

SMOKEHOUSE COMBOS

SERVED WITH ROASTED STREET CORN (390 cal), FRIES (420 cal) AND GARLIC TOAST (140 cal).

CHOOSE ANY 2 \$23.95 **CHOOSE ANY 3** \$26.20

JALAPEÑO-CHEDDAR SMOKED SAUSAGE (250 cal)

CHALF ORDER OF RIBS +\$4.00 (720-780 cal)

HALF ORDER OF **CHICKEN BACON RANCH** QUESADILLAS (730 cal)

HALF ORDER OF BRISKET QUESADILLAS (730 cal)

CRISPY CHICKEN CRISPERS® (630-800 cal)

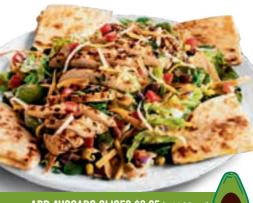
HONEY-CHIPOTLE CHICKEN CRISPERS® (900 cal)

SALADS + BOWLS

Shrimp +\$4.00 (add 60 cal) Ancho Salmon +\$6.00 (add 370 cal)

OUESADILLA EXPLOSION SALAD™ (1170 cal) Grilled chicken, cheese, tomatoes, corn salsa, tortilla strips, cilantro with citrus-balsamic.

With cheese quesadillas. 16.85 • Chicken Crispers 16.85 (1540 cal)



CAESAR SIDE SALAD 7.00 (410 cal)

HOUSE SIDE SALAD 7.00 (280-390 cal)

SANTA FE GRILLED CHICKEN SALAD (560 cal)

CHIPOTLE CHICKEN FRESH MEX BOWL (850 cal)

tortilla strips, house-made ranch & a drizzle

Grilled chicken, pico, greens, Mexican rice,

corn salsa, avocado, shredded cheese,

tortilla strips, cilantro, chipotle pesto & house-made ranch. 15.95

Grilled chicken, pico, avocado, cilantro,

of spicy Santa Fe sauce. 17.25

• Chicken Crispers 17.25 (810 cal)

UPGRADE YOUR PROTEIN:

ADD A CAESAR OR HOUSE SIDE SALAD TO ANY ENTREE +\$5.50

ADD AVOCADO SLICES \$2.95 (add 80 cal)

HANDHELDS

DUFFALO CHICKEN RANCH SANDWICH (980 cal) Hand-breaded crispy chicken with

spicy Buffalo sauce, tomato, lettuce, house-made ranch on a brioche bun. Served with fries (add 420 cal), 16.80

BIG MOUTH CRISPY CHICKEN SANDWICH (1040 cal)

Hand-breaded crispy chicken, lettuce, tomato and our secret sauce on a brioche bun. Served with fries (add 420 cal). 16.80

BACON AVOCADO GRILLED CHICKEN SANDWICH (1150 cal)

Grilled chicken, crispy bacon, Swiss, avocado, sauteed onions, lettuce, tomato, mayo on a toasted buttery roll. Served with fries (add 420 cal). 17.25

BRISKET QUESADILLAS (1860 cal)

Shredded cheese, pulled brisket, jalapeños, house BBQ. Served with pico, sour cream & house-made ranch. 16.75

CHICKEN BACON RANCH **QUESADILLAS** (1670 cal)

Shredded cheese, chile spices, bacon, house-made ranch. Served with pico, sour cream, house-made ranch. 16.75



TX-SIZE BABY BACK RIBS

UPGRADE TO ROASTED STREET CORN +\$1.75 (add 210 cal)

CHOOSE YOUR PLATE

○ FULL ORDER (2090-2170 cal) Your choice of up to 2 sauces. 25.00

HALF ORDER (1370-1430 cal) Your choice of sauce. 18.95

CHOOSE YOUR SAUCE

HOUSE BBQ · HONEY-CHIPOTLE · DRY RUB

GUILTLESS

► ALL 630 CALORIES OR LESS

MARGARITA GRILLED CHICKEN™ (630 cal) Pico, tortilla strips, Mexican rice, black beans. 16.95

