UNCLE BU	J(CK'S MENU		
SNACKS		BURGERS		
GIANT PRETZEL big cedar green chili queso, creole mustard SPICY FRIED PICKLES	12 14	uncle Buck's Bacon Cheese lettuce,		
buttermilk ranch	14	red onion, tomato, burger sauce, brioche bun DOGWOOD FARMS		
BBQ PULLED PORK QUESADILLA sautéed peppers & onions, pepper jack cheese, salsa & cilantro sour cream	19	JALAPEÑO BISON BURGER* smoked cheddar, brisket, bacon onion jam, tomato, arugula, pepper aioli.	25	
GUTTER BALL NACHOS double-smoke-seasoned tortilla chips, pecan-smoked	21	SANDWICHES served with french fries		The state of the s
brisket, big cedar queso & bbq sauce, pico de gallo, pickled onions & jalapeños, scallions, cilantro sour cre		CLASSIC BLT smoked bacon, heirloom tomatoes, crisp lettuce,	16	A SECTION
WINGS one dozen wings tossed in choice of buffalo, whiskey b	21 ba	herb aioli, toasted wheat berry bread OLD SKOOL REUBEN	19	
or lemon pepper sauce. served with carrots, celery, rar or bleu cheese dressing.		thin-sliced corned beef brisket, housemade sauerkraut swiss cheese, thousand island, marble rye		
FRIED CALAMARI buttermilk marinated, deep fried, served with lemon infused aioli	16	BUFFALO CHICKEN WRAP house-breaded chicken tenders, shaved red onion, pepper jack cheese, shredded lettuce, bleu cheese crumbles, flour tortilla, buffalo sauce, ranch dressing	19	3
JALAPEÑO POPPERS chorizo cream cheese, bacon wrapped, bbg glazed	14		34	1
CHEESY BREAD	14	spice rubbed kc strip, swiss cheese, mushrooms, fried onions, horseradish sauce, bourbon jus, soft hoagie		
garlic butter crust topped with cheese, served with ranch & marinara sauce		12" PIZZAS		
SOUP & SALAD		DOUBLE PEPPERONI sliced pepperoni, housemade red sauce,	24	
CHICKEN & WILD RICE SOUP	10	signature cheese blend, oregano		
herbed chicken, wild rice, cream, parmesan, wild mushrooms, green peas		roasted mushrooms, charred onions, sweet peppers,	22	
CHICKEN CAESAR SALAD seared chicken, chopped romaine, shaved pecorino,	19	roasted tomatoes, olives, signature cheese blend, roasted garlic, whole-milk ricotta, pesto drizzle		
croutons, caesar dressing		MEAT LOVERS signature cheese blend, pepperoni, italian sausage,	25	200
UNCLE BUCK'S COBB SALAD chopped lettuce, smoked turkey, red onion,	18	smoked ham, bacon, hamburger, oregano, housemade red sauce		
grape tomatoes, avocado, bacon, egg, bleu cheese crumbles, buttermilk ranch dressing		detroit-style pepperoni pizza,	24	
WEDGE SALAD baby iceberg lettuce, bacon, crispy onions,	16	served with cheesy bread & marinara sauce		
bleu cheese crumbles, green goddess dressing		DESSERTS PEANUT BUTTER SILK PIE	12	The same
SALMON BERRY SALAD salmon filet, fresh berries, sliced onion, feta crumbles, toasted walnuts, red balsamic dressing	26	layered mousse, peanut butter cups, oreo crust, chocolate sauce		
ENTRÉES		CHOCOLATE CHERRY PIE CAKE cherry pie baked into chocolate cake, whipped cream	14	
FRIED CHICKEN FINGERS french fries, housemade honey mustard	24	APPLE BUTTER GOOEY CAKE apple butter cake, gooey topping, whipped cream, vanilla ice cream, bourbon caramel sauce, candied peca	14 ans	
FISH & CHIPS atlantic hake batter fried, crispy fries, tartar sauce	23	FLOATS coke, root beer, dr pepper	10	
CHICKEN PARMESAN linguine pasta, herb panko breaded chicken breast,	28	CLASSIC SHAKES chocolate, cookies 'n cream, strawberry, vanilla	10	The state of the s
fresh mozzarella, zesty tomato sauce, cheesy bread s			20	
BACON WRAPPED FILET*& FRIES	56	ask your server for details		

Several menu items contain nuts and may come in contact with other food preparations. | *Consuming raw or undercooked meat and eggs may increase your risk of foodborne illness.

