

ACCLAIM

Menu

starters

BAVARIAN PRETZEL NUGGETS 16

soft Bavarian pretzel bites tossed in butter, served with spicy honey mustard sauce & hot cheese sauce

CHEESESTEAK EGG ROLLS 16

crispy fried cheesesteak egg rolls, served with sweet chili sauce and spicy ketchup

FRIED PORK DUMPLINGS 16

fried pork and cabbage dumplings tossed in garlic teriyaki chili cruch, finished with shaved green onions

CHIPS & DIP TRIO 16

crispy tortilla chips served with a trio of dips: guacamole, fire-roasted salsa and queso

CHEESE & CHARCUTERIE BOARD 24

salami, cheddar, Gruyère, Brie, mixed nuts, dried apricots, red grapes, wildflower honey, whole grain

mustard, cornichons, giardiniera salad, lavash flatbread, mixed country olives

MARKET FRESH CRUDITE 22

farmer's market selection of fresh vegetables, hummus and tzatziki, served with grilled and crispy pita bread

main

ACTUAL VEGGIE BURGER 19

plant-based burger on potato bun with American cheese, caramelized onions, burger sauce, & fries

BBQ BURGER 20

double smash burger on a potato bun topped with American cheese, fried onion rings and hickory smoked

BBQ sauce served with a side of fries

CAPRESE SANDWICH 18

fresh mozzarella, sliced heirloom tomatoes topped with basil, pesto and balsamic glaze served on a fresh

ciabatta roll with a side of kettle cooked chips

CUCUMBER SALAD 10

marinated cucumbers drizzled with spicy chili crunch, tossed with toasted sesame seeds

GRILLED CHICKEN CAESAR WRAP 18

grilled chicken breast, chopped gem lettuce, Calabrian chili, shaved parmesan cheese, Caesar dressing and

garlic croutons, served in a spinach herb wrap with a side of kettle chips

PULLED PORK SLIDERS 20

hickory smoked pulled pork topped with crispy onions served on potato slider buns with a side of kettle chips

TOSSED TENDERS 21

four fried chicken tenders tossed in choice of sauce (buffalo, BBQ, or garlic parmesan) and a side of fries

dessert

CINNAMON PRETZEL NUGGETS 16

soft Bavarian pretzel bites tossed in butter, cinnamon and sugar, served with vanilla icing to dip

FRESH FRUIT SALAD 15

freshly cut watermelon, honeydew, cantaloupe, strawberries, blueberries

HANDHELD STRAWBERRY SHORTCAKE 15

layers of moist vanilla cake, whipped cream and fresh strawberries

ACCLAIM

beverage menu

Shaker Cup Cocktails

STRAWBERRY VODKA LEMONADE <i>vodka with strawberry lemonade</i>	26 19 REFILL
CHERRY BOURBON LEMONADE <i>bourbon with fresh cherry lemonade</i>	26 19 REFILL
SPICY MANGO MARGARITA <i>Double tequila, mango, fresh lime, agave, habanero</i>	26 19 REFILL
SKINNY HIBISCUS MARGARITA <i>Double tequila, hibiscus, fresh lime</i>	26 19 REFILL

Specialty Cocktails

CLASSIC MARGARITA <i>blanco tequila, lime juice, soda</i>	26
CUCUMBER LEMONADE <i>gin, lemon, cane syrup, cucumber</i>	26
OLD FASHIONED <i>bourbon or rye whiskey, cane syrup, bitters</i>	26
PALOMA <i>blanco tequila, Owen's Rio Red Grapefruit Soda</i>	26
RANCH WATER <i>blanco tequila, lime juice, agave nectar</i>	26
ESPRESSO MARTINI <i>Top Dog espresso martini</i>	22

Spritz

APEROL SPRITZ <i>Aperol, prosecco & soda</i>	24
ELDERFLOWER SPRITZ <i>Elderflower, prossecco & soda</i>	24
AMARO SPRITZ <i>Amaro, prosecco & soda</i>	24
CAMPARI SPRITZ <i>Campari, prosecco & soda</i>	24

