



SPRING DAILY FEATURES

All Small Plates are HALF PRICE during Hoppy Hour!
Hoppy Hour: *all-day Monday & 3:00 – 6:00pm Tuesday through Friday*
Late Night Hoppy Hour: Sun – Wed 9:00 – 11:00pm & Thu – Sat 10:00pm – midnight

Small Plates – something to get you started

- V GF Waterfront Cut Fries or Kettle Chips** - Freshly sliced Kennebec Potatoes, Deep-fried, lightly Sea-Salted, fresh herb mix, served with House-made Red Pepper Aioli - 9
- GF Tower Bridge Deviled Eggs** – Sweet BBQ Egg filling, Red Onion, Cheddar, Cilantro, Smoked Paprika - 10
- V GF Boardwalk Cashews** - House Roasted, Sriracha-Honey Sesame Cashews
Cup - 5 / Bowl - 8
- V Fried Green Tomatoes** – Seasoned Corn Meal Breading, Basil Aioli Drizzle, Red Pepper Aioli - 11
- V Mac & Cheese** – Bowl of Macaroni, House Bechamel, Cheese, Microgreens, Panko Breadcrumbs - 12
Add Chicken, Shrimp, Steak, or Sautéed Vegetables - 2
or Impossible, Smoked Brisket, Ground Bison - 4
- V GF Buenos Nachos** – Corn Tortillas, House Cheese Sauce, Pickled Jalapeno, Black Beans, Pico De Gallo, Sour Cream and Guacamole - 14
Add Chicken, Shrimp, Steak, or Sautéed Vegetables - 2
or Impossible, Smoked Brisket, Ground Bison - 4
- Wild West Bison Dog** – Split & Grilled Bison Dog, Cheddar & Jack, Herb Mustard, Brioche Bun - 14
- Buffalo Chicken Wings** – Smoked Jumbo Chicken Wings, Deep-fried Boneless Strips or Cauliflower - 16
Choice of Buffalo, Hot Buffalo, BBQ, Spicy BBQ, Teriyaki, Spicy Sweet Chili, or Honey Sriracha sauce
Served with Carrots, Celery, Bleu Cheese Dressing
- Steam Engine Sliders** - *Ground Bison* or *Impossible Patty*, Cheddar, Bacon, Caramelized Onions, Red Pepper Aioli, Brioche Bun - 16
Impossible vegan option available
- 2nd St. Tacos** - Sriracha Aioli, Cabbage Slaw, Pickled Red Onions, Queso Fresco, Flour Tortillas - 16
Choice of Chicken, Shrimp, Steak, or Sautéed Vegetables
substitute Impossible, Smoked Brisket, Ground Bison, or Poke - 2
Note - some toppings may vary based upon the protein chosen
- Old Sac Fried Calamari** - Rings and Tentacles lightly Seasoned, Cocktail Sauce, Red Pepper Aioli, Grilled Lemon - 16
- DoCo Ahi Poke** - Diced Raw Yellowfin Tuna, Ginger-Soy Sauce, Scallions, Sesame Seeds, Wonton Chips - 16

Brick-Oven Pizza – pie from the hearth

(You may substitute a 12" cauliflower crust for an additional charge)

- V Build a Railyard Pizza** – 6" or 12" Pie, Mozzarella, Choice of Sauce, Toppings Additional Charge – 13/19
- V Classic Margherita** – Fresh Mozzarella, Fresh Basil, Marinara – 13/19
- V Yard Goat** – Mozzarella, Mixed Bell Peppers, Grilled Corn, Caramelized Onion, Sour Cream Drizzle, Micro Cilantro, Herb Garlic Oil – 13/19
- V Knuckle Coupler** - Mozzarella, Artichoke, Red Onion, Asparagus, Arugula, Herb Garlic Oil – 14/20
- Fire-Box** - Mozzarella, Chicken, Bacon, Red Onion, Chili Flakes, Arugula, Pesto – 15/21
- Brakeman** – Mozzarella, Smoked Brisket, Smoked Gouda, Cilantro, BBQ Drizzle, Herb Garlic Oil – 15/21
- Piggyback** – Mozzarella, Ham, Bacon, Pineapple, Pickled Jalapenos, Pesto Drizzle, Herb Garlic Oil – 16/22
- Boxcar** - Mozzarella, Pepperoni, Sausage, Olive, Mushroom, Mixed Bell Pepper, Red Onion, Marinara – 16/22

Rules & Warnings

We reserve the right to refuse service to anyone regardless of gender, religion, age, physical condition, who you know, who you are, or who you think you are.

Parties of 8 or more will receive only one check, and a suggested 18% gratuity will automatically be added. While payment of gratuity is not mandatory, it is appreciated!

A 20% gratuity will be added to all bar tabs left open at the end of the night.

††NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Said menu items are served raw or undercooked, or contain, or may contain raw or undercooked ingredients.

GF Indicates Gluten Free

V Indicates Vegetarian



Before placing your order, please inform your server if a person in your party has a food allergy.

Success is not the destination; it's a way to travel. - Denis Waitley

It is a rough road that leads to the heights of greatness. - Seneca

more food