18% gratuity will be automatically added to parties of 8 or more.

BEVERAGE MENU

SIGNATURE COCKTAILS

SHIPWRECKED 13 bacardí superior, coconut & pineapple rums, pineapple & orange juice, grenadine

FISHBOWL (Shareable) 30 bacardí superior, coconut & pineapple rums, house vodka, blue curação, pineapple & orange juice, served in a 32 oz fishbowl

BLACKBEARD MULE	1
grey goose vodka, housemade blackberry simple,	
lime juice, ginger beer, fresh basil, blackberries	
WHITE SANDS (White Sangria)	1

WHITE SANDS (White Sangria)	12
big cedar white zinfandel, peach schnapps,	
strawberry purée, pineapple juice,	
topped with sprite & fresh fruit	
Pitcher	35

MERMAID WATER	14
malibu rum, spiced rum, blue curaçao,	
pineapple juice, grenadine	

OZARKS ICED TEA	1
apple pie moonshine, raspberry iced tea	

BLUEBERRY LAVENDER LEMONADE 12 fresh blueberries, house vodka,

lavender syrup, lemonade	
DAQUIRI (Frozen)	

piña colada, strawberry, watermelon

----- SEASONAL COCKTAILS -

CINNAMON MAPLE					
WHISKEY SOUR	14				
stone breaker cinnamon whiskey, maple syrup,					

stone breaker cinnamon whiskey, maple syrup, lemon juice, cinnamon

CRANBERRY-ORANGE FIERO SPRITZ la marca prosecco, martini fiero,

la marca prosecco, martini fiero, cranberry & lemon juice, tonic

CARAMEL APPLEsalted caramel crown royal, apple crown royal, lemon juice, ginger ale, caramel dipped rim

MARGARITAS

UNCLE BUCK	16
patrón silver tequila, agave, lime juice,	
grand marnier float, on the rocks, salt rim	
make it spicy – add fresh jalapeños +1	
HOUSE (Frozen or On The Rocks)	14
original, watermelon, strawberry, spicy mango,	
blueberry lavender	
Pitcher (On The Rocks Only)	38

PATRÓN MARGARITA TREE 50 choice of 4 margaritas hanging on a display tree stand, served in collectible mini patrón bottles

BEER

DRAFT/PITCHERS

DOMECTIC

DOMESTIC //25
bud light, michelob ultra, coors light, miller lite
CRAFT 8/30
big cedar amber lager, blue moon, public house elusive ipa, stella, modelo especial, kc dunkel, seasonal cider, mother's seasonal, yuengling seasonal
table rock red ale 9/30
Ask your server about our rotating Seasonal Beers

CANS/BUCKETS

DOMESTIC	7/25
bud light, busch light, michelob ultra, c	oors light
CRAFT	8/30
blue moon, mother's izzy lager, corona	a, dry fly ipa

WINES			Glass/Bottle
LaMarca Prosecco, Italy			12/46

LaMarca Prosecco, Italy	12/4	16
WHITE		
Acrobat Pinot Gris, Oregon	12/4	16
Big Cedar Private Label White Zinfandel, California	12/4	16
Big Cedar Private Label Chardonnay, California	12/4	16
Kim Crawford Sauvignon Blanc, New Zealand	14/4	18
Seven Daughters Moscato, Italy	12/4	16
Simi Chardonnay, Alexander Valley	16/5	56
RED		

RED	
Big Cedar Private Label	
Cabernet Sauvignon, California	14/48
Big Cedar Private Label Merlot, California	12/46
Cline Cool Climate Pinot Noir, California	12/46
Z Brown Uncaged Cabernet, California	14/48

– FLIGHTS –

OLD FASHIONED FLIGHT | 28

one each of bourbon, rum & tequila

BOURBON OLD FASHIONED

angel's envy bourbon, vanilla/cinnamon simple, bitters

BANANA RUM OLD FASHIONED

15

15

13

santa teresa aged rum, banana rum, brown sugar simple, chocolate bitters

MEXICAN CANDY OLD FASHIONED

cazadores añejo tequila, agave, watermelon syrup, bitters, tajin rim

MARGARITA FLIGHT | 21

any three: original, watermelon, strawberry, spicy mango, blueberry lavender

BEER FLIGHT | 12

pick any three from draft list