Spirits

PREMIUM 15 25	ULTRA PREMIUM 19 29	LUXURY 23 33	LIBRARY 36 46
<i>Svedka</i>	<i>Tito's</i>	<i>Grey Goose</i>	<i>Belvedere</i>
<i>Beefeater</i>	<i>Aviation</i>	<i>Hendrick's</i>	<i>Don Julio 1942</i>
<i>Bacardi Spiced</i>	<i>Bacardi Reserva</i>	<i>Bacardi Gran</i>	<i>El Tesoro Blanco</i>
<i>Bacardi Superior</i>	<i>Ocho</i>	<i>Reserva Diez</i>	<i>Hornitos Anejo</i>
<i>Hornitos Plata</i>	<i>Hornitos Reposado</i>	<i>Hornitos Cristalino</i>	<i>WhistlePig 10yr Rye</i>
<i>Jim Beam</i>	<i>Maker's Mark</i>	<i>Patrón Silver</i>	
<i>George Dickel</i>	<i>Jack Daniel's</i>	<i>Maker's Mark 46</i>	
<i>Dewar's White Label</i>	<i>Grand Marnier</i>	<i>Basil Hayden</i>	
		<i>Buffalo Trace</i>	
		<i>Glenlivet 12yr</i>	
		<i>D'Usse VSOP</i>	

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Wine

BUBBLES

<i>Vueve Clicquot</i>	99
<i>Chandon Brut</i>	60
<i>Domaine Ste Michelle Brut Rose</i>	60
<i>La Marca Prosecco</i>	60/16 glass

ROSÉ

<i>Whispering Angel</i>	80
<i>Miraval</i>	60
<i>Chateau Ste Michelle Columbia Valley</i>	50
<i>Liquid Light</i>	50
<i>Dark Harvest</i>	40/11 glass

CABERNET SAUVIGNON

<i>Chateau Ste Michelle Indian Wells</i>	60
<i>Dark Harvest</i>	40/11 glass

RED BLEND

<i>The Prisoner</i>	90
<i>Chateau Ste Michelle Indian Wells</i>	60
<i>Apothic</i>	50

CANNED WINE

<i>Chateau Ste Michelle 200mL</i>	14
<i>Bubbly, Chardonnay, Red Blend Rose</i>	

CHARDONNAY

<i>Patz & Hall Sonoma Coast</i>	85
<i>Cakebread Cellars</i>	80
<i>Chateau Ste Michelle Indian Wells</i>	60
<i>Chateau Ste Michelle Columbia Valley</i>	50
<i>Chateau Ste Michelle Light</i>	50
<i>Dark Harvest</i>	40/11 glass

SAUVIGNON BLANC

<i>Kim Crawford</i>	60
<i>Chateau Ste Michelle Columbia Valley</i>	50

PINOT GRIGIO

<i>Santa Margherita</i>	60
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PINOT NOIR

<i>Flowers</i>	85
<i>Erath Oregon</i>	60
<i>MacMurray Estate Sonoma</i>	60
<i>Mark West</i>	50

Beer & Canned Cocktails

DOMESTIC CAN 25OZ

<i>Bud Light</i>	16
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PREMIUM CAN 24 / 25OZ

<i>Michelob Ultra</i>	18
<i>Stella Artois</i>	18

HARD SELTZER CAN 25OZ

<i>Bud Light Black Cherry</i>	18
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TOP DOG 355ML

<i>Blood Orange Margarita</i>	18
<i>Greyhound</i>	18
<i>Peach Mango Tea</i>	18
<i>Whiskey Lemonade</i>	18

MALT CAN 24OZ

<i>Hoop Tea</i>	18
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CRAFT CAN 19.2OZ

<i>Bell's Two Hearted Ale</i>	20
<i>Kenwood</i>	20
<i>Kona Big Wave</i>	20
<i>New Belgium</i>	20
<i>Juicy Haze IPA</i>	20

NON-ALCOHOLIC CAN 19.2OZ

<i>Athletic Run Wild IPA</i>	11
<i>Athletic Upside Dawn Golden</i>	11

Soft Drinks

BOTTLED WATER 20OZ

<i>Aquafina</i>	5
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BOTTLED SODA 20OZ

<i>Pepsi, Pepsi Zero, Starry</i>	8
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GHOST ENERGY 16OZ

<i>Original, Welch's Grape</i>	8
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GATORADE 20OZ

<i>Fruit Punch</i>	8
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