

APPETIZERS

NACHOS
SM 11.00 / LG 22.00

Pulled Pork or Pulled Chicken, Five-Cheese Sauce, Mozzarella, Charred Tomato & Corn Salsa, Guacamole, House Pickled Jalapeños, Corn Tortilla Chips, Chipotle Crema

ONION RINGS 12.00

Beer-Battered, Parmesan, Parsley, Mississippi Comeback Sauce

GIANT PRETZEL 14.75

Five-Cheese Sauce, Stone Mustard

BRUSSELS SPROUTS 12.00

WITH CRISPY PULLED PORK 17.00

Kimchi Butter, Thai Chili, Sesame Seeds

TRUFFLE TOTS 15.00

Tater Tots, Truffle Oil, Parmesan Cheese, Parsley



*TUNA POKE 22.00

Sesame Oil, Scallions, Avocado, Soy Glaze, Pickled Ginger, Spicy Mayo, Choice of Lettuce Cups or Wonton Chips

*TUNA NACHOS 22.00

Masago, Scallions, Avocado, Wakame, Wonton Chips, Kimchi, Spicy Aioli, Wasabi Tobiko

SALADS

COBB 24.00

Romaine Lettuce, Chopped Bacon, Diced Avocado, Baby Heirloom Tomatoes, Red Onion, Blue Cheese Crumbles, Grilled Chicken, Egg

CAPRESE 13.25

Roma Tomatoes, Fresh Mozzarella Cheese, Basil, Balsamic Reduction, Olive Oil, Cracked Black Pepper

WEDGE 15.50

Baby Iceburg Lettuce, Baby Heirloom Tomatoes, House Bacon, Shaved Red Onion, Blue Cheese Crumbles, Blue Cheese Dressing

SALAD TOPPERS

TIGER SHRIMP (5) 15.00

CHICKEN BREAST 11.00

MAHI 17.00

*TUNA 15.00

IMPOSSIBLE PATTY 15.00

BURGEE BAR

Cody Evesque - Chef de Cuisine | Kelly Ford - Manager

LUNCH MENU



HANDHELDS

All handhelds are served with fries • Lettuce wrap available

PULLED PORK SANDWICH 17.25

Smoked, Braised & Pulled Pork Shoulder, Coleslaw, BBQ Sauce, Brioche Bun

CRISPY CHICKEN CAESAR WRAP 16.00

Crispy Chicken Tenders, Romaine Hearts, Parmesan Cheese, Caesar Dressing

*THE BURGEE BURGER 17.75

Half-Pound All-Beef Patty, American Cheese, Lettuce, Onion, Tomato, Brioche Bun



HOUSE-MADE VEGGIE BURGER 18.50

Black Bean-Corn-Quinoa Patty, Pepper Jack Cheese, Avocado, Tomato, Arugula, Brioche Bun

MAHI OR BRISKET REUBEN 20.75

Choice of Mahi or Smoked Brisket, Sauerkraut, Swiss Cheese, House Dressing, Marbled Rye

NEW • PLANT-BASED

MEATLESS CALIFORNIA CHEESEBURGER 18.50

6oz Impossible Patty, Roasted Garlic Soy Mayo, Arugula, Guacamole, Sweet Onion, Tomato, Monterey Jack, Brioche Bun

WINGS

Dry: Ranch, Lemon Pepper, Jerk

Wet: BBQ, Buffalo, Thai Chili

HALF DOZEN 13.75

DOZEN 19.50



Fit & Sound Selection

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.

FLATBREADS

MARGHERITA 16.50

Tomatoes, Mozzarella, Basil

BUFFALO CHICKEN 16.50

Crispy Chicken Tenders, Mozzarella, Blue Cheese, Buffalo Sauce, Ranch, Red Onions, Scallions

BUILD YOUR OWN FLATBREAD 15.00

ADDITIONAL TOPPINGS 1.50 EACH

Onions • Bacon • Sausage • Olives

Mushrooms • Peppers • Jalapeño • Pepperoni

KID’S CORNER

STICKS N’ DIP 6.25

Carrots, Celery, Ranch Dressing

PERSONAL PIZZA 7.25

ADDITIONAL TOPPINGS 1.50EA

“LITTLE EARS” PASTA 8.00

Butter, Tomato, or Cheese sauce

ADD GRILLED CHICKEN 11.75

ADD GRILLED SHRIMP 12.75

GRILLED HOT DOG 7.25

Choice of Fries or Fruit

CRISPY CHICKEN TENDERS 9.50

Choice of Fries or Fruit

FISH N’ CHIPS 12.00

Choice of Fries or Fruit

DESSERTS

STICKY TOFFEE PUDDING 9.00

Toffee Sauce, Brown Butter Ice Cream

ORC CLASSIC KEY LIME PIE 9.00

Whipped Cream, Graham Cracker Crumbles

COOKIE PIE 14.50

Giant Chocolate Chip Cookie, Three Scoops of Vanilla Ice Cream, Hot Fudge

SIGNATURE COCKTAILS

FLAVOR YOUR OWN MOJITO

Bacardi Superior Rum, Fresh Lime Juice, Blue Agave Nectar, Club Soda
Your Choice of: Strawberry, Mango, Peach, Passion Fruit,
Black Cherry, Blueberry, Pineapple, Raspberry

PROSECCO SPRITZERS

Prosecco with Club Soda and Your Choice of Flavor:
Strawberry, Mango, Peach, Passion Fruit, Black Cherry, Blueberry,
Pineapple, Raspberry

