



MENU

Over 80% of our food is made in-house. We take pride in using fresh, high-quality ingredients.

APPETIZERS

TIMEOUT SAUCE SELECTION

Mild Buffalo, Hot Buffalo, Hot Honey, Hot Garlic, Whiskey BBQ, Hot BBQ, Parmesan Garlic, Honey Garlic, Mango Habanero

Extra Sauce \$0.50

FRIED WINGS (6) | \$9 or (12) | \$16

Served with blue cheese, celery, and choice of sauce.

BONELESS WINGS | \$15

Served with blue cheese, celery, and choice of sauce.

HOUSE MADE CHIPS & DIP | \$15

Choose one: Fresh guacamole, buffalo chicken dip, artichoke dip, roasted garlic hummus.

Served with house-made tortilla chips and pita.

CAPTAIN H'S COCONUT SHRIMP | \$16

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

CHEESESTEAK EGG ROLLS | \$15

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

Served with cheddar cheese dipping sauce and spicy ketchup.

CRISPY BRUSSELS SPROUTS | \$15

Drizzled with secret sauce.

PORK BELLY BITES | \$15

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

BAVARIAN PRETZELS | \$15

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

FRIED PICKLES | \$15

House beer-battered pickles with ranch dipping sauce.

SHAREABLES

TACOS (3) | \$16

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

Choice of short rib, grilled chicken, crispy fried shrimp, or roasted sweet potato.

MILE HIGH LOADED NACHOS | \$16

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

ADD GRILLED CHICKEN OR SHORT RIB | \$4
MAKE IT WAFFLE FRIES | \$3

CHICKEN TENDERS & FRIES | \$16

Chicken tenders and fries with choice of sauce.

PIG PEN FRIES | \$16

Waffle fries, melted cheese, pulled pork, bacon, cheddar cheese sauce, hot barbecue sauce, sliced jalapeño, ranch dressing.

BURRATA | \$16

Fresh mozzarella cheese pouch with a creamy filling, heirloom tomatoes, and cucumber salad.

Served with crostinis topped with a balsamic reduction.

HOMEMADE MEATBALLS | \$16

Four large meatballs with marinara sauce, served with garlic bread.

ADD PASTA | \$5

SMOKED HONEY & JALAPEÑO WINGS | \$16

10 wings house-smoked with honey and jalapeños.

Served with blue cheese and celery.

SMOKED JALAPEÑO POPPERS | \$16

House-smoked jalapeños stuffed with pulled pork and cheese blend, wrapped in bacon.

Served with a side of ranch.

PANZAROTTI (FRIED PIZZA) | \$16

Pizza dough filled with mozzarella cheese and sauce, fried to golden brown.

FLATBREADS

MARGHERITA | \$15

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

BUFFALO CHICKEN | \$16

Mozzarella cheese, grilled chicken, buffalo sauce.

SHORT RIB | \$16

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

PESTO CHICKEN | \$16

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

PEI MUSSELS

ADD PASTA | \$5

PROVENÇAL | \$16

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

SPICY RED | \$16

Spicy marinara sauce.

PIZZA

100% IMPORTED 00 ITALIAN FLOUR

PLAIN | \$15

Tomato sauce and mozzarella cheese.

MEAT LOVERS | \$18

Sausage, meatball, bacon, mozzarella, tomato sauce.

PROSCIUTTO-ARUGULA | \$18

Crispy prosciutto, arugula, burrata, balsamic reduction, pesto.

MARGHERITA | \$15

Plum tomato, fresh mozzarella, garlic, olive oil.

THE JIMMY | \$18

Meatball, artichoke, mozzarella, red sauce.

SPICY CRAB & BACON | \$20

Lump crab meat, spicy pickled tomato, crispy bacon, sliced jalapeño, mozzarella cheese.

GARDEN | \$18

Zucchini, yellow squash, grape tomato, red onion, sweet corn, broccoli, burrata.

QUESADILLAS

SERVED WITH GUACAMOLE & SOUR CREAM

CHEESE | \$14

Cheese blend, flour tortilla.

CHICKEN | \$16

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

VEGGIE | \$16

Cheese blend, caramelized onion, broccoli, spinach, tomato, roasted red pepper.

SHORT RIB | \$18

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

SIDES

FRIES | \$6

WAFFLE FRIES | \$6

GARLIC TRUFFLE FRIES | \$10

ONION RINGS | \$6

MAC & CHEESE | \$8

COLESLAW | \$6

SIDE SALAD | \$6

House or Caesar.

Vegetarian Smoked

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.

