

SECOND CHANCES TAVERN

APPETIZERS

Ten Jumbo Wings \$17

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

Add fries for \$2

Chicken Tenders \$17

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

Add fries for \$2

Loaded Fries \$15

Fries topped with tri-blend cheese sauce, bacon, pico de gallo, pickled jalapeño, sour cream and green onion.

Add brisket, carnitas, shredded chicken or carne asada \$4

Elotes \$12

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

Add chips for \$3

Fried Mozzarella \$14

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

Nachos \$13

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

Add brisket, carnitas, shredded chicken or carne asada \$4

Birria Egg Rolls \$14

Brisket birria, pepper jack cheese and pico de gallo. Served with a side of avocado salsa and consume de birria.

Coma Roll \$14

Turkey breast, stuffing and mashed potato. Served with a side of turkey gravy and cranberry sauce.

Chicken Quesadilla \$14

Pickled jalapeño, pepper jack cheese and shredded chicken.

Served with a side of pico de gallo and sour cream.

Sub carne asada \$4

Mini Corn Links \$12

Hot links hand dipped in corn batter. Served with a side of house made, creamy honey mustard.

Edamame \$13

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

TACOS

First order minimum of 3 tacos.

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

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

\$3.75 per taco. \$5 per shrimp taco.

Add Spanish rice and pinto beans for \$7

GUILT-LESS

Chic-N Veg Bowl \$17

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

Sub grilled shrimp \$6, salmon or steak \$8

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.

Happy Hour

**MONDAY TO FRIDAY
3PM-6PM & 12AM-6AM**

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, grilled shrimp \$6, 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.

Add grilled shrimp \$6

Blackened Chicken Salad \$18

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

Lobster Bisque \$10/cup \$15/bowl

Dr. Pepper chili \$10/cup \$15/bowl

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, pickles 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, mushrooms 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

Served Daily from 12am to 12pm

‘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 a 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

Add berries, chocolate chips or cookie dough \$3

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

The Griddler \$16

A pancake sandwich with a sausage patty, bacon, cheddar cheese and fried egg. Served with hash browns and our Second Chances syrup.

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 \$0.75 each

ENTREES

Prime New York* \$32

10oz Prime New York topped with compound butter. Served with mashed potatoes, asparagus and chimichurri sauce.

Birria Tacos \$21

Brisket birria with cheddar jack cheese, cilantro and red onion. Served with Spanish rice, pinto beans and consume de birria.

TLC Pasta \$22

Tequila-lime cream sauce, peppers, red onion, jalapeños, cotija cheese, cilantro and chicken. 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.

SIDES

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

\$7

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 and chocolate sauce.

Martini Cheesecake \$12

Rotating flavors. Ask your server for details.

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

Josh Cabernet- \$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

24 Draft Handles

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

Modelo- \$6.50

Pacifico- \$6.50

Firestone 805- \$6.50

Kona Big Wave- \$6.50

Angry Orchard- \$6.50

Moose drool- \$7.50

Guinness- \$7.50

*IPA- \$7.50

*Seasonal Specials- \$8

*Ask Bartender for selection.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS