



WINGS, YOUR WAY

BONE-IN FRIED WINGS

(6) for 9 (12) for 16

Fried wings tossed in your choice of sauce, served with blue cheese & celery.

BONELESS WINGS 15

Fried boneless wings tossed in your choice of sauce, served with blue cheese & celery.

CHOOSE YOUR SAUCE

Mild Buffalo • Hot Buffalo • Hot Honey

Hot Garlic • Whiskey BBQ • Hot BBQ,

Parmesan Garlic • Honey Garlic • Mango Habanero

Extra Wing Sauce +0.50 Extra Blue Cheese or Ranch +0.75

PIZZA

100% Imported Italian Flour

PLAIN 16

Tomato sauce and mozzarella cheese.

MARGHERITA 16

Plum tomato, basil, fresh mozzarella, garlic, olive oil.

MEAT LOVERS 19

Sausage, meatball, bacon, mozzarella, and tomato sauce.

WHITE POTATO ZUCCHINI 19

Potato, zucchini, shaved parmasean, mozzarella cheese, garlic, olive oil

RICOTTA PESTO 19

White ricotta, pesto, fresh mozzarella, garlic, olive oil

HOT HONEY PEPPERONI PIZZA 19

Pepperoni, hot honey, ricotta, mozzarella cheese, and tomato sauce.

FLATBREADS

MARGHERITA 15

House-made margherita sauce, fresh mozzarella, olive oil, and basil.

BUFFALO CHICKEN 16

Mozzarella cheese, grilled chicken, and buffalo sauce.

SHORT RIB 16

Mozzarella cheese, slow-cooked short rib, caramelized onion, roasted garlic, and arugula.

PESTO CHICKEN 16

Grilled chicken, grape tomatoes, mozzarella, basil pesto, and olive oil.

ADD A SIDE

FRIES 6

WAFFLE FRIES 6

GARLIC TRUFFLE FRIES 10

ONION RINGS 6

MAC & CHEESE 8

COLESLAW 6

SIDE SALAD (House or Caesar) 6

SWEET POTATO FRIES 6

APPETIZERS

FRIED PICKLES 15

House beer-battered pickles served with ranch dipping sauce.

SMOKED CHICKEN FLAUTAS 16

Crispy fried rolled flour tortillas filled with cheese and smoked chicken, served over shredded lettuce and topped with pico de gallo and chipotle crema.

CRISPY BRUSSELS SPROUTS 15

Drizzled with secret sauce.

PORK BELLY BITES 15

Crispy pork belly bites tossed in mango habanero barbecue sauce, served with a side of ranch dressing.

HOUSE-MADE CHIPS & DIP 15

Served with house-made tortilla chips and pita.

CHOOSE ONE: Fresh Guacamole • Buffalo Chicken Dip

Spinach Artichoke Dip • Roasted Garlic Hummus

BAVARIAN PRETZELS 15

Tossed in garlic butter and salt, served with cheddar cheese sauce and spicy mustard.

CAPTAIN H'S COCONUT SHRIMP 16

8 butterflied coconut-crusted shrimp served with mango habanero sauce.

CHEESESTEAK EGG ROLLS 15

Sliced ribeye, American cheese, and onions in a wonton wrapper.

Served with cheddar cheese dipping sauce and spicy ketchup.

SHAREABLES

HOMEMADE MEATBALLS 16

Four large meatballs with marinara sauce, served with garlic bread. Add Pasta +5

MILE HIGH LOADED NACHOS 16

House-made tortilla chips, melted cheese blend, cheddar cheese sauce, pico de gallo, guacamole, queso fresco, and chipotle crema.

ADD-ONS... Grilled Chicken, Pork, or Short Rib +4 • Make It Waffle Fries +3

CHICKEN TENDERS & FRIES 16

All white meat chicken tenders and fries with your choice of sauce.

SMOKED JALAPEÑO POPPERS 16

House-smoked jalapeños stuffed with a pulled pork and cheese blend, wrapped in bacon. Served with a side of ranch.

