

# SECOND CHANCES TAVERN

Happy Hour  
Monday to Friday  
3pm-6pm and 12am-6am  
Breakfast  
12am-12pm Daily

## APPETIZERS

### Ten Jumbo Wings 17

Choice of buffalo, garlic parm, lemon pepper, SC hot, Gochujang glaze, honey bbq or Thai sweet chili. Served with carrots, celery and house made ranch or blue cheese.

### Chicken Tenders 17

Hand breaded chicken breasts. Served with carrots, celery and house made ranch or blue cheese.

### Loaded Fries 15

Fries topped with tri-blend cheese sauce, bacon, pico de gallo, pickled jalapeño, sour cream and green onion. Add braised brisket, carnitas, shredded chicken or carne asada 4

### Elotes 12

Roasted corn, garlic sauce, Cholula aioli, cilantro, cotija, Tajín and a lime wedge.

### Fried Mozzarella 14

Fresh, hand cut and breaded mozzarella. Served with house made marinara sauce.

### Philly Egg Rolls 14

Shaved prime rib, bell pepper, onion and cream cheese. Side of house made A1 aioli.

### Nachos 13

Crispy corn tortilla chips topped with tri-blend cheese sauce, pico de gallo, seasoned black beans, pickled jalapeño, sour cream and guacamole.

Add braised brisket, carnitas, shredded chicken or carne asada 4

### Chips and Salsa 8

Crispy tortilla chips served with house made green salsa. Add house made guacamole 4

### Chicken Quesadilla 14

Pickled jalapeño, pepper jack cheese and shredded chicken. Side of pico de gallo and sour cream. Sub carne asada 4

### Mini Corn Links 12

Hot links hand dipped in corn batter. Side of house made creamy honey mustard.

### Edamame 13

Choice of salt, garlic sauce or Gochujang glaze. Topped with sesame seeds.

## TACOS

### First order minimum of 3 tacos.

Street style corn tortillas topped with cilantro, red onion, cotija cheese.

Choice of carne asada, shredded chicken, braised brisket or carnitas.

3.50 per taco. Salsa included with every order of 3.

## GUILT-LESS

### Chic-N Veg Bowl 17

Grilled chicken breast, bell pepper, red onion, asparagus, carrots and cilantro-lime rice.

### Ceviche 19

Shrimp, agua chile, cucumber, creamy avocado sauce and a side of chips.

### Chicken Lettuce Wraps 17

Chicken breast, water chestnuts, mushrooms, garlic, green onion and sweet chili sauce.

### Caprese Salad 15

Hearts of palm, fresh mozzarella, heirloom tomatoes, basil and balsamic glaze.

## SALADS & SOUPS

### Make any salad a wrap

#### House 12

Romaine, cherry tomato, cucumber, red onion, shredded carrots, French style croutons and our house made ranch or blue cheese.

#### Caesar 12

Romaine, Parmesan cheese and French style croutons tossed in house made Caesar dressing. Add chicken 4, salmon and steak 8.

#### Salmon Signature \* 21

Gochujang glazed salmon on a bed of romaine lettuce, spinach, hearts of palm, artichoke, cherry tomato, feta cheese peppers, candied pecans and our house made champagne vinaigrette.

#### Steak Salad \* 25

Grilled 8oz boneless ribeye on a bed of romaine lettuce, arugula, cherry tomato, red onion, roasted corn, cotija cheese and our house made chimichurri vinaigrette.

#### Brisket Salad 21

Braised brisket, romaine lettuce, cherry tomato, red onion, blue cheese crumbles, chimichurri and blue cheese dressing.

#### Lobster Bisque 10/15

#### Grilled Cheese and cup of Tomato Bisque 15

#### Chef's Rotating Soup 9

## SANDWICHES

### Served with choice of French fries or tater tots.

#### BYO Burger 17

Our burgers are made with a 1/2 pound brisket, chuck and short rib burger blend.

Cheese (1): pepper jack, cheddar, American, mozzarella, provolone, Swiss, blue cheese crumbles, or tri-blend cheese sauce.

Toppings: lettuce, tomato, red onion, grilled onion, jalapeño, cucumber, pickles, bell pepper or mushrooms.

Dressing: A1 aioli, Cholula aioli, buffalo, honey bbq, creamy honey mustard, mayonnaise, miso glaze, Gochujang glaze, sweet chili sauce, not-so-secret sauce or horseradish cream. Add bacon, fried egg, avocado, guacamole or chimichurri 2

#### Smash Burger 18

Two smashed burger patties, American cheese, grilled onion, lettuce, tomato and not so secret sauce.

#### Crispy Chicken Sandwich 18

Hand battered chicken breast with pickles, coleslaw and mayo. Plain or tossed in your choice of wing sauce.

#### Club Sandwich 17

Turkey, bacon, cheddar cheese, lettuce, tomato, avocado and mayo on sourdough.

#### Philly Cheese Steak\* 19

Braised prime rib, grilled onion and peppers. Topped with tri-blend cheese sauce.

#### Prime Rib Sandwich\* 19

Braised prime rib, Swiss cheese and crispy onion strings. Topped with house made horseradish cream sauce and a side of au jus.

#### BBQ Sandwich 18

Choice of braised brisket or braised pulled pork topped with coleslaw, crispy onion strings and house made bbq sauce.