ANCHO SALMON (630 cal)

Seared chile-rubbed Alaskan salmon, cilantro-pesto, cilantro, queso fresco. Served with Mexican rice & steamed broccoli. 19.25

SANTA FE GRILLED CHICKEN SALAD (560 cal)

Grilled chicken, pico, avocado, cilantro, tortilla strips, house-made ranch & a drizzle of spicy Santa Fe sauce. 17.25

Sew

SKINNY 'RITA (200 cal) Teremana™ Blanco Tequila shaken with fresh sour, topped with a splash of soda.



TEREMANA SMALL TEQUILA



2.000 CALORIES PER DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. *NOTICE: MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. APPROXIMATE PRE-COOKED WEIGHTS. ACTUAL WEIGHT MAY VARY.

LUNCHBREAK \$16 COMBOS MONDAY-FRIDAY 11 AM TO 4 PM Lunch portions | No substitutions. Price does not include beverage or tax.

CHOOSE A STARTER:

HOUSE SALAD (210-320 cal)

CAESAR SALAD (370 cal)

CHICKEN ENCHILADA SOUP (410 cal)

LOADED BAKED POTATO SOUP (430 cal)

THE ORIGINAL CHILI +\$2.75 (600 cal)

CHOOSE AN ENTREE:

OLDTIMER® WITH CHEESE (1270 cal) Served with fries.

HALF BACON AVOCADO GRILLED CHICKEN SANDWICH (820 cal) Served with fries.

CHIPOTLE CHICKEN FRESH MEX BOWL (850 cal) ○ HALF ORDER CHICKEN BACON RANCH QUESADILLAS (1370 cal) Served with chips & salsa.

BONELESS WINGS (1040-1140 cal) Honey-Chipotle, House BBQ OR Buffalo. Served with fries.



SOUPS**+CHILI**

WITH ENTREE 6.75 WITH ENTREE 4.75

CHICKEN ENCHILADA SOUP (200/410 cal) Tortilla strips, shredded cheese.

LOADED BAKED POTATO SOUP (220/430 cal) Bacon, shredded cheese, green onions.

THE ORIGINAL CHILI (300/600 cal)

Our original recipe with beef, onions & signature blend of spices. Topped with cheese & tortilla strips.

Cup 5.80 : Bowl 7.80 With entree 5.00 With entree 7.00

CHILI OR SOUP & SIDE SALAD

Bowl of chili or soup with a Caesar or house salad. Chili & Salad 12.00 • Soup & Salad 11.40

3FORM

► ADD CHEESECAKE +\$4.50

BEVERAGE + STARTER + ENTREE STARTING AT \$22.00 NO SUBSTITUTIONS

CHOOSE A BEVERAGE:

- FOUNTAIN DRINK
- LEMONADE
- ICED TEA (Regular or Flavored)

CHOOSE A STARTER:

- · CHIPS & SALSA
- CHIPS & WHITE QUESO +\$4.50
- CHIPS & GUACAMOLE +\$3.25
- BOWL OF SOUP
- SIDE SALAD (House or Caesar)

MOLTEN CHOCOLATE CAKE

CHOOSE AN ENTREE:

- OLDTIMER® WITH CHEESE*
- SECRET SAUCE BURGER*
- BIG MOUTH CRISPY **CHICKEN SANDWICH**

\$24.00

- JUST BACON BURGER*
- CHICKEN CRISPERS® (Crispy OR Crispy Honey-Chipotle)
- CHICKEN BACON RANCH **OUESADILLAS**

Served with pico, sour cream, house-made ranch.

\$28.00

• CILANTRO-LIME CARNE ASADA (910 cal) Seared steak with cilantro-pesto, lime, pico. Served with Mexican

• 6 OZ. CLASSIC SIRLOIN* Served with loaded mashed potatoes & steamed broccoli.

rice, black beans & tortillas.

Topped with queso fresco.

 CAJUN SHRIMP PASTA Served with garlic toast.



