

WE ARE PROUD TO SERVE YOU THE FINEST OF INGREDIENTS

STARTERS

CALAMARI

seasoned & breaded deep fried calamari with lemon dill aioli 11

STEAK BITES*

beef tenderloin tips with balsamic reduction & scallions served over flat fries 12

SHRIMP COCKTAIL

chilled jumbo shrimp with a zesty cocktail sauce 13

POKE*

sesame-soy seasoned Ahi served over wonton chips & Asian slaw 14

SPICY CHARRED EDAMAME

served warm and charred with a togarashi & garlic blend 8

HOUSE WINGS

Ten wings served with your choice of sauce: Buffalo | Honey BBQ | Asian Zing | Mango Habanero 12

PRETZELS & BEER CHEESE FONDUE

a warm fondue of roasted cheddar, smoked pepperjack with just a hint of beer. Served with warm pretzel sticks 9

SHAREABLES

SPINACH ARTICHOKE DIP

house made spinach & artichoke dip topped with parmesan & mozzarella cheese. Served with warm baguette 10

HOUSE MADE EGG ROLLS

Choose your favorite 10

SOUTHWEST

cajun chicken | black beans | pico de gallo cheddar jack cheese | chipotle sauce

KOREAN PORK BELLY

grilled pork belly | cilantro | sriracha aioli lemon-grass pickled cucumbers | wasabi

BUFFALO

tangy chicken | diced celery | cabbage bleu cheese crumbles | mozzarella cheese

CHEESE & CHARCUTERIE BOARD

Chef's choice of meat & cheese, jams, pickles & olives 15

BRUSCHETTA BOARDS

Choose up to 3 variations 14

HEIRLOOM

mozzarella | tomato | basil | balsamic

STEAK

caramelized onions | garlic spread

APPLE

brie | figs | fresh apple slices

SPINACH ARTICHOKE

mozzarella | sautéed mushrooms

SALAMI

smoked gouda | sun-dried tomato | olives

SHRIMP

caramelized tomato | mango

PORK BELLY

arugula | tomato | cheddar

SALADS

STEAKHOUSE SALAD*

medium-rare marinated ribeye | greens chopped bacon | tomatoes | bleu cheese crumbles | balsamic vinaigrette 15

CHICKEN COBB

chicken | greens | egg | tomato | avocado cucumber | bacon | **choice of dressing** 13

ITALIAN CHOPPED

chopped greens | pepperoni | salami | olives tomatoes | pepperoncini | onions | mozzarella oil & vinegar 12

ASIAN AHI TUNA*

seared rare | field greens | avocado | wasabi wontons | shredded carrots | sesame ginger 16

QUINOA

mixed greens | quinoa | candied pecans tomatoes | bleu cheese | crispy pork belly **choice of dressing** 13

SWEET & SOUR FRUIT SALAD

greens | arugula | citrus fruits | radish | tomato gorgonzola | champagne vinaigrette 13

HOUSE | WEDGE | CAESAR 8

add chicken 3 add steak or shrimp 5 add a side salad 5

HOUSE

cheese | tomatoes | cucumber | onion | bacon

WEDGE

iceberg | tomatoes | bacon | bleu cheese

CAESAR

romaine | crutons | parmesan

DRESSING OPTIONS

ranch | bleu cheese | balsamic honey mustard | caesar | 1000 island sesame ginger | champagne vinaigrette

BURGERS, SANDWICHES + PLATTERS

THE PARLAY STEAK BURGER*

ground brisket & steak | cheddar | egg 1000 island | caramelized onions | bacon lettuce | tomato | served with fries 16

OLD FASHIONED CHEESEBURGER*

½ lb. steak burger | choice of cheese | lettuce tomato | onions | served with fries 13

substitute ground turkey burger +1

bacon, avocado, sautéed mushrooms, sautéed onions, crispy onion ring, fried egg +1 ea

GARDEN BEYOND BURGER

Beyond Burger | mozzarella | arugula tomato | red onion | chipotle mayo gluten-free bun | choice of side 14

ITALIAN GRINDER

stuffed hoagie | pepperoni | salami | olives tomatoes | pepperoncini | onions | mozzarella lettuce | tomato | red onion | oil & vinegar 12

FRESH FISH SANDWICH

ask about today's fresh fish selection served with fries 14

CALIFORNIA WRAP

sliced turkey | swiss | tomatoes | fresh greens avocado | bacon | chipotle mayo 11