BURRATA 16

Fresh mozzarella pouch with a creamy filling, heirloom tomatoes, and cucumber salad. Served with crostini topped with a balsamic reduction.

TACOS (3) 16

Jalapeño slaw, pico de gallo, queso fresco, sliced avocado, and chipotle crema.

CHOOSE ONE BASE

Pork • Short Rib • Grilled Chicken • Crispy Fried Shrimp • Roasted Sweet Potato

SMOKED HONEY & JALAPEÑO WINGS 16

10 wings house-smoked with honey and jalapeños, served with blue cheese & celery.

QUESADILLAS

Served With Guacamole & Sour Cream

CHEESE 14

Cheese blend and flour tortilla.

CHICKEN 16

Cheese blend, grilled chicken, spicy tomato, and flour tortilla.

SHORT RIB 18

Cheese blend, short rib, caramelized onion, and spicy tomato.

SHRIMP BACON & CRAB 18

Flour tortilla filled with a cheese blend, shrimp, lump crab meat, bacon, and spicy tomato.

P.E.I. MUSSELS

Add Pasta 5

PROVENÇAL 16

White wine, butter, garlic, red pepper flakes, sun-dried tomatoes, lemon, and basil.

SPICY RED 16

Spicy marinara sauce.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Gluten-free and vegan items may be subject to cross-contamination.



VEGETARIAN



SMOKED

HANDHELDS

All sandwiches are served with house fries and Kaplan and Zubin pickle chips.
Substitute Waffle Fries, Garlic Truffle Fries, or Onion Rings +3 Substitute Mac & Cheese +5
Substitute Impossible Burger +3 Substitute Gluten-Free Bun +1

TIMEOUT BURGER 17

8 oz. steakhouse-blend beef patty, white American cheese, green leaf lettuce, tomato, red onion, and secret sauce on a potato bun.

THE CURE BURGER 20

8 oz. steakhouse-blend beef patty, battered onion ring, cheddar cheese, over-easy egg, bacon, and garlic aioli on a potato bun.

BACON JALAPEÑO BURGER 18

8 oz. steakhouse-blend beef patty, pepper jack cheese, crispy jalapeño and onion straws, bacon, and roasted jalapeño aioli on a potato bun.

BT CHEESESTEAK 19

Fresh ribeye and Cooper Sharp on a Corropolese roll.

FRESH CHICKEN CHEESESTEAK 18

Marinated chicken breast, spinach, broccoli, caramelized onion, and American cheese on a Corropolese roll.

GRILLED CHEESE & TOMATO SOUP 15

Three-cheese grilled cheese with sun-dried tomatoes on Pullman bread, served with creamy tomato soup.

SOUTHWEST TURKEY MELT 18

Sliced turkey breast, avocado, bacon, chipotle mayo, roasted red peppers, and pepper jack cheese on ciabatta bread.

CHICKEN AVOCADO MELT 18

Grilled chicken, bacon, mayo, tomato, avocado, and Swiss cheese on ciabatta bread.

REUBEN 17

Sliced corned beef, Swiss cheese, cole slaw, Russian dressing, on rye bread.

B.L.T. 15

Cherrywood bacon, green leaf lettuce, tomato, and garlic aioli on sliced Pullman bread.

Add Turkey +3

SHORT RIB GRILLED CHEESE 18

Braised short rib, cheddar cheese, provolone, mozzarella cheese, and pickled red onion on Texas toast.

COWBOY CHICKEN 18

Fried chicken, hot BBQ sauce, cheddar cheese, bacon, crispy onion and jalapeño straws, and ranch on a potato bun.

SOUTHERN FRIED CHICKEN 18

Fried chicken, house pickles, and boom boom sauce on a potato bun.

SMASH BURGER 18

Roasted red peppers, portabella mushrooms, cheddar cheese sauce.