Premium Sides

New

WHITE CHEDDAR MAC & CHEESE \$5.25 (210 cal)

LOADED MASHED POTATOES \$5.25 (350 cal)

ROASTED STREET CORN (390 cal)

Topped with a drizzle of mayo, chile spices, crumbled queso fresco and cilantro. \$4.75

SIGNATURE SIDES \$3.95

FRIES (420 cal)

COLESLAW (230 cal)

BLACK BEANS (120 cal)

MEXICAN RICE (160 cal)

STEAMED BROCCOLI (40 cal) CORN ON THE COB (180 cal)

HOUSE-MADE RANCH (360 cal)

BEVERAGE **▶ WITH TEAS, FOUNTAIN DRINKS, LEMONADES** & COFFEE. Selections may vary by location.

ICED TEA

Blackberry • Mango • Watermelon • Regular (80 cal) (80 cal)

STRAWBERRY LEMONADE (130 cal)

SWEETS

Served over strawberry puree. 8.75

SKILLET CHOCOLATE CHIP COOKIE (1230 cal)

Topped with vanilla ice cream, hot fudge. 8.75

CHEESECAKE (720 cal)

HALF TEA | HALF LEMONADE

MOLTEN CHOCOLATE CAKE (1170 cal)

MINI MOLTEN CAKE 5.00 (670 cal)

Chocolate cake with a molten chocolate center, topped with vanilla ice cream in a

chocolate shell with caramel drizzle, 8.95

Strawberry • Mango • Watermelon • Regular (80 cal) (80 cal)

PREMIUM BLEND COFFEE (0 cal)







(110 cal)











(110 cal)

(110 cal)

5/23

PEPPERS NORTH AK



SKINNY 'RITA

Drink Responsibly.

Drive **Responsibly**.

SKINNY 'RITA (200 cal)

Silver Tequila, blue curacao, coconut and pineapple.

Teremana™ Blanco Tequila shaken with fresh sour, topped with splash of soda.

TEREMANA SMALL TEQUILA









• TRIPLE DIPPER"

Choose three. Served with dipping sauces. 18.85

- FRIED MOZZARELLA (630 cal)
- SOUTHWESTERN EGGROLLS™ (580 cal)
- BONELESS WINGS (600-660 cal)
- BIG MOUTH® BITES (810 cal)
- CRISPY CHICKEN CRISPERS® (630-800 cal)
- HONEY-CHIPOTLE CHICKEN CRISPERS® (900 cal)

BOTTOMLESS CHIPS & SALSA (910 cal)

Served warm and crispy with fresh salsa. 8.99 Add house-made ranch +\$3.75 (add 450 cal)

STARTER:

Premium Dips

Served with bottomless chips & fresh salsa.

- SKILLET QUESO (1340 cal) Original with beef. 11.50
 - WHITE SKILLET QUESO (1450 cal) 11.25
 - FRESH GUACAMOLE (1140 cal) 12.50
- **♥ SOUTHWESTERN EGGROLLS™** (800 cal) Crispy flour tortillas, chicken, black beans, corn, jalapeño Jack cheese, red peppers, spinach. Served with avocado-ranch. 13.85

CLASSIC NACHOS (1120 cal)

Shredded cheese, black beans, jalapeños, Skillet Queso with beef. With pico & sour cream. 13.25

• Chicken 15.25 (1320 cal) Add guacamole +\$2.75 (add 110 cal)

FRIED MOZZARELLA (920 cal) Served with marinara sauce. 11.50

CHICKEN BACON RANCH QUESADILLAS

Shredded cheese, crispy bacon, jalapeños, green onions. Served with house-made ranch.