BRIE CHICKEN SANDWICH

grilled chicken breast | heirloom bruschetta brie | sliced apple | served with fries 12

TRIPLE DECKER TURKEY CLUB

sliced turkey | ham | cheddar | swiss bacon | lettuce | tomato | mayonnaise served with fries 12

CRISPY CHICKEN PLATTER

house made batter | deep fried southern style served with french fries & cole slaw 12

FISH & CHIPS

fresh icelandic cod | house made beer batter served with french fries & cole slaw 14

PARLAY STREET TACOS

choose up to 3 variations 14

CRISPY COD

shredded cabbage | pico de gallo black beans | roasted corn | avocado chipotle cream sauce

CHIPOTLE CHICKEN

jack & cheddar | pico de gallo | black beans roasted corn | avocado | sour cream sauce

GRILLED SHRIMP

shredded cabbage | mango salsa | avocado cilantro lime sauce

all taco platters served with rice pilaf

SIDES + SOUPS

FRENCH FRIES | FLAT FRIES | RICE PILAF | COLE SLAW | HOUSE CHIPS | FRUIT | VEGETABLES 4

CAESAR, WEDGE OR HOUSE SALAD | SWEET POTATO FRIES | ONION RINGS | MASHED OR BAKED POTATO 5

FRENCH ONION SOUP special house recipe 7 SOUP OF THE DAY chef's choice 5

DRINKS

FOUNTAIN DRINKS, COFFEE & TEA 3 add flavor +1

PELLEGRINO WATER 1 LITER BOTTLE 7

KOMBUCHA ginger turmeric 5

SWEETZ NITRO COLD BREW 6 add flavor +1

ENTRÉES

FILET MIGNON*

8 ounce center cut. Served with your choice of potato & daily vegetables 31

RIBEYE*

12 ounces of marinated grilled ribeye steak. Served with your choice of potato & daily vegetables 27

BEEF FILET TIPS*

Marinated pieces of filet mignon in a mushroom madeira sauce. Served over mashed potatoes with a side of daily vegetables 24

LEMON-ROSEMARY CHICKEN

Roasted half chicken with lemon & rosemary. Served with flat fries & daily vegetables 16

STEAK GORGONZOLA PASTA*

Penne pasta covered in a chipotle cream alfredo sauce. Topped with seasoned bistro steak, gorgonzola & cherry tomatoes. Garnished with a balsamic reduction & garlic bread 22

GRILLED SHRIMP ALFREDO

Grilled shrimp served on a bed of fettuccine & creamy alfredo sauce. Topped with tomatoes, parmesan & served with garlic bread 18

PORK AFELIA

Pork braised in red wine sauce & served over rice pilaf 16

TUSCAN CHICKEN

Boneless chicken breast sautéed in garlic, spinach & a parmesan cream sauce. Served with rice pilaf. Garnished with fresh basil, cherry tomatoes, & garlic bread 15

CAJUN WHITEFISH

Blackened whitefish served over rice pilaf & topped with grilled shrimp, white butter sauce, & daily vegetables 18

BALSAMIC GLAZED RACK OF LAMB*

Seared rack of lamb drizzled with balsamic glaze. Served over a bed of pureed white beans & jumbo asparagus 34

SIGNATURE COCKTAILS

OLD FLOWERED FASHIONED

Bulleit Rye | Bitter Truth Elder Flower
Bitter Truth Apricot | grapefruit bitters 12
Classic Old Fashioned 10

BLINKER

Bulleit Bourbon | raspberry, lemon & grapefruit 9

THE PINK-MOPOLITAN

Ketel One | triple sec | raspberry | sugar rim 10

SPIKED CARAMEL COLD BREW

Jameson | Kahlúa | caramel syrup
Sweetz Nitro Cold Brew 11

THE BLACK WIDOW

Bacardi Black | Southern Comfort | simple syrup
fresh lime juice 10

THE BLUSHING LADY

Deep Eddy Grapefruit | PAMA pomegranate
liquor | cherry liqueur | fresh lime juice
champagne 12

CLASSIC AVIATION

Aviation Gin | crème de violette
Luxardo maraschino | fresh lemon juice 10

VIOLET VOYAGE

Prairie Cucumber Vodka | Bitter Truth Violet agave
nectar | soda | fresh lime juice 11

