



APPETIZERS

CHICKEN WINGS 1LB FOR \$10 OR 2LB FOR \$18
Drew's Buffalo, Chipotle BBQ, Nashville Hot Honey, Lemon Parmesean, Asian

HOUSE MADE CRAB CAKES.....\$17
Chipotle Aioli and Spiced Tomato Jam

TOASTED RAVIOLI.....\$12
Housemade Hand Breaded Ravioli served with Marinara

NACHOS.....\$15
Chicken or Beef, Cotija, Jalapeno, Poblano Cheese Sauce, Guacamole, Sour Cream, Cilantro

HUMMUS TRIO\$12
Traditional, Roasted Red Pepper, Pesto, served with Pita

SHRIMP CEVICHE.....\$16
Argentine Red Shrimp, Pico, Mango, Chilli Lime Crème

CHICKEN LETTUCE WRAP.....\$14
Assorted Vegetables in a Ginger Soy Marinade served with Almond Hoisin Sauce

SOUPS & SALADS

ADD-ON'S: CHICKEN....\$4, SALMON....\$8, SHRIMP...\$6

Q WEDGESMALL/\$8 WHOLE/\$11
Iceberg lettuce, covered in Bleu Cheese Dressing, Cherry Tomatoes, Bacon, Blue Crumbles, and Balsamic Reduction

CAESAR SALAD\$11
Grilled heart of Romaine Served with Parmesan, Croutons and Cherry Tomatoes

Q-HOUSE SALAD.....SMALL/\$8 WHOLE/\$11
House Greens, Tomatoes, Red Onions, Artichoke Hearts, Red Peppers, Mozzarella, House Made Croutons, with White Balsamic Vinaigrette

SPINACH AND SHRIMP SALAD.....\$18
Fried Argentine Shrimp, Fresh Berries and fruit, spinach, poppyseed vinaigrette

CHICKEN NOODLE OR TOMATO BASIL SOUP
CUP.....\$5, BOWL.....\$8

HANDHELDS

Choice of Brioche Bun or Wrap
All served with House Fries or Sweet Potato Fries
Choice of Side Salad for \$3

THE BURGER\$14
1/2 lb Ground Short Rib Burger, Cheddar Cheese, Lettuce, Tomatoes, Onion, House-Made Pickles

THE DIP BURGER.....\$17
1/2 Pound Beef Patty, 1/2 pound of Roast Beef, sauteed Onions, Provolone, Demi

THE BBQ BURGER.....\$16
1/2 Pound Beef Patty, Fried Jalapenos, Crispy Onions, Cheddar, Blue Cheese, Chipotle BBQ

NASHVILLE HOT SLIDERS\$15
Housemade Waffles with all White Meat Chicken and Hot Honey Sauce, served with Pickles

"Q" FRENCH DIP.....\$14
Sliced Beef Ribeye, Provolone Cheese, Horseradish Aioli, Italian Hoagie

BLACKENED CHICKEN\$16
Roasted Bell Peppers, Pepper Jack Cheese, Tomato, Lettuce, Avocado Spread, Cotija Cheese

CHICKEN TERIYAKI SANDWICH\$16
Grilled Pineapple, Teriyaki Sauce, Provolone, Caramelized Onions, Lettuce

CHICKEN PITA.....\$16
Pita, Tzatziki, Mediterranean Pico, Feta

PIZZA

BUFFALO CHICKEN.....\$20
Ranch, Drew's Buffalo, Mozzarella, Chicken, Romaine Salad with Blue Cheese Dressing

MARGARITA PIZZA.....\$18
Pesto, Mozzarella, Tomatoes, Prociutto, Basil, Balsamic Drizzle

MEAT-ZILLA PIZZA.....\$22
Pepperoni, Sausage, Bacon, Meatballs, Mozzarella, Balsamic Drizzle

EACH INDIVIDUAL TOPPING...\$1.50
Pepperoni, Sausage, Hamburger, Chicken, Bacon, Onion, Bell Peppers, Green Olives, Mushrooms, Mozzarella, Cheddar, Parmesean

ENTREES

BLACKENED CHICKEN RIGATONI.....\$21
6oz Blackened Chicken Breast and Bell Peppers with a Roasted Red Pepper Cream Sauce

CHICKEN PICCATA.....\$26
Lightly Breaded Chicken Breast on a bed of Angel Hair Pasta with Capers, Mushroom with a Demi Lemon Butter Sauce

DREW'S MAC AND BEEF BULGOGI.....\$19
American, Cheddar, Parmesean, Rigatoni Noodles, Beef Strips tossed in Bulgogi Sauce

12 OZ RIBEYE.....\$30
Potato Wedges, Q Side Salad, trio of Chef's Sauces

SMOTHERED SIRLOIN.....\$28
Potato Wedges, Q side Salad, Trio of Chef's Sauces

KABOBS.....\$28
Skewers of Grilled Sirloin, Chicken and Marinated veggies with Garlic Mashed Potato and Horseradish Cream and a Savory Peanut Sauce

PESTO ENCRUSTED GRILLED SALMON.....\$26
Mixed Lettuce, Mediterranean Pico, Grilled Lemon

SIDES

French Fries \$5 • Sweet Potato Fries \$5
Asparagus \$6 • Side Salad \$6



= Gluten-Free

*Consuming raw or undercooked meats, poultry, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

20% Gratuity and No Separate Checks on parties of 8 or more.