■ PARCUTERIE™ BOARD | 27

Giant Wisconsin 16 oz soft pretzel, assorted meats & cheeses, olives, Gimme's cheese sauce, honey mustard

Pretzel & dipping sauces only | 17

MACKLE'S DIP | 14

Spinach, artichokes, American, feta, and parmesan cheese, served with toasted naan and tortilla chips

Add our 16 oz soft pretzel +13

CANTINA NACHOS

Queso fresco, corn pico, avocado, spicy cilantro ranch, tortilla chips

House-made birria beef | 19 Mojo chicken | 16

() SHRIMP & SHISHITOS | 16

Key West pink shrimp tossed in a creamy, spicy sauce served with blistered shishito peppers, cherry tomatoes and crostini

POTATO 'GOLF BALLS' | 14

Crispy fried potato balls stuffed with gouda and chives, served with sun-dried tomato-walnut pesto and shaved brussels sprouts salad

MUSSELS | 18

Prince Edward Island mussels, bloody mary mix, white wine, aromatics, cream, served with crostini

(3) TENDERLOIN TIPS | 19

Sweet & savory tenderloin steak tips served with roasted garlic horseradish sauce

Add Gimme's cheese sauce +3

SRIE & BLEU CHEESE DIP | 14

Warm brie & bleu cheese dip served with crostini & pickled red onion

FRIED OLIVES | 12

Panko-crusted fried green olives, tossed with garlic-parmesan sauce, served with warm bleu cheese dip

CHICKEN WINGS | 17

Traditional wings with your choice of one sauce or rub, served with bleu cheese or ranch dressing

Truffalo, garlic parmesan*, pomegranate, BBQ, classic buffalo, house dry rub*

*Not available on the side Additional sauces +.75

CALAMARI | 19

Sautéed squid, Spanish black beans, crispy chorizo, lemon zest, breadcrumbs, scallions

BRUNCH

FRENCH TOAST | 12

Vanilla bean-soaked brioche, berry coulis, maple bourbon whipped cream, crumbled funnel fries

BRUNCH BURRITO | 14

Scrambled eggs, bacon, chorizo, roasted peppers & onions, queso fresco, topped with hollandaise & corn pico, served with crispy potatoes

CHICKEN & WAFFLE SANDWICH | 13

Fried egg, crispy chicken tenders tossed in hot honey, bacon, orange maple aioli, sandwiched between two waffles, served with a side of crispy potatoes

GEGGS BENEDICT | 13

Two poached eggs, thick-cut bacon, toasted square croissant, housemade hollandaise, served with a side of crispy potatoes

BREAKFAST HASH | 14

Two eggs any style, crispy potatoes, roasted peppers & onions, bacon, chorizo, tomatoes, topped with hollandaise, served with brioche toast

TRADITIONAL BREAKFAST | 11

Two eggs any style, bacon OR sausage, crispy potatoes, served with toasted brioche

STEAK & EGGS | 20

Sweet & savory tenderloin steak tips, chili garlic crisp, two eggs any style, crispy potatoes, toasted brioche

SIGNATURE PLATES

CHICKEN TENDERS | 15

Hand-breaded chicken tenders, fries, and served with your choice of ranch, honey mustard, or Gimme's sauce

> Sauce-tossed wings +1.5 Additional sauces +.75

TIPS & FRITES | 35

Sweet & savory tenderloin steak tips, parmesan-truffle fries, served with roasted garlic horseradish sauce

Add Gimme's cheese sauce +4

FISH TACOS | 18

Crispy beer-battered fried haddock, flour tortillas, avocado, corn pico, spicy cilantro sauce, served with tajin-seasoned sweet potato fries

Add a third taco +5

SALMON | 28

Pan-seared salmon, coconut curry sauce, rice, broccolini, toasted naan

RIBS | 26

Half-rack of St. Louis ribs confited in bacon fat and grilled with pomegranate BBQ sauce, served with roasted garlic mashed potatoes and brussels sprouts

FISH & CHIPS | 18

Crispy beer-battered fried haddock, fries, housemade tartar sauce

MACARONI & CHEESE | 16

Creamy six cheese sauce, elbow noodles, toasted Cajun breadcrumbs and parmesan

> Add steak tip skewer +13 Add house-made birria +8

BLOODY MARYS

Add a sidecar of Coors Light to any Bloody Mary +2

() SPICY SUNDAY RED **BLOODY MARY | 14**

Chile de arbol infused Tito's Handmade Vodka, bacon, Scotch Bonnet hot sauce, Toma bloody mary mix, habanero salt rim

FIRST TEE BLOODY MARY | 8

Pearl vodka, Toma bloody mary mix

GREENSIDE BLOODY MARY | 13

Basil-infused Pearl cucumber vodka, Toma bloody mary mix, Ancho Reyes Verde, lemon, everything bagel seasoning

BACK NINE BLOODY MARY | 14

Absolut Peppar Vodka, Toma bloody mary mix, chipotle hot sauce, bacon, bacon salt rim

