

EST. MARCH, 2020 EAT. DRINK. GATHER.

VETERAN & LOCALLY OWNED NEIGHBORHOOD GASTROPUB

STARTERS Seemen

COMMANDER & CHIPS 9

house-fried tortilla chips & Julia's house-made salsa

CHEESE CURDS 10

house breaded in a PROST beer batter & served with chipotle sauce

C4 NACHOS* 15

a bowl of house-made spicy queso, black beans, ground beef, and green chili. served with pico and sour cream on top with chips on the side

ADD ON: chicken + \$6 or steak + \$8

MAPLE BOURBON BRUSSELS 13.5

brussel sprouts, bourbon maple glaze, bacon crumbles, feta cheese

LITTLE CHARLIES* 13

two mini ground chuck burgers, grilled onions, cheddar cheese, pickles, on slider buns & a side of fries

CAMOUFLAGE DIP 15

spinach & artichoke dip, chopped marinated artichokes, spinach, garlic, cream cheese, cheddar, & parmesan, baked served with fresh pico de gallo, & chips

SMOTHERED TATERS* 16

our potato scoops or house fries covered in green chili and cheese topped with sour cream & pico ADD ON: picadillo taco meat + \$4

PRETZEL 15

three warm soft salted pretzel sticks served with spicy queso cheese sauce & spicy mustard

DEVILED EGGS 11

six halves house-made deviled eggs topped with bacon bits

CRISPY CAULIFLOWER 14

your choice of original or spicy breaded cauliflower served with chipotle ranch

PICKLE FRIES 14

crispy golden breaded pickle fries served with chipotle ranch

STEAK SKEWERS* 21

balsamic drizzled steak kebabs with roasted peppers and onions on a bed of mixed greens with chimichurri sauce

BUFFALO CHICKEN SLIDERS* 15

4 sliders with buffalo chicken tenders, pickle, mayo, & a side of fries

FRIED BASKET 10

your choice of a basket of fries, scoops or onion rings

WINGS*

CHOICE OF WING SAUCE

8 PIECES 17 16 PIECES 32

SAUCES + DRYR

TERIYAKI, BBQ, MEMPHIS BBQ, SWEET THAI CHILI, BUFFALO, BUFF GARLIC PARM, PINEAPPLE JALAPENO, NASHVILLE HOT, MANGO HABANERO, PEACH REAPER

CHILI LIME, JAMACIAN JERK, LEMON PEPPER, CAJUN

AC PIZZA

12 inch pizza with house-made pizza sauce, mozzarella cheese and one topping 13 qluten free crust +3

TOPPINGS COMMON

meat: sausage, pepperoni, bacon, canadian bacon veggies: bell pepper, onion, fresh jalapenos, pickled jalapenos, pineapple, mushrooms, black olives Additional toppings \$1.00

SOUPS + SALADS

Make any salad a wrap for \$2.50

ADD ON: Fried Chicken \$6, Grilled Chicken \$6, Salmon \$10

SOUP OF THE DAY 7 CUP / 9.5 BOWL

PORK GREEN CHILI 7 CUP / 9.5 BOWL

TOMATO & BASIL BISQUE SOUP 7 CUP / 9.5 BOWL

FRENCH ONION SOUP 10 BOWL

STEAK SALAD* 20

sliced sirloin, mixed greens, fried onion strings, tomatoes, cucumbers, blue cheese crumbles, house vinaigrette

AC COBB SALAD 16.5

mixed greens, cucumbers, tomatoes, red onions, carrots, maple bacon bits, hard boiled egg, blue cheese crumbles, house vinaigrette

CAESAR SALAD 12,5

chopped romaine, parmesan cheese, croutons, housemade caesar dressing

CHEF SALAD 18

hard boiled egg, chopped ham & turkey, pepperoni, shredded cheese, tomatoes, cucumbers, 1000 island

BUFFALO CHICKEN SALAD* 20

romaine lettuce topped with tomato, cucumber, bacon bell peppers, carrot, cheddar cheese, and grilled chicken.

served with a side of buffalo sauce and ranch



If your meal is not prepared to your liking, please let us know before your third bite and we will gladly replace it.