BUFFALO CHICKEN 18

Fried chicken, mild sauce, lettuce, tomato, and blue cheese dressing on a potato bun.

PULLED PORK SLIDERS (3) 18

Pulled pork, mango habanero honey barbecue sauce, cheddar cheese, and coleslaw on brioche slider buns.

TURKEY RACHEL 18

Sliced turkey breast, Swiss cheese, coleslaw, and house-made Russian dressing on grilled rye bread.

SMOKED FRENCH DIP 18

House-smoked roast beef, cheddar cheese, and horseradish aioli on a Corropolese roll, served with smoked au jus

SALADS

Protein Add-Ons: Fried Or Grilled Chicken +6
Grilled Shrimp +7 • Salmon +9 • Steak +10

CRISPY BUFFALO CHICKEN 18

Mixed greens, romaine, crispy buffalo chicken tenders, bacon, tomato, roasted red pepper, red onion, blue cheese crumbles, and blue cheese dressing.

CLASSIC CAESAR 15

Romaine hearts, Parmesan, croutons, and creamy Caesar dressing.

FRIED CHICKEN COBB 18

Mixed greens, romaine, crispy chicken tenders, tomato, hard-boiled egg, bacon, cheddar, and ranch dressing.

MEDITERRANEAN 16

Mixed greens, romaine, cucumber, tomato, artichoke, Kalamata olives, red onion, feta, crispy chickpeas, and lemon vinaigrette.

CRANBERRY APPLE SALAD 15

Mixed greens, arugula, dried cranberries, honey-crisp apples, bacon, sunflower seeds, blue cheese crumbles, honey maple vinaigrette.

ARUGULA SALAD 16

Boiled eggs, tomato, shaved parmesan, lemon vinaigrette

FORK & KNIFE

KOREAN BBQ SALMON 24

Korean BBQ glazed salmon, green beans, and white rice

RIGATONI & SAUSAGE ALLA VODKA 24

Rigatoni, cherry tomatoes, crumbled spicy Italian sausage, and vodka sauce.

SHORT RIB 28

Red-wine braised short rib, green beans, and mashed potatoes.

STEAK FRITES 28

8 oz. bistro steak, Parmesan garlic truffle fries, and chimichurri sauce.

BURRITO BOWL 20

Cilantro-lime rice, pico de gallo, avocado, shredded lettuce, black beans, and chipotle crema.

GREEK KETO BOWL 22

Seasoned chicken, heirloom tomato and cucumber salad, Kalamata olives, and feta cheese over roasted garlic hummus, served with pita.

TIMEOUT COCKTAILS

BLACKBERRY WHISKEY SOUR 15

Jim Beam, muddled blackberries, sour.

APPLE CIDER MARGARITA 15

Jose Cuervo Gold, apple cider, triple sec, simple syrup.

PEAR FRENCH 75 15

Tanqueray Gin, pear purée, champagne.

SANGRIA 15

Choice of red or white wine, brandy, seasonal fruits.

CRANBERRY MULE 15

Tito's Vodka, cranberry juice, lime juice, ginger beer.

TOASTED COCONUT MOJITO 15

Malibu, lime juice, simple syrup, club soda, mint.

TIME OUT SPRITZ 15

Aperol, Chambord, prosecco, ginger beer dehydrated blood orange.

DIRTY ROOT BEER FLOAT 15

Root beer, vanilla ice cream, root beer schnapps

THE LARRY 15

Jose Cuervo, ginger beer, lime juice .

ESPRESSO MARTINI 15

Stoli Vanilla, Kahula, espresso.

GOLDEN HOUR FIZZ 15

Prosecco, goldschlager, apple cider

SMOKED MAPLE OLD FASHIONED 15

Jim Beam Cask Strength Bourbon, maple syrup.

BEER & WINE

Our current wine selections and rotating draft, bottled, and canned beer lists change often to bring you the best seasonal options.

SCAN THE QR CODE BELOW TO VIEW TODAY'S SELECTIONS



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