



FORKLIFT & PALATE™

AT CHAMPION MILL

SHARED BITES

BURRATA BRUSCHETTA • \$16 V
Grilled toast points with creamy burrata cheese, tomato, basil, and balsamic glaze

KOREAN STYLE CHICKEN TENDERS • \$16 GF
Gluten free chicken tenders with a soy ginger glaze, pickled daikon radish, and Asian slaw

QUESADILLA • \$17 V
Warm flour tortilla filled with cheese, onion, bell pepper, tomato, and grilled chicken
Half portion: \$9

DRIP-TRIO • \$16 V
Wheat crackers, tortilla chips, and pita chips served with house made guacamole, salsa, and pimento cheese

SEAFOOD TOTS • \$18 GF
Sauteed lobster and shrimp, pico de gallo, tangy house made creme served over hot tots

CHEF'S ASSORTED BREAD BIN • \$6 V
Artisan bread served with a chef inspired oil or butter. Six pieces per basket

GRILLED SHRIMP COCKTAIL • \$14
Six grilled jumbo Oishi shrimp served with grilled lemon and horseradish cream, cocktail sauce, and toast points

SOUPS & SALADS

FRENCH ONION SOUP • \$8 V

SOUP DU JOUR • \$4 Cup | \$8 Bowl

WARE "HOUSE" SALAD • \$11 V GF
Arcadian, tomato, red onion, cucumber, smoked cheddar, and a lemon vinaigrette

SEASONAL ENTREE SALAD • \$14 V GF
Mozzarella caprese salad, fresh mozzarella, fresh tomato, basil, red onion, cucumber, lemon vinaigrette, and balsamic reduction

KIDS MENU

All kids meal come with a choice of one side: broccoli, green beans, carrots, or tots
Make them loaded tots for an additional \$4

3 CRISPY CHICKEN TENDERS • \$9
Three chicken tenders served with ranch
Upgrade to 6 tenders: \$16

BAKED MAC & CHEESE • \$9 V
Creamy and decadent house made mac and cheese

SINGLE CHEESE BUTTER BURGER* • \$10
Burger served with apple-wood smoked cheddar
Upgrade to double: \$14

ALFREDO PASTA • \$10 V
Pasta tossed in a creamy white garlic cheese sauce
Add chicken: \$8

FISH & CHIPS • \$9
Hand battered whitefish fillet and tots

DESSERTS

Please ask your server about chef specials.

ADD-ONS

Protein:
• Grilled Chicken: \$8
• Salmon* or Grilled Shrimp*: \$11
• Steak*: \$13

ENTREES

FISH & TOTS • \$18 V GF
Crispy hand battered whitefish fillets served with tots and slaw

PIMENTO SALMON • \$32 GF
Lump crab meat, applewood smoked pimento cheese, bacon, and shredded potato with a roasted red pepper creme sauce with choice of two sides

PASTA FLORENTINE • \$17 V
Pappardelle pasta, roasted tomato and fresh spinach tossed in a garlic cream sauce.
Served with house salad

WILD RISOTTO • \$21 V GF
Wild locally grown mushrooms, pecornio cheese tossed with risotto and topped with Argentine onion and a red bell pepper relish. Served with house salad

GRILLED PORK CHOP • \$30 GF
Served with a blackberry passion fruit glaze and choice of two sides

SURF & TURF* • \$45 GF
Grilled 8-ounce prime strip steak served with a trio of Oishi shrimp with choice of two sides

DOUBLE BUTTER CHEESEBURGER* • \$18
Two butter basted patties served with applewood smoked cheddar cheese, bacon, lettuce, tomato, mayonnaise, and caramelized onion on a toasted brioche bun and choice of one side

SOUTHWEST GRILLED CHICKEN • \$17
Grilled chicken breast served with avocado, tomato, onion, and lettuce with a southwest aioli and choice of one side

TOASTED REUBEN • \$17
Grilled marble rye with corned beef, Swiss cheese, sauerkraut and house made thousand island with choice of one side

SIDES

Add any A la Carte side for \$6

HOUSE MADE MASH POTATO
Sour cream and green onion

TOTS V GF
Crispy fried tots.
Upgrade to Loaded Tots with bacon, cheddar, and chives: \$4

CLASSIC RISOTTO V GF
Italian style risotto with Pecorino cheese

PASTA WITH CREAM SAUCE V
Pappardelle pasta tossed with Pecorino and Parmesan cheeses

FOUR CHEESE BAKED MAC & CHEESE V
Creamy and decadent house made mac and cheese

GARLIC SOY BROCCOLI V GF
Fresh broccoli tossed in a Korean garlic soy sauce

GREEN BEANS GF
Green beans tossed in bacon, caramelized onion and BBQ seasoning

CARROTS
Honey glazed with thyme and garlic

HOUSE SALAD V GF
Spring mix, tomato, red onion, cucumber, applewood smoked cheddar, and lemon vinaigrette

All minors must be accompanied by an adult.

20% gratuity will be automatically added to parties of 6 or more. We are unable to split individual checks for parties larger than 8.

Some items can be made gluten friendly with slight alterations upon request.

V = Vegetarian
GF = Gluten Friendly

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Surt & turf and burgers are smash style. No temps will be asked.

The following major food allergens are used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. All property kitchens include these allergens. There are no allergen free zones or equipment. Please ask your server for more information.



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COCKTAILS

MARCUM MARGARITA • \$12

Silver tequila, triple sec, agave and fresh lime juice
Add flavor for \$1: strawberry, peach, blueberry, and spicy. Notes: Refreshing and organic

B STREET BERRY BLAST • \$13

Vodka, black raspberry liqueur, fresh lemon juice, blueberry syrup, and a splash of cranberry
Notes: A guest favorite - very sweet, bubbly, and berry fruit forward

STEAM MIXER OLD FASHIONED • \$14

Woodford bourbon, Luxardo cherry liqueur, agave, orange bitters, or try with Espolon Reposado tequila
Notes: spirit forward, sweet mid pallet, slightly bitter

MAKE YOUR MULE • \$14

Choose from the GOAT'S of mules
• Classic Moscow (Tito's Vodka)
• Kentucky (Buffalo Trace)
• Mexican (Casamigo's Blanco)
• Irish (Jameson)
• Dark & Stormy (Goslings)

BARTENDER'S SPECIAL

Ask your server about this month's feature signature cocktail

HOLY-MIMOSAS

CLASSIC • \$8

Orange juice with a kicker of Grand Mariner and bubbly

TIFFANY • \$7

Refreshing lemonade, blue liqueur and bubbly

BLUEBERRY LEMOSA • \$7

Blueberry simply syrup, fresh squeezed lemonade and bubbly

CHERRY BOMB • \$7

Cherry juice, pineapple juice, and bubbly

NOOK SUNRISE • \$9

Casa Amigo's Blanco, bubbly, orange juice, and grenadine

HOLA • \$8

Malibu rum, bubbly, and pineapple juice

MERMAID • \$8

Midori, pineapple juice, bubbly, and blue liqueur

BEER

DRAFT STAPLES

Miller Light, Coors Light, Blue Moon, Michelob Ultra
Ask your server about rotating tap handles and local craft can selections

BOTTLES/CANS

- Bells Two-Hearted (C)
- Coors Banquet (D)
- Coors Light (D)
- High Noon (RF)
- Michelob Ultra (D)
- Miller Light (D)
- Modelo (I)
- Modelo Negra (I)
- New Castle (I)
- Peroni (I)
- Red Stripe (I)
- Redd's Apple (D)
- Stella Artois (I)
- Topo Chico (RF)

BUCKETS

- Domestic/Topo Chico: \$20
- Import/Craft: \$25
- High Noon: \$27

N/A BEER

- Athletic, Original Sin Cider

WINE

HOUSE - BY THE GLASS

- Zonin Prosecco: \$9
- Mark Stone Pinot Grigio: \$9/\$45
- Kim Crawford Sav Blanc: \$11/\$55
- Diora Chardonnay: \$10/\$50
- Hanover Winery Dammit Annie Sweet Red (award winning): \$9/\$45
- Mark Stone Pinot Noir: \$9/\$45
- Joel Gott Cabernet: \$12/\$53
- Relax Riesling: \$8/\$38

PREMIUM - BY THE GLASS

- Z Alexander Pinot Noir: \$13/\$45
- Oberon Cabernet: \$16/\$69

PREMIUM - BY THE BOTTLE

- Harvy And Harriet Red Blend: \$70
- Post And Beam Chardonnay: \$75
- Saldo Zinfandel: \$85
- Prisoner: \$100
- Frank Family Cabernet: \$170

BOURBON, WHISKEY, & RYE

*Limited availability

- 1792 Small Batch
- Angels Envy
- Angels Envy Rye
- Basil Hayden
- Bib and Tucker Small Batch
- Blackened
- Blanton's*
- Bulleit
- Bulleit Rye
- Dickle Rye
- Eagle Rare*
- Elijah Craig
- Evan Williams (House)
- Four Roses Single Batch
- Four Roses Small Batch
- Four Roses Bourbon
- George Remus
- Hand Barrel Small Batch
- Heaven's Door Straight
- High West
- Jack Daniels
- Jeffersons Ocean
- Jim Beam

- Knob Creek
- Larceny
- Makers Mark
- Michter's Rye
- New Riff
- Old Overholt Rye
- Rabbit Hole Dareringer
- Rabbit Hole Heigold
- Rabbit Hole Cavehill
- Rittenhouse Rye
- Russels 10Yr
- Russels Single Barrel
- Weller Antique*
- Weller Special*
- Whistle Pig 6
- Widow Jane 10Yr
- Willet Noah's Reserve
- Willet Pot Still Reserve
- Woodford
- Woodford Double Oak

SCOTCH

- Balvenie 12
- Dewars (House)
- Glenfiddich 12 and 14
- Glenlivet 12 and 14
- Macallan 12
- Monkey Shoulder

IRISH

- Jameson
- Teeling
- Tellamore Dew

CANADIAN

- Crown Royal

NON-ALCOHOLIC

SODA • \$3.25

Pepsi, Diet Pepsi, Starry, Dr. Pepper, Mt. Dew, or Minute Maid Lemonade

JUICE • \$4

Orange, Apple, Pineapple, Grapefruit

ICED TEA • \$3.35

COFFEE • \$3.89

PELLAGRINO SPARKLING WATER • \$4.50

(C) Craft (D) Domestic (I) Import (RF) Rotating Flavors

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