



SOUTH END

# LOUNGE

MENU







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## SALADS & VEGGIES

### CHOPPED SALAD | \$9

Mixed Greens with Tomato, Cucumber, Celery, and Bleu Cheese Dressing topped with Bleu Cheese Crumbles.

### AVOCADO SALAD | \$10

Romaine Lettuce, Avocado Cilantro Dressing, Avocado, Corn, Tomatoes, and Cucumber topped with Roasted Pumpkin Seeds.

### MEDITERRANEAN SALAD | \$14

Cucumbers, Tomatoes, Walnuts, Kalamata Olives with House made Citrus Vinaigrette Dressing Topped with Feta Cheese.

### CAESAR SALAD | \$9

Romaine Lettuce Tossed in our House Caesar Dressing and Croutons. Topped with Freshly Grated Pecorino Cheese.

### SEARED AHI SALAD | \$15

Mixed Greens with Cucumbers, Tomatoes, Sliced Avocado with Cajun Seasoning crusted Ahi Tuna with Tomato Ginger Dressing.

### VEGGIE SKEWERS | \$10

Veggies Brushed with Seasoned Oil then grilled. Served with a side of Salad with Tomato Ginger Dressing and side of White Rice.

### ADD ONS

#### GRILLED CHICKEN | \$6

Seasoned Grilled Chicken Breast.

#### PANKO BREADED SPICY CHICKEN | \$6

Panko Breaded and Fried Chicken Breast tossed in Buffalo Sauce.

#### GRILLED SALMON | \$10

Seasoned Grilled Atlantic Salmon.

## APPETIZERS

### HOUSE FRENCH FRIES | \$7

Hand Cut Potatoes and twice fried.

### SHRIMP & FRIES BASKET | \$12

Breaded and Fried Shrimp and a side of Fries.

### SPINACH AND ARTICHOKE DIP | \$12

Cheesy Dip with Pasilla Peppers with a side of Homemade Tortilla Chips, Celery and Carrots.

### OVEN ROASTED BRUSSELS SPROUTS | \$9

Roasted Brussels Sprouts With Freshly Shredded Parmesan Cheese.

### HOUSE CHIPS AND SALSA | \$6

Home Made Tortilla Chips Served with Salsa Made From Scratch. Add Guacamole +1.

### BUFFALO WINGS HALF DOZEN | \$10

Classic Buffalo with side of Bleu Cheese Dressing. Served with Carrots and Celery.

### 3 CHEESES MACARONI BALLS | \$9

Pecorino, Cheddar, and Jalapeno Cheeses Mixed with Macaroni, Breaded and Fried. Comes with Spicy Ranch Dip.

## KIDS

Comes with Fountain Drink, Milk or Oj. Freshly made Lemonade or Arnold Palmer+\$1

### BEEF SLIDERS W/CHEESE | \$9

2 Angus Sliders with Meat and Cheese only and a side of Fries.

### CHICKEN TENDERS | \$8

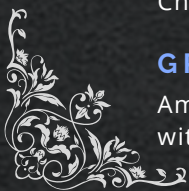
3 Breaded Chicken Breast Tenders with a side of Fries and Ranch.

### GRILLED CHEESE | \$7

American Cheese on White Bread with a side of Fries and Ketchup.

### FISH STICKS | \$8

Breaded Swai White Fish with a side of Fries, Ketchup and Tartar Sauce.







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PLATES

SLIDERS TRIO | \$14

An Angus Beef Slider, A Spicy Panko Chicken Breast Slider, and a Seared Ahi Tuna Slider. All Include Lettuce, Tomato, and Onion.

SALMON PLATE | \$17

Grilled Salmon with Lemon Caper Sauce served with Sauteed Veggies and a side of White Rice.

PIZZA BREAD | \$10

Milano Roll Topped with Tomato Sauce, Mozzarella, and Pepperoni with a Side of Fries.

QUESADILLA | \$8

Mozzarella and Cheddar Cheese in a 14 inch Flour Tortilla Served with House Salsa and Guacamole. Add Tri Tip or Chicken +\$3.