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SERVED WITH A CHOICE OF FRESH FRUIT OR FRENCH FRIES SUB SIDES •SCOOPS \$2 • ONION RINGS \$2 • HOUSE OR CAESAR SALAD \$3 • SOUP \$ 4 • MAC & CHEESE \$4 •

BACON \$4 • MUSHROOMS \$2 • GREEN CHILI \$3 • EGG \$2 AVOCADO \$2 • JALAPEÑO \$2 • GLUTEN FREE BUN \$3

THE NORMANDY DIP* 19

shaved sirloin, caramelized onions & mushrooms, swiss cheese, horseradish cream, on a hoagie roll, au jus

make it Chicago style! add spicy giardiniera + \$1.50

AIR FORCE ONE CRISPY CHICKEN SANDWICH* 19.75

fried chicken with sweet & spicy coleslaw on a brioche bun

NASHVILLE HOT CHICKEN SANDWICH* 19.75

fried chicken tossed in nashville hot sauce with pickles & garlic ailoi on a brioche bun

THE OFFICERS CLUB* 20.75

grilled chicken breast, smoked ham, bacon, swiss, lettuce, tomato, onion, avocado, garlic aioli, on toasted ciabatta

USS FRANKLIN CHEESESTEAK* 19.75

shaved sirloin, spicy queso cheese sauce, sautéed mushrooms, bell peppers, onions, chipotle mayo on a hoagie roll

THE LOWRY REUBEN 17.5

seared corned beef, sauerkraut, swiss cheese, 1000 island, on rye bread make it a Rachel (sub Turkey)

EL JEFE'S CUBANO* 16.5

braised pork, smoked ham, swiss cheese, pickles, mustard, on a hoagie roll, au jus

MUFFULETTA 18.75

smoked ham, mortadella, salami, swiss, provolone cheese, spicy giardiniera on toasted ciabatta

GRILLED CHEESE BLT 16.5

melted cheddar & mozzarella, bacon, tomatoes, lettuce, garlic aioli, on toasted sourdough bread

SPICY GOBBLER 18

smoked turkey, jalapeño jam, tomato, onion, bacon, provolone cheese, mayo, arugula on toasted jalapeno cheddar

ITALIAN SAUSAGE HOAGIE* 15

butterflied seared italian sausage link, sauteed onions and peppers. provolone cheese, and oregano served on a hoagie roll

USS COLORADO BISON BURGER* 19

chuck bison, provolone cheese, arugula, grilled mushrooms, grilled white onions, and garlic aioli

SPITFIRE BURGER* 19

chuck brisket blend patty, pepperjack cheese, tomato, pickled jalapeños, aarlic aioli, aruaula

Pairs with North Coast PranQster - Belgium Style Gold 7.6%

BRAVO BURGER* 16.5

chuck brisket blend patty, applewood bacon, applewood smoked cheddar, onion straws, arugula, memphis BBQ sauce

ALL AMERICAN BURGER* 16.5

chuck brisket blend patty, cheddar cheese, lettuce, tomato, red onion, pickle

PORTOBELLO MUSHROOM BURGER 16.5

portabello mushroom stuffed with sun-dried tomato pesto and mozzarella, topped with arugula, garlic aioli and balsamic glaze

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

STEAK* 19

shaved sirloin, corn or flour tortillas, grilled cotija cheese, avocado crema, pico de gallo

fried shrimp, corn or flour tortillas, bourbon maple glaze, jalapeño & sun-dried tomato relish, arugula, jalapeño ranch

CHICKEN* 14.5

lemon pepper chicken, corn or flour tortillas, shredded cheese, cilantro lime slaw **SALMON* 19**

salmon in harissa, corn or flour tortillas, with pineapple slaw & red onion

CARNITAS* 14.5

braised pork, corn or flour tortillas, cojita cheese, green salsa, cilantro

FISH & CHIPS* 19.5

house breaded white fish in PROST beer batter with potato scoops, sweet & spicy coleslaw, house-made tartar sauce

TERIYAKI SALMON or CHICKEN* 23

your choice of grilled chicken or salmon in teriyaki sauce , served with rice and seasonal veggies

GUMBO* 20

spicy arilled shrimp & andouille sausage on rice

THUNDERBIRD* 16

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

SHELL SHOCKED MAC 'N' CHEESE 18.5

shells, shredded cheese, grilled chicken, bacon, tomatoes, house-made areen chili, melted cheddar cheese

CRAB CAKES 19.5

two crab cakes, seasonal veggies with house-made sauce & a side salad

OUESADILLA* 18.5

your choice of steak, chicken or pork, house-made quesadilla sauce, shredded cheese & diced onion, topped with lettuce and crema with pico on the side

> JOIN US FOR BRUNCH SATURDAYS & SUNDAYS 10:00-2:00