



UNCLE BUCK'S FISH BOWL & GRILL

◡ SNACKS ◡

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| CRISPY FRIED PICKLE CHIPS | 12 |
| Buttermilk Ranch | |
| LOADED WAFFLE FRIES | 14 |
| Smoked Bacon, Aged Cheddar, Green Chili Queso, Green Onion, Sour Cream | |
| CRISPY ONION RINGS | 12 |
| Whiskey BBQ Sauce | |
| GIANT PRETZEL | 12 |
| Big Cedar Green Chili Queso, Creole Mustard | |
| ROASTED FRENCH ONION DIP | 10 |
| House-Fried Chips | |
| PARMESAN-GARLIC KNOTS | 12 |
| Marinara and Ranch Dressing | |
| GUTTER BALL NACHOS | 18 |
| Double-Smoke-Seasoned Tortilla Chips, Pecan-Smoked Brisket, Big Cedar Queso Pico de Gallo, Pickled Onions & Jalapeños, Scallions, Cilantro Sour Cream | |

◡ WINGS ◡

Our wings are brined for 24 hours, tossed in Chef's signature dry rub, roasted and fried crispy. Tossed in your choice of one of our signature sauces: Buffalo, Whiskey BBQ, Honey Sriracha or Jamaican Jerk. Served with Heirloom Carrots, Celery, Ranch or Bleu Cheese Dressing.

ONE DOZEN: 18 TWO DOZEN: 32

◡ PIZZAS ◡

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| THREE CHEESE PIZZA | 22 |
| Housemade Red Sauce, Signature Cheese Blend, Oregano | |
| DOUBLE PEPPERONI | 27 |
| Sliced Pepperoni, Housemade Red Sauce, Signature Cheese Blend, Oregano | |
| THE NYC | 28 |
| Italian Sausage, Whole-Milk Ricotta, Roasted Red Peppers, Caramelized Onions Housemade Red Sauce, Signature Cheese Blend, Oregano | |

◡ SIGNATURE COCKTAILS ◡

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| UNCLE BUCK | 14 |
| Patron Silver, Agave Nectar, Fresh Squeezed Lime Juice Grand Marnier Float, Salted Rim, Served On The Rocks | |
| SPICY UNCLE BUCK | 15 |
| Patron Silver, Agave Nectar, Fresh Squeezed Lime Juice Grand Marnier Float, Fresh Jalapeños, Salted Rim, Served On The Rocks | |
| HIGH TIDE | 12 |
| Effen Cucumber Vodka, Spicy Bloody Mary Mix Spicy Old Bay Rimmed Glass, Served On The Rocks | |
| MERMAID WATER | 11 |
| Malibu, Spiced Rum, Blue Curacao, Pineapple Juice | |
| OCEAN WAVE <i>(44 oz.)</i> | 26 |
| Drink To Share: Banana Rum, Mango Rum, Coconut Rum Three Olives Vodka, Pineapple Juice, Sweet and Sour, Sprite, Blue Curacao | |
| OZARK ICED TEA | 11 |
| Apple Pie Moonshine, Raspberry Iced Tea, Peach Purée | |
| CORAL REEF | 13 |
| Crown Apple, Peach Schnapps, Cranberry, Sweet and Sour | |
| RED SEA | 12 |
| Red Wine Sangria, Raspberry Purée, Orange & Pineapple Juices | |
| MARGARITAS | 9 |
| Original, Strawberry, Raspberry, Peach | |
| DAIQUIRIS | 9 |
| Strawberry, Banana, Raspberry, Peach, Piña Colada | |

◡ WHITE WINES ◡

| | By The Glass | By The Bottle |
|--|--------------|---------------|
| Big Cedar Private Label White Zinfandel or Chardonnay, California | 8 | 30 |
| Sand Point Chardonnay, Lodi | 9 | 32 |
| Kim Crawford Sauvignon Blanc, New Zealand | 11 | 42 |
| Willamette Valley Riesling, Oregon | 10 | 38 |
| Wine by Joe Pinot Gris, Oregon | 12 | 46 |

◡ RED WINES ◡

| | By The Glass | By The Bottle |
|---|--------------|---------------|
| Big Cedar Private Label Merlot or Cabernet Sauvignon, California | 8 | 30 |
| Z. Brown Uncaged Cabernet Sauvignon, California | 14 | 54 |
| Sand Point Merlot, Lodi | 9 | 32 |
| Boen Pinot Noir, Russian River Valley | 14 | 54 |

◡ BEER ◡

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| Draft Beer | 7 |
| Bud Light, Michelob Ultra, Coors Light, Miller Lite | |
| Draft Craft Beer | 8 |
| KC Bier Dunkel, Public House Dry Fly IPA, Mother's Seasonal, Public House Revelation Stout, Blue Moon, Angry Orchard Crisp Cider, Public House Elusive IPA, Stella Artois, Modelo Especial | |
| White River Table Rock Red | 9 |