

SHAREABLES

House-Made Double-Dipped Onion Rings

A towering pile of our signature onion rings served with chipotle-ranch sauce. 8.99

Spicy Egg Rolls

Wild Bourbon Pulled Pork, slaw, pepper jack cheese and chipotle-ranch. 8.49

Fried Dill Pickle Chips

Buttermilk breaded. Served with ranch dressing. 6.99

Edamame

Sautéed in extra virgin olive oil, lemon juice, smoked sea salt. 4.99

Bacon Cheese Bacon Tots

Applewood-smoked bacon, sharp cheddar and pepper jack cheeses, scallions. 5.99

Fried Mac 'n' Cheese Bacon Bites

Panko breaded, parmesan cheese and drizzled chipotle-ranch. 7.49

SQ1 Awesome Chicken Wings

Smoked in house using cherry and mesquite woods. Choice of sauce: Buffalo or Wild Bourbon BarBQue 6 wings 7.99 10 wings 10.99

TACOS & SLIDERS

Pulled Pork Tacos

Wild Bourbon Pulled Pork, cotija cheese, pickled veggies, diced mango. 2 tacos 8.99 3 tacos 10.99

Baja Fish Tacos

Beer-battered cod, pickled red cabbage, tropical mango strawberry salsa, chipotle-lime sauce. 2 tacos 8.99 3 tacos 10.99

Chicken Tacos

Shredded chicken breast, cotija cheese, fire roasted salsa, pickled veggies, avocado spread. 2 tacos 8.99 3 tacos 10.99

Little Piggie Sliders

Wild Bourbon Pulled Pork, sharp cheddar, chipotle-ranch. 2 sliders 8.99 3 sliders 10.99

Decadent Sliders

Beef burgers, caramelized onions, brie slices, sun-dried tomato mayo, arugula. 2 sliders 9.99 3 sliders 12.99 Substitute chicken 1.00

SALADS

Angus in the Garden

Angus burger topped with sharp cheddar, mixed greens, roasted corn and black bean salsa, scallions, tortilla strips, fried jalapeños; tossed in tangy russian dressing; topped with sour cream. 13.49 Substitute chicken 1.00

SQ1 Chopped Salad

Mixed greens, applewood smoked bacon, pepper jack cheese, tomato, roasted corn & black bean salsa tossed in dijon vinaigrette dressing. Half 7.49 Full 9.99 Add chicken breast or crispy chicken 4.00 Add blackened cod 7.00

So Sweet Strawberry Salad

Fresh strawberries, mixed greens, shredded parmesan, toasted almonds in a sweet sesame dressing. Half 7.99 Full 10.49 Add chicken breast or crispy chicken 4.00 Add blackened cod 7.00

Cobb Salad

Mixed greens, cherry-wood smoked ham, tomato, hard-boiled egg, cheddar cheese, avocado, toasted pecans. Choice of dressing: blue cheese, dijon vinaigrette, honey mustard, ranch, russian. Half 8.99 Full 12.99 Add chicken breast or crispy chicken 4.00 Add blackened cod 7.00



CUSTOMIZE

Chicken 1.00
Lamb 4.00
Kobe 4.50
Gluten-free Bun 1.00

SOUPS

Cup 3.99 Bowl 6.99

French Onion
SQ1 Chili
Chicken Tortilla new!

SIDES

Baked Beans
Broccoli
Cole Slaw
Garlic Green Beans
Fries

Onion Rings
Tater Tots
Rosemary Roasted Potatoes

AWESOME SIDES

Sweet Potato Fries Add 1.00
Fried Dill Pickle Chips Add 1.00
Mac 'n' Cheese Add 2.00

100% ALL-NATURAL BEEF BURGERS

All burgers served with your choice of side. Also available on a bed of greens. 🌿

Mushroom Swiss

Beef burger, porcini-portobello-garden mushroom blend, Swiss cheese, chipotle-ranch, toasted whole-wheat bun. 10.99