THE LEGEND

Woodford Reserve | Deep Eddy Peach
fresh lemon juice | ginger beer 11

EL FRESCO

Don Julio reposado | simple syrup | ginger ale
fresh raspberry & lemon | tajin rim 9

GIN BLOSSOM

Bombay Sapphire Gin | Luxardo maraschino St.
Germaine Elderflower | fresh fruit juices 12

PARLAY PALOMA

Don Julio Blanco | Deep Eddy Grapefruit Vodka
agave nectar | fresh lime & grapefruit juices
salted rim 10

BASIL BERRY SMASH

Ketel One | lemon juice
blackberries | basil 9

KOMBUCHA NEGRONI

Bombay Sapphire Gin | Campari | kombucha
ginger & lemon juice 10

CHARCUTERIE HOUSE BLOODY

Tito's Vodka | housemade bloody mary mix
bacon, charcuterie skewer 15

BLACKBERRY LIME MARGARITA

Patron Silver | Gran Marnier | blackberry syrup
fresh lime juice 12
Classic Margarita 10
Raspberry, Strawberry, Peach, Mango +1

WHITES

THE PARLAY HOUSE CHARDONNAY California.....	7/25
green apple, pineapple, & creamy vanilla	
LOVE STORY DELLE VENEZIE PINOT GRIGIO Veneto, Italy.....	8/28
crisp, juicy melon	
POMELO SAUVIGNON BLANC New Zealand.....	8/28
refreshing citrus & light pear	
HARKEN BARREL FERMENTED CHARDONNAY California.....	9/32
crème brulee, butter, & tropical fruit	
LAYER CAKE SAUVIGNON BLANC California.....	9/32
ripe mango & gooseberries	
KUNG FU GIRL RIESLING California.....	9/32
citrus blossom, peach & lychee	
FERRARI-CARANO PINOT GRIGIO California.....	11/39
white peach, pineapple, citrus, honey & lychee	
BOEN TRI-COUNTY BLEND CHARDONNAY California.....	12/42
creamy baked pear, passion fruit, & silky lemon zest	
SANTA MARGHERITA PINOT GRIGIO Valdobbiadene, Italy.....	40
light & crisp with a hint of honeyed citrus	
CHALK HILL CHARDONNAY Sonoma Coast.....	46
creamy, vanilla, light toast & green apple	
SAINT CLAIR FAMILY ESTATE SAUVIGNON BLANC New Zealand.....	48
fresh grassy green notes & lemon-lime acidity	
SONOMA-CUTRER CHARDONNAY Russian River.....	48
balanced fruit & oak, full bodied	
JORDAN VINEYARDS CHARDONNAY Alexander Valley.....	61
oak-laced lemon, pears, & white peach	
CAKEBREAD CHARDONNAY Napa Valley.....	78
rich toast, buttery, pear & tropical fruit	

BUBBLES/CHAMPAGNE

LUNETTA PROSECCO Veneto, Italy.....	8/28
stone fruit & fresh peaches, light & slightly dry	
RUFFINO PROSECCO ROSE Veneto, Italy.....	9/32
strawberries & rose petals	
MOET AND CHANDON CHAMPAGNE BRUT IMPERIAL Espernay, France.....	120
green apple & citrus fruit	

WINES

THE PARLAY HOUSE CABERNET California.....	7/25
blackberry, black cherry & spice	
STORYPOINT VINEYARDS PINOT NOIR California.....	9/32
plush fruit & notes of toast	
FINCA LAS MORAS MALBEC San Juan, Puerto Rico.....	9/32
ripe red berry, plum & spice	
MAD GENIUS RED BLEND California.....	9/32
vanilla, oak, cedar & violet	
MICHAEL DAVID 'FREAKSHOW' CABERNET SAUVIGNON California.....	10/35
lush red fruit, vibrant & rich	
Z ALEXANDER RED BLEND California.....	10/35
ripe dark fruit, black cherry, & milk chocolate	
SEBASTIANI MERLOT North Coast.....	11/39
smooth oak, blackberries, dark chocolate, & fresh violets	
JUGGERNAUT CABERNET SAUVIGNON California.....	12/42
bold with vanilla & ripe black currants	
MEIOMI PINOT NOIR Sonoma Coast.....	13/46
strawberry, mocha, vanilla & oak	
ARIZONA STRONGHOLD 'DALA' CABERNET SAUVIGNON Arizona (LOCAL).....	48
dark berries, tobacco, herbes de la garrigue	
PHANTOM RED BLEND California.....	49
black plum, berries & a touch of spice	
LA CREMA 'WILLAMETTE' PINOT NOIR Oregon.....	54
plums, mulberries, smoky tones & refreshing acidity	
THE PRISONER RED BLEND Napa Valley.....	70
raspberry, boysenberry, vanilla & roasted fig	
FAUST CABERNET SAUVIGNON Napa Valley.....	90
dark chocolate, herbs, & tannin	
CLOS DU VAL ESTATE CABERNET SAUVIGNON Napa Valley.....	95
structured tannins, currant, cassis, & rich oak	
SILVER OAK, CABERNET SAUVIGNON Napa Valley.....	190
full bodied, velvety tannins, cream soda and red fruit	
ROSE	
DAY OWL ROSE	9/32
dark cherry, dried strawberry, lavender & vanilla	
CHATEAU MINUTY ROSE Provence France.....	11/39
peach & candied oranges	

REDS

PILSNERs + LIGHT LAGERS

DRAFT	16oz 22oz
BUD LIGHT Anheuser-Busch, Inc. St. Louis, MO 4.2% ABV, 10 IBU	4.5/6.5
COORS LIGHT Coors Brewing Co. Golden, CO 4.2% ABV, 12 IBU	4.5/6.5
DOS EQUIS LAGER Dos Equis Monterrey, Mexico 4.2% ABV, 44 IBU	5.5/7.5
MICHELOB ULTRA Michelob St Louis, MO 4.2% ABV, 10 IBU	4.5/6.5
MILLER LITE Miller Brewing Co. Milwaukee, WI 4.2% ABV, 12 IBU	4.5/6.5
SCRIMSHAW PILSNER North Coast Brewing Fort Bragg, CA 4.5% ABV, 22 IBU	5.5/7.5
BOTTLE	12oz
BUD LIGHT Anheuser-Busch, Inc. St. Louis, MO 4.2% ABV, 10 IBU	4
BUDWEISER Anheuser-Busch, Inc. St. Louis, MO 5% ABV, 10 IBU	4
COORS LIGHT Coors Brewing Co. Golden, CO 4.2% ABV, 12 IBU	4
CORONA EXTRA Grupo Modelo Mazatlan, Mexico 4.5% ABV, 10 IBU	5
CORONA PREMIER Corona Mexico, CA 4% ABV, 7 IBU	5
HEINEKEN Heineken Nederland B.V. Netherlands 5% ABV, 23 IBU	5
LAKEFRONT NEW GRIST PILSNER (GLUTEN-FREE) Lakefront Brewery Milwaukee, WI 5.1% ABV, 17 IBU	5
MICHELOB ULTRA Michelob St Louis, MO 4.2% ABV, 10 IBU	4
MILLER LITE Miller Brewing Co. Milwaukee, WI 4.2% ABV, 12 IBU	4
MODELO ESPECIAL Grupo Modelo Mazatlan, Mexico 4.4% ABV, 3.2 IBU	5

SELTZERS

CAN	
TRULY	
BLACK CHERRY WILD BERRY RASPBERRY LIME BLUEBERRY & ACAI Hard Seltzer Beverage Co. USA 5% ABV	5
WHITE CLAW	
LIME RASPBERRY RUBY GRAPEFRUIT BLACK CHERRY White Claw Seltzer Works USA 5% ABV	5

