


APPETIZERS

GIANT PRETZEL 15.00
Cheese Sauce, House Honey Mustard

FRENCH ONION SOUP 8.50
Sweet Onion, Croutons, Gruyere Cheese


 **TUNA & WATERMELON* 18.00**
Sushi Grade Yellowfin Tuna, Compressed Watermelon, Citrus,
House Pickled Jalapenos, Cucumber, Crispy Ginger

LOADED CHEESE FRIES 16.00
House Fries, Cheese Sauce, Pulled Pork, Scallions, Buttermilk Ranch


CRISPY CAULIFLOWER BITES 12.00
Celery and Carrot Sticks, Buffalo Sauce, Buttermilk Ranch

JUMBO LUMP CRAB DIP 18.00
Ritz Crackers

SALADS

 **CAESAR 11.00**
Romaine Lettuce, Parmesan Cheese, Garlic & Herb Croutons,
Creamy Caesar Dressing

 **MEXICAN STREET CORN 15.00**
Artisanal Greens, Street Corn, Pickled Onions, Avocado, Cotija Cheese, Tortilla
Crumble, Chimichurri Ranch

 **CALIFORNIA COBB 15.00**
Romaine Lettuce, Smoked Bacon, Tomato, Avocado, Blue Cheese Crumbles,
Hard Boiled Egg, Green Goddess Dressing

 **HEIRLOOM TOMATOES 17.00**
Marinated Heirloom Tomatoes, Roasted Cherry Tomatoes,
Burrata Cheese, Balsamic Reduction, Olive Oil, Torn Basil

SALAD TOPPERS

CHICKEN BREAST 11.00
SHRIMP (5) 15.00
MAHI 17.00

HANGER STEAK* 18.00
IMPOSSIBLE PATTY 15.00

 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.

BURGEE BAR

Chef De Cuisine Shelby Confer

DINNER MENU



HANDHELDS

All handhelds are served with house fries • Lettuce wrap available

SWEET TEA FRIED CHICKEN 16.00
Sweet Tea Brined Fried Chicken, Cabbage Slaw, House Pickles,
Buttermilk Ranch, Brioche Bun

BURGEE BURGER* 18.00
Half Pound All Beef Patty, American Cheese, Lettuce,
Tomato, Onion, Special Sauce, Brioche Bun

BISON BURGER* 21.00
Half Pound Bison Patty, Bacon, Pepper Jack Cheese,
Crispy Onions, Smoky BBQ Sauce, Pretzel Bun

LOADED BLT 16.00
Smoked Pork Belly, Arugula, Heirloom Tomatoes,
Sundried Tomato Pesto, Roasted Garlic Aioli, Toasted Sour Dough

CRISPY GROUPEr 24.00
Lettuce, Tomato, Remoulade, Brioche Bun

MEATLESS CALIFORNIA BURGER 19.00
6oz Impossible Patty, Roasted Garlic Soy Mayo, Arugula, Guacamole,
Sweet Onion, Tomato, Swiss Cheese, Brioche Bun

WINGS

Wet: BBQ, Buffalo, Garlic Parmesan, Asian Honey Lime
Dry: Ranch, Burgee Blend

Served with Celery and Carrot Sticks, Ranch or Blue Cheese

HALF DOZEN 13.75 DOZEN 19.50

FLATBREADS

MARGHERITA 16.50
Heirloom Tomatoes, Mozzarella, Basil, Olive Oil

BBQ CHICKEN 16.50
Pulled Chicken Mozzarella, Sharp Cheddar, Cilantro Red Onion, Smoky BBQ Sauce

CUBANO 16.50
Pulled Pork, Ham, Bacon, Swiss Cheese, Pickles, Mustard Aioli

SPICY PEPPERONI 16.50
Pepperoni, Mozzarella, Parmesan, Chili Flakes


BLANCO 16.50
Sundried Tomatoes, Mozzarella, Parmesan, Caramelized Onion,
Arugula, Garlic Confit

DINNER PLATES

BABY BACK RIBS HALF RACK 21.00 / FULL RACK 30.00
Slow Smoked, Brown Butter Corn Bread, Cabbage Slaw

STEAK FRITES* 35.00
Guajillo Marinated 8 oz Hanger Steak, House Fries, Compound Butter

FISH & CHIPS 32.00
Beer Battered Mahi, House Fries, Cabbage Slaw, Tartar Sauce

 **HARVEST BOWL 18.00**
Warm Farro, Roasted Brussel Sprouts, Sweet Potatoes, Marinated Kale,
Toasted Pepitas, Sundried Tomato Vinaigrette

BUTTERMILK FRIED CHICKEN 28.00
Half Chicken, Cabbage Slaw, House Made Biscuit, Honey Butter

SERVED FROM 6PM UNTIL IT RUNS OUT!