Bacon Blue

Beef burger, applewood-smoked bacon, blue cheese crumbles, curly leaf lettuce, red onion, beefsteak tomato, toasted whole-wheat bun. 12.99 Try it with buffalo 5.00

BarBQue Bacon

Beef burger, applewood-smoked bacon, sharp cheddar, Wild Bourbon BarBQue sauce, curly leaf lettuce, red onion, beefsteak tomato, toasted brioche bun. 12.99

All-American

Beef burger, American cheese, curly leaf lettuce, beefsteak tomato, red onion, mayo, toasted brioche bun. 9.99 Double it up for 4.00. Add bacon 2.00

Juicy Lucy

Beef burger stuffed with cheddar cheese, caramelized onions, dijonaise, curly leaf lettuce, tomato, toasted pretzel bun. 13.99 Add an egg 1.25

Rise & Shine

Beef burger applewood-smoked bacon, caramelized onions, Swiss cheese, fried egg, toasted brioche bun. 13.99

Drunken Pig and Bull®

Beef burger, Wild Bourbon Pulled Pork, pepper jack cheese, double-dipped onion rings, chipotle-ranch, toasted brioche bun. 14.99

Double Bacon Boom!

Double beef! Double applewood-smoked bacon! Double cheddar cheese! Lettuce, tomato, onion, pickles, chipotle-ranch, toasted brioche bun. 17.99

The Philly

Beef burger with sautéed peppers, onions, 3-mushroom blend, provolone, mayo, toasted pretzel bun. 11.99

SOB... South of the Border

Blackened beef burger, pepper jack cheese, roasted corn and black bean salsa, jalapeños, avocado, Fritos, chipotle-ranch, toasted brioche bun. 13.49

Toga Party

Award-winning beef burger, feta cheese, grilled beefsteak tomato, sun-dried tomato mayo, basil leaves, toasted whole-wheat bun. 10.99

Kobe Red Wine & Blue

American Wagyu burger, applewood-smoked bacon, cabernet-braised red onion jam, blue cheese aioli, curly leaf lettuce, toasted brioche bun. 14.99

SPECIALTY & VEGETARIAN

All burgers & sandwiches served with your choice of side. Also available on a bed of greens. 🌿

Aloha Chicken

Ground chicken burger, applewood-smoked bacon, Swiss cheese, grilled pineapple ring, teriyaki ginger sauce, lettuce, toasted brioche bun. 10.99

The Greek

Ground lamb burger, feta cheese, grilled beefsteak tomato, tzatziki sauce, curly leaf lettuce, toasted brioche bun. 13.99

The Codfather

Beer-battered cod, dill pickle planks, house-made tartar sauce, curly leaf lettuce, toasted brioche bun. 13.99

Wild Bourbon Pulled Pork

SQ1 slow roasted pork, Wild Bourbon BarBQue sauce, grilled red onion, pepper jack cheese, pickled veggies, toasted brioche bun. 10.99

Samurai Salmon

House-made salmon burger, avocado, cucumber, Asian slaw, sriracha mayo, toasted whole-wheat bun. 14.99

Very Vegan Veggie Burger

House-made veggie burger, arugula, beefsteak tomato, cucumber slices, avocado spread, toasted whole-wheat bun. 12.99

X-Rated Grilled Cheese

Swiss cheese, sharp cheddar cheese, applewood-smoked bacon, dill pickle, beefsteak tomato, mayo, toasted sourdough bread. 11.99

Portobello

Marinated portobello mushroom cap, nut-crusted goat cheese, avocado, tomato, sun-dried tomato mayo, arugula, toasted whole-wheat bun. 12.99

AWESOME ENTRÉES

Blackened Cod new!

Blackened seasoned grilled cod, tropical mango salsa garnish, chipotle lime sauce, steamed broccoli, rosemary roasted potatoes. 13.99

Fish 'n' Tots new!