BLACKBERRY BASIL SMASH

Old Forester Bourbon, Blackberry Syrup, Basil,
Fresh Lime Juice, Blue Agave Nectar

SPICY MARGARITA

Cazadores Blanco Tequila, Fresh Lime Juice,
Jalapeño & Serrano-Infused Blue Agave Nectar

CUCUMBER & BASIL REFRESHER

Stolichnaya Cucumber Vodka, Basil, Fresh Lime Juice, Blue Agave Nectar

RED RASPBERRY SUNSHINE

Parrot Bay Coconut Rum, Pama Liqueur, Razzmatazz Liqueur, Pineapple Juice

THE ST. HENDRICK’S COOLER

Hendrick’s Gin, St. Germain Liqueur, Fresh Lime Juice,
Blue Agave Nectar, Mint, Cucumber

STRAWBERRY PINEAPPLE SANGRIA

Parrot Bay Pineapple Rum, Pinot Grigio, Pineapple Juice,
Blue Agave Nectar, Fresh Strawberries

PASSION FRUIT MARTINI

Tito’s Handmade Vodka, Passion Fruit Syrup, Fresh Lime Juice, Blue Agave Nectar

PEANUT BUTTER CUP MARTINI

Screwball Peanut Butter Whiskey, Crème de Cacao Dark, Cream, Chocolate Rim

TOASTED MARSHMALLOW MARTINI

Smirnoff Whipped Vodka, Crème de Cacao Dark, Cream,
Graham Cracker Rim, Toasted Marshmallow

THE SAUCY APPLE MARTINI

Fireball Cinnamon Whisky, Apple Pucker, Pineapple Juice

PEANUT BUTTER & JELLY MARTINI

Screwball Peanut Butter Whiskey, Razzmatazz Liqueur, Cream



SPECIALTY WINES

Sauvignon Blanc, Duckhorn, Napa Valley, California
Chardonnay, Duckhorn, Napa Valley, California
Pinot Noir, Belle Glos “Las Alturas”, Santa Lucia Highlands, California
Cabernet Sauvignon, Daou Reserve, Paso Robles, California

SPARKLING SPLIT (187 ML)

Canella Prosecco, Treviso, Italy
Domaine Chandon Brut, California
Moët & Chandon Imperial, Champagne, France

WINES BY THE GLASS

WHITE

Sauvignon Blanc, Rodney Strong, Sonoma County, California
Sauvignon Blanc, Momo, Marlborough, New Zealand
Chardonnay, Ocean Reef Club Private Reserve, California
Chardonnay, Kendall-Jackson, California
Chardonnay, Sonoma-Cutrer, Sonoma Coast, California
✦ Chardonnay, Frank Family, Carneros, California
Pinot Grigio, Vicolo, delle Venezie, Italy
✦ Pinot Grigio, Gradis’Ciutta, Collio, Italy

RED

Pinot Noir, Oyster Bay, New Zealand
Pinot Noir, Lyric, Santa Barbara, California
Pinot Noir, J Vineyards, Sonoma, Santa Barbara, Monterey, California
Merlot, Ocean Reef Club Private Reserve, California
Cabernet Sauvignon, Ocean Reef Club Private Reserve, California
Cabernet Sauvignon, Hahn, Central Coast, California
Cabernet Sauvignon, Decoy, Sonoma County, California
✦ Red Blend, Penfolds Max’s, South Australia
Malbec, Felino Vina Cobos, Mendoza, Argentina

ROSÉ

Moulin de Gassac, France
Whispering Angel, Cotes de Provence, France

WINES BY THE BOTTLE

SAUVIGNON BLANC

Justin, Paso Robles, California
Patient Cottat, Sancerre, France
Cakebread, Napa Valley, California

CHARDONNAY

Heitz, Napa Valley, California
Walt, Sonoma Coast, California
Duckhorn “Migration”, Russian River Valley, California
Rombauer, Carneros, California
Joseph Phelps “Freestone Vineyard”, Sonoma Coast, California
Far Niente, Napa Valley, California

CHAMPAGNE

Moët & Chandon Imperial, Champagne, France
Veuve Clicquot, Champagne, France
Billecart-Salmon Rosé NV, Champagne, France
Dom Perignon, Champagne, France

PINOT NOIR

J Vineyards, Sonoma, Monterey, Santa Barbara, California
Lange “Ocean Reef Single Vineyard”, Willamette Valley, Oregon
Duckhorn “Migration”, Russian River Valley, California
Patz & Hall, Sonoma Coast, California
Flowers, Sonoma Coast, California

CABERNET SAUVIGNON

Justin, Paso Robles, California
Robert Mondavi, Napa Valley, California
Duckhorn, Napa Valley, California
Heitz, Napa Valley, California
Silver Oak, Alexander Valley, California
Caymus, Napa Valley, California
“Checkerboard” Ocean Reef Club, Napa Valley, California
Plumpjack Estate, Oakville, California

INTERESTING REDS

Tenuta Dell’Ornellaia “Le Volte”, Super Tuscan, Tuscany, Italy
Merlot, Hall, Napa Valley, California
Malbec, Catena, Mendoza, Argentina
Zinfandel, Orin Swift “8 Years in the Desert”, California
Meritage, Stags’ Leap “The Investor”, Napa, California
Merlot, Duckhorn, Napa Valley, California
Banfi, Brunello di Montalcino, Tuscany, Italy