



starters

LOADED FRIES | 18

Fries smothered with queso blanco, bacon, ranch, scallions and love.

CONE OF FRIES | 13

Classic crinkle-cut fries, lightly seasoned and served with chive dip.

CHICKEN TENDERS | 18

Chicken tenderloins are hand-battered with our Parmesan breading then fried and served with ranch dressing. Ask for them tossed in Buffalo or Asian BBQ sauce, add \$1.

MACHO NACHOS | 20

Loaded with seasoned ground beef, shredded cheddar jack cheese, queso, jalapeño and black bean corn salsa. Drizzled with avocado ranch.

EDAMAME | 12 ^{GS}

Steamed and tossed in kosher salt. Spice it up with chili sauce for \$1.

CHEESEBURGER SLIDERS* | 19

Three slider-style burgers topped with cheese, caramelized onions, our special sauce, lettuce, tomato and pickles.

VOODOO SHRIMP | 19

Crispy shrimp tossed in sweet n' spicy voodoo sauce, sesame seeds, scallions and crispy rice noodles.

PAN-FRIED POTSTICKERS | 16

Pork pot stickers with black vinegar sauce, scallions and sesame seeds.

BUFFALO EGGROLLS | 19

Hand-rolled and filled with buffalo chicken, cream cheese, celery, and carrots. Served with avocado ranch.

STREET CORN CHICKEN NACHOS | 20

Loaded with chicken, elote-style corn, queso, pickled red onion, chipotle mayo, jalapeño and cotija cheese.

pizza



CHEESE | 22

House made crust, mozzarella and fresh tomato sauce.

MARGHERITA | 23

Fresh mozzarella, Roma tomatoes, basil, tomato sauce.

HAWAIIAN | 24

House made crust, tangy BBQ sauce and mozzarella cheese topped with crispy bacon, Canadian bacon, fresh pineapple and cilantro.

MEAT LOVERS | 25

Smoked sausage, pepperoni, bacon and Italian meatballs.

PEPPERONI | 24

Our house made cheese pizza loaded with pepperoni.

BBQ CHICKEN | 24

Grilled chicken, BBQ sauce, smoked Gouda, mozzarella, cilantro and red onion.

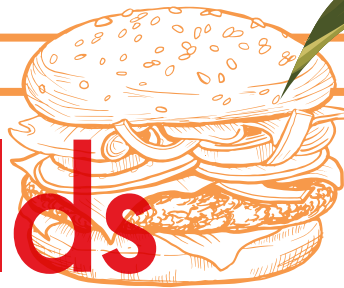
VEGGIE | 23

Mozzarella, mushrooms, red and green peppers, onions and broccoli.

KILLER BEE | 25

Mozzarella, pepperoni, mushroom and basil, drizzled with Mike's Hot Honey.

handhelds



ALL SANDWICHES AND BURGERS ARE SERVED WITH FRIES AND COOKED TO A JUICY MEDIUM-WELL.

CHEESEBURGER DELUXE* | 22

A classic burger with cheese and special, top-secret sauce. Served with lettuce, tomato, pickle and onion.

MUSHROOM & SWISS* | 24

Smothered with melted Swiss and savory sautéed mushrooms. Served with lettuce, tomato, onion and pickle.

TOKYO BURGER* | 24

Topped with teriyaki barbecue, American cheese, bacon, crispy onion strings and spicy mayo. Served with lettuce, tomato, pickle and onion.

IMPOSSIBLE™ BURGER | 24

Plant-based, all-natural patty topped with melted American cheese, awesome sauce, lettuce, tomato, onion and pickle.

TOFU & PINEAPPLE TACOS | 21

Marinated tofu, pineapple salsa, chipotle mayo, cilantro and pickled red onion. Served with rice and beans on the side.

BAJA SHRIMP TACOS | 23

Blackened shrimp, dressed lettuce, Thai chili lime, pickled red onion and cilantro. Served with rice and beans on the side.

BUFFALO CHICKEN | 24

Breaded chicken breast spiced up with hot sauce and cooled off with ranch dressing, lettuce and tomato.

BLACK JACK CHICKEN | 24

Grilled blackened chicken breast smothered in melted Colby jack cheese served on a bun topped with crispy bacon, guacamole, lettuce and tomato.

MAUI CHICKEN | 24

Hand-breaded, crispy-fried chicken breast topped with grilled pineapple, teriyaki, Asian slaw, cilantro and spicy mayo on a sweet roll.

entrees

FISH N' CHIPS | 28

Hand-battered and golden-fried fish filet served with seasoned French fries, coleslaw and tartar sauce.

SWEET N' SPICY CHICKEN | 29

Tempura-battered chicken, broccoli, red and green peppers are tossed in spicy Thai chili sauce and served over sushi rice.

CHICKEN ALFREDO | 29

Blackened chicken, broccoli, red peppers and scallions are served over linguine tossed with our creamy Alfredo sauce. Toasted garlic bread on the side.

TERIYAKI CHICKEN | 29

Panko-crust chicken with sushi rice, teriyaki sauce, garlic butter broccoli, red peppers, scallions and sesame.

