



## SMALL PLATES & STARTERS

### Soup of the Day

today's freshly made soup  
cup or bowl

### Cowboy Chili

hearty, texas style chili with house smoked beef  
brisket + chorizo sausage + jalapeno peppers—topped with  
cheddar cheese and sour cream cup 4.5 skillet 6.5

<b>Fresh Guacamole</b>	6
house made daily — avocado + red onion + lime + cilantro + tortilla chips	
<b>Salsa &amp; Chips</b>	3.5
salsa de casa— mild—crushed tomato + onion + touch of jalapeno + cilantro	
<b>White Beer Cheese &amp; Pretzel Slices</b>	7
aged white cheddar + locally brewed beer + warm pretzel bread slices	
<b>Crispy Shrimp Twists</b>	8
lightly dusted fried shrimp on a bed of crispy brussel sprout petals + dill caper tarter sauce	
<b>Seared Rare Tuna</b>	9
seasoned, seared yellowfin tuna slices + pickled ginger + tataki sauce + bed of crisp greens	
<b>Beef Brined Chicken Wings</b>	8
half dozen deep fried wings + choice of sauce—traditional buffalo or asian zing sauce	
<b>Belly Burger Meatballs</b>	9
house smoked pork belly + house ground short rib—sautéed and swirled in sweet chili sauce	
<b>Veggie Skewers</b>	6
seasonal veggies + asian glaze + seasonings—char grilled + green chile goddess dipping sauce	
<b>Cheapside Tots</b>	5
crispy fried cracked red potatoes + fry sauce	
<b>Loaded Tots</b>	7
cheese sauce + pepper bacon + green onion + jalapeno + fry sauce	
<b>Mac &amp; Cheddar</b>	6
cavatappi pasta + aged white cheddar cheese sauce + bacon & crumb topping—sizzlin' in a cast iron pot	
<b>Garden Side Salad</b>	6
fresh greens + red cabbage + carrots + spiced pecans + pickled onion + radish + cherry tomato + cornbread croutons + roasted tomato vinaigrette add bleu cheese crumbles +1	

## FLAT BREADS

### Smoked B.B.Q Chicken

house bbq sauce + smoked chicken + pineapple salsa + pepper bacon + melting cheeses 11

### Pesto

roasted garlic & pecan pesto + roasted romas + shredded parmesan + balsamic drizzle 10  
add seasonal veggies +2 add seasoned, grilled chicken +4

## LITTLE CHEAPSIDERS

<b>Chicken Zingers</b>	6.5	<b>Cheese N Chicken Flatbread</b>	8
<b>Cheese Quesadilla</b>	7	<b>Grilled Cheese Sandwich</b>	6

Please limit separate check requests to tables of six or less.  
An 18% automatic gratuity may be added onto tables of 8 or more.  
Please note: The consumption of undercooked meat, seafood or egg products  
can increase your risk of food borne illness.

**Thank you for your patronage!!**



## HOUSE SPECIALTIES

### Black Bean Burrito

choice of meat + black bean & roasted corn salad + poblano rice + melting cheeses + flour tortilla—green chile sauce + lime crema —with tortilla chips + choice of salsa

vegetarian 8  
smoked pulled Chicken 10

seasoned grilled chicken 10  
seasoned ground beef 10

### Uptown Quesadillas

flour tortilla filled with choice of meat + sautéed peppers + onions + melting cheeses—drizzled with lime crema —black bean & roasted corn + choice of salsa

pulled pork 10  
smoked brisket 13

### Baja Fish Tacos

seared, rare tuna or crispy cod bites + guacamole + grilled pineapple salsa + sweet chile sauce + cilantro —served in a crispy corn tortilla shell with a side of black bean and roasted corn salad 13

### Smoked Chicken Half

rubbed with seasonings + applewood smoked + oven crisped to order —served with bama white sauce + choice of starch + vegetable + corn stix and chile honey butter. 14

### Spaghetti & Belly Burger Meatballs

thin spaghetti + fresh marinara + smoked pork belly and short rib meatballs + shredded parmesan —served with cheese corn stix + chile honey butter 12

### Smoked Ribs

coated with our special “rib rub”, smoked and grilled to order with your choice of sauce—dinners are served with choice of cheapside tots, fries or poblano rice—fresh vegetable + corn stix + chile honey butter

saucés: asian zing sauce hickory honey BBQ

1/2 rack a la carte 13 1/2 rack dinner 17 full rack dinner 25

### Downtown Brown

sourdough bread + seasoned, grilled chicken strips + honey baked ham + beer cheese sauce + pepper bacon + tomato + melting cheeses— broiled golden. 11

### Cuban Roasted Pork

cuban style pork roast—citrus marinated and slowly oven roasted—hand pulled and topped with a spicy-sweet sauce on a bed of black beans + poblano rice —served with cheese corn stix + chile honey butter 13

### Truffled Ground Steak

ground angus short rib + chopped chuck + Italian black truffles —pan seared & topped with roasted tomato gravy— served on Johnny cakes + fresh vegetable + choice of starch 19

## ENTRÉE SALADS

### Spiced Chicken and Pecan

salad mix + spiced, grilled chicken + bleu cheese + spiced pecans + red onion + zucchini + carrots + peppers + fresh cilantro — served with sweet chile lime vinaigrette and corn stix 12

sub shrimp 15

### Fajita Salad

salad mix + seasoned and seared chicken or seared steak + bell peppers + onions + black bean salad + poblano rice + jalapeno + cheeses + tortilla chips + roasted green chile goddess + choice of salsa

no meat 9 chicken 12 seared steak 14 add house made guacamole 2

### Black & Bleu Steak

salad mix + seared, blackened shoulder tender + bleu cheese + red onion + roasted romas + carrots + radish—served with roasted tomato vinaigrette and corn stix. 14