BEERS

IPAS

DRAFT	16oz 22oz
BELL'S TWO HEARTED ALE Bell's Brewery Comstock, MI 7% ABV, 60 IBU	7/9.5
DOGFISH HEAD 90 MINUTE IPA Dogfish Head Craft Brewery Milton, DE 9% ABV, 90 IBU	12oz Snifter 8
LAGUNITAS IPA Lagunitas Brewing Co. Petaluma, CA 6.2% ABV, 51.5 IBU	6/8
MOTHER ROAD TOWER STATION Mother Road Brewing Co. Flagstaff, AZ 7.3% ABV, 70 IBU	6.5/9
NEW BELGIUM VODOO RANGER JUICY HAZE New Belgium Brewing Asheville, NC 7.5% ABV, 20 IBU	6.5/9
BOTTLE	12oz
BALLAST POINT SCULPIN IPA Ballast Point Brewing Co. San Diego, CA 7% ABV, 70 IBU	5
ODELL MYRCENARY DOUBLE IPA Odell Brewing Co. Fort Collins, CO 9.3% ABV, 70 IBU	5
BLONDE + PALE ALES	
DRAFT	
FIRESTONE WALKER 805 Firestone Walker Brewing Paso Robles, CA 4.7% ABV, 20 IBU	6.5/9.5
LEFT HAND FLAMINGO DREAMS BERRY BLONDE ALE (NITRO) Left Hand Brewing Co. Longmont, CO 4.7% ABV, 11 IBU	7/9.5
MOTHER EARTH CALI CREAMIN' (NITRO) Mother Earth Brew Co. Vista, CA 5.2% ABV, 20 IBU	7/9.5
SANTAN DEVIL'S ALE SanTan Brewing Co. Chandler, AZ 5.5% ABV, 45 IBU	7/9.5
BOTTLE/CAN	
OMISSION PALE ALE (GLUTEN-FREE) Omission Brewing Portland, OR 5.8% ABV, 33 IBU	5
HUSS SCOTTSDALE BLONDE Huss Brewing Co. Tempe, AZ 4.7% ABV, 16 IBU	5
HUSS KOFFEE KOLSH Huss Brewing Co. Tempe, AZ 4.7% ABV, 16 IBU	5

CIDERS + SOURS

DRAFT	
ANGRY ORCHARD CRISP APPLE CIDER (GLUTEN-FREE) Angry Orchard Cidery Cincinnati, OH 5% ABV, 7 IBU	5.5/8
BOTTLE	
WOODCHUCK HARD PEAR CIDER Woodchuck Cidery United States 4% ABV	5
SKA MOD PINK VAPOR STEW Ska Brewing Co. United States 5.1% ABV, 20 IBU	5

AMBERS, REDS + BROWNS

DRAFT	16oz 22oz
SAMUEL ADAMS OCTOBERFEST Boston Beer Co. Boston, MA 5.3% ABV, 16 IBU	6/8
BIG SKY MOOSE DROOL Big Sky Brewing Co. Missoula, MT 5.2% ABV, 26 IBU	5/7
FOUR PEAKS KILT LIFTER Four Peaks Brewery Tempe, AZ 6% ABV, 21 IBU	5.5/7.5
ODELL 90 SCHILLING Odell Brewing Co. Fort Collins, CO 5.3% ABV, 27 IBU	7.5/10
BOTTLE/CAN	12oz
DOS EQUIS AMBAR Dos Equis Monterrey, Mexico 4.3% ABV, 25 IBU	4.5
GRAND CANYON SUNSET AMBER ALE The Grand Canyon Brewing Co. Williams, AZ 5% ABV, 21 IBU	4.5
LAKEFRONT NEW GRIST PILSNER (GLUTEN-FREE) Lakefront Brewery Milwaukee, WI 5.1% ABV, 17 IBU	5
O'DOUL'S AMBER Anheuser-Busch, Inc. St. Louis, MO 0.5% ABV, 5 IBU	4
WHEATS	
DRAFT	
BLUE MOON Blue Moon Brewing Co. Golden, CO 5.4% ABV, 9 IBU	6/8
PAPAGO ORANGE BLOSSOM Papago Brewing Co. Scottsdale, AZ 5% ABV, 13 IBU	7/9.5
BOTTLE/CAN	
LAGUNITAS LIL' SUMPIN' Lagunitas Brewing Co. Petaluma, CA 7.5% ABV, 65 IBU	5
SANTAN MR. PINEAPPLE San Tan Brewing Co. Chandler, AZ 5% ABV, 15 IBU	4.5
PORTERS + STOUTS	
DRAFT	
LEFT HAND MILK STOUT (NITRO) Left Hand Brewing Co. Longmont, CO 6% ABV, 25 IBU	6.5/9.5
BOTTLE/CAN	
GUINNESS DRAUGHT Guinness Ltd. Dublin, Ireland 4.2% ABV 4 IBU	7/10
COLLEGE STREET SWEET DEVIL STOUT College Street Brewery Lake Havasu, AZ 6.6% ABV, 24 IBU	7/10