BRUNCH COCKTA

COLD BREW OLD FASHIONED | 13

Sazerac 6 Year Rye, Frangelico, cold brew, walnut bitters, orange bitters, maple syrup

ESPRESSO MARTINI | 14

Mr. Black Coffee liqueur, Tito's Handmade Vodka, Bailey's Irish Cream, Licor 43, cold brew, Demerara

CLASSIC MIMOSA | 7.5

APEROL SPRITZ | 12

Aperol, bubbles, soda, orange

PASSION FRUIT MIMOSA | 9

Passoa passion fruit liqueur, bubble, orange







A 20% gratuity will be added automatically to the bill for parties of 8 or more. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



GIMME'S BURGER | 17

Cheddar cheese, haystack onions, sweet & spicy pickles, lettuce, tomato, roasted garlic aioli, served on a sesame brioche bun

THE BASIC BURGER | 16

American cheese, lettuce, tomato, onion, mayo, served on a sesame brioche bun

BACON ROYALE | 18

Bacon, Swiss cheese, truffle garlic aioli, caramelized onions, served on our signature bacon-fat bun

OLIVE BURGER | 17

Green olive aioli, Swiss cheese, lettuce, tomato, served on a sesame brioche bun

All burgers are served with two 4 oz patties cooked medium-well and served with fries. Sub sweet potato fries +1, sub parmesan-truffle fries +3

BURGER UPGRADES: Add bacon +1, sub impossible burger patty +3, sub bacon-fat bun +2, sub gluten-free bun +2

Served with fries. Sub sweet potato fries +1 | Sub parmesan-truffle fries +3

NAAN CLUB | 15

Cheddar & Swiss cheese, turkey. prosciutto, bacon, lettuce, tomato, roasted garlic aioli, toasted naan

CRISPY TRUFFALO | 16

Crispy chicken thigh, truffalo sauce, roasted garlic aioli, brussels slaw, square croissant

BIRRIA GRILLED CHEESE | 17

House-made birria beef, gouda. mozzarella, provolone, toasted sourdough, consommé

BRIE BLT | 16

Thick-cut bacon, brie, lettuce, tomato, herb aioli, toasted sourdough

STEAK AU POIVRE SANDWICH | 19

Shaved ribeye, brandy mushroom cream sauce, caramelized onions, Swiss cheese, roasted garlic horseradish sauce, french bread

HAVANA | 18

Mojo-braised chicken, prosciutto, Swiss, pepperoncini aioli, pickles, pepperoncinis, haystack onions, pressed Cuban bread

CLASSIC CHICKEN SANDWICH | 15

Crispy chicken thigh, Gimme's sauce, shredded lettuce, tomato, sweet & spicy pickles, sesame brioche bun

GREENS

🍕 🕃 GIMME'S HOUSE | 13

Mixed greens, quinoa, feta, olives, tomato, cucumber, red onion, lemon oregano vinaigrette

WINTER KALE | 13

Kale, oranges, candied walnuts, honey ginger tahini dressing

CAESAR | 13

Chopped romaine, parmesan, croutons, cracked pepper, caesar dressing

SAGUARO CRUNCH | 13

Romaine, queso fresco, corn pico, avocado, pickled onion, sunflower seeds, tortilla strips, spicy cilantro ranch dressing

60° WEDGE SALAD | 13

Romaine wedge, olive medley, bacon, tomato, red onion, bleu cheese crumbles, toasted panko breadcrumbs, dill, bleu cheese dressing

ADD PROTEIN: Mojo-braised chicken +5, Grilled chicken +4, Key West pink shrimp +6, Salmon +13 Birria +8, Chicken tenders +4, Tenderloin steak tips +13

SALAD DRESSINGS: Ranch, Spicy cilantro ranch, Lemon oregano vinaigrette, Balsamic vinaigrette Caesar, Bleu cheese, Honey ginger tahini

SOUPS

NEW ENGLAND CLAM CHOWDER Cup | 8

Bowl | 12

SOUP OF THE DAY

Cup | MKT Bowl | MKT

DESSERTS SIDES

Add vanilla ice cream +3

FUNNEL FRIES | 12

Nutella & berry coulis dipping sauces

Great to share!

POTS DE CREME | 6

Hibiscus-blood orange chocolate custard, topped with crushed cocoa puffs

ROTATING CHEESECAKE | 8

Ask your server about our featured flavor

SECOMO BUTTER CHOCOLATE CHIP COOKIE | 9

Vanilla ice cream, miso caramel

(3) HOUSE/CAESAR SIDE SALAD

Sub with any burger or handheld +3

GARLIC MASHED POTATOES BRUSSEL SPROUTS 5 **BROCCOLINI** 5 **SWEET POTATO FRIES** 5 **FRIES** 4 (8) RICE 4 **PARMESAN-TRUFFLE FRIES** 7 6

GIMME'S FAVORITE 🛞 GLUTEN-FREE 👌 FIERY FLAVORS





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