CHICKEN FRIED RICE | 26

Pan-roasted chicken, peas, carrots, broccoli, egg, bacon, and sushi rice are stir-fried in kimchi soy sauce.

SPICY VEGGIE BOWL | 24 ^{GS}

Broccoli, kale and crisp mixed veggies are stir-fried in kimchee-tataki sauce and topped with avocado and green onions. Served over sushi rice.

GRILLED SALMON WITH MANGO CHUTNEY* | 34 ^{GS}

Fresh salmon is grilled and topped with mango chutney and served with garlic butter broccoli and sushi rice.

POKE BOWL* | 26

Seared ahi tuna tossed in spicy kimchi ponzu and served over sushi rice with diced avocado, fresh mango, and edamame. Topped with seaweed salad, scallions, sesame seeds and spicy mayo.

STEAK & FRIES* | 42

An 8-ounce American Wagyu sirloin finished with garlic butter and served with shoestring fries, broccoli, and our signature steak sauce.

SHORT RIBS* | 38

Slow-braised short ribs served with mashed potatoes, green beans and gravy.

salads

AHI TUNA* | 26

Seared sushi-grade tuna and sliced avocado are served over mixed greens, yellow peppers, tomatoes, carrots and cucumbers tossed in Asian pear dressing with a side of tataki sauce.

CHICKEN CHOPPED | 25

Romaine and iceberg lettuce, diced chicken, tomatoes, shaved red onion, bacon and blue cheese crumbles tossed in creamy balsamic Parmesan dressing. Topped with avocado and a balsamic reduction.

BLACKENED CHICKEN CAESAR* | 26

Romaine lettuce, grape tomatoes and croutons tossed in Caesar dressing and topped with blackened chicken and shaved Parmesan.

SOUTHERN GODDESS | 26

Chopped fried chicken tenders, avocado, deviled eggs, cucumber, Applewood-smoked bacon, shaved red onion, roasted corn, heirloom tomato over butter and romaine lettuce with green goddess dressing and a Stingin' Honey Garlic drizzle.

sushi

CALIFORNIA ROLL | 15

Sushi rice, Kani Kama krab, cucumber and avocado.

CALIFORNIA CRUNCH | 16

Tempura fried Kani Kama krab, cucumber and avocado topped with tempura crunch, spicy mayo and kimchee ponzu.

VEGGIE ROLL | 16

Cucumber, avocado, carrots, asparagus, spring mix, pickled radish, grape tomatoes and yellow peppers rolled in sushi rice and drizzled with ponzu sauce and sesame seeds.

SPICY TUNA* | 17 ^{GS}

Fresh tuna and cucumber, drizzled with Spicy mayo, Sriracha and sprinkled with scallions, sesame seeds and nori.

NINJA CRUNCH* | 23

Tempura fried salmon and Kani Kama krab are rolled with fresh salmon and tempura crunch. Drizzled with spicy mayo and eel sauce.

CROUCHING DRAGON | 23

Tempura shrimp and asparagus topped with spicy krab mix, avocado and drizzled with eel sauce, spicy mayo and Sriracha.

VOLCANO ROLL | 23

Tempura shrimp, avocado, cream cheese and spicy volcano krab mix drizzled with spicy mayo and Sriracha.

FANTASY ROLL* | 25 ^{GS}

A sushi dream come true! Fresh salmon, cucumber and avocado are rolled in soy paper and topped with steamed shrimp and ahi tuna. Drizzled with spicy kimchee ponzu sauce.

YUM YUM ROLL | 23

Tempura shrimp and cream cheese topped with shrimp, avocado, scallions, our signature yum yum sauce and a soy reduction.

ALOHA ROLL* | 23

Kani Kama krab, cucumber and avocado wrapped in nori and sushi rice and topped with tuna, kiwi, pineapple salsa, garlic chili and cilantro.

GOLDEN SPIDER ROLL* | 23

Tempura fried softshell crab, cucumber and avocado wrapped in soy paper and sushi rice, topped with diced mango, honey wasabi, eel sauce, and micro greens.

SURF N TURF ROLL* | 25

Tempura shrimp, cream cheese and avocado topped with thinly sliced, seared tenderloin, masago, horseradish cream, kimchi ponzu, and crispy onions.

*These items are cooked to order or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, fish or eggs may increase your risk of foodborne illness.

Due to the hand-crafted nature of many items (and variations in vendor supplied ingredients) we cannot make a guarantee regarding the allergen content of an individual menu item. Guests with a special food sensitivity or dietary need should not rely solely on this information as the basis for deciding whether to consume a particular menu item and are individually responsible for ensuring that any such menu item meets their individual dietary requirements. ^{GS}Gluten-sensitive items are modified to be made without gluten-containing ingredients. These kitchens are not free of gluten and thus cross-contact of gluten-free items with other food items that contain gluten is often possible.

resort cocktails

16OZ \$16 | JUMBO SQUEEZE BOTTLE \$22 | REFILLS \$16

CADILLAC MARGARITA

Cuervo Tradicional Silver, Grand Marnier, sour mix and fresh orange juice.

