Happy Hour

Monday - Thursday 3pm - 7pm

\$1 off Draft Beer & House Wine

Kitchen Hours

Monday - CLOSED Tuesday- CLOSED. Wednesday -11 a.m. to 7 p.m. Thursday - 11 a.m. to 7 p.m. Friday- 11 a.m. to 7 p.m. Saturday- 11 a.m. to 7 p.m. Sunday - CLOSED

*Hours May Change Based on Weather

Salads

Added Grilled or Blackened Chicken +\$6

Dressings: Ranch, Blue Cheese, Italian and Oil & Vinegar

Ceaser Salad Full \$13 Sm \$8

Romaine Lettuce, Parmesan Cheese and Croutons Served with House Ceaser Dressing

Chef Salad \$14
Romine Lettuce, Tomatoes, Egg, Ham, Cheddar Jack, Bacon and Pepperoni Served with Choice of Dressing

Garden Salad Full \$13 Sm \$8

Romain Lettuce, Tomato, Egg and Cheddar Jack Cheese Served with Choice of Dressing

House Made Chili Bowl \$8

Housemade Chili Served with Shredded Cheddar Jack Cheese and a Side of Sour Cream and Green Onions

Sides \$6

Steak Fries - Sweet Potato Fries Tater Tots - Onion Rings

Pizza

Pepperoni & House Sausage Columbus's Own Ezzo Pepperoni,

House made Sausage and Banana Peppers

Buffalo Chicken \$16

Crispy Chicken, Cheddar Cheese, Scallions and Spicy Ranch

Classic Cheese

Add Pepperoni +\$2

Gluten Free Crust Available Upon Request

MENU

Appetizers



Loaded Steak Fries

Topped with Beer Cheese, Bacon, Jalapeños, Sour Cream

House Meatballs \$13
Three Housemade Meatballs, Topped with Pizza Sauce and Parmesan Cheese

Buffalo Dip \$13
Housemade Buffalo Dip Served with Tortilla Chips

Pretzels with Beer Cheese \$14
Four Soft Pretzel Sticks Served with Beer Cheese

House Nachos \$14
Tortilla Chips, Housemade Chili, Cheddar Jack Cheese, Shredded Lettuce, Tomatoes, Fresh Jalapenos, Topped with Sour Cream

Bone In or Boneless Wings

6 Wings \$10 | 12 Wings \$18

Wings Prepared with House Brine Rub Tossed in Your Choice of Sauce: BBQ, Mild, Medium, Carolina Gold, Hot Chipotle Served with Choice of Ranch or Blue Cheese Dressing

Burgers & Sandwiches

All Sandwiches Include Your Choice of Steak Fries, Onion Rings, Tater Tots or Sweet Potato Fries
Upgrade Any Side to a Ceaser Saiad for \$5

Gluten Free Bun Available upon request

American Burger \$15

1/2 Pound Angus Burger Patty on Sesame Bun Topped with American Cheese, Lettuce, Tomato, Onion and Pickles

House Meatball Sub \$15

Housemade Meatballs Served on a Hoagie Bun Topped with Pizza Sauce and Smoked Provolone Cheese

BYO Burger \$15

Choice of 1/2 lb Burger Patty, Grilled Chicken Breast or Veggie Patty Topped with Lettuce, Tomato, Pickle and Choice of Cheese Served on a Sesame Bun

Cheeses: Cheddar, Swiss, Provolone or Pepper Jack

Additional Toppings +\$1 each Jalapenos | Bacon | Grilled Onions Substitute Blue Cheese +\$2

Jeff's Blackened Chicken Sandwich

Blackened Chicken Breast Served on a Sesame Bun Topped with Pepper Jack Cheese, Lettuce, Tomato and House Made Ranch Dressing

Hot Italian Sub \$15

Ham, Pepperoni, Salami, Mortadella Served on a Hoagie Bun Topped with Provolone Cheese, Lettuce, Tomato, Banana Peppers, and Italian Dressing

Fish Hoagie \$15

Battered Cod Served on Hoagie Roll Topped with American Cheese, Lettuce, Tomato and Tarter Sauce



Thick Cut Bacon, Lettuce, Tomato and Mayo on Toasted White Bread

GCD Feature

Fish and Chips Basket \$17

Battered Cod, Steak Fries, Tarter Sauce and Lemon Wedges

Tax Not Included in Prices***

DRINK MENU



Non-Alcholic Beverages

\$3

Fountian Pepsi Products
Pepsi, Diet Pepsi, Lemonade,
Starry, Root Beer, Mt. Dew,
Ginger Ale, Raspberry Tea

Arnold Palmer \$3

Hot Chocolate \$2

Bottled Soda \$3

Bottled Water \$3

Gatorade \$3

Coffee \$2

Non-Alcholic Beers

Budweiser N/A \$5

House Wine 6 oz Glass \$8 | Bottle \$28

White

Chardonnay
Pinot Grigio
Sauvignon Blanc

Red

Cabernet Sauvignon
Pinot Noir

1 11101 110

Merlot

Domestic Can Beer

Coors Light Miller Lite

Yuengling

Premium Can Beer

\$5

\$4

Michelob Ultra
Vandermill Honey Crisp Cider

Local Cans CBC IPA	\$7
White Claw	\$6
Vodka Seltzer - Nutrl	\$8
Seltzers Vodka Sun Crusier	\$8

Draft BeersDomestic\$4Premium\$5 - \$6Local\$7 - \$9Smithwicks\$6Guinness\$7

Domestic and Local Drafts Rotate, Please Ask Your Server

House Cocktails

Apple Cider Mule \$12
Wheatly Vodka, Apple Cider Topped with Ginger Beer

Smoke Old Fashion \$14

Buffalo Trace Bourbon, Simple Syrup, bitters and a Luxardo Cherry Served in a Cedar Smoked Glass

Manhattan \$16

Angel's Envy Port Finished Bourbon, Sweet Vermouth, Bitters

Paloma \$13

Corazon Blanco, Jarritos Grapefruit Soda, Lime Juice and Fresh Lime