VEGGIE QUESADILLA | \$10

Mushrooms, Zucchini, and Onions with House Salsa and Guacamole. Add Tomatoes or Jalapeno +\$1

AHI TUNA POKE | \$15

Freshly Marinated Raw Tuna, Avocado, Tomatoes, Cucumbers, served with Homemade Sweet Potato Chips.

GRILLED SKEWER PLATE | \$16

A House Seasoned Tri Tip Skewer, A Chicken Skewer with Lemon Glaze, and a Seasoned Shrimp Skewer with a side of Salad with Tomato Ginger Dressing.

FARFALLE PASTA | \$10

Farfalle Pasta in Creamy Chipotle Sauce. Includes Corn, Tomatoes, Onion, Zucchini, and Parmesan Cheese. Add Grilled Chicken +\$6. Add Grilled Salmon +\$10

PIZZAS

10 INCH HANDMADE PIZZAS

We make our own beer dough featuring Firestone 805.

CHEESE PIZZA | \$12

Classic Mozzarella Cheese and our Home Made Tomato Sauce.

PEPPERONI PIZZA | \$13

Classic Mozzarella Cheese with Pepperoni and our Home Made Tomato Sauce.

BUFFALO CHICKEN PIZZA | \$13

Chicken Breast Tossed with Buffalo on Bleu Cheese Sauce topped with Roma Tomatoes and Green Onions.

MARGHERITA PIZZA | \$13

Fresh Mozzarella Cheese, Our Home Made Tomato Sauce and Basil.

BBQ CHICKEN PIZZA | \$13

Chicken Breast with Onions with a Sweet and Savory BBQ Sauce.

MUSHROOM PIZZA | \$12

Sauteed Seasoned Mushrooms and Onions on our Home Made Tomato Sauce.

EXTRA TOPPINGS | \$1 EA

Pepperoni Chicken Mushrooms  
Bellpeppers Tomatoes Zucchini  
Onions Jalapenos Olives Garlic







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## BURGERS & SANDWICHES

All include a side of fries but can be substituted with Side Salad

Add Bacon or Avocado +\$4.

### GRILLED CHICKEN SANDWICH | \$15

House Seasoned Grilled Chicken Breast on a Brioche Bun with Mayo, Lettuce, Tomato, Onion with a side of Fries.  
Add Cheddar Cheese +\$1.

### PANKO FRIED CHICKEN SANDWICH | \$15

Panko Breaded, Fried Chicken Tossed in Buffalo Sauce with Lettuce, Tomato, Onion on a Brioche Bun with Bleu Cheese Sauce Served with a side of Fries.

### PHILLY CHEESESTEAK SANDWICH | \$16

Tri-Tip Beef, Green Chili, Red Bellpeppers, Mozzarella, Mayo, and Onions with a side of Fries

### TURKEY CLUB SANDWICH | \$14

Smoked Turkey, Bacon, Lettuce, Tomato, and Mayo on Sourdough Bread served with a side of Fries.

### SOUTH END ANGUS CHEESEBURGER | \$16

Hand Formed 1/2 Pound Certified Angus Beef Patty on a Brioche Bun with Lettuce, Tomato, Onion, and Mayo served with a side of Fries.

### MUSHROOM CHEESEBURGER | \$16

1/2 Pound Angus Patty with Mushrooms, Swiss Cheese, Grilled Onions, Lettuce, Tomato, Mayo on a Brioche Bun with a side of Fries.

### FRIED STEAK SANDWICH | \$15

Breaded and Fried Steak, Home Made Chipotle Mayo Sauce with Lettuce, Onion, and Tomato on a Brioche Bun served with a side of Fries.

## BEVERAGES

Complimentary refills on fountain drinks and coffee only. No refills on juices.

|                 |     |                |     |
|-----------------|-----|----------------|-----|
| COKE            | \$2 | COFFEE         | \$2 |
| DIET COKE       | \$2 | FRESH LEMONADE | \$3 |
| SPRITE          | \$2 | ICED TEA       | \$3 |
| CRANBERRY JUICE | \$2 | ARNOLD PALMER  | \$3 |
| ORANGE JUICE    | \$2 | RED BULL       | \$4 |
| PINEAPPLE JUICE | \$2 | PERRIER        | \$4 |

## DESSERT

### HOME MADE ICE CREAM SANDWICHES | \$5

Vanilla ice cream between home made cookies.





