



WONDER BAR



STARTERS

Chicken Tacos*

Adobo spiced chicken, pickled red onion and peanut BBQ sauce. -8-

Tuna Poke Bowl*

Marinated tuna mixed with quinoa, chestnuts, red onions, avocado and jalapeños finished with sesame seeds and avocado. -13-

Chicken Lettuce Cups*

Chicken, water chestnuts and mushrooms tossed in a sweet soy sauce and piled into a lettuce cup. -7-

Wild Mushroom Risotto Bites

Rolled Arborio rice and crimini mushrooms battered and fried served on a bed of marinara. -8-

Meatloaf Bites

Breaded and fried meatloaf bites complimented with fried and gravy filled mashed potato bites. -9-

Philly Cheese Tacos*

Tender sirloin steak, peppers and onions topped with provolone and cheese sauce. -8-

Handmade Gnocchi

Sautéed with Italian sausage meatballs and tossed in a white wine butter sauce, topped with shaved pecorino. -9-

SPOON-FULLS

Grilled Cheese and Tomato Wontons

Cheese wontons served in a spoon of tomato soup topped with crispy bacon. -6-

Pork Dumpling

Crispy dumplings in our chef sauce with a chili paste and green onions. -6-

Ahi Tuna Ponzu*

Diced Ahi tuna, ponzu sauce, mirin wine sauce and minced jalapeños. -8-

Caprese

Mozzarella balls with basil, tomatoes, olive oil and finished with a balsamic glaze. -6-

French Onion

Crispy cheese croutons in a rich beef broth with caramelized onions. -6-

SOUPS AND SALADS

Shrimp Chowder*

Jumbo shrimp sautéed with bacon in potato and red pepper cream. -8-

C-85 Chopped Salad

Kale, mixed greens, hard boiled egg, pickled red onions, tomatoes, avocado and smoked gouda, with a balsamic vinaigrette. -9-

White Chicken Chili

Diced chicken, northern beans and tomatoes in a rich creamy base. -7-

Soup Du Jour

Ask your server for todays selection. -6-

Steak Salad*

Grilled sirloin, spring mix, red onion, tomato, cucumber, feta cheese, onion frizzles and Pickapeppa sauce. -12-

House Salad

Spring mix topped with carrots, cucumber, tomato and cheddar cheese -4-
Add Chicken -2- or Salmon -5-

Classic Caesar

Chopped romaine topped with croutons, parmesan cheese and Caesar dressing -7-
Add Chicken -2- or Salmon -5-

ENTRÉES

Chicken Fried Quail*

Boneless breaded quail on smashed red potatoes with a white pepper gravy. -22-

C85 Meatloaf*

Two slices of meatloaf topped with onion frizzles and a red wine demi. Served with smashed potatoes. -15-

C-85 Ramen*

Braised pork belly, soft poached egg, kale, peanuts, and noodles and rich pork broth with sambal sauce. -13-

All Entrées served with your choice of soup or house salad, and one side dish.

Honey Mustard Salmon*

Sautéed in a sweet and spicy mustard glaze served on ample pecan farro. -24-

Center Cut Double Bone Pork Chop*

Pan seared and seasoned. Served with smashed potatoes complimented with apple cranberry chutney on the side. -30-

Spinach Stuffed Chicken Breast*

Grilled chicken with spinach, onions and gouda cheese. Served with smashed potatoes and white pepper gravy, finished with fresh lemon, spinach and red pepper. -16-

Short Rib Ravioli

Braised short wrapped in a delicate pasta with a brown butter sauce and fresh peccorino cheese. -19-

Bronzed Chicken*

Cajun spiced chicken served on a soft corn bread stuffing and topped with C85 BBQ sauce. -16-

Hawaiian Wahoo*

Basted and sautéed in a soy butter sauce and served with sesame quinoa. -24-

STEAKS

Seared on cast iron and cooked to perfection. All steaks come with soup or salad, smashed potatoes and choice of one side.

Choice of sauce: Red Wine Demi, C85 Steak Sauce or Horseradish Cream.

Sirloin* 10oz -21-

New York Strip* 12oz -28-

Ribeye* 14oz -32-

Wagyu New York* 12oz -38-

SIDES

Roasted Asparagus -6-

Crispy Brussel Sprouts with Bacon -6-

Pork Belly Mac and Cheese -8-

Whole Roasted Petite Carrots -6-

Sautéed Mushrooms -5-

Smashed Red Skin Potatoes -5-

HAND HELDS

All Hand Helds served with your choice of fries, homemade chips, sweet potato puffs, house salad or soup dujour

Club Wrap

Turkey, ham, bacon, tomatoes, onions, cheddar and muenster cheese, with a whole grain mayo sauce. -11-

Waffle Iron Panini

Turkey, bacon and apples with muenster cheese and whole grain mayo sauce cooked in a waffle iron on whole grain bread. -11-

Sushi Burrito*

Sushi tuna, rice, jalapeño, avocado and cucumber, sriracha sauce and wasabi mayo wrapped in a nori sheet. -12-