Beer-battered cod fillet, seasoned tater tots, house-made tartar sauce. 13.99

Sesame-Glazed Grilled Salmon

Toasted sesame-glazed grilled salmon served with rosemary roasted potatoes and garlic green beans. 14.99

Grilled Homestyle Meatloaf

House-made baked meatloaf blended with ground beef, pork and seasonings. Grilled and served with SQ1 brown gravy, topped with zesty meatloaf sauce and served with rosemary roasted potatoes and garlic green beans. 13.99

Smothered Chicken

Grilled chicken breast topped with ranch dressing, 3-mushroom blend, chopped bacon, Monterey Jack and parmesan cheeses and fresh diced tomatoes. Served with rosemary roasted potatoes and garlic green beans. 13.99

PREMIUM HOT DOGS

All hot dogs served with your choice of side.

Chili Cheese Dog

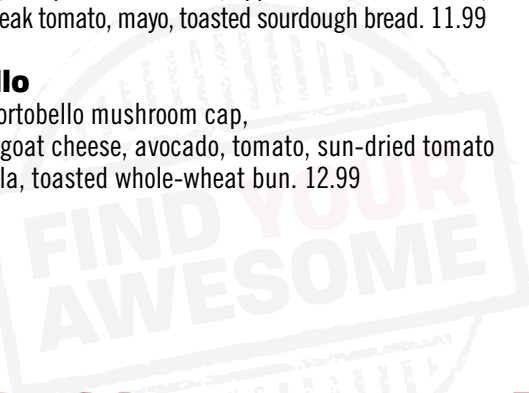
Nathan's ½-pound hot dog grilled and smothered with SQ1 Chili, shredded sharp cheddar cheese and diced red onion. 11.99

Chicago Dog

Nathan's ½-pound hot dog grilled, smothered in green relish, diced tomatoes, diced yellow onion, and yellow mustard. Topped with zesty sport peppers and celery salt. 10.49

Mac Attack Dog

Nathan's ½-pound hot dog grilled and topped with creamy mac 'n' cheese, bacon bits and chipotle ranch. 11.99



HAPPY HOUR

EVERY DAY
3PM - 6PM
9PM - CLOSE

\$3

SQ1 Chili
Select Draft Beer

\$4

Fried Dill Pickle Chips
Edamame
Pinot Grigio, Santa Marina
House Chardonnay
House Cabernet Sauvignon
White Zinfandel, Beringer

\$5

Spicy Egg Rolls
Fried Mac 'n' Cheese Bacon Bites
Boom! Margarita
SQ1 Red or White Sangria
Barrel-aged Old Fashioned
Classic Vodka or Gin Martini
Pineapple Margarita

1/2 Price Single-Liquors

Featured brands:
Beefeater Gin
Flor de Caña Rum
El Jimador Tequila
Jack Daniel's Tennessee Whiskey
Stolichnaya Vodka

SPECIALTY COCKTAILS

Boom! Margarita

Sauza Conmemorativo tequila, Grand Marnier and fresh-squeezed citrus served in a stainless shaker. Pour at your leisure! 8.99

Moscow Mules new!

Stoli vodka, fresh lime juice and Stoli ginger beer. Your choice: Classic, Razberi, Pineapple 7.99

SQ1 Bloody Mary

SQ1 Bloody Mary mix, pepper-infused house vodka. Served in a seasoned-rimmed glass with celery, lime, olive garnish. 6.99

Patron Margarita new!

Silver Patron tequila, St. Germain Elderflower liqueur, sweetened fresh-squeezed citrus. 8.99

Barrel-aged Old Fashioned

Ask your server what's currently aging in our oak barrel! 7.99

SQ1 Mojito

Flor de Caña rum, mounds of mint and fresh-squeezed lime juice with your choice of flavor: classic, raspberry, strawberry or pineapple. 5.99

Tito's White Cosmo

Tito's Handmade vodka, Cointreau and white cranberry juice. 8.99

Long Island Iced Tea new!

Gin, rum, tequila, vodka, fresh-squeezed citrus juice, Pepsi splash. 8.99

Pineapple Margarita

El Jimador blanco tequila, fresh-squeezed lime juice, pineapple juice and pineapple purée. 7.99

SQ1 Sangrias

Choose between classic Italian red or tropical white sangria. 6.50

BEER

Our extensive beer selection varies by season and location.

Draft

SQ1 Red Yuengling
Stella Artois Angry Orchard Cider
Bud Light

And 11 more craft beers to choose from!

Bottle

Budweiser Heineken
Bud Light Michelob Ultra
Coors Light Miller Lite
Corona Samuel Adams

WINE

White

Pinot Grigio, Santa Marina <i>Italy</i>	6	26
Chardonnay, Lindemans Bin 65 <i>Australia</i>	8	30
House Chardonnay, Pacific Bay <i>California</i>	5	
Prosecco Split, Zonin <i>Italy</i>		8 (187ml)
Moscato, Beringer Main & Vine, <i>California</i>	5.5	
White Zinfandel, Beringer Main & Vine, <i>California</i>	5.5	

Red

Pinot Noir, Mark West <i>California</i>	8	32
Merlot, Bogle <i>California</i>	6.5	26
Red Blend, Montes Twin <i>California</i>	7	28
House Cabernet Sauvignon, Pacific Bay <i>California</i>	5	



SHAKES

Chocolate 4.50
Vanilla 4.50
Strawberry 4.50
Root Beer Float 4.50
Nutella and Peanut Butter 4.99
Oreo Cookie 4.99
Brown Cow Made with Mug Root Beer 4.99

Proudly serving Blue Bell ice cream.

X-RATED SHAKES Adults Only

Brandy Alexander

Brandy and crème de cacao. Garnished with whipped cream and cinnamon sugar. 7.99

Piña Colada

Malibu Coconut rum and pineapple purée. Garnished with whipped cream and a cherry. 7.99

Mudslide

Bailey's Irish Cream, Stoli Vanil vodka and Kahlua. Garnished with whipped cream and Hershey's Chocolate syrup. 8.99

DESSERTS

Sea Salt Caramel Cheesecake 4.99
Mike's Pies Key Lime Pie 4.99
Ice Cream Scoop
Blue Bell Dutch Chocolate or premium Vanilla.
One scoop 2.99 Two scoops 3.99

FOR THE SMALL FRY Children 10 & Under

Served with your choice of French fries, steamed broccoli or sliced strawberries and a fountain drink.

2 Mini Cheeseburgers Beef or chicken burgers topped with American cheese. 5.99
3 Chicken Fingers Lightly breaded and deep fried. 5.99
Grilled Cheese Sandwich 4.99

Mac 'n' Cheese 4.99
Grilled Chicken Breast 5.99

\$5 ONION RING WEDNESDAY

Devour towers of our House-made Double-dipped Onion rings for just \$5 every Wednesday. Hump Day is finally cool again!

*Dine in only with the purchase of an entrée.

WEEKEND FEATURES

Ask your server for details about our weekend features (served Friday, Saturday & Sunday).

THIRSTY THURSDAY

\$3 Beers
Select draft beers

\$4 Moscow Mules

Stoli vodka, fresh lime juice and Stoli ginger beer. Your choice: Classic, Razberi or Pineapple.

\$5 Martinis

Vodka or Gin Martini
Special Cosmopolitan
Lemon Drop Martini

Key Lime Pie Martini
Razberi Martini

SQ1 AWESOME LOYALTY

Become a member of our Loyalty program to earn points, member-only offers, and the first to know what is happening at your local SQ1!

SWANKY WEEKENDS

ALL DAY Saturday & Sunday!

\$4 SQ1 Bloody Mary

\$5 SQ1 Sangrias
Barrel-aged Old Fashioned