APPETIZERS

Basket of Fries

House seasoned \$5.99

Basket of Sweet Potato Fries

Served with southern mustard \$7.99

Fried Dills

Served with ranch \$8.99

Hand-Breaded Mozzarella

Served with house made marinara \$9.99

House Made Tortilla Chips (with your choice of dip)

Spinach Artichoke Dip \$10.99

Queso \$9.99

Bean dip with jalapeño & pico de gallo \$10.99

Oven Baked Bavarian Pretzels

Served with Queso & Honey Mustard \$10.99

Smokehouse Nachos

A mound of chips with pulled pork, queso, black beans, jalapeños, and pico de gallo topped with BBQ sauce \$13.99 Substitute grilled chicken \$15.99

3 Cheese Quesadilla

Flour tortilla filled with cheese and caramelized onions. Served with house made salsa and sour cream \$10.99 Add chicken \$12.99 // Add pork \$11.99

BURGERS & SANDWICHES

Sandwiches are served with fries

Substitute sweet potatoes or a side salad + \$2

BaconBurger

Half pound choice sirloin burger topped with garlic aioli, applewood smoked bacon, choice of either blue cheese or cheddar cheese, Served with lettuce & tomato Make it a pounder for \$4 more! \$15.99

Comedy Club

Ham, smoked turkey, bacon, cheddar cheese, tomato, lettuce & mayo, Served on Texas Toast \$15.99

Buffalo Chicken

Chicken breast fried or grilled, tossed in buffalo sauce Served with bleu cheese sauce, lettuce & tomato \$15.99

Battered White Fish

Crispy battered fish, tossed with lettuce, tomato & house made tartar sauce \$15.99

Porky's Revenge

House cooked pulled pork, topped with bacon, BBQ sauce & topped with fresh jalapeño slaw \$15.99

Hot Honey Chicken Sandwich

Chicken Breast fried or grilled, topped with jalapeño slaw and a drizzle of Hot Honey \$15.99

ENTRES

Add side salad or Caesar + \$4

Blackened Salmon

Grilled or blackened fresh salmon pan-seared to temp Served with starch & vegetable of the day \$19.99 Substitute grilled chicken breast \$16.99

Chicken Tender Platter

All-natural white meat, golden and crispy, served with ranch, BBQ, or honey mustard sauce & fries
Try it Buffalo Style! \$17.99

Battered Fish & Chips Basket

Two battered fish filets. Served with house-made fries & tartar sauce \$16.99

Wing Basket

Meaty wings served with your choice of house made BBQ, hot sauce, or order 'em up naked, Served with fries \$17.99

SALADS

Balsamic Vinaigrette • Ranch • Blev Cheese • Honey Mustard Big House Salad

Mixed greens, diced tomatoes, cucumbers, cheddar cheese, red onion, & house-made croutons \$9.99

The Almighty Caesar

Comedy club classic \$8.99

Salad Toppers

Grilled or Fried Chicken \$3.99 • Grilled Shrimp \$5.99 Grilled or Blackened Salmon \$8.99

DESSERTS

Funnel Cake Fries

\$9.99 // Golden brown funnel cake fries topped with powdered sugar, Add chocolate or caramel sauce for \$.50

NY Style Cheesecake

\$9.99 // Add chocolate, strawberry, or caramel sauce for \$.50

Ultimate Brownie

Made with Ghirardelli chocolate and topped with whipped cream & chocolate drizzle \$9.99

BEVERAGES

>Souvenir Glass Includes Soft Drink Refills All Night! \$8

Coke \$4 | Sprite \$4 | Gold Peak Unsweetend Tea \$4

Diet Coke \$4 | Ginger Ale \$4 | Mellow Yellow \$4

Cherry Coke \$4 | Lemonade \$4

Bottled Water \$3 | Coffee \$3 | Hot Tea \$3 | Red Bull \$5 (Regular or Sugar free)



We have a 2-item minimum purchase per person that includes all beverages & food items *15% gratuity added to all checks*

Before placing your order, please inform your server if a person in your party has a food allergy

Consuming raw or uncooked, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

DOMESTICS

Bottle \$6

Budweiser | Busch Lite | Michelob Golden Light Bud Light | Michelob Ultra | O'Douls (NA)

PREMIUM

Bottle \$7

Corona | Amber Bock

Bud Light Lime | Boulevard Wheat

PA & SPECIALTY BOTTLES

Bottle \$8

Stella Artois | Sam Adams | Hazy Little Thing IPA

Angry Orchard | Sam Adams Seasonal

Exile Ruthie | Stone IPA | Corona (Non-Alcoholic)

High Noon

WINE& BUBBLY

Glass \$8 // Bottles \$32

Chardonnay

Cabernet Sauvignon

Sauvignon Blanc

Red Blend

OKO Pinot Grigio \$9 // \$34

Pacific Rim Riesling \$9 // \$34

Luccio Moscato \$9 // \$34

Mark West Pinot Noir \$9 // \$34

Clos Du Bois Chardonnay \$9 // \$34

Franciscan Cabernet Sauvignon \$10 // \$36

Zonin Prosecco Split \$9
Zonin Prosecco Brut Bottle \$34

SPECIALTY DRINKS

\$13 *Includes Souviner Glass!

Funny Bone Long Island

Vodka, Rum, Tequila, Gin, Triple Sec, Sprite, Sour & Coke

Rubber Chicken

Coconut Rum, Light Rum, Blue Curacao, Pineapple Juice & Sour

Green Room

BVodka, Melon Liqueur & 0J

Banana Peel

Banana Liqueur, Crème De Cacao & Cream

Open Mic

Southern Comfort, Vodka, Amaretto, Triple Sec & Pineapple Juice

Punch Line

Coconut Rum, Apricot Brandy, Banana Liqueur, OJ & Grenadine

MARTINIS

\$13

Lemon Drop

Citrus Vodka, Triple Sec, Sour with a Sugar Rim

Chocolate

Vanilla Vodka, Crème de Cacao & Cream

Grape Cosmo

Grape Vodka, Grape Pucker, Triple Sec & Cranberry

Vampire

Blue UV Vodka, Raspberry Liqueur & Cranberry

Dutch Apple

Citrus Vodka, Apple Pucker & Sour

Espresso Martini

Espresso Vodka, Coffee Liquor and a splash of Irish Cream

SPIKED COFFEE & HOT CHOCOLATE

\$8

Irish Cream & Coffee

Irish Coffee (Irish Cream & Irish Whiskey)

Hot (hocolate (w/ Cinnamon Liqueur or Peppermint Schnapps)



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