RIPCURL

Our signature flavor Big Wave Dave "swirled" with Piña Colada. Experts only.

PIÑA COLADA

The creamiest frozen colada topped with Plantation Double-Aged Dark Rum.



BIG WAVE DAVE

A frozen blend of Bacardi Dragonberry, 151 rum and blue raspberry lemonade. It will get you where you want to go.



BLUEBERRY LEMONADE

Tito's Vodka, freshly-squeezed lemon juice, simple syrup and blueberry puree.

PINEAPPLE MANGONADA

A house specialty! Our frozen Piña Colada, mango, chamoy and tajin.

hand crafted spirits

TROPICAL ITCH | 18

Woodford Bourbon, Plantation OFTD rum, Cointreau, passionfruit and pineapple. Topped with Myers Dark Rum and garnished with your very own bamboo back scratcher. Our strongest cocktail!



OLD FASHIONED ELDER | 16

Michter's bourbon, St. Germain Elderflower, dash of bitters and a fancy cherry.

SPICY PEYOTE | 16

Jalapeno-infused tequila, 400 Conejos Mezcal, chili liqueur, lime and pineapple juice.

CALIFORNIA CRUSH | 15

Tito's vodka muddled with fresh strawberries, house-squeezed California orange juice and agave syrup.

WHITE PEACH SANGRIA | 16

Peach moonshine, Moscato and fresh peach puree muddled with orange and mango. Garnished with a moonshine-soaked peach wedge.



SPICY WATERMELON MARGARITA | 16

Jalapeno-infused tequila and Ancho Reyes Chile Liqueur find balance with fresh watermelon, lime and agave.



PALOMA | 16

Dobel Diamante, sparkling grapefruit soda, grapefruit juice and fresh lime. The original skinny margarita!

1915 OLD FASHIONED | 17

Old Forester 1920 and 1910 are blended with Italicus Liqueur and bitters. The bourbon lover's old fashioned.

LONG ISLAND TEA | 15

Vodka, rum, gin, triple sec and sour mix topped with a splash of Coke.

Make it an Adios + \$1

PAINKILLER | 16

Pusser's Gunpowder Proof Rum, RumHaven Coconut Rum, pineapple and coconut, topped with Plantation OFTD Rum and sprinkle of nutmeg. It will cure whatever ails you.



ESPRESSO MARTINI | 15

Mr. Black Coffee Liqueur, vanilla vodka and cold brew concentrate are shaken to a frothy delight.

CUCUMBER COOLER | 15

Tito's Handmade Vodka with lime juice, simple syrup and crisp cucumber slices. Substitute Hendrick's Gin if you like!

PRETTY BOY | 16

Casamigo's Tequila, pineapple, raspberry puree, Cointreau and lemon.

draft beer

18 OZ. MUG

Michelob Ultra	\$13	Brewery X Slap & Tickle IPA	\$15
West Texas Blonde	\$13	MadeWest Hazy IPA	\$15
Estrella Jalisco	\$13	Golden Road Mango Cart	\$15
Kona Big Wave	\$15	Fat Tire Ale	\$15
Brewery X Seasonal IPA	\$14		
Stella Artois	\$15		

MAKE IT A

Michelada \$3

Spice up your draft of choice with tomato juice, a blend of spices, fresh lime and a seasoned salt rim.

cans & bottles

Budweiser	\$10	High Noon Passionfruit	\$11
Bud Light	\$10	Angry Orchard	\$11
Miller Lite	\$10	Modelo Especial	\$11
Coors Light	\$10	Heineken	\$11
Corona	\$11	Ace Guava Hard Cider	\$11
Firestone Walker 805	\$11	Brewery X Huckleberry Seltzer	\$11
21st Amendment Blood Orange IPA	\$11	JuneShine Strawberry Kiwi Crush Hard	\$11
Ballast Point Sculpin IPA	\$11	Kombucha	\$11
Guinness	\$11		

wine

REDS

House Pinot Noir	\$11/44
Joel Gott Pinot Noir	\$14/56
La Crema Pinot Noir	\$14/56
Gundlach Bundshu Mountain Cuvee	\$12/48
House Cabernet	\$11/44
Robert Mondavi Napa Cabernet	\$15/60
Hess Alomi 2019 Cabernet	\$16/64

WHITES

House Chardonnay	\$11/44
Kendall-Jackson Chardonnay	\$13/52
Walt Chardonnay	\$16/64
House Sauvignon Blanc	\$11/44
Honig Sauvignon Blanc	\$13/52
Emmolo Sauvignon Blanc	\$13/52
House Pinot Grigio	\$11/44
Santa Margherita Pinot Grigio	\$13/52
Etude Pinot Grigio	\$13/52

ROSÉS, SPARKLING & SAKE

King Estate Willamette Valley Rosé	\$13/52
Sofia Blanc de Blanc	\$14
Victorious Pink Sparkling Wine	\$64
Louis Pommery California Brut	\$88
Awa Yuki Sparkling Sake	\$14
g Fifty Genshu Sake	\$25

Hand Crafted
TO PERFECTION!

We've got more on the menu.

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LUXURY LANES