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SPECIALTY COCKTAILS

Pear and Rosemary Mule $14
Grey Goose La Poire, ginger beer, lime juice, rosemary syrup, garnished with rosemary sprig

Cranberry Spice Mule $12
Tito's, cranberry juice, lime juice, simple syrup, ginger beer, garnished with fresh cranberries, rosemary sprig

Pomegranate and Ginger-Sage Mule $14
Hendrick's Gin, pomegranate juice, sage simple syrup, lime juice, ginger beer garnished with fresh sage leaf

Spiced Appletini $13
Tito's, apple cider, lime juice, cinnamon simple syrup, cinnamon sugar rim, dehydrated apple slice

Peppermint Bark Martini $15
Smirnoff Vanilla, Bailey's Irish Cream, Peppermint Schnapps, half and half, candy cane rim

Smoked Maple & Pecan Old Fashioned $16
Bulleit Bourbon, maple pecan syrup, bitters, cinnamon stick, orange peel

Holiday Old Fashioned $18
Whistle Pig Rye, house-made holiday syrup with hints of cinnamon, allspice, cloves, and anise, bitters, orange peel, cinnamon stick

Smoked Cinnamon "1942" Solstice $40
Don Julio 1942 Anejo Tequila, Grand Marnier, house-infused rosemary agave, lime juice, cinnamon cold smoke

16-oz Aluminum Beers ..... $5.50/$6
Michelob Ultra, Busch Light, Coors Light, Easy Eddy IPA, Ruthie Lager
WHILE SUPPLIES LAST

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WINE SELECTIONS

	GLASS	BOTTLE
Luccio Moscato D'asti, *Italy*	$8	$30
Kim Crawford, Sauvignon Blanc, *New Zealand*		$45
Kendall Jackson, Chardonnay, *California*		$40
Twenty Acres, Chardonnay, *California*	$8	$30
Twenty Acres, Cabernet Sauvignon, *California*	$8	$30
J Vineyard, Pinot Gris, *California*		$32
Zonin, Prosecco, *Italy*	$8	

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SELTZER

Carbliss $8
Black Raspberry

High Noon $8
Pineapple

HOPS & BARLEY

Domestic $5.25
Bud Light, Busch Light, Coors Light, Michelob Ultra

Premium $6
Corona Extra, Blue Moon, Heineken

Non-Alcoholic $5.25
Busch N/A

Local Craft Beer
Big Grove, Easy Eddy IPA $8
Exile, Ruthie Gold Lager $8

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CAFÉ FAVORITES

Available Fridays and Saturdays until 8pm

Traditional Wings $14
Buffalo, BBQ, or Dry Heat Rub
Dipping Sauce: Ranch or Bleu Cheese

Nachos Grande $13
Tortilla chips, choice of seasoned ground beef or grilled chicken, shredded cheddar jack cheese, lettuce, onions, diced tomatoes, sour cream, pico de gallo, jalapeños

Asian Steak Bowl $15
Steak tips, rice, carrots, shredded cabbage, cucumbers, cilantro, wonton strips, sesame seeds

Personal Flatbread Pizza $12
Choose your sauce: alfredo, marinara, or basil pesto

Choose up to 3 toppings: pepperoni, Graziano sausage, diced ham, bacon, diced chicken, jalapeños, green peppers, mushrooms, onion, spinach, tomatoes, or black olives

Additional Toppings: $0.75 each

Crispy Chicken Wrap $12
Chicken tenders, garden greens, applewood bacon, tomatoes, red onions, pepperjack cheese, ranch, crinkle cut fries

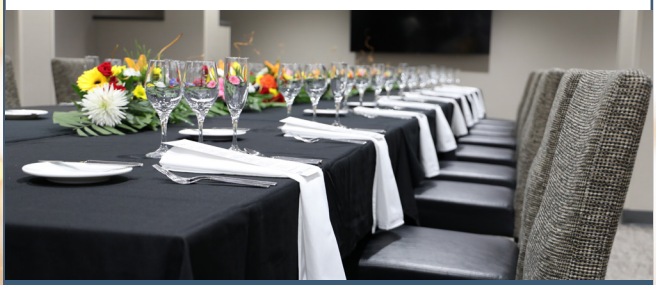
Cheeseburger* & Fries $12
American, cheddar, pepper jack, provolone, or Swiss
Add bacon $1

Cowboy Burger* & Fries $15
Cheeseburger topped with smoked brisket, bacon, BBQ sauce, cheddar cheese, and onion straws

***Consumer Advisory** Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server of any food allergies.

AJ's STEAKHOUSE

NEED SPACE TO ENTERTAIN?



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