HANDHELDS

All sandwiches are served with house fries and a Kaplan and Zubin pickle.

SUBSTITUTE WAFFLE FRIES, TRUFFLE FRIES, OR ONION RINGS | \$3

SUBSTITUTE MAC & CHEESE | \$5

Substitute Impossible Burger | \$3

Substitute Gluten Free Bun | \$1

TIMEOUT BURGER | \$17

8 oz steak house blend beef patty, white American cheese, green leaf lettuce, tomato, red onion, secret sauce, potato bun.

SLOPPY STEVE | \$19

8 oz steak house blend beef patty, pulled pork, bacon, cheddar cheese, onion ring, whiskey barbecue sauce, potato bun.

THE CURE BURGER | \$19

8 oz steak house blend beef patty, battered onion ring, cheddar cheese, over easy egg, bacon, garlic aioli, potato bun.

BACON JALAPEÑO BURGER | \$18

8 oz steak house blend beef patty, pepper jack cheese, crispy jalapeño and onion straws, bacon, roasted jalapeño aioli, potato bun.

B.L.T. | \$15

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

ADD TURKEY | \$3

BT CHEESESTEAK | \$18

Thin sliced ribeye, American cheese, coropolese roll.

FRESH CHICKEN CHEESESTEAK | \$18

Marinated chicken breast, spinach, broccoli, caramelized onion, American cheese, coropolese roll.

SOUTHWEST TURKEY MELT | \$18

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

CHICKEN AVOCADO MELT | \$18

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

SHORT RIB SANDWICH | \$20

Braised short rib, caramelized onion, fresh mozzarella, arugula, garlic aioli, potato bun.

GRILLED CHEESE & TOMATO SOUP | \$15

Three cheese grilled cheese with sundried tomatoes on Pullman bread, served with creamy tomato soup.

SMOKED CHICKEN SANDWICH | \$18

Smoked chicken, cheddar cheese, whiskey BBQ sauce, jalapeño slaw, potato bun.

SOUTHERN FRIED CHICKEN | \$18

Fried chicken, house pickles, boom boom sauce, potato bun.

COWBOY CHICKEN | \$18

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

TURKEY RACHEL | \$18

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

PULLED PORK SLIDERS (3) | \$18

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

CUBAN SANDWICH | \$18

Pulled pork, sliced ham, Swiss cheese, pickles, yellow mustard, toasted ciabatta bun.

SMOKED FRENCH DIP | \$19

House-smoked roast beef, cheddar cheese, horseradish aioli, coropolese roll, served with smoked au jus.

BUFFALO CHICKEN | \$18

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

SALADS

ADD CHICKEN | \$6

ADD SHRIMP | \$7

ADD SALMON | \$9

FRIED CHICKEN COBB | \$17

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

CLASSIC CAESAR | \$14

Romaine hearts, parmesan, croutons, creamy Caesar dressing.

BERRY SALAD | \$15

Spinach, arugula, strawberry, raspberry, blueberry, red onion, avocado, blueberry vinaigrette.

ARUGULA | \$14

Arugula, shaved parmesan, lemon vinaigrette.

MEDITERRANEAN | \$15

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

GRILLED STEAK | \$20

Romaine lettuce, tomato, cucumber, red onion, avocado, blue cheese

crumbles, grilled bistro steak, balsamic vinaigrette.

CRISPY BUFFALO CHICKEN | \$17

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

FORK & KNIFE

HONEY MUSTARD GLAZED SALMON | \$24

Honey mustard glazed salmon, buttered broccoli, white rice.

SHORT RIB | \$26

Red wine braised short rib, roasted carrots, mashed potatoes.

RIGATONI & SAUSAGE ALLA VODKA | \$22

Rigatoni, cherry tomato, crumbled spicy Italian sausage, vodka sauce.

STEAK FRITES | \$26

8 oz bistro steak, parmesan garlic truffle fries, bourbon peppercorn sauce.

SWEET POTATO BURRITO BOWL | \$19

Cilantro lime rice, pico de gallo, avocado, shredded lettuce, black bean, roasted sweet potato, chipotle crema.

GREEK KETO BOWL | \$19

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

PASTA PRIMAVERA | \$22

Penne, broccoli, tomato, zucchini, yellow squash, spinach, roasted red peppers, garlic, olive oil.

Our current wine selections and rotating draft, bottle, and can beer lists are always changing to bring you the best seasonal options.

SCAN QR CODE BELOW TO VIEW TODAY'S

SELECTIONS.



Vegetarian Smoked

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