- Full order 14.95 (1800 cal)
- Half order 10.50 (1300 cal) Add chili +\$2.75 (add 340/170 cal)

BRISKET QUESADILLAS (1860 cal)

Shredded cheese, pulled brisket, jalapeños, house BBQ. Served with pico, sour cream & house-made ranch. 16.75

CHICKEN BACON RANCH **QUESADILLAS** (1670 cal)

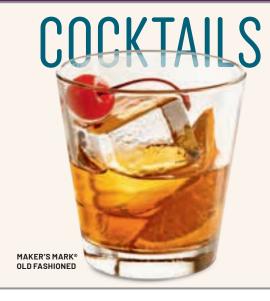
Shredded cheese, chile spices, bacon, house-made ranch. Served with pico, sour cream, house-made ranch. 16.75

BONELESS OR BONE-IN WINGS

Hand-tossed in choice of sauce: House BBQ, Buffalo OR Honey-Chipotle. Served with blue cheese or house-made ranch.

- Boneless 14.50 (1060-1190 cal)
- Bone-in 15.25 (860-1050 cal)





New

MAKER'S MARK® OLD FASHIONED (160 cal) Maker's Mark® Bourbon stirred with simple syrup & a dash of Angostura® bitters.

DEEP EDDY® STRAWBERRY

TEXAS LEMONADE (280 cal)

Deep Eddy Lemon Vodka, Cointreau®, fresh sour, strawberry puree & SPRITE®

PREMIUM LONG ISLAND ICED TEA (290 cal)

el Jimador® Blanco Tequila, BACARDI® Superior Rum, Bombay® Gin, SVEDKA Vodka & Citrónge® Extra Fine Orange Liqueur.

CAPTAIN'S CASTAWAY[†] (240 cal)

Captain Morgan® Original Spiced Rum, Malibu Coconut Rum, fresh sour, pineapple juice & mango.

New

CASAMIGOS® OLD FASHIONED (170 cal)

Casamigos® Tequila stirred with simple syrup & a dash of Angostura® bitters.

HOUSE-MADE SANGRIA (210 cal)

Made in-house with Canyon Road® Cabernet Sauvignon, Gran Gala®, orange juice & strawberry puree.

TITO'S® PUNCH† (330 cal)

Tito's Handmade Vodka, Malibu Coconut Rum, grenadine, fresh sour & pineapple juice.

TITO'S® BLOODY MARY (140 cal)

Tito's Handmade Vodka, bloody mary mix, topped with pickles, lime and an olive.



MAKE IT A BLOODY MARIA WITH 1800° REPOSADO TEQUILA. (140 cal)

ICE-COLD BEER+MORE

CRISP + REFRESHING

BUD LIGHT® (90-200 cal) BUDWEISER® (150 cal) COORS LIGHT® (90-190 cal) CORONA® EXTRA (150 cal) **CORONA® PREMIER (90 cal)** MILLER LITE® (80-180 cal) STELLA ARTOIS® (130-280 cal)

HOPPY + CITRUS

DOUBLE SHOVEL CIDER® (190 cal)

HEINEKEN® (140 cal) HEINEKEN® 0.0

NON-ALCOHOLIC (70 cal)

WHEAT + FRUITY

BLUE MOON® (140-310 cal) ANGRY ORCHARD® (190 cal) TRULY® HARD SELTZER (100 cal)



WINE PICK YOUR POUR 6 OZ. * 9 OZ. BETTER VALUE!

Selections may vary.

RED (150/220 cal)

JOSH CELLARS® | Cabernet Sauvignon CANYON ROAD® | Cabernet Sauvignon 14 HANDS® | Merlot

WHITE (140/220 cal)

OYSTER BAY® | Sauvignon Blanc **SEAGLASS®** | Pinot Grigio CANYON ROAD® | Chardonnay

SPARKLING (160 cal) KORBEL® (187 mL) | Mini Bottle

SPECIALTY

ALEX'S SANTA FE* (920 cal) Avocado slices, pepper Jack, red onion, jalapeños, tomato, pickles, cilantro, drizzled with spicy Santa Fe sauce. 16.75

BBQ BRISKET BURGER* (1280 cal) Pulled brisket, house BBQ, cheddar, pickles, coleslaw. 17.25

SECRET SAUCE BURGER* (970 cal) Secret sauce, American cheese, lettuce, sauteed onions. 15.75

