



STARTERS

JUMBO MOZZARELLA STIX Block cheese, cut, wrapped in a wonton, fried, served with honey mustard Add Fire-Roasted Pizza Sauce \$.50	10.69
PRETZEL STICKS Jumbo pretzel sticks served with our honey mustard and beer cheese	11.89
BEER-BATTERED CHICKEN FINGERS Fresh hand cut chicken breasts, tossed in our beer batter, fried, served with honey mustard	12.49
OUR BIG BANG SHRIMP Crispy fried shrimp tossed in our Thai sweet chili sriracha sauce, with scallions, topped with candied walnuts, served with mango salsa and ranch dressing	13.49
GUACAMOLE + CHIPS Housemade guacamole with tomatoes, lime, cilantro, onion and jalapeños, served with crisp tortilla chips	11.99
LOADED SCOOPER NACHOS Our soon-to-be-famous scooper potatoes, loaded with guacamole, sour cream, chili, cheese, lettuce, tomatoes, jalapeños, with a side of salsa	13.49
GARLIC BREAD KNOTS Brushed with herb garlic butter, dusted with parmesan cheese, served with our red pizza sauce	10.49
PORK POT STICKERS Served with spicy soy ginger sauce for dipping	9.89

SALADS + BOWLS

All salads and bowls come with choice of housemade dressing served on the side: bleu cheese, horseradish Caesar, ranch, beer mustard, herb-balsamic vinaigrette

CHILI SKILLET Our housemade chili topped with sour cream, shredded cheese blend and green onion, baked in a cast iron skillet	6.99
CHOP CHOP HOUSE SALAD House mixed greens, celery, carrot, tomato, bacon, bleu and Parmesan cheeses, cucumber, onion, served with herb-balsamic vinaigrette Add Grilled Chicken \$4 Grilled Shrimp \$5	8.89
MAMBO SALAD Chopped Romaine lettuce tossed with our horseradish Caesar-style dressing, topped with tomato, bleu cheese crumbles, housemade croutons and Parmesan cheese Add Grilled Chicken \$4 Grilled Shrimp \$5	7.89
SHRIMP SALAD Mixed greens, corn salsa, avocado, onion, diced tomato, shredded cheese, topped with crispy shrimp, garnished with tortilla chips, served with ranch dressing	13.89
FARM BURGER BOWL 4oz burger patty topped with a farm fresh egg, cheddar cheese, crispy haystack onion strings, on a bed of mixed greens tossed with oil, mushrooms and bleu cheese crumbles, with a side of bleu cheese dressing	12.98

WINGS

All wings served with our Scoop fries

[SIGNATURE SAUCES] BBQ, Mango Habañero, Honey Suicide, Nashville Hot, Classic Buffalo or Exotic

[DRY RUBS] Garlic Parmesan, Devil's Dust or 5-Spice

BONELESS WINGS Tossed in your favorite signature sauce or dry rub, with choice of ranch or bleu cheese dressing & celery	12.89
TRADITIONAL BONE-IN WINGS Choice of crispy breaded fried or grilled chicken wings, tossed in your favorite signature sauce or dry rub, with choice of ranch or bleu cheese dressing & celery	16.99

BURGERS

	Single	Double
ALL AMERICAN American cheese	9.49	13.98
FARM Egg, cheddar, bacon	10.99	14.49
MUSHROOM ONION SWISS Mushrooms, grilled onion, Swiss cheese	9.99	14.49
THE HOUSE Topped with prime rib, creamy cheddar, giardiniera, onion strings, a fried egg	13.29	16.29
BBQ BACON Housemade bbq, bacon, cheddar, onion strings	10.99	14.49

4oz fresh never frozen, Angus beef hand patty burgers, served with lettuce, onion, pickles on a potato bun; with your choice of Scoop fries, coleslaw or side salad

POUR HOUSE TAVERN SANDWICHES

All sandwiches made with locally sourced bread, come with lettuce, onion, pickles; served with your choice of Scoop fries, coleslaw or side salad

NASHVILLE HOT FRIED CHICKEN Beer-breaded chicken breast tossed in our Nashville Hot sauce, served with pickles, on a potato bun	13.39
BEER-BATTERED CRISPY CHICKEN MELT Beer-battered fried chicken topped with Mercks cheddar cheese mix, on a potato bun	13.39
BBQ PORK PANINI Our slow-braised bbq pork with cheddar cheese, housemade pickles, coleslaw, on sourdough bread, toasted in our panini press	11.99
GARLIC PRIME RIB DIP Shaved slow-roasted prime rib, piled on our toasted Portuguese milk bread, with garlic herb butter, with a side of horseradish cream and au jus for dipping Add Cheese \$1 Grilled Onion \$1 Giardiniera \$1	14.49
CALIFORNIA CHICKEN CLUB PANINI Grilled chicken breast topped with mozzarella cheese, sliced avocado, lettuce, bacon, on sourdough bread, toasted in our panini press	14.49
POUR HOUSE CUBANO PANINI Slices of ham, braised pork and Swiss cheese, topped with mayo, mustard, housemade pickles, piled on sourdough bread, toasted in our panini press	12.89
CAPRESE PANINI Fresh mozzarella cheese, spinach, sliced tomato, chopped basil and balsamic glaze, on sourdough bread, toasted in our panini press Add Chicken \$4	10.89

PIZZA [SERVES 2-3]

Each pizza serves 2-3 people. All 14" pizzas served on tavern style thin crust.

