

EST. MARCH, 2020

EAT. DRINK. GATHER.

VETERAN & FAMILY OWNED & OPERATED NEIGHBORHOOD GASTROPUB

STARTERS Desson

COMMANDER & CHIPS 7

julia's house-made salsa served with house-fried tortilla chips ADD: queso +3

CHEESE CURDS 14

house breaded in a PROST beer batter & served with chipotle ranch

C4 NACHOS* 14

house-made spicy queso, black beans, ground beef, served with pico and sour cream choice of constructed (layered) or deconstructed (chips on side)

ADD: chicken + \$6 steak + \$8 green chili +3

MAPLE BOURBON BRUSSELS 14

brussel sprouts, bourbon maple glaze, bacon crumbles, feta cheese

LITTLE CHARLIES* 14

two mini ground chuck burgers, grilled onions, cheddar cheese, pickles on slider buns & a side of fries

CAMOUFLAGE DIP 15

spinach & artichoke dip, chopped marinated artichokes, spinach, garlic, cream cheese, cheddar, & parmesan, baked served with fresh pico de gallo, & chips

SMOTHERED SCOOPS* 16

our potato scoops covered in green chili & cheese topped with sour cream & pico ADD: taco meat + \$4

PRETZEL 15

three warm soft salted pretzel sticks served with spicy queso cheese sauce & spicy mustard

DEVILED EGGS 11

house-made deviled eggs topped with bacon bits

CRISPY CAULIFLOWER 14

your choice of original or spicy breaded cauliflower served with chipotle ranch

FRIED PICKLES 14

house-made pickle chips served with chipotle ranch

STEAK SKEWERS* 23

balsamic drizzled steak kebabs with roasted peppers & onions on a bed of lettuce with chimichurri sauce

BUFFALO CHICKEN SLIDERS* 16

4 sliders with buffalo chicken, pickle, mayo, & fries

FRIED BASKET 10

your choice of a basket of fries, scoops, onion rings (+2), sweet potato waffle fries (+2)

WINGS*

CHOICE OF WING SAUCE OR DRY RUB

8 PIECES 17.5 16 PIECES 32

SAUCES

DRY RUBS

TERIYAKI, BBQ, MEMPHIS BBQ, GARLIC PARM, SWEET THAI CHILI, BUFFALO, BUFF GARLIC PARM, NASHVILLE HOT, MANGO HABANERO, PEACH REAPER

CHILI LIME, JAMACIAN JERK, LEMON PEPPER, CAJUN

AC PIZZA

12 inch pizza with house-made pizza sauce, mozzarella cheese & one topping 13.75 qluten free crust +3

TOPPINGS COME

meat: sausage, pepperoni, bacon, canadian bacon veggies: bell pepper, onion, fresh jalapenos, pickled jalapenos, pineapple, mushrooms, black olives Additional toppings \$1.00

SOUPS + SALADS

Make any salad a wrap with fries or fruit +\$2.50 ADD: fried chicken \$6, grilled chicken \$6, salmon \$10

PORK GREEN CHILI 7.5 CUP / 10 BOWL

TOMATO & BASIL BISQUE 7.5 CUP / 10 BOWL

FRENCH ONION SOUP 10 BOWL

STEAK SALAD* 20

sliced sirloin, chopped romaine, onion ring, tomatoes, cucumbers, blue cheese crumbles, house vinaigrette

AC COBB SALAD 17

chopped romaine, cucumbers, tomatoes, red onions, carrots, maple bacon bits, hard boiled egg, blue cheese crumbles, house vinaigrette

CAESAR SALAD 12.75

chopped romaine, parmesan cheese, croutons, house-made caesar dressing

CHEF SALAD 18.5

chopped romaine, hard boiled egg, chopped ham & turkey, pepperoni, shredded cheese, tomatoes, cucumbers, 1000 island

BUFFALO CHICKEN SALAD* 20

chopped romaine lettuce with tomato, cucumber, bacon, bell peppers, carrot, cheddar cheese, grilled chicken. served with a side of buffalo sauce and ranch



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SERVED WITH A CHOICE OF FRESH FRUIT OR FRIES

SUB SIDES •SCOOPS \$2 • ONION RINGS \$3 • SWEET POTATO WAFFLE FRIES \$3 • HOUSE OR CAESAR SALAD \$3 • VEGGIES \$3 • SOUP \$ 4 • MAC & CHEESE \$4

BACON \$4 • MUSHROOMS \$2 • GREEN CHILI \$3 • EGG \$2 AVOCADO \$2 • JALAPEÑO \$2 • GLUTEN FREE BUN \$3

THE NORMANDY DIP* 19.25

shaved sirloin, caramelized onions & mushrooms, swiss cheese, creamy horseradish, on a hoagie roll, au jus make it Chicago style! add spicy giardiniera + \$1.50