#### Lobster Roll 22

Celery, onion, bell pepper and mayo. Served cold in a toasted lobster roll.

# SECOND CHANCES TAVERN

## BREAKFAST

### ‘Merican Breakfast\* 13

2 eggs, hash browns, choice of bacon, sausage patty or braised brisket and choice of toast.

### Breakfast Burrito \* 14

Scrambled eggs, cheddar cheese, pickled jalapeños and choice of bacon, sausage or braised brisket. Served with hash browns and sour cream.

### Breakfast Sandwich\* 15

2 eggs, American cheese, Cholula aioli and choice of brisket, bacon or sausage patty. Served with hash browns.

### Ribeye and Eggs\* 25

8oz ribeye with 2 eggs, hash browns and choice of toast.

### Nutella French Toast 15

Nutella stuffed French toast topped with candied pecans and sliced strawberries.

### Buttermilk Pancakes 10

House made pancake batter, served with our Second Chances syrup.

Add a side of bacon (4) or sausage patty (2) for 4

### Specialty Cakes 13

House made pancake batter with choice of candied pecans, cookie dough, blueberries, mixed berries or chocolate chips. Served with our Second Chances syrup.

### French Toast 13

Thick cut Texas toast hand dipped in house made batter. Served with our Second Chances syrup.

Add a side of bacon (4) or sausage patty (2) for 4

### Chilaquiles\* 14

Corn tortillas tossed in green salsa, pico de gallo, cheddar cheese, sour cream, 2 eggs and choice of braised carnitas or shredded chicken.

Sub carne asada or braised brisket for 2

### Breakfast Quesadilla\* 14

Scrambled eggs, pepper jack cheese, pickled jalapeño and choice of brisket, bacon or sausage. Served with a side of pico de gallo and sour cream.

### BYO Omelete\* 16

Standard choice of 3 items. Served with hash browns and choice of toast.

Meat: bacon, sausage, braised brisket

Veggies: tomato, jalapeño, onion, mushroom, spinach, avocado, peppers

Cheese: cheddar, pepper jack, American, mozzarella, provolone, Swiss

Add additional items .75 each

## DESSERTS

### Fried Cookie Dough 10

Chocolate chip cookie dough dipped in house made donut batter and fried to perfection. Served with vanilla ice cream and chocolate sauce.

### Fudgie Cake 14

Chocolate ice cream, salted caramel ice cream, dark chocolate ganache, whipped cream frosting and strawberry sauce.

### Martini Cheesecake 12

Rotating flavors. Ask your server for details.

## SIDES

House salad, Caesar salad, coleslaw, cilantro-lime rice, mac and cheese, seasonal fruit, onion rings, French fries, tater tots, sweet potato fries, asparagus, sautéed veggies.

7

## ENTREES

### Bone in Filet\* 32

9oz bone in filet topped with compound butter. Served with mashed potatoes, asparagus and chimichurri sauce.

### Gochujang Bowl 21

Cilantro lime rice with peas and carrots, avocado, pico de gallo, Gochujang glazed shrimp, Cholula aioli and sesame seeds.

### Chicken Parmesan 20

Hand breaded chicken breast over spaghetti, topped with provolone, mozzarella and our house made marinara. Served with garlic bread.

### BBQ Brisket Mac and Cheese 22

Tri-blend cheese sauce topped with bbq braised brisket and crispy onion strings. Served with garlic bread.

### Salmon Dinner\* 28

Gochujang glazed salmon served with mashed potatoes, asparagus, sliced lemon and compound butter.

## WINE

### Whites

Woodbridge Chardonnay- 6.50

Cupcake Chardonnay- 9

Kendal Jackson Chardonnay- 13

Woodbridge Sauvignon Blanc- 6.50

Cupcake Sauvignon Blanc- 9

Kim Crawford Sauvignon Blanc- 10

Guenoc Pinot Grigio- 6.50

Santa Margarita Pinot Grigio- 15

Ruffino Prosecco- 12

Freixenet Split Sparkling- 6.50

### Red

Woodbridge Cabernet- 6.50

Cupcake Cabernet- 9

Woodbridge Pinot Noir- 6.50

Cupcake Pinot Noir- 9

Meiomi Pinot Noir- 13

Woodbridge Merlot- 6.50

Opaque Blend- 13

## BEER

### Bottle

Budweiser- 5

Bud Light- 5

Michelob Ultra- 5

Coors Light- 5

Miller Lite- 5

Heineken- 6

Heineken 0.0- 6

Athletic Brewing N/A- 6

White Claw- 6

Corona- 6

Corona Premier- 6

Modelo Oro- 6

Dos Equis- 6

Mango Cart- 6

Sam Adams- 6

Long Drink- 6

Sun Cruiser- 6

Firestone Union Jack- 7

Lagunitas IPA- 7

Stone IPA- 7

Twisted Tea- 7

### Draft

Bud Light- 5.50

Michelob Ultra- 5.50

Coors Light- 5.50

Miller Lite- 5.50

Stella Artois- 6.50

Blue Moon- 6.50

Modelo- 6.50

Pacifico- 6.50

Firestone 805- 6.50

Kona Big Wave- 6.50

Angry Orchard- 6.50

Sam Adams American  
Light- 7.50

Guinness- 7.50

\*IPA- 7.50

\*Seasonal Specials- 8

\*Ask bartender for selection.