MUSHROOM SWISS BURGER* (990 cal) Sauteed onions, mushrooms, Swiss, lettuce, tomato, mayo. 15.95

CLASSIC

BIG MOUTH® BITES (1290 cal) Four mini burgers with bacon, American cheese, sauteed onions, house-made ranch. 15.25

OLDTIMER® WITH CHEESE* (850 cal) Cheddar, pickles, lettuce, tomato, red onion, mustard. 15.75

JUST BACON BURGER* (1020 cal) Crispy bacon, cheddar, pickles, lettuce, red onion, tomato, mayo. 15.95

Add Ons

- APPLEWOOD SMOKED BACON 2.95 (add 70 cal)
- AVOCADO SLICES 2.95 (add 80 cal)

DOUBLE STACK

BACON RANCHER* (1710 cal) Two juicy beef patties, six slices of crispy bacon, house-made ranch, American cheese, sauteed onions, pickles. 20.65

DOUBLE OLDTIMER® WITH CHEESE* (1410 cal)

Two juicy beef patties, cheddar, pickles, lettuce, tomato, red onion, mustard. 19.75

- SAUTEED MUSHROOMS 2.75 (add 60 cal)
- ORIGINAL CHILI 2.75 (add 110 cal)

WE GRILL ALL OUR BURGERS MEDIUM-WELL. THAT MEANS NO PINK. IF YOU PREFER A DIFFERENT DEGREE OF DONENESS, PLEASE ASK YOUR SERVER.





SIZZLIN' FAJITAS

Sizzling to the table with grilled bell peppers and onions, topped with fresh cilantro. Served with Mexican rice, black beans and fresh warm flour tortillas. Substitute for corn tortillas (minus 110 cal). Sour cream, pico, salsa & shredded cheese included on the side (add 260 cal). Guacamole served upon request (add 50 cal).

MIX & MATCH 2

25.00 (950-1220 cal)

○FAJITA TRIO

27.00 (1020-1420 cal)

CHICKEN 21.25 (1120 cal) **STEAK** 22.00 (1220 cal) **SHRIMP** 23.00 (950 cal)

ADD JALAPEÑO-CHEDDAR SMOKED SAUSAGE +\$4 (add 250 cal)

STEAKS

▶ ALL STEAKS ARE 100% USDA INSPECTED

CLASSIC SIRLOIN*

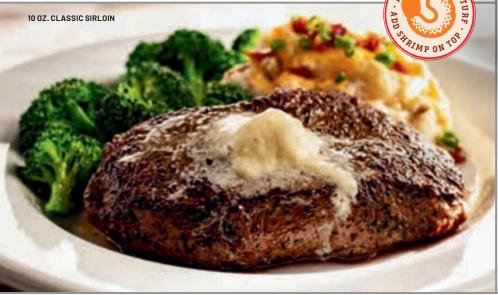
Seasoned & topped with garlic butter. Served with loaded mashed potatoes (add 350 cal) & steamed broccoli (add 40 cal).

6 oz. 20.00 (250 cal) • **10 oz.** 26.00 (390 cal)

SAUTEED MUSHROOMS +\$2.75 (add 60 cal) SHRIMP 6 for \$4.50 (add 30 cal) • 12 for \$9.00 (add 60 cal)

CLASSIC RIBEYE* (620 cal)

Marbled, thick-cut steak topped with garlic butter. Served with loaded mashed potatoes (add 350 cal) & steamed broccoli (add 40 cal). 28.00





PERFECTPASTA

ULTIMATE CAJUN PASTA (1310 cal)

Grilled chicken, shrimp, penne in Alfredo sauce, topped with chile spices, shredded Parmesan, tomatoes, green onions. Served with garlic toast. 24.75

Penne in Alfredo sauce, topped with chile spices, shredded Parmesan, tomatoes, green onions. Served with garlic toast.

- Grilled Chicken 17.95 (1280 cal)
- Shrimp 18.95 (1170 cal)



