

STARTERS

COMMANDER & CHIPS	7
house-fried tortilla chips & Julia's house-made salsa	
RED TEAM HUMMUS	9
red pepper hummus, celery, carrots, house-fried tortilla chips	
MESS HALL NACHOS	18
house-fried tortilla chips layered with beans, seasoned picadillo, and cheese, topped with green chili, queso, pico de gallo, cilantro & lime crema	
ADD ON: chicken + \$6 or steak + \$8	
MAPLE BOURBON BRUSSELS	13
brussel sprouts, bourbon maple glaze, bacon crumbles, feta cheese	
ALPHA MINI SLIDERS*	15
four mini ground chuck burgers, grilled onions, cheddar cheese, pickles, ketchup, on slider buns	
CAMOUFLAGE DIP	15
spinach & artichoke dip, chopped marinated artichokes, spinach, garlic, cream cheese, cheddar, & parmesan, baked & with fresh pico de gallo, & chips	
GRENADES	15
house-made roasted jalapeños stuffed with a blend of cheeses served with a house spicy sauce	
GREEN CHILI SCOOPS*	14
house-made green chili, melted cheddar cheese, pico de gallo, sour cream over potato scoops. ADD ON: picadillo taco meat + \$4	
PRETZEL	13
choice of bavarian, jalapeño or bacon cheddar pretzel with cheese sauce and spicy mustard	
AVOCADO FRIES	15
house-made avocado fries with spicy house sauce	
GINGER THAI CHILI CHICKEN WRAPS	15
spicy sauteed diced chicken and ginger, romaine wraps, shredded carrots, red onions, sesame seeds with mandarin hoisin sauce	
SAUTEED BUTTON MUSHROOMS	13
whole sauteed button mushrooms in a cheese sauce topped with parmesan crust	

WINGS	CHOICE OF ONE WING SAUCE OR DRY RUB
8 PIECES	16
10 PIECES	19.5
15 PIECES	28
20 PIECES	36

HOW WE GET DRESSED SAUCES + DRY RUBS

PEACH REAPER
BUFFALO
NASHVILLE HOT
MANGO HABANERO
SWEET THAI CHILI
MEMPHIS BBQ
TERYAKI

CHILI LIME
JAMACIAN JERK
LEMON PEPPER
CAJUN

SOUPS + SALADS

Make any salad a wrap for \$2.50		ADD ON: Fried Chicken \$6, Grilled Chicken \$5, Salmon \$10	
SOUP OF THE DAY	6.5 CUP / 9.5 BOWL		
PORK GREEN CHILI	6.5 CUP / 9.5 BOWL		
TOMATO & BASIL SOUP	6.5 CUP / 9.5 BOWL		
FRENCH ONION SOUP	9.5 BOWL		
STEAK SALAD*	19		
NY strip sliced, mixed greens, fried onion strings, tomatoes, cucumbers, blue cheese crumbles, white balsamic vinaigrette			
ALEUTIAN SALAD*	18		
seared salmon salad, seasonal berries, red onion, carrots, cucumbers, feta, french vinaigrette			
AC COBB SALAD	16		
mixed greens, cucumbers, tomatoes, red onions, carrots, maple bacon bits, hard-boiled egg, blue cheese crumbles, house vinaigrette			
CAESAR SALAD	12		
chopped romaine, parmesan cheese, croutons, housemade caesar dressing			
BBQ CHICKEN SALAD*	16		
bbq seasoned chicken, mixed greens, bacon crumbles, tomatoes, carrots, cucumbers, shredded cheddar cheese, white bbq vinaigrette			

VETERAN & LOCALLY OWNED NEIGHBORHOOD GASTROPUB

SANDWICHES

SERVED WITH A CHOICE OF FRESH FRUIT OR FRENCH FRIES	
SUB SIDES • SCOOPS \$2 • HOUSE OR CAESAR SALAD \$3 • SOUP\$ 4 • MAC & CHEESE \$4	
BACON \$4 • MUSHROOMS \$3 • GREEN CHILI \$3 • EGG \$3	
AVOCADO \$2 • JALAPEÑO \$1.50 • GLUTEN-FREE BUN \$1.50	
ADD ON	
THE NORMANDY DIP*	18
shaved sirloin, caramelized onions & mushrooms, swiss cheese, horseradish cream, on a hoagie roll with beef au jus	
make it Chicago style! add giardiniera + \$1.50	
AIR FORCE ONE CRISPY CHICKEN SANDWICH*	18
fried chicken sandwich with sweet & spicy slaw on a brioche bun	
NASHVILLE HOT*	19.5
fried chicken sandwich tossed in nashville hot sauce with pickles on a brioche bun	

MUFFULETTA	18
smoked ham, mortadella, salami, swiss, provolone, cheese, spicy giardiniera	
olive salad on toasted ciabatta	
THE OFFICERS CLUB*	18
grilled chicken breast, ham, bacon, swiss, lettuce, tomato, onion, avocado,	
garlic aioli, on toasted ciabatta	
USS FRANKLIN CHEESESTEAK*	16
shaved sirloin, jalapeño cheese sauce, sautéed mushrooms, bell peppers,	
onions, chipotle mayo on a hoagie roll	
THE LOWRY REUBEN	17
seared corned beef, sauerkraut, swiss cheese, 1000 island,	
served on rye bread	

EL JEFE'S CUBANO*	16
braised pork, smoked ham, swiss cheese, pickles, mustard,	
on a hoagie roll side of aus jus	
SPICY GOBBLER	16
smoked turkey, jalapeño jam, tomato, onion, bacon, provolone cheese,	
mayonnaise, arugula on toasted ciabatta	
GRILLED CHEESE BLT	16
melted cheddar & mozzarella, bacon, tomatoes, lettuce, garlic aioli on toasted sourdough bread	

BURGERS

SERVED WITH A CHOICE OF FRESH FRUIT OR FRENCH FRIES	
SUB SIDES • SCOOPS \$2 • HOUSE OR CAESAR SALAD \$3 • SOUP \$4• MAC & CHEESE \$4	
BACON \$4 • MUSHROOMS \$3 • GREEN CHILI \$3 • EGG \$3	
AVOCADO \$2 • JALAPEÑO \$1.50 • GLUTEN-FREE BUN \$1.50	

COLORADO BISON BURGER*	19
chuck bison, provolone cheese, arugula, grilled mushrooms, grilled white onions, and garlic aioli on a brioche bun	

SPITFIRE BURGER*	19
chuck brisket blend patty, rattlesnake cheese, tomato, pickled jalapeños, garlic aioli, arugula on a brioche bun	
Pairs with North Coast PranQster - Belgium Style Gold 7.6%	

SoCo Burger*	17
chuck brisket blend patty, green chili cream cheese, arugula, on a brioche bun	

BRAVO BURGER*	18
chuck brisket blend patty, thick-cut applewood bacon, applewood smoked cheddar, onion straws, arugula, B-52 BBQ on a brioche bun	

ALL AMERICAN BURGER*	16
chuck brisket blend patty, cheddar cheese, lettuce, tomato, red onion, pickle, mustard, ketchup on a brioche bun	

CAPRESE BURGER	16
grilled portabella, sundried tomato pesto spread, provolone, arugula, balsamic glaze, on a brioche bun	

VEGGIE BURGER	16
house-made black bean and veggie patty topped with swiss cheese on a bed of spring mix with chipotle aioli on a brioche bun	

TACOS

SERVED WITH HOUSE-FRIED CHIPS & JULIA'S HOUSE-MADE SALSA

STEAK	16
three tacos with shaved sirloin, corn or flour tortillas, grilled cotija cheese, avocado crema, pico de gallo	

SHRIMP	15
three tacos with fried shrimp, corn or flour tortillas, bourbon maple glaze, jalapeño & sun-dried tomato relish, arugula, jalapeño ranch	

SHREDDED CHICKEN	13
three tacos with lemon pepper chicken corn or flour tortillas, shredded cheddar, cilantro lime slaw	

CARNITAS	13
three tacos with braised pork, corn or flour tortillas, pickled red onions, green salsa, cilantro	

ENTREES

GRILLED SALMON*	20
lemon caper butter sauce, seasonal veggies, steamed rice	

FISH & CHIPS*	19
tempura battered white fish with potato scoops, sweet & spicy coleslaw, house-made tartar sauce	

GREEN CHILI SMOTHERED CHICKEN*	16
grilled chicken breast smothered in green chili and served on rice	

THUNDERBIRD*	15
double hand-breaded, buttermilk marinated chicken tenders	
choice of sauce or dry rub with fries	
make it nasty! smother it in green chili + \$3.50	
make it gluten free +\$2.00	

STEAK FRITA*	18
NY strip, chimichurri, on a bed of fries	

SHELL SHOCKED MAC 'N' CHEESE	17
shells, cheddar cheese, grilled chicken, bacon, tomatoes, house-made green chili, melted cheddar cheese	

GUMBO*	19
spicy grilled shrimp & andouille sausage on rice	

JOIN US FOR BRUNCH
SATURDAY AND SUNDAY UNTIL 2:00PM