

APPETIZERS

FRIED WINGS

served with blue cheese, celery, and choice of sauce

6 wings \$7

12 wings \$12

30 wing bucket \$20

BONELESS WINGS 9

served with blue cheese, celery, and choice of sauce

CHICKEN TENDER BASKET 10

served with choice of sauce and fries

TIMEOUT SAUCE SELECTION

hot buffalo, hot BBQ, mild buffalo, honey hot, whiskey BBQ, parmesan garlic, honey garlic, mango habanero

CRISPY GARLIC SHRIMP 13

lightly fried shrimp, sweet chili sauce

TOMATO SOUP 8

1/2 classic grilled cheese

TWISTED MAC 9

jumbo elbow pasta, bacon, cheese sauce

TIMEOUT MEATBALLS 12

korean BBQ sauce

WARM BAVARIAN PRETZELS 8

cheddar cheese sauce, whole grain mustard

HANDHELDS

All sandwiches are served with house fries and a Kaplan & Zurbin pickle. Onion rings or waffle fries can be substituted for a \$2.00 upcharge

TIMEOUT BURGER 13

8 oz burger, white american cheese, green leaf lettuce, tomato, pickled onions, secret sauce, potato bun

PORK BURGER 12

seasoned pork burger, broccolini, sharp provolone, garlic aioli, potato bun

MUSHROOM SWISS BURGER 14

8 oz burger, mushrooms, swiss cheese, potato bun

THE CURE BURGER 15

8 oz burger, battered onion ring, cheddar, over easy egg, bacon, garlic aioli, potato bun

SOUTH BY SOUTHWEST BURGER 15

8 oz burger, spicy braised pork, cheddar, fried onions, potato bun

VEGAN BURGER WRAP 13

pickled red onion, roasted tomato, veganaise sauce, green leaf lettuce wrap

SMOKED TURKEY 12

all-natural applewood smoked turkey, brie cheese, roasted tomato, baby arugula, sliced pullman bread



DIPPY PLATE 13

hummus, guacamole, buffalo chicken dip, pita, tortilla chips

LOADED CHEESE FRIES 9

cheddar cheese sauce, scallions, bacon, pico de gallo

CRISPY CALAMARI 11

banana peppers, sweet chili sauce

CRISPY BRUSSEL SPROUTS 9

with sweet chili aioli

PORK POT STICKERS 9

served with miso ginger glaze

FRIED MAC AND CHEESE BITES 10

ghouda stuffed, gochujang ketchup

CHEESESTEAK EGG ROLLS 10

served with cheddar cheese dipping sauce

MARGHERITA FLATBREAD 12

mozzarella, tomato, basil, olive oil

BUFFALO CHICKEN FLATBREAD 13

grilled chicken, blue cheese, buffalo sauce, mozzarella

MILE HIGH LOADED NACHOS 12

pico de gallo, scallions, sour cream, guacamole, bacon, cheese sauce
add chicken or pork \$2.00

TIMEOUT SHRIMP PO 13

crispy shrimp, superfood slaw, tomato, tartar, ciabatta

BUFFALO CHICKEN SANDWICH 12

cheddar cheese, superfood slaw, sriracha buffalo sauce, ciabatta
**fried or grilled available*

GRILLED CHEESE AND TOMATO SOUP 10

brie, sharp provolone, jack cheese, roasted tomatoes, sliced pullman bread, tomato soup

B.L.T 11

cherrywood bacon, green leaf lettuce, farmhouse tomato, garlic aioli, sliced pullman bread

PRIME RIB SANDWICH 14

slow roasted prime rib, horseradish cream sauce, garlic potato bun
Add Swiss Cheese 1.00

RIB SANDWICH 13

slow cooked ribs pulled and braised in house barbeque sauce, ciabatta

SALADS

MARINATED CHICKEN WITH AVOCADO AND LIME

mixed greens, avocado, tomato, red onion, lime, olive oil 12

SEASONED SHRIMP WITH TOMATO AND BASIL

mixed greens, tomato, carrot, cucumber, basil, black pepper, parmesan dressing 13

