

APPETIZERS

- BASKET OF FRIES** \$8
Seasoned, garlic or ranch
- PRETZEL STICKS WITH QUESO** \$9
- WONTONS OR POTSTICKERS** \$9
- CHEESE CURDS** \$10
- CAPRESE SALAD** \$10
- SPINACH ARTICHOKE DIP** \$11
Served warm with crostini

- ONION RINGS** \$9
- CEVICHE AND CHIPS** \$12
Citrus-marinated shrimp with avocado, and house pico
- WINGS** \$15
Bone-in or Boneless. Sauces; BBQ, Boom Boom, Buffalo, Ginger Sesame, Sweet Chili, Cajun
- TG STEAK NACHOS** \$16
Steak, shredded cheese, onions, tomatoes, cilantro. Served with salsa and queso

BURGERS AND SANDWICHES Choose a Bun, Texas Toast or Basil Wrap

ALL SERVED WITH CHIPS UNLESS REQUESTED OTHERWISE

BUILD YOUR OWN additional charge for toppings	\$13
CHOOSE YOUR PROTEIN: Classic beef patty, grilled chicken, crispy chicken or vegetarian option	
CHEESE OPTIONS: +\$1 Cheddar, Swiss, Pepperjack, Provolone	
TOPPINGS: +\$.50 Lettuce, tomato, onion, pickles, jalapeños, mushrooms	
PREMIUM ADD-ONS: +\$2.50 Bacon, avocado, fried egg	
SAUCES: BBQ, ranch, house sauce, buffalo, honey mustard	

- CHICKEN WRAP** \$14
Caesar, chicken bacon ranch, or buffalo
- FRENCH DIP** \$16
Topped with melted provolone, sautéed onions, mushrooms and a creamy horseradish drizzle on a toasted hoagie. Served with au jus. (Can be made a Philly)
- TURKEY AVOCADO BLT** \$15
Turkey, crispy bacon, avocado, lettuce, and tomato with a swipe of garlic aioli.
- THE SPICY SMOKEHOUSE BURGER** \$16
Beef patty, pepperjack cheese, BBQ pulled pork, jalapeños, and onion straws on a toasted bun. *Our Signature Burger!*

BOWLS

- SOUTHWEST CRISPY CHICKEN BOWL** \$15
Cilantro lime rice topped with crispy chicken, house pico, queso and tortilla strips.
- SALMON POKE BOWL** \$18
Grilled salmon and fresh veggies on a brown rice and quinoa blend with a drizzle of spicy mayo.
- STEAK BOWL** \$18
Slices of shaved steak served over cilantro lime rice with sautéed peppers and onions and shredded cheese.

SALADS

- CHICKEN CAESAR** \$8/14
Parmesan cheese, garlic croutons and Caesar dressing.
- COBB SALAD** \$16
Grilled chicken, crispy bacon, hard-boiled egg, avocado, cherry tomatoes, and gorgonzola cheese.
- SWEET CRUNCH** \$12/18
Blackened salmon, raw onions, candied walnuts, dried cranberries, avocado, and gorgonzola cheese.

SIDES

- BAKED POTATO** \$4
- BEER BATTERED FRIES** \$3
- SEASONAL VEGETABLES** \$4
- SIDE SALAD** \$4
- CHEESE CURDS** \$4
- SOUP** cup or bowl \$4/6
- ONION RINGS** \$4

KIDS MEALS Served with fries and applesauce

- HOTDOG** \$6
- MAC & CHEESE** \$8
- CHICKEN TENDERS** \$9
- KIDS CHEESEBURGER** \$10

**DURING HIGH VOLUME TIMES, FOOD MAY TAKE LONGER THAN EXPECTED.
WE APPRECIATE YOUR PATIENCE.**

PINSA(FLATBREAD) & PIZZAS Choose your crust

MARGHERITA \$15

Olive oil and garlic base, fresh mozzarella, sliced tomatoes, and basil. Drizzled with balsamic glaze.

CHICKEN ALFREDO..... \$17

Creamy Alfredo sauce layered with grilled chicken, and mozzarella. Finished with a sprinkle of parsley.

BBQ PORK \$17

A mix of tangy BBQ sauce and marinara, shredded pork, red onion, mozzarella, and cheddar cheese. Finished with pickles and a sprinkle of parsley.

