SMALL, FAMILY-OWNED BUSINESS,
BIG ENTERTAINMENT

CLUB EATS

Offerings available in the Club for Friday and Saturday evening ticketed events

APPETIZERS

FRENCH FRIES
$8.99 w/ garlic parm seasoning

CHEESE CURDS
$12.99

PIZZA FRIES
$12.99

WAFFLE FRIES
$9.99

WRAP • SALAD

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

GRILLED CHICKEN WRAP
Grilled chicken, bacon, lettuce, tomato, onion, drizzled with ranch | $14.99

BEYOND CHICKEN WRAP
Golden-fried Beyond chicken, lettuce, tomato, onion with Daiya ranch dressing | $15.99

BUFFALO CHICKEN WRAP
Grilled chicken smothered in buffalo sauce with bleu cheese, celery, lettuce, tomato and onion
$15.99

CHICKEN COBB SALAD
Romaine, grilled chicken, avocado, tomato, onion, hard-boiled egg and bacon | $18.99

CHICKEN CAESAR SALAD
Romaine, grilled chicken, seasoned croutons, parmesan cheese, caesar dressing | $16.99

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

BONELESS WINGS
Wings tossed in your choice of sauce or rub | $13.99

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

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

BUILD YOUR OWN FLOAT
Choose from Root Beer, Dr. Pepper, and more. Ask your server for available flavors | $5.99

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

BURGERS • SANDWICHES

Your choice of chips, fries (w/ garlic parm 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

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

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

HONEY MUSTARD TBH MELT
Roasted turkey, bacon, ham, lettuce and tomato topped with melted swiss and honey mustard on a toasted ciabatta roll | $15.99

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

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

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	Canadian bacon	Green peppers	Tomato
Italian sausage	Chorizo	Green olives	Jalapeño
Bacon	Extra cheese	Black olives	Sauerkraut
Grilled chicken	Extra sauce	Red onion	Pineapple
		Sautéed mushrooms	

CREATING MEMORIES? TAG US!
We wanna share them!
BogartsEntertainmentCenter
BogartsEntertainment
Fan photo of the month gets a $25 gift card

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All unclosed tabs will be subject to a 20% gratuity

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ON TAP

Castle Danger Cream Ale
Deschutes Black Butte Porter
Downeast Blackberry Cider
Leinie's Vicktor's Voyage
Loon Juice Honeycrisp
Mirror Universe Hazy IPA
Pistachio Cream Ale
Sweet Child of Vine
Blue Moon
Coors Light
Hamms
Miller Lite
Modelo
Surly Furious
14 Degrees
805

BOTTLED

Busch Light Pounder
Michelob Golden Light
Lagunitas IPNA (N/A)
Heineken 0.0 (N/A)
Bell's Two Hearted
Michelob Ultra
Coors Light
Pacifico

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

WANT $5 OFF? JOIN THE BOGART'S REWARDS CLUB

Earn 1 point for every $1 spent on sips & eats
Score 2X points Monday–Wednesday before 5pm
Rack up 3X points every Sunday
Enjoy birthday + anniversary rewards
Get 100 bonus points just for joining
100 points = $5 in rewards

The good times just got more rewarding! Sign up today

CLUB SIPS

Offerings available in the Club for Friday and Saturday evening ticketed events

HANDCRAFTED COCKTAILS • MOCKTAILS

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

7-10 SPRITZ
A bubbly blend of St. Germain, sparkling wine, and a splash of soda for a crisp, refreshing finish

BOGART'S OLD FASHIONED
Muddled cherries and orange with maple, bitters, and bourbon for a smooth, complex sip

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

MULE OF THE MONTH
Ask your server about this month's featured mule

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

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

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