DESSERTS

COOKIE/BROWNIE PIE 15.00
Giant Cookie, Three Scoops of Vanilla Ice Cream, Hot Fudge, Rainbow Sprinkles

OLD FASHION ROOT BEER FLOAT 10.00
House Made Sassafras Ice Cream, Burgee Root Beer

S'MORES JAR 10.00
Graham Cracker Crumble, Chocolate Mousse, Toasted Marshmallow

MILE HIGH KEY LIME PIE 9.00

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

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

THE ST. HENDRICK'S COOLER

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

PASSION FRUIT MARTINI

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

PEANUT BUTTER CUP MARTINI

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

REEF CUP

Smirnoff Vodka, Bacardi Superior Rum, Beefeater Gin, Triple Sec,
Sour Mix, Orange Juice, Pineapple Juice, Grenadine

LAGOON LEMONADE

Grey Goose Citron Vodka, Triple Sec, Sour Mix, Cranberry Juice

RUM PUNCH

Bacardi Superior Rum, Bacardi Black Rum, Pineapple Juice,
Orange Juice, Sour Mix, Grenadine



SPECIALTY WINES

	Glass	Bottle
Sauvignon Blanc, Duckhorn, Napa Valley, California	20	63
Chardonnay, Frank Family, Carneros, California	20	60
Pinot Noir, Belle Glos "Las Alturas", Santa Lucia Highlands, California	25	85
Cabernet Sauvignon, Daou Reserve, Paso Robles, California	25	75

SPARKLING SPLIT (187 ML)

Canella Prosecco, Treviso, Italy		12
Domaine Chandon Brut, California		16
Moët & Chandon Imperial, Champagne, France		30

WINES BY THE GLASS

WHITE

	Glass	Bottle
Sauvignon Blanc, Rodney Strong, Sonoma County, California	5	26
Sauvignon Blanc, Momo, Marlborough, New Zealand	13	48
✦ Sauvignon Blanc, Honig, Napa Valley, California	15	48
Chardonnay, Ocean Reef Club Private Reserve, California	5	26
Chardonnay, Kendall-Jackson, California	9	35
Chardonnay, Sonoma-Cutrer, Sonoma Coast, California	13	48
Pinot Grigio, Vicolo, delle Venezie, Italy	5	26
Pinot Grigio, Santa Margherita, Alto-Adige, Italy	15	48

RED

Pinot Noir, Oyster Bay, New Zealand	5	26
Pinot Noir, Lyric, Santa Barbara, California	10	36
Pinot Noir, J Vineyards, Sonoma, Santa Barbara, Monterey, California	15	48
Merlot, Ocean Reef Club Private Reserve, California	5	26
Cabernet Sauvignon, Ocean Reef Club Private Reserve, California	5	26
Cabernet Sauvignon, Hahn, Central Coast, California	10	40
Cabernet Sauvignon, Decoy, Sonoma County, California	15	48
✦ Red Blend, Locations CA, California	15	48
Malbec, Felino Vina Cobos, Mendoza, Argentina	15	48

ROSÉ

Moulin de Gassac, France	6	38
Whispering Angel, Cotes de Provence, France	15	48

WINES BY THE BOTTLE

SAUVIGNON BLANC

Justin, Paso Robles, California	32
Patient Cottat, Sancerre, France	57
Cakebread, Napa Valley, California	75

CHARDONNAY

Heitz, Napa Valley, California	48
Walt, Sonoma Coast, California	54
Duckhorn "Migration", Russian River Valley, California	73
Rombauer, Carneros, California	89
Joseph Phelps "Freestone Vineyard", Sonoma Coast, California	90
Far Niente, Napa Valley, California	125

CHAMPAGNE

Moët & Chandon Imperial, Champagne, France	95
Veuve Clicquot, Champagne, France	110
Billecart-Salmon Rosé NV, Champagne, France	180
Dom Perignon, Champagne, France	296

PINOT NOIR

J Vineyards, Sonoma, Monterey, Santa Barbara, California	48
Lange "Ocean Reef Single Vineyard", Willamette Valley, Oregon	65
Duckhorn "Migration", Russian River Valley, California	72
Patz & Hall, Sonoma Coast, California	90
Flowers, Sonoma Coast, California	95

CABERNET SAUVIGNON

Justin, Paso Robles, California	48
Robert Mondavi, Napa Valley, California	60
Duckhorn, Napa Valley, California	90
Heitz, Napa Valley, California	110
Silver Oak, Alexander Valley, California	171
Caymus, Napa Valley, California	192
"Checkerboard" Ocean Reef Club, Napa Valley, California	195
Plumpjack Estate, Oakville, California	260

INTERESTING REDS

Tenuta Dell'Ornellaia "Le Volte", Super Tuscan, Tuscany, Italy	65
Merlot, Hall, Napa Valley, California	72
Malbec, Catena, Mendoza, Argentina	80
Zinfandel, Orin Swift "8 Years in the Desert", California	82
Meritage, Stags' Leap "The Investor", Napa, California	87
Merlot, Duckhorn, Napa Valley, California	115
Banfi, Brunello di Montalcino, Tuscany, Italy	154