOASTED HEAD MERLOT (North Coast California)	
13 Glass	39 Bottle
ANGELINE PINOT NOIR (California)	
12 Glass	34 Bottle
CLOS DU BOIS PINOT NOIR (North Coast)	
14 Glass	42 Bottle
LAS ROCAS GARNACHA (Spain)	
12 Glass	36 Bottle
SANTA JULIA RESERVA MALBEC (Mendoza, Argentina)	
11 Glass	33 Bottle
SAVED BLEND (California)	
18 Glass	55 Bottle
CHARLES & CHARLES ROSE' (Washington State)	
11 Glass	33 Bottle

WHITES

CHATEAU ST. JEAN CHARDONNAY (Sonoma)	
12 Glass	36 Bottle
14 HANDS CHARDONNAY (Washington State)	
8 Glass	33 Bottle
ESTANCIA PINOT GRIGIO (California)	
13 Glass	40 Bottle
DRYLANDS SAUVIGNON BLANC (Marlborough, New Zealand)	
16 Glass	49 Bottle
ST. M (Germany)	
9 Glass	27 Bottle
MENAGE A TROIS MOSCATO (California)	
8.5 Glass	26 Bottle

SPARKLING

CHATEAU ST. JEAN BRUT CUVÉE (California)	
	38 Bottle
CHANDON BRUT (California)	
13 (Split 187 ml)	
DE LUCA PROSECCO (Italy)	
10 (Split 187 ml)	
J.ROGET BRUT' (America)	
6 Glass	18 Bottle

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SIGNATURE

THE PIG GREASER	\$10
<i>Maker's Mark infused with Bacon, Old Fashioned style with a maple simple syrup</i>	
ANCHO CHILI MARGARITA	\$8
<i>Olmecca Altos Reposado Tequila with an Ancho Chili kick!</i>	
CELTIC UNION	\$12
<i>Redbreast 12yr Irish Whiskey with a touch of Scottish peat and a hint of Elderflower</i>	
LITTLE HAVANA	\$7.5
<i>Pyrat XO aged rum with the island twist of coconut, pina's and lime</i>	
STRAWBERRY DRAGON	\$6.5
<i>Strawberries and mint make this rum based drink stand out</i>	
ROSEMARY COLLINS	\$8
<i>Take Tom's sister Rosemary for a ride with Anchor Old Tom Gin</i>	
PEARLY LEGAL	\$7
<i>Absolut Pear swimming in champagne with a hint of rosemary</i>	
CABRONA LOCA	\$7
<i>Tequila, OJ and Pomagranant with a jolt of Red Bull</i>	
NAUGHTY TODDY	\$9.5
<i>Fine Irish Whiskey, honey and lemon with a botanical Fernet twist.</i>	
RISKY WHISKY	\$10
<i>Red Breast 12yr Irish Whiskey touched with peat, citrus and strawberries</i>	
MON AMOR	\$7.5
<i>Raspberry infused Vodka complimented with an X-Rated French Liqueur</i>	
CUCUMBER SMASH	\$7
<i>Pyrat XO aged rum with the island twist of coconut, pina's and lime</i>	
BLOOD ORANGE MARGARITA	\$7.5
<i>Another Olmecca Altos Reposado Margarita, but with a Blood Orange Punch</i>	
KONG'S REVENGE	\$8
<i>A smooth blend of Jameson whiskey and Giffard's Banane</i>	
VIRGIN SACRIFICE (NOT A VIRGIN DRINK)	\$7
<i>Don't let the Aztecs have all the fun, this is a silky coconut inspired rum cocktail for Aztlan</i>	

"IF IT AIN'T BROKE"

SAZERAC \$10	MINT JULEP \$10
OLD FASHIONED \$10	PISCO SOUR \$8
MANHATTAN \$10	CAIPIRINHA \$8.5
SIDECAR \$12	MAI TAI \$12
WHISKEY SOUR \$9	MOSCOW MULE \$7
NEGRONI \$9	IRISH COFFEE \$8