BUILD YOUR OWN 14in crust..... \$13

SAUCE OPTIONS:

BBQ, Alfredo, Pizza Sauce

TOPPINGS: +\$1

onion, green peppers, mushrooms, pineapple, jalapeno, tomato

MEAT: +\$2.50

Sausage, pepperoni

PREMIUM ADD-ONS:

Bacon +\$4, Avocado+\$4, Hamburger +\$6

MAIN COURSE served with choice of two sides and side salad

HOUSE STEAK \$22

Additional topping suggestions: Gorgonzola cheese.....\$3
Mushrooms and Onions..... \$3

LEMON SHRIMP PASTA \$20

Shrimp sautéed in a rich lemon-garlic sauce made with butter and a splash of spiced cream, cherry tomatoes, spinach and fresh herbs. Finished with Parmesan and a squeeze of lemon for a smooth, zesty bite.

SPINACH ARTICHOKE CHICKEN \$20

Creamy spinach and artichoke sauce with roasted tomatoes, garlic. Finished with Parmesan and a balsamic vinaigrette.

COCONUT CRUSTED HADDOCK \$18

Two pieces of breaded haddock with a citrus compote. Tanglewood's unique twist on your normal fish fry. Bright and delicious flavors.

BEER/CANNED COCKTAILS

- Budweiser
- Bud Light
- Michelob Golden
- Michelob Ultra
- Coors Light
- Modelo
- Modelo Oro
- LightStrike Mango/Orange
- LightStrike Lemon/Lime
- White Claw Black Cherry
- White Claw Mango
- **Carbliss** Black Raspberry, Cranberry, Peach, Lemon Lime and assorted flavors
- Garage Beer
- Spotted Cow
- Mango Cart
- Miller Lite
- Miller High Life
- Busch Light
- Twisted Tea
- Fresca
- THC Purple Lemonade^{10MG}
- THC Sweet Tea ^{5MG}
- Leinenkugel
- Leinenkugel Light
- Bell's Two Hearted
- Bud N/A
- Mich Ultra N/A

DRAFT

- Leinenkugel rotating
- Coors Light
- Mich Light
- Bell's Two Hearted
- Shiner Bock
- Stella
- Rotating Tap Line

SPIRITS

- Jim Beam Bourbon
- Jim Beam Honey
- Ole Smoky Bourbon-salted Caramel
- RD1 Bourbon
- Blade and Bow
- Blantons Bourbon 93
- Buffalo Trace Bourbon
- Bulleit Bourbon
- Eagle Rare Small Batch 10yr
- Elijah Craig Small Batch
- Elijah Craig Toasted Barrel
- Basil Hayden Subtle Smoke
- Jameson
- Jameson Orange
- Patron
- Tiera Sagrada
- Jose Cuervo
- Tres Agaves
- Casamegos Anjeo, Blanco, Repesado

COCKTAILS

- Midwestern Mule
- Old Fashioned
- Tropical Tequila
- Leinie Lemonade
- Cranberry Limeade
- Spicy Mango Margarita
- Bloody Mary
- Blackberry Bourbon Smash
- Honey Bourbon Lemonade
- Transfusion
- John Daly
- Strawberry Basil Cooler
- The Bluegrass Breeze



WINE

Red Wine

- Meomi Red Blend, Meomi Pinot Noir, Robert Mondavi Cabernet

Sweet Wine

- Confetti Sweet Pink
- Bellini Capri Peach Prosecco
- Campo Viejo champagne

White Wine

- Simi Chardonnay
- Robert Mondavi Chardonnay
- Kim Crawford Sauvignon Blanc

House Wine - Sutter Home

- Merlot, Chardonnay, Riesling, Moscato, White Zinfandel, Cabernet

MOCKTAILS/SODA

- Pina-no-jito
- Italian soda-strawberry, Raspberry, Blueberry, Mango, Peach, Sugar Free Lavendar and Pomegranate
- Pepsi, Diet Pepsi, Starry, Lemonade, Root beer, Mt. Dew, Ginger Ale, Iced Tea, Dr.pepper
- Red Bull Regular, Sugar Free, Tropical, Watermelon, Cocaberry
- Fre Cabernet, Fre Chardonnay

Ask for your favorite cocktail to be a mocktail