CLASSIC CAESAR

romaine hearts, parmesan, black pepper, croutons, creamy caesar dressing 9

FRIED CHICKEN COBB

spring mix, tomato, bacon, hard boiled egg, cheddar, ranch dressing 12

SLIDERS

SERVED 3 TO AN ORDER WITH FRIES 12

Beef american cheese, bacon

Chicken mild sauce, tomato, lettuce

Meatball marinara, mozzarella

Pulled Rib whiskey bbq, cheddar

KNIFE & FORK

GRILLED STEAK FRITTES 18

flame grilled bistro steak, fries, broccolini, hot peppers

SEARED SALMON 18

miso ginger glazed, broccolini, red bliss potatoes

BEER BATTERED FISH & CHIPS 16

battered cod, fries, superfood slaw, tartar sauce

FAJITAS 16

6 corn tortillas, bell peppers, onions, rice, guacamole, sour cream
choice of: chicken, steak or shrimp

1/2 RACK BABY BACK RIBS 18

slow cooked 4 hours, whiskey bbq, loaded fries
add 1/2 rack \$8

STREET TACOS

Served "3" to an order with cabbage, pico de gallo, and cotija.

Pork Achiote

pulled pork shoulder slowed cooked in achiote and chipotle 12

Chicken Tinga

shredded chicken cooked with tomatoes, chilis and adobo 12

Baja Fish

crispy battered cod, crema 12

Carne Asada

steak marinated in lime, orange, garlic and cilantro 12

SIDES

FRIES 4

CHIPS AND

GUACAMOLE 6

ONION RINGS 4

SIDE SALAD 4

COLE SLAW 4

WAFFLE FRIES 5

BROCCOLINI 4



KIDS MENU

All kid menu items are served with a drink and fries. A small salad can be substituted by request.

CHEESEBURGER 10

8 oz patty served with american cheese
add bacon 2

CHICKEN FINGER BASKET 8

all white meat chicken tenders served with side of sauce

GRILLED CHEESE 7

white bread, american cheese

NOODLES AND MEATBALLS 8

choice of sauced, buttered, or dry

REALLY CHEESY MAC AND CHEESE 7

elbow noodles tossed in really cheesy cheddar cheese sauce

FEATURED RED WINES

GRAYSON PINOT NOIR (CALIFORNIA) 8 / 30

Lighter bodied, silky with bright fruit shining through

POGGIO SALVI CHIANTI COLLI SENESI (TUSCANY, ITALY) 8 / 32

Medium bodied, tart cherry beautiful red brick color

HACIENDA MERLOT (CALIFORNIA) 9 / 35

Juicy with bright plum and bell pepper that is easy drinking

SAN HUBERTO MALBEC (LA RIOJA, ARGENTINA) 8 / 32

A velvety textured wine that has darker fruit and a touch of smoke

PULL BOX RED BLEND (PASO ROBLES, CALIFORNIA) 9 / 35

A very big intense blend of Merlot and Cab. Think Ribs and enjoy

PEIRANO CABERNET SAUVIGNON (LODI, CALIFORNIA) 10/40

Richer with dark fruit and well-defined tannins

FEATURED WHITE WINES

URBAN RIESLING (MOSUL, GERMANY) 8 / 20

Off dry and lighter bodied with crisp clean acidity

STONEBURN SAUVIGNON BLANC (MARLBOROUGH, NEW ZEALAND) 8 / 30

Bright citrus flavors of grapefruit and tangerine

I CASTELLI PROSECCO (VENETO, ITALY) 8 / 35

A crisp sparkling wine that dances on the palate

DELOACH CHARDONNAY (CENTRAL COAST, CALIFORNIA) 9 / 35

A little oaky, a little buttery, a tasty glass of wine

RIFF PINOT GRIGIO (DELLA VENEZIE, ITALY) 9 / 38

Mineral driven Italian wine, dry, but full of life

IONEL OSMIN "LA VIE EN ROSE" ROSE (SOUTHWEST FRANCE) 8 / 30

Dry and delicate wine with notes of raspberry and citrus

PREMIUM WINES BY THE BOTTLE

FRANK FAMILY CABERNET SAUVIGNON (NAPA VALLEY, CA) 72 / Bottle

A well structured Cab that ages for 20 months in oak. Cassis, earth, tannin, delicious

MARRCO FELLUGA PINOT GRIGIO (COLLIO, ITALY) 45 / Bottle

From Collio, the premier Pinot Grigio Region. Very rich and higher mineral style, very class

TREFTEHEN CHARDONNAY (NAPA VALLEY, CA) 60 / Bottle

From their estate in cooler Oak Knoll comes a rich wine with acidity and tropical flavors throughout

FROG'S LEAP ZINFANDEL (NAPA VALLEY, CA) 68 / Bottle

All Estate Winery where biodynamic practices have been in continual operation since the 80's. Refined, medium body, juicy but with terrific acidity