Veggie Wrap

Pickled cauliflower, apples, tomatoes, spinach and quinoa tossed in a balsamic dressing and wrapped in a jalapeño cheese tortilla. -9-

C85 Monte Cristo

Ham, turkey, tomato, lettuce and provolone cheese in a savory French toast served with a raspberry jalapeño sauce. -11-

Patty Melt*

Muenster cheese, provolone cheese, onions and peppers on sourdough with 1000 island dressing on the side. -10-

Carnitas Sandwich

Pulled pork carnitas, cilantro, red onion, tomato, jalapeños and muenster cheese. Served on a French roll with a pork dipping sauce. -10-

Cajun Po Boy*

Cajun shrimp battered and fried on a French roll, with tomato, pickled red onion, spring mix and cajun mayo sauce. -11-

KIDS

BYOP

"Build Your Own Pizza"

Assembled by you, cooked by us! -7-

PBandJ Fingers

Battered and fried peanut butter and jelly sandwich with a grape jelly dipping sauce. -7-

Chicken Mac and Cheese*

Cubed chicken breast in rich cheese sauce. -7-

Grilled Chicken Plate*

Broccoli and smashed potatoes. -7-

Cheeseburger Sliders*

Two sliders topped with cheddar cheese and served with fries -7-

Chicken Tenders*

Three chicken tenders served with fries -7-

DESSERTS

Carrot Cake Parfait

Carrot cake, cream cheese icing and diced pineapple with a crumb topping. -10-

Seasonal Crème Brulée

Classic custard with caramelized sugar topping. -9-

Bread Pudding

A savory baked croissant with raisins and caramel topped with homemade bourbon toffee sauce. -10-

Mocha Candy Bar

Chocolate cake layered with a coffee whipped cream, toffee milk chocolate and peanuts. -9-

Chicken Fried Quail and Waffles*

Boneless breaded quail with a waffle topped with a sweet maple volute. -13-

Avocado Toast*

Toasted sourdough with an avocado spread, topped with eggs and chili flakes. Served with breakfast potatoes. -9-

Pork Belly and Egg Sandwich*

Thick cut pork belly, scrambled eggs, spring mix, tomato, red onion and scallion mayo on a croissant bun served with breakfast potatoes. -10-

C85 Pork Omelette*

Pork belly, Canadian bacon, Italian sausage and muenster cheese. Served with breakfast potatoes and choice of toast. -12-

C85 Omelette*

Peppers, onions, avocado and gouda cheese, served with breakfast potatoes and choice of toast. -10-

Steak Hash*

Breakfast potatoes mixed with steak, peppers and onions, topped with two eggs and served with your choice of toast. -11-

Stuffed French Toast

Texas toast stuffed with a berry cream cheese. -11-

Eggs and Bacon*

Two eggs cooked to your liking with pork belly bacon, breakfast potatoes and choice of toast. -9-

Baked Eggs*

Two eggs baked in a spicy tomato sauce served with french roll toast points and breakfast potatoes. -8-

Eggs Benedict*

Two poached eggs on an English muffin with Canadian bacon and hollandaise sauce. -10-

BRUNCH

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

C85 PIZZA

Supreme*

Red sauce, bell peppers, onions, olives, sausage, pepperoni, Canadian bacon and a cheese blend.

Small -8.25- Large -15.95-

Caprese

White sauce, tomatoes, fresh mozzarella, roasted garlic and fresh basil finished with a balsamic drizzle.

Small -7.75- Large -14.5-

Italian*

Red sauce, Italian sausage, mushrooms, roasted garlic and a cheese blend.

Small -7.75- Large -14.5-

Meat Lovers*

Red sauce, Italian sausage, Canadian bacon, pepperoni, bacon and a cheese blend.

Small -7.95- Large -15.5-

Hawaiian

Red sauce, Canadian bacon, pineapple, black olives and a cheese blend.

Small -7.25- Large -13.95-

Build Your Own 1 Topping

Small -6.25-

Large -13.25-

Extra Topping -75¢-

Sauces - Red or White

Pepperoni, Canadian Bacon, Bacon, Chicken, Sausage, Tomatoes, Mushrooms, Black Olives, Green Bell Peppers, Jalapeños, Banana Peppers, Red Onions, Pineapple, Fresh Mozzarella and Basil

Gluten Free - Small Pizza Only -7.25-

C85 FUN FOOD

Sliders with fries (2/plate)

BBQ pork, beef or chicken. -6.95-

Hawaiian Chicken Salad Sliders. -7.95-

Wings* (12)

Buffalo, BBQ, Honey BBQ,

Spicy BBQ or Asian. -9-

Cheese Fries with jalapeños -4.95- • **Loaded Potato Skins** -5.95-

Chicken Tenders with fries -6.95- • **French Fries** -2.50-

SOUTH OF THE BORDER

Chips and Guacamole

Chips piled with guacamole and red salsa. -5.95-

Chips and Salsa -2.95-

Nacho Supreme

Melted cheddar jack, pico, jalapeño, olives, sour cream and tortilla chips. -6.95-

