



SMALL PLATES

Bookie's Drummy Wings (5 per order) » \$17

Crispy drumettes tossed in your choice of sauce.

Classic Buffalo | Honey Garlic | Sticky Asian

Elote Ribs » \$13

Charred corn ribs, chili-lime seasoning, crema, cotija, and lime.

Giant Soft Pretzel » \$12

Warm salted pretzel with housemade whiskey mustard.

Pork Lollipop Trio » \$15

Slow-roasted pork shanks served with cucumber tzatziki.

Chef's Selection Board » \$26

Artisan charcuterie, cheeses, house pickles, dried fruit, nuts, and crackers.

SLIDERS

Nashville Hot Chicken Sliders » \$19

Crispy buttermilk-fried chicken sliders tossed in hot honey glaze, topped with slaw and house pickles.

Main Street Tacos

Carne Asada » \$22

Grilled marinated skirt steak with onion, cilantro, queso fresco, salsa verde, and lime.

Carnitas » \$20

Slow-cooked pork with salsa verde, mango-pineapple salsa, and queso fresco on warm tortillas.

Whiskey Onion Burger Sliders » \$20

Seared beef sliders topped with whiskey-caramelized onions, Swiss cheese, and baby arugula.

PLATES & PROVISIONS

Bookie's Burger » \$20

Double smash burger with American cheese, smoked bacon, lettuce, tomato, onion, and house remoulade on a toasted bun. Served with your choice of side.

Cocktail Pairing – Smoked Buffalo Old Fashioned

Double Hitter Brats » \$22

Two grilled brats, classic pork or smoked bison, served on toasted buns with your choice of toppings and side.

Cocktail Pairing – The Original Cowboy

The Cubano » \$23

Ham, braised pork shoulder, salami, Swiss, pickles, and house reduction on butter-toasted sourdough. Served with your choice of side.

Cocktail Pairing – Old Havana

Snakebite Pasta » \$25

Penne pasta in Cajun cream sauce with peppers and onions. Choice of shrimp or chicken.

Cocktail Pairing – Bulleit Rye Sazerac

Teriyaki BBQ Chicken Sandwich » \$21

Grilled chicken thighs glazed with teriyaki BBQ, topped with sesame slaw, cucumber, and shaved carrot on a toasted bun. Served with your choice of side.

Cocktail Pairing – Toki Paper Airplane

Steakhouse Wedge Salad » \$16

Iceberg lettuce topped with cherry tomatoes, pickled red onions, bacon, blue cheese, croutons, ranch, and balsamic glaze.

Cocktail Pairing – French 75

Classic Club Sandwich » \$18

Roasted turkey, ham, bacon, lettuce, tomato, swiss, and mayo on toasted bread. Served with your choice of side.

Cocktail Pairing – Bourbon Peach Smash

SIDE HUSTLE

Shoestring Fries » \$4

Truffle-Parmesan Fries » \$5

Onion Rings » \$5

Sesame Slaw » \$4

Arugula Salad » \$5

THE FINISH LINE

Housemade Bread Pudding » \$12

Warm bread pudding topped with bourbon caramel and vanilla ice cream.

Bistro Key Lime Pie » \$10

Tart key lime custard in a graham cracker crust, topped with whipped cream.

Ricotta Limoncello Cheesecake » \$10

Light ricotta cheesecake with limoncello and a buttery crust.