Join us Mondays for 1/2 Price Pizza All Day

MARGHERITA Fresh tomato, Buffalo mozzarella, sea salt, olive oil, basil	14.89
CHICAGO PRIME Red sauce, slow-roasted smoked sliced prime rib, giardiniera, mozzarella	18.29
PEPPERONI CLASSIC Red sauce, pepperoni, provolone, mozzarella, parmesan	14.89
POUR HOUSE Red sauce, pepperoni, Italian sausage, roasted red peppers, caramelized onions, shiitake mushrooms, mozzarella, provolone	18.29
BBQ WESTERN Housemade BBQ sauce, caramelized onions, bacon, sausage	16.89
MAUI ZZA Our sweet chili sauce, ham, pineapple, bacon, tomato, green onion	18.29
MEAT LOVER Red sauce, sausage, bacon, pepperoni, mozzarella, provolone	17.89
PESTO CHICKEN Pesto sauce (nut free), grilled chicken, fresh garlic, roasted red pepper, mozzarella, provolone	17.99

LARGE PLATES

FRIED AVOCADO TACOS Corn or flour tortillas stuffed with fried slices of avocado, garnished with lime-marinated cabbage, chipotle aioli and corn salsa	12.89
SKILLET 5 CHEESE MAC 'N CHEEZ A special blend of our housemade cheese sauce poured over cavatappi noodles, topped with breadcrumbs and baked Add Bacon \$3 BBQ Pork \$4 Grilled Chicken \$4 Grilled Shrimp \$5	11.89
CRISPY SHRIMP TACOS Rock shrimp tacos, served in flour or corn tortillas, with lime-marinated cabbage, chipotle aioli and corn salsa	14.89
TAVERN FISH & CHIPS Icelandic cod, hand-dipped in our beer batter, crispy fried, served with housemade coleslaw, our Scoop potatoes and tartar sauce	13.89
CRISPY CHICKEN TACOS Beer-battered chicken strips, creamy slaw, green onion, exotic drizzle	12.49

Join us Fridays for "All-You-Can-Eat" Fish Fry 12.89

DESSERT

DONUTS Our housemade donuts tossed in our caramel sauce and powdered sugar	9.89
CINNAMON BEIGNET SKILLET Our fresh gooey beignets tossed in cinnamon, topped with a scoop of ice cream and drizzled in chocolate	10.99
MICHELE'S WARM SKILLET BROOKIE [BROWNIE/COOKIE] With vanilla ice cream	7.99

OPEN DAILY

[Kitchen closes 1 hour prior to closing time]

SUNDAY 10AM-12AM

MONDAY THRU THURSDAY 11AM-12AM

FRIDAY & SATURDAY 11AM-1AM

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 04/22

COCKTAILS

BLOODY MARY TOWER

New Amsterdam Vodka, Canyon Road Merlot, Guinness, Zing Zang Bloody Mary Mix, lemon, lime and our house skewer (meat, cheese, house pickles, pepperoncini)

SIGNATURE MULE

Tito's Handmade Vodka, muddled lime, Finest Call agave syrup, Goslings Ginger Beer, sprig of mint, lime wedge

BLUEBERRY FIZZTINI

New Amsterdam Berry Vodka, our house sour mix, Red Bull Blue, shaken, Pop Rocks rimmed martini glass

WATERMELON SHUGGA

Smirnoff Watermelon Vodka, Watermelon Schnapps, pineapple juice, cranberry juice, shaken, sugar rimmed martini glass

RASPBERRY CHAMPAGNE MARGARITA

Patrón Silver Tequila, Triple Sec, lime, Raspberry Puree, simple syrup, shaken, topped with champagne, salt rimmed glass, lime wedge

JAMESON PEACH TEA

Jameson Irish Whiskey, mint simple syrup, unsweetened iced tea, Peach Puree, shaken, served over ice, with a lemon and mint sprig garnish

GIN COOLER

Hendrick's Gin, fresh lime juice, agave syrup, shaken, served over ice, topped with club soda, lime garnish

TRULY FISHBOWLS

[SERVED IN A FISH BOWL WITH SWEDISH FISH!]

DEEP BLUE FISHBOWL

New Amsterdam Lemon, Blue Curaçao, simple syrup, Truly Wild Berry

RUBY RED FISHBOWL

Smirnoff Cherry, grenadine, Sprite, Truly Wild Berry

PINEAPPLE PUNCH FISHBOWL

Bacardi Pineapple Rum, pineapple juice, orange juice, blackberries, Truly Wild Berry

WINE

RED

Louis Martini Cabernet
Canyon Road Cabernet
Mark West Pinot Noir
Canyon Road Merlot
Apothic Red Blend
Alamos Malbec

WHITE

Clos du Bois Chardonnay
Canyon Road Chardonnay
Ecco Domani Pinot Grigio
Hogue Riesling
Kim Crawford Sauv Blanc
La Marca Prosecco

BRUNCH MENU

[SERVED SUNDAYS 10AM TO 2PM]

GOTTA HAVE IT!

Glazed Skillet Monkey Bread 5.89

PANINIS 8.89

All paninis come with a side of our Scoop fries

- Avocado, Roasted Corn + Poblano Pepper
Served open face
- Pepper + Egg
- Ham, Egg + Cheese
- French Toast
Egg, bacon, American cheese, side of syrup

SIGNATURE SKILLETS 9.89

- Loaded Cheesy Skillet
Eggs, bacon, potatoes, tomato, spinach, mushrooms, onion
- French Toast Skillet
Scrambled eggs topped with french toast, served with maple syrup
- Southwest Skillet
Eggs, potatoes, red pepper, jalapeño, sausage, cheddar cheese, avocado

FOR THE KIDS 6.99

- Egg + Cheese Panini
- Peanut Butter + Strawberry Jelly Panini

BOTTOMLESS MIMOSAS 6

[2 hour limit]