

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

Coma Roll 14

Turkey breast, stuffing and mashed potato egg rolls. Served with a side of turkey gravy.

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.

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.

Spinach Salad 18

6oz blackened chicken on a bed of spinach, green apples, blueberries, strawberries, feta cheese, candied pecans and a house made blueberry vinaigrette.

Lobster Bisque 10/15

Dr. Pepper Chili 10/15

Grilled Cheese and cup of Tomato Bisque 15

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, tonkatsu, 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.

Chicken Katsu Sandwich 18

Panko-breaded, fried chicken, Hawaiian macaroni salad and tonkatsu sauce.

Club Sandwich 17

House smoked 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.

SECOND CHANCES TAVERN

BREAKFAST

‘Merican Breakfast* 13

2 eggs, hash browns, choice of bacon, sausage patty or ham steak 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, ham or sausage patty. Served with hash browns.

Ribeye and Eggs* 25

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

Biscuits and Gravy 16

3 house made biscuits smothered in sausage and bacon country gravy. Served with 2 eggs and hash browns.

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, ham 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, ham, 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, strawberry cheesecake ice cream, dark chocolate ganache, whipped cream frosting and chocolate sauce.

Martini Cheesecake 12

Rotating flavors. Ask your server for details.

SIDES

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

ENTREES

Bone in Filet* 32

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

Mahi Mahi Tacos 21

Blackened, grilled Mahi Mahi, avocado-lime slaw, pico de gallo and Cholula aioli in flour tortillas. Served with cilantro-lime rice and black beans.

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

Blue Moon N/A- 7

Topo Chico- 6

Corona- 6

Corona Premier- 6

Corona Sun Brew- 6

Modelo Oro- 6

Dos Equis- 6

Dos Equis Amber- 6

Mango Cart- 6

Sam Adams- 6

Long Drink- 6

Surfside- 6

Firestone Union Jack- 7

Lagunitas IPA- 7

Stone IPA- 7

Happy Dad Tea- 7

Happy Dad Seltzer- 6

Draft

Bud Light- 5.50

Michelob Ultra- 5.50

Coors Light- 5.50

Coors Banquet- 5.50

Miller Lite- 5.50

Stella Artois- 6.50

Blue Moon- 6.50

Blue Moon Light- 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.