AIR FORCE ONE CRISPY CHICKEN SANDWICH* 20

fried chicken with sweet & spicy coleslaw on a challah bun

NASHVILLE HOT CHICKEN SANDWICH* 20

fried chicken tossed in nashville hot sauce with pickles & garlic ailoi on a challah bun

THE OFFICERS CLUB* 21

grilled chicken breast, smoked ham, bacon, swiss, lettuce, tomato, onion, avocado, garlic aioli, on toasted ciabatta

USS FRANKLIN CHEESESTEAK* 20

shaved sirloin, spicy queso cheese sauce, sautéed mushrooms, bell peppers, onions, chipotle mayo on a hoagie roll

THE LOWRY REUBEN 18.25

seared corned beef, sauerkraut, swiss cheese, 1000 island on rye bread make it a Rachel (sub turkey)

EL JEFE'S CUBANO* 17

braised pork, smoked ham, swiss cheese, pickles, mustard, on a hoagie roll, au jus

smoked ham, mortadella, salami, swiss, provolone cheese, spicy giardiniera on toasted ciabatta

ITALIAN SAUSAGE HOAGIE* 16

butterflied seared italian sausage link, sauteed onions and peppers, provolone cheese, garlic aioli & oregano served on a hoagie roll

GRILLED CHEESE BLT 16.75

melted cheddar & provolone, bacon, tomatoes, lettuce, garlic aioli on toasted sourdough bread

SPICY GOBBLER 18.25

smoked turkey, jalapeño jam, tomato, onion, bacon, provolone cheese, mayo, aruqula on toasted jalapeño cheddar bread

LANDMINE* 18

1/2 lb patty, wrapped in a tortilla with black beans, smothered in green chili & cheese served with chips and salsa

USS COLORADO BISON BURGER* 21.5

chuck bison, provolone cheese, arugula, grilled mushrooms, grilled white onions & garlic gioli on a challah bun

SPITFIRE BURGER* 19.5

1/2 lb patty, pepperjack cheese, tomato, pickled jalapeños, garlic aioli, aruqula on a challah bun

BRAVO BURGER* 20

1/2 lb patty, bacon, applewood smoked cheddar, onion ring, arugula, memphis BBQ sauce on a challah bun

ALL AMERICAN BURGER* 18

1/2 lb patty, cheddar cheese, lettuce, tomato, red onion, pickle on a challah bun

PORTOBELLO MUSHROOM SANDWICH 20

portobello mushroom stuffed with sun-dried tomato, pesto and provolone, topped with arugula, garlic aioli and balsamic glaze on a challah bun

ADD: 1/2 lb burger patty +6

THREE TACOS SERVED WITH HOUSE-FRIED CHIPS & JULIA'S HOUSE-MADE SALSA

STEAK* 19.25

shaved sirloin, corn or flour tortillas, grilled cotija cheese, avocado crema, pico de gallo

SHRIMP* 18.5

fried shrimp, corn or flour tortillas, bourbon maple glaze, jalapeño & sun-dried tomato relish, aruqula, jalapeño ranch

lemon pepper chicken, corn or flour tortillas, shredded cheese, cilantro lime slaw, jalapeño ranch

SALMON* 19.5

salmon in harissa, corn or flour tortillas, with pineapple slaw & red onion

ground beef, corn or flour tortillas, lettuce, c<mark>hee</mark>se, pico, sour cream

CARNITAS* 15.5

braised pork, corn or flour tortillas, cojita cheese, green salsa, cilantro lime slaw **GROUND BEEF* 12**

FISH & CHIPS* 19.75

house breaded white fish in PROST beer batter with potato scoops, sweet & spicy coleslaw, house-made tartar sauce

TERIYAKI SALMON or CHICKEN* 23

choice of grilled chicken or salmon in teriyaki sauce , served with rice & seasonal veggies

GUMBO* 20

grilled shrimp & andouille sausage on rice

THUNDERBIRD* 17

hand-breaded, buttermilk marinated chicken tenders choice of sauce or dry rub with fries make it nasty! smothered with green chili + \$3.50 make it gluten free +\$2.00

SHELL SHOCKED MAC 'N' CHEESE* 19

cavatappi, grilled chicken, bacon, tomatoes, house-made green chili, melted cheddar cheese

AC TORPEDO* 15

flour tortilla filled with chicken or steak, rice, black beans & queso. Served with chips & salsa. Smothered with green chili & cheese +3

QUESADILLA* 18.5

choice of steak, chicken or carnitas, house-made quesadilla sauce, shredded cheese served with lettuce, crema & pico on the side

> JOIN US FOR BRUNCH SATURDAYS & SUNDAYS 10:00-2:00