

APPETIZERS

FRENCH FRIES

\$8.99 w/ garlic parm seasoning

CHEESE CURDS

\$12.99

WAFFLE FRIES

\$9.99

PIZZA FRIES

\$12.99

CHEESY PIZZA CUPS

\$13.99

CLUB MENU



OFFERINGS AVAILABLE IN THE CLUB FOR
FRIDAY & SATURDAY EVENING TICKETED EVENTS

WINGS & TENDERS

Sauces: parmesan garlic, honey mustard, teriyaki, bbq, sweet chili, buffalo

Rubs: house rub, Bogart's rub, bloody mary rub, cajun rub, honey habanero rub

CRISPY TENDERS BASKET

Tenders & fries served with your choice of dipping sauce on the side | \$15.99

WINGS

8-piece, twice-fried bone-in wings seasoned with our own blend of spices and tossed in your favorite sauce or rub | \$13.99

BURGERS & SANDWICHES

Your choice of chips, fries (w/ parm garlic seasoning), side salad. Upgrade to waffle fries or onion rings for \$2. Maple bourbon jalapeño bacon jam for \$2.

COWBOY BURGER

Two 1/4 lb. all-beef burgers, cheddar cheese, bacon, haystacks, bourbon bbq sauce on a toasted brioche bun | \$18.99

BOGART'S BURGER

Two 1/4 lb. all-beef burgers, cheddar, applewood smoked bacon, chipotle aioli on a toasted brioche bun | \$17.99

PATTY MELT

One 1/4 lb. all-beef burger, sautéed onions, cheddar and swiss cheese on toasted rye \$16.99

PRIME RIB DIP

Roasted and sliced prime rib, sautéed onions and melted Swiss on a hoagie roll. Served with a side of au jus | \$18.99

TURKEY BLT HOAGIE

Hearty portion of turkey, bacon, lettuce, tomato, onion, mayo and your choice of cheese | \$15.99

REUBEN OR RACHEL

Corned beef or turkey on rye with thousand island, sauerkraut and swiss | \$14.99

BLT

Bacon, lettuce, tomato and mayo on texas toast \$11.99 | Add an over-medium egg for \$2

WRAPS & SALADS

Wraps include chips, fries (w/ parm garlic seasoning) or side salad. Upgrade to waffle fries or onion rings for \$2

BUFFALO CHICKEN WRAP

Grilled chicken smothered in buffalo sauce with blue cheese, celery, lettuce, tomato and onion \$15.99

GRILLED CHICKEN WRAP

Grilled chicken, bacon, lettuce, tomato, onion, drizzled with ranch | \$14.99

BEYOND CHICKEN WRAP vegan friendly

Golden-fried Beyond chicken, lettuce, tomato, onion, drizzled w/ Daiya ranch dressing | \$15.99

CHICKEN COBB SALAD

Romaine, grilled chicken, avocado, tomato, onion, hard-boiled egg & bacon | \$18.99

CHICKEN CAESAR SALAD

Romaine, grilled chicken, seasoned croutons, parmesan cheese, caesar dressing | \$16.99

PIZZA & FLATBREADS

BUILD YOUR OWN

Flatbread: \$13.99 | Pizza: \$16.99

14" regular crust

12" cauliflower crust (GF): +\$2.50

Pizza toppings: \$2 each

Flatbread toppings: \$1.50 each

Pepperoni

Italian sausage

Bacon

Grilled chicken

Canadian bacon

Chorizo

Extra cheese

Extra sauce

Pineapple

Green peppers

Green olives

Black olives

Sauerkraut

Sautéed mushrooms

Red

onion

Tomato

Jalapeño

DESSERTS

CARAMEL APPLE EMPANADAS

Two empanadas with a side of caramel sauce
\$8.99 | A la mode for +\$2.00

CHOCOLATE LAVA CAKE A LA MODE

Chocolate lava cake with a scoop of vanilla ice cream and topped with chocolate sauce | \$9.99

MINI DONUTS

A dozen mini donuts dusted with cinnamon and sugar | \$8.99

BUILD YOUR OWN FLOAT

Choose from Root Beer, Dr Pepper, and more.
Ask your server for available flavors | \$5.99

HANDCRAFTED COCKTAILS & MOCKTAILS

THE SPARE

A smooth blend of Hendrick's Gin, Chambord, and St. Germain, balanced with simple syrup and sour mix for sweet-tart perfection

BOGART'S OLD FASHIONED

Muddled cherries and orange with maple, bitters, and bourbon for a smooth, complex sip

7-10 SPRITZ

A bubbly blend of St. Germain, Sparkling Wine, and a splash of soda for a crisp, refreshing finish

THE 300 MARGARITA

Don Julio Silver, Chambord, pomegranate, and lime create a zesty, refreshing margarita with a salted rim

BOGART'S RUM PUNCH

A tropical mix of Bacardi rum, pineapple juice, and a splash of ginger ale

BOWLINI

Sweet peach syrup and crisp Prosecco

BOGART'S SMASH

A refreshing mix of muddled blueberries or raspberries, mint, and lime, with Stoli Blueberi or raspberry and a hint of elderflower from St. Germain. Finished with soda water

MULE OF THE MONTH

Ask your server about this month's featured mule

PINEAPPLE MULE MOCKTAIL

Pineapple and lime with ginger beer for a refreshing, flavorful kick

PEACHYTEA MOCKTAIL

Peach nectar, iced tea, sour mix, topped with a peach ring

CLUB SIPS



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BOTTLED

Bell's Two Hearted
Busch Light
Pounder
Coors Light
Corona

Lagunitas IPNA (N/A)
Heineken 0.0 (N/A)
Michelob Ultra
Michelob Golden Light

ON TAP

Blue Moon
Castle Danger Cream Ale
Coors Light
Deschutes Fresh Squeezed
Downeast Blackberry Cider
Hamms
Lagunitas IPA
Leinie's Summer Shandy

Loon Juice Extra Juicy
Miller Lite
Mirror Universe Hazy
IPA
Modelo
Pistachio Cream Ale
Surly Furious
Trailbreaker
805

SELTZERS, WINE & MORE

White Claw: Black Cherry
High Noon: Grapefruit, Peach, Pineapple
Carbliss: Black Raspberry, Cranberry, Pineapple

Cabernet, Chardonnay, Merlot, Moscato, Pinot
Grigio, Prosecco

Red Bull: Juneberry, Tropical, Regular, Sugar Free