Italian Nachos*

Wonton chips, Italian sausage, pepperoni, melted white cheese and pepperoncini's served with a side of marinara. -7.95-

Quesadilla

Mexican peppers, onions, salsa, cheddar jack cheese. -6.95- Choice of meat -2-

Tacos -8.95-

Corn or Flour Tortillas

Choice of Meat: Shredded beef, Chicken or Pork Carnitas

lettuce, pico de gallo, cheddar jack cheese

Choice of Salsa: Red, Green or Black Bean Corn

Extras - Sour Cream, Guacamole -75¢-

SALADS

Chicken Apple-Cranberry Salad*

Chicken, spinach, apples, avocados and cranberries with feta cheese. -8.5-

Buffalo Chicken Salad*

Buffalo chicken tenders, romaine, celery, scallions, avocado, tomato with blue cheese crumbles, tomato. -6.95-

Chicken Cobb Salad*

Power blend, shredded chicken, eggs, bacon, avocado, onions, carrots and croutons with blue cheese crumbles. -8.5-

Southwest Salad

Power blend, pepper, onions, corn black bean salsa, tortilla strips. -7.5-

Quinoa Power Salad*

Quinoa power salad mix, avocado, tomato, onion, carrots and green bell peppers. -6.95-

Honey Mustard, Bleu Cheese, Caesar, Ranch,

Vinaigrettes (Balsamic, Champagne Mustard and Raspberry)

Add Carnitas, Chicken, Shredded Beef or Tuna -2-

Meatloaf Bites -5.50-

Risotto Bites -5-

Grilled Cheese

Wontons -3.50-

Three Cheese Chicken

Jalapeño Bites -5-

HAPPY HOUR

Mon-Fri 4pm-6pm

\$2 DOMESTICS	\$3 IMPORTS
2 FOR 1	Bottle Beer, Well and Wines by the Glass,
20¢ Off All iPourIt Beers	

Pickle Fries -4-

Jalapeño Battered

Avocado Bites -4.50-

Pretzel Cheese Curds -4.50-

Chicken

Cordon Bleu Bites -5-

RED by the Glass

Robert Mondavi Pinot Noir

Parducci Pinot Noir

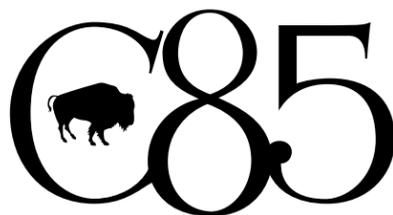
Black Ink Red Blend

Dark Horse Merlot

Robert Mondavi Cabernet Sauvignon

Chateau Ste. Michelle Cabernet Sauvignon

Alta Vista Malbec



WONDER BAR

BEER, WINE AND SPECIALTIES

DRAUGHT BEER

Bud Light • Coors Light • Stella Artois

Blue Moon • Guinness

Alaskan Amber • Salmon Fly Rye

Blacktooth Brown • Pako's IPA

BOTTLE BEER

Bud Light • Budweiser • Coors Light

Coors Banquet • Michelob Ultra • Miller Lite

Corona • Killians Irish Red • Shock Top

Shiner Bock • Samuel Adams Lager

Stella Cidre

WHITE by the Glass

Francis Coppola Rosso and Bianco Pinot Grigio

Joel Gott Sauvignon Blanc

Dark Horse Chardonnay

Chateau Ste. Michelle Dry Riesling

Lange Twins Moscato

Woodbridge by Robert Mondavi White Zinfandel

Chateau Riotor Cotes De Provence Rose

SMOKED COCKTAILS

Old Smoky

Alder Smoked Bulleit Rye makes for a fun twist on the classic old fashioned. -9-

Smoki - Negroni

Backwards gin with sweet vermouth and campari over an ice sphere finished with a mesquite smoke. -8-

Smokin' Pineapple Daiquiri

Alder smoked Backwards rum with fresh squeezed lime juice, simple syrup and pineapple juice. -8-

DRINKS THAT WILL GIVE YOU WINGS

Flying Peach

Backwards Vodka paired w/peach, orange juice and tangerine red bull for a refreshing boost. -8-

Purple Rain

307 Vodka and Blueberry red bull in tribute to Prince. -8-

\$11 MIMOSA PITCHERS

Sat-Sun - 10am-2pm

SPECIALTY

Z's Roy

Dewar's White Label, sweet vermouth and orange bitters over ice with a cherry. -8.50-

Raspberry Kick

Stoli Razberi Vodka with equal parts orange juice, cranberry juice and lemon sour. -8-

Mojito (Seasonal)

Backwards Rum combined with lime, simple syrup, fresh mint leaves and fruit of choice. -8.50-

Berry Mojito

Backwards Rum combined with lime wedges, simple syrup, fresh mint leaves, hand crushed blackberries topped with club soda. -8.50-

Rum Punch

Backwards Rum shaken with cranberry juice and orange juice served over ice with a champagne float. -8-

WB White Sangria

Riesling and Malibu Mango with fresh muddled lemon, lime and cherry. -8-

WB Red Sangria

Red wine, brandy and rum with fresh muddled lime, orange and cherry. -8-