# The Lounge

## COCKTAIL LIST

### English Garden | 13

Muddled English Cucumbers and Mint make this citrus forward cocktail a favorite!

Hendricks, St-Germain, Fresh Lemon Juice, Splash of Soda

### Skinny Margarita | 12

No mixes or premade stuff here.

Casadores Reposado, Fresh Lime juice, Fresh Lemon Juice, Agave Nectar



### Spicy Margarita | 13

House made 4-Pepper Infusion featuring Milagro Blanco Tequila. Ask for extra spicy if you think you can handle our Habanero Tincture🔥

Pepper infused Milagro Blanco, Fresh Lemon Juice, Fresh Lime Juice, Agave Nectar

### Sicilian Sunrise | 12

For those turned off by sweet drinks, try this balanced cocktail that is tart and slightly bitter.

Tanqueray, Campari, Pamplemousse, Fresh Lime juice, Splash of Soda

### Gold Rush | 12

The easy-going 3-ingredient miracle that is simply refreshing.

Bulleit Bourbon, Honey Syrup, Fresh Lemon Juice over a hand cut cube of ice

### Ginger Martini | 13

House made ginger syrup shaken with Tito's Vodka makes for a Martini that is slightly sweet with some heat from the ginger.

Tito's Handmade Vodka, Ginger Syrup, Fresh Lemon juice.

### French 75 | 12

This classic champagne cocktail will surely delight anyone looking for something bubbly and refreshing.

Tanqueray, Lemon Juice, Simple, Sparkling Wine

### Bloody Mary | 12

A rich and savory classic.

Tito's Vodka, Lefty O'doules Bloody Mix, Seasoning.

Taxes are included on all items



# The Lounge

## BEER/WINE

### Draft

*Pint / Pitcher*

### Bottled/Can Beer

|                           |        |
|---------------------------|--------|
| Space Dust IPA by Elysian | 9   28 |
| Smog City IPA             | 8   25 |
| Firestone 805             | 8   25 |
| Pacifico                  | 7   23 |
| Mango Pango by Smog City  | 8   25 |
| Blue Moon                 | 7   23 |

|                 |   |
|-----------------|---|
| Bud Light       | 5 |
| Coors light     | 5 |
| Heineken        | 5 |
| Modelo Especial | 6 |
| Corona          | 6 |
| Guinness        | 7 |

### Reds

*Glass / Bottle*

|                 |                    |                 |         |
|-----------------|--------------------|-----------------|---------|
| Bogle Vineyards | Cabernet Sauvignon | Clarksburg, CA  | 8   22  |
| Bogle Vineyards | Pinot Noir         | Clarksburg, CA  | 8   22  |
| Bogle Vineyards | Merlot             | Clarksburg, CA  | 8   22  |
| Bogle Vineyards | Old Vine Blend     | Clarksburg, CA  | 8   22  |
| Robert Hall     | Cabernet Sauvignon | Paso Robles, CA | 12   32 |

### Whites

*Glass / Bottle*

|                         |                 |                   |         |
|-------------------------|-----------------|-------------------|---------|
| Bogle Vineyards         | Chardonnay      | Clarksburg, CA    | 8   22  |
| Phantom <i>by</i> Bogle | Chardonnay      | Clarksburg, CA    | 9   24  |
| Raymond Reserve         | Chardonnay      | Napa Valley, CA   | 12   32 |
| Babich                  | Sauvignon Blanc | Marlborough, NZ   | 9   26  |
| 14 Hands                | Pinot Grigio    | Paterson, WA      | 9   26  |
| Ryder Estates           | Rosé            | Central Coast, CA | 9   26  |

### Bubbles

*Glass / Bottle*

|                  |                     |        |         |
|------------------|---------------------|--------|---------|
| Jaume Cristalino | Cava Sparkling Wine | Spain  | 9   27  |
| Famiglia Zonin   | Prosecco            | Italy  | 10   30 |
| Moet & Chandon   | Champagne           | France | 75      |

Taxes are included on all items