

STEAKS • SALADS • COCKTAILS

CLASSICS

served with choice of side

BREAKFAST BURRITO* <i>bacon, jalapeno bacon or sausage, scrambled eggs, tomato, jack-cheddar blend</i>	14
AVOCADO TOAST* <i>fresh guacamole, marinated tomatoes, your choice of fried, poached or scrambled egg</i>	14
SMOKED SHOULDER BACON EGGS BENEDICT* <i>toasted English muffin, poached egg, pecan wood smoked shoulder bacon, house made hollandaise, chives, Spanish pimento</i>	17
SOUTHERN CHICKEN FRIED STEAK & EGGS* <i>fried sirloin, savory house-made gravy, two eggs (any style), toast</i>	18
T180 CLASSIC* <i>three eggs (any style), toast, fried potato wedges</i>	13
BUILD YOUR OWN OMELET <i>choose three toppings, served with T180's signature salsa, and your choice of side</i>	12
ADD ON AFTER THREE:	1 each
CHEESE: <i>mozzarella, jack-cheddar blend, swiss, provolone</i>	
PROTEIN: <i>bacon, jalapeno bacon, sausage links, andouille sausage, grilled chicken</i>	
VEGGIES: <i>tomato, onion, red bell pepper, avocado, mushroom, asparagus, jalapeno</i>	

SALADS

SOUTHWEST CHICKEN SALAD* <i>grilled chicken, mixed greens, black beans, cheddar, roasted corn, pico de gallo, avocado, fried tortilla strips, tomato, jalapeno ranch</i>	20
BERRY AND BLEU SALMON SALAD* <i>grilled Canadian salmon, mixed greens, crumbed bleu cheese, assorted berries, spiced pecans, balsamic vinaigrette</i>	22
SIGNATURE WAGYU STEAK SALAD* <i>wagyu hanging tenderloin, mixed greens, heirloom tomato, crumbed bleu cheese, red onion, balsamic vinaigrette</i>	25
RAINBOW CHICKEN SALAD* <i>grilled or blackened chicken, mixed greens, cherry tomato, avocado, strawberries, pineapple, spiced pecans, champagne vinaigrette</i>	21
HOUSE SALAD* <i>mixed greens, cherry tomato, cucumber, egg, cheddar, bacon</i>	10
WEDGE SALAD* <i>iceberg lettuce, heirloom tomato, egg, bacon bits, crumbed bleu cheese, creamy bleu cheese, croutons</i>	12
*HOUSE MADE DRESSINGS: <i>ranch, bleu cheese, balsamic, jalapeño ranch, champagne vinaigrette, sweet Thai chili</i>	
ADD A PROTEIN TO ANY SALAD: <i>4 oz. Steak 11 • 4 oz. Salmon* 8 • Chicken* 7 • Shrimp* 9</i>	

HANDHELDS

Served with fries or green beans

BLACKENED CHICKEN SANDWICH* <i>brioche bun, burgundy mushrooms, caramelized onions, Swiss, mayo</i>	17
TAVERN'S "JBLT"* <i>toasted local sourdough, jalapeno bacon, iceberg lettuce, heirloom tomato, mayo</i>	18
WAGYU BURGER* <i>brioche bun, ground wagyu, shredded lettuce, pickles, cheddar, mayo</i>	19
FRENCH DIP* <i>shaved prime rib, Swiss, mayo, baguette</i>	23
180 BLEU BURGER* <i>brioche bun, Swiss cheese, caramelized onions, bleu cheese crumbles, balsamic glaze, chipotle aioli, greens</i>	20

SIDES

BACON* | JALAPENO BACON* | SAUSAGE LINK* | FRIED POTATO WEDGES
SEASONAL FRUIT | FRENCH FRIES | GREEN BEANS

CRAFT COCKTAILS

HOUSE JUICE <i>served individual or bottomless, vodka, pineapple juice, mango puree</i>	7/16
HOUSE MIMOSA <i>pineapple, cranberry or orange, served individual or bottomless</i>	7/16
HOUSE BLOODY <i>salted rim, house vodka, house made bloody mary mix</i>	9
<i>*ADD wagyu beef slider with grilled pineapple, jalapeno bacon, cheddar & celery stalk</i>	5
UPSIDE DOWN PINEAPPLE MARTINI <i>vanilla vodka, pineapple juice, maraschino cherry juice</i>	9
COLD BREW BULLDOG <i>Jameson Cold Brew, vanilla whiskey, simple syrup, cream, soda</i>	8
PINEAPPLE MULE <i>muddled limes, simple syrup, spiced pineapple rum, ginger beer</i>	8

BOTTLED BEER

Budweiser, Bud Light, Coors Light, Miller Lite, Corona Premier, Blue Moon, Michelob Ultra, O'Doul's, White Claw Seltzers, Michelob Ultra Seltzers, Kros Strain Fairy Nectar, Zipline Copper Alt, Glacial Till Cider, Voodoo Ranger IPA, Guinness, Stella Artois

WINE

HOUSE TAP WINE
chardonnay, pinot grigio, pinot noir, cabernet 10

OUR FULL WINE LIST AVAILABLE UPON REQUEST

ASK YOUR SERVER ABOUT OUR DESSERTS | **GIFT CARDS AVAILABLE**

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.*