### Chicken & Pasta Caesar

salad mix + caesar tossed pasta + an herb crusted grilled chicken breast + tomato + cornbread croutons + shredded parmesan + caesar dressing 11

#### house made dressings:

roasted tomato vinaigrette, raspberry vinaigrette, bleu cheese, caesar, green chile goddess, sweet chili lime vinaigrette, ranch

# SANDWICHES

all sandwiches served with kettle chips and dill slices  
(add cheapside tots +\$1 or fries +\$2)

## Char-Grilled Burgers & Chicken

### choose your meat

**Backyard Burger** 8

—our original burger—fresh ground chuck—hand pattied and grilled to order—on a Kaiser roll with lettuce + tomato

**The Belly Burger** 10

—short rib and smoked pork belly—ground in house—served on a Kaiser roll with lettuce + tomato add cheese .60

**Chicken Breast Filet** 7.5

—Tenderized and marinated for flavor and “juiciness” with lettuce + tomato on a garlic bun add cheese, Cajun or BBQ .60

### choose your style Chicken/Backyard/Belly

**Cheapside**—blackened + bleu cheese + caramelized onions 8.5/9/11

**Southwest**—peppers + onions + cheddar cheese sauce 9/9.5/11.5

**BTC**—pepper bacon + roasted romas + beer cheese 9.5/10/12

**Cheapside Grill** 9

honey baked ham + salami + havarti cheese + tomato + honey mustard dressing—grilled on a crusty sliced Italian bread

**Fish `N` Tots** 10

lightly dusted crisp cod filets + dill caper tarter sauce + cheapside tots + fry sauce

**Chipotle Black Bean Burger** 7.5

vegetarian “burger” grilled + lettuce + tomato + green chile goddess—on a grilled sesame seed garlic bun

**Short St. RUEBEN** 8.5

house braised corned beef + kimchi kraut + swiss cheese + sweet chile mayo—grilled on dark rye

**Roasted Pulled Pork** 8

citrus marinated + house roasted + pulled + pickled onion + carolina mustard sauce—on a grilled sesame seed garlic bun

**Smoked BEEF Brisket** 11

house smoked brisket, hand cut + smoked gouda + caramelized onions + bama white sauce on a cuban batard

cheeses: aged cheddar, swiss, pepper jack, smoked gouda, bleu, white american, cheese blend.....add .60

## SIDES

side/basket of kettle chips	1.5/3
side/basket of fries and fry sauce	3/6
side of tortilla chips & 2oz salsa	2.25
salsa (2 oz)	1.5
guacamole (2 oz)/with chips	2/3
side of tots	2
poblano rice	3
red skin potato salad	3
black bean & roasted corn salad	3
grilled veggie skewer	3
black beans and rice	3
corn stix and chile honey butter	2.5

# WINE LIST

## SANGRIA

WHITE POMEGRANATE SANGRIA	Glass 7	Carafe 16
RED PEACH SANGRIA	Glass 7	Carafe 16

## WHITE & BLUSH

House White Blend	Glass 5	Carafe 13
Moscato—Fetzer	Glass 6	Bottle 18
Chardonnay—Fetzer “Valley Oaks”	Glass 6	Bottle 20
Chardonnay—Kendall Jackson	Glass 9	Bottle 27
Riesling—Schmitt Sohne “Blue”	Glass 7	Bottle 23
Pinot Grigio—Bella Serra	Glass 6	Bottle 18
Pinot Grigio—Ecco Domani	Glass 8	Bottle 25
Sauvignon Blanc—Mondavi “Woodbridge”	Glass 7	Bottle 20
Rose—Smoke Tree	Glass 8	Bottle 25

## RED

House Red Blend	Glass 5	Carafe 13
Cabernet—Black Box	Glass 5	Carafe 15
Cabernet—Mondavi “Woodbridge”	Glass 7	Bottle 20
Merlot—Black Box	Glass 5	Carafe 25
Malbec—Bota Box	Glass 5	Carafe 15
Pinot Noir—Smoking Loon	Glass 8	Bottle 14
Malbec—Colores del Sol		Bottle 24
Red Blend—Menage a Trois		Bottle 27

## SPARKLING

Cook’s “Grand Reserve”	Glass 5.5	Bottle 17
Prosecco “Cupcake”		Bottle 27
Moet & Chandon “Imperial”		Bottle 80

## DESSERTS

### Key Lime Pie

creamy + dreamy + homemade 6

### Skillet S’mores

crushed graham crackers + milk chocolate + marshmallows—layered in a skillet and broiled golden—drizzled with raspberry sauce 7

### Double Chocolate Brownie and Ice Cream

ghirardelli chocolate chunk brownie + tahitian vanilla ice cream + chocolate syrup + whipped cream + cherry on top 6

## BEVERAGES

Enjoy complimentary refills on our fresh brewed coffee, tea and all fountain drinks 2.75

PINK LEMONADE (fresh squeezed)	3.00
I.B.C. ROOT BEER	3.00
ALE-8-1	2.50
JARRITOS-MANDARIN	3.00
BOTTLED SPRING WATER	1.50
HOT APPLE CIDER	3.00
HOT CHOCOLATE	3.00
PERRIER SPARKLING WATER	3.50
RED BULL	4.50
FRESH SQUEEZED O.J.	4.00
TEA CHEST OF ASSORTED HOT TEAS	2.50