Small Plates

Soft Pretzel Sticks | V | 10.95
IPA White Cheddar Fondue

Ahi Tuna Nachos* | 16.95
Sashimi Grade Tuna, Wonton Chips, Asian Greens, Avocado, Cilantro, Black Sesame & Wasabi Cream

Crispy Wedge Cut Fries* | 9.95
Bacon-Cheese Fondue & Spicy Fry Sauce

House-Smoked Chicken Wings** | GF | 15.95
Smoky Blue Cheese Crumbles & Chef’s Spicy Dipping Sauce

Chilled Gulf Shrimp* | GF | 15.95
Cocktail Sauce, Wasabi Cream & Lime

Buffalo Cauliflower | V | 14.95
House Buffalo Sauce, Parsley & Smoked Blue Cheese Crumbles

Korean Fried Cauliflower | V | 14.95
Crushed Cashews, Scallions, Sweet & Spicy Gochujang Glaze

Flatbreads

SeventyOne Margarita | V, N | 14.95
Almond Pesto, Tomato, Fresh Mozzarella, Balsamic Drizzle

BBQ Chicken* | 16.95
Bacon, Red Onion & Beehive Applewood-Smoked Cheese

Chicken Alfredo* | 15.95
Artichoke & Spinach

Soups

Baked French Onion | 12.95
Gruyère Cheese Gratin

Old World Chicken Soup* | 10.95
Egg Noodles, Rustic Vegetables & Roasted Chicken

Pork Pozole* | 11.95
Hominy, Green Cabbage

Salads

House Salad | VG | 10.95
Mixed Greens, Carrot, English Cucumber, Grape Tomatoes, Choice of Dressing

SeventyOne Salad* | GF | 13.95
Baby Iceberg, Smoked Blue Cheese Crumbles, Bacon, Grape Tomatoes & Blue Cheese Dressing

Caesar Salad* | 13.95
Artisan Romaine, Rustic Sourdough Croutons, Shaved Parmesan & Roasted Garlic Dressing

Crunchy Asian Salad | V | 16.95
Artisan Lettuce, Napa Cabbage, Avocado, Soba Noodles, Crispy Wonton & Ginger-Sesame Vinaigrette

Add Smoked Chicken* 4.99 or Shrimp* 5.99

70s Cheesy Ziti

Classic | V | 12.95
Baked Ziti, Toasted Bread crumbs, White Cheddar Sauce

Chopped Brisket | 16.95
Baked Ziti, Cremini Mushrooms, White Cheddar Sauce

Burgers

All of our half-pound burgers are made with a blend of Angus Brisket, Short Ribs & Chuck.
Served with Lettuce, Tomato, Pickle & Onion, and choice of Wedge Cut Fries or Artisan Greens.
You may substitute Grilled Chicken Breast for any burger.

Far Out Cheeseburger* | 22.95
White Cheddar

’Shrooms Burger* | 23.95
Crimini Mushrooms, Caramelized Onions & Swiss Cheese

Peruvian Burger* | 24.95
Thick-Cut Bacon, White Cheddar, Crisp Onions & BBQ

Imagine Burger | DF, VG | 21.95
Grilled Beyond Burger Patty & Tomato Relish

Entrées

House-Smoked St. Louis Ribs* | DF | 32.95
Southern Mopping Sauce, Wedge Cut Fries & SeventyOne Slaw

Northern Fried Chicken* | 31.95
Pimento Creamed Corn, Mashed Potatoes, Chili Infused Honey

Grilled Baseball Steak* | 35.95
Center Cut Angus Sirloin, Rosemary Butter, IPA Mushrooms & Onions, Mashed Potatoes & Broccoli

Salt & Pepper Salmon* | GF | 31.95
Skillet-Roasted Cauliflower, Kale & Potatoes, Parsley-Shallot Butter & Lemons

Vegan Meatloaf | VG, DF | 29.95
Impossible “Meat”, Cauliflower Mash & Spanish Sauce

Slow-Roasted Brisket* | 31.95
BBQ Jus, Mashed Potatoes, SeventyOne Slaw & Horseradish Cream

Chicken Cordon Blue* | 29.95
Mashed Potatoes, Broccoli, Sage Cream Sauce

Desserts

S'More Sundae | 9.95
Graham Crackers, Ice Cream, Marshmallow Fluff & Fudge Sauce

Warm Chocolate Brownie | V | 10.95
Vanilla Ice Cream, Hot Fudge, Whipped Cream & Caramel Corn

Warm Apple Brown Betty | V | 10.95
Traditional American Cobbler with Crumb Crust & Vanilla Ice Cream

Hot Fudge Sundae | V, GF | 9.95
Vanilla Ice Cream, House-made Fudge Sauce & Whipped Cream with a Cherry on Top

New York Cheese Cake | 9.95
Raspberry Sauce

Dish of Ice Cream or Sorbet | V, GF | 5.95
Daily Selection of Flavors

GF Gluten-Free  DF Dairy-Free  V Vegetarian  VG Vegan  N Contains Nuts

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish.
Please advise your server if you or someone in your party has a food allergy or sensitivity.

A 19% gratuity will be added to guest checks of parties of 8 or more.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.