



NUTRITION AND ALLERGEN INFORMATION

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BITES Listed as Served	Cals	Fat Cals	Fat (g)	Sat (g)	Tran (g)	Chol (mg)	Sod (mg)	Carbs (g)	Fiber (g)	Sug (g)	Prot (g)	CC	Egg	Fish	Milk	Peanut	Shellfish	Soy	Tree Nut	Wheat	
BILLIONAIRE'S BACON	410	130	14	4.5	0	30	530	67	2	63	13										
CHICKEN TENDERS with Roasted Poblano Honey Mustard, French Fries, and Ketchup	1260	670	76	12	0	140	2990	109	4	29	40	●	√		√				√		√
CHIPOTLE QUESO & CHIPS	1010	560	63	28	0	110	2270	84	7	13	32	●			√						
<i>add Brisket Chili</i>	40	20	2.5	1	0	10	110	2	0	1	2			√					√		√
<i>add Fire Roasted Salsa</i>	40	5	0	0	0	0	1090	9	3	6	2										
CRISPY BEEF TACOS (3)	440	270	30	14	0.5	65	900	24	3	3	20	●			√				√		
DOUBLE STACKED NACHOS																					
<i>Brisket</i>	2580	1510	169	63	1.5	325	6420	183	25	17	97	●			√				√		
<i>Chicken</i>	2330	1270	144	53	1.5	365	5630	183	25	17	93	●			√				√		√
<i>Combo</i>	2450	1390	157	58	1.5	345	6030	183	25	17	95	●			√				√		√
<i>Pulled Pork</i>	2360	1210	137	52	1	280	5530	207	21	41	90	●			√				√		
FIRE ROASTED SALSA & CHIPS	550	230	27	4	0	0	1160	78	9	6	9	●									
FRIED PICKLES with Ranch	750	390	44	8	0	40	3200	73	3	7	11	●	√		√						√
LOADED FRIES																					
<i>with Bacon & Cheese</i>	1320	920	103	31	0.5	125	3210	69	4	6	33	●	√		√						
<i>with Brisket Chili</i>	1590	1090	122	39	1.5	185	3660	82	6	12	44	●	√	√	√				√		√
<i>with Crispy Buffalo Chicken</i>	1790	1180	133	40	0.5	205	5750	91	5	6	59	●	√		√				√		√
<i>with Hickory Smoked Pulled Pork</i>	1660	1030	116	36	0.5	190	4620	106	5	36	52	●	√		√						
MOZZARELLA CHEESE BITES with Ranch and Marinara	1110	740	83	29	0	130	2260	37	2	4	49	●	√		√						√
ONION RINGS with Ranch and Ketchup	1110	590	67	12	0	75	2520	112	7	33	16	●	√		√						√
PEAKS SAMPLER with Blue Cheese, Ranch and Marinara	1920	1190	134	31	0	230	6740	102	5	7	72	●	√		√				√		√
SMOKED CHICKEN QUESADILLAS with Fire Roasted Salsa	830	400	45	24	0.5	215	2560	53	4	7	52				√						√
SPICY MEATBALL SKILLET with Garlic Bread	1270	710	80	40	4	305	3610	80	7	7	56		√		√						√
SPICY THAI RIBS	830	290	32	12	0	150	2260	90	2	76	45				√				√		√
TRIPLE PLAY	950	520	59	19	0	65	2510	92	14	13	24	●			√						
WINGS Listed without Choice of Sauce or Rub, Dressing and Celery																					
BONELESS 6 Wings	500	200	23	4	0	115	930	35	2	0	39	●			√				√		√
BONE-IN BREADED 6 Wings	630	340	38	11	0	315	770	13	1	0	55				√				√		√
BONE-IN NAKED 6 Wings	570	340	38	11	0	315	230	0	0	0	53										
SMOKED & GRILLED 6 Wings	610	360	40	8	0	140	10360	8	3	0	51										
ADD CELERY (4)	5	0	0	0	0	0	15	0	0	0	0										
ADD CHOICE OF SAUCE OR RUB Listed per 6 Wings																					
BOURBON TERIYAKI	140	15	1.5	0	0	0	1380	27	0	21	2								√		√
GARLIC PARMESAN	420	390	43	8	0	15	1070	7	0	2	5				√						
LEMON PEPPER RUB	25	0	0	0	0	0	3190	6	1	3	0										
NASHVILLE HOT	210	160	18	2	0	0	660	14	2	11	0										
PINEAPPLE HABANERO	80	25	3	0.5	0	0	710	13	1	9	1								√		
SMOKY SWEET BBQ	120	0	0	0	0	0	760	30	0	26	0										
SPICY CAJUN RUB	20	5	0	0	0	0	1730	5	2	1	1										
SPICY GARLIC	50	45	5	2	0	10	890	1	0	0	0			√	√						
SPICY THAI CHILI	180	15	1.5	0	0	0	800	41	0	36	1				√				√		√
THE CLASSIC	40	35	4	0	0	0	1720	0	0	0	0				√						
THE REAPER	100	70	8	0	0	0	1360	8	0	4	0				√				√		
ADD DIP/DRESSING																					
BLUE CHEESE DRESSING																					
<i>For 6 and 12 Wings (2 fl)</i>	300	280	31	8	0	35	450	4	0	1	3		√		√						
<i>For 18 Wings (4 fl)</i>	610	570	63	15	0	70	900	8	0	2	7		√		√						
RANCH DRESSING																					
<i>For 6 and 12 Wings (2 fl)</i>	220	200	22	4	0	20	430	4	0	2	1		√		√						
<i>For 18 Wings (4 fl)</i>	430	400	45	8	0	40	870	8	0	3	2		√		√						



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SALADS	Cals	Fat Cals	Fat (g)	Sat (g)	Tran (g)	Chol (mg)	Sod (mg)	Carbs (g)	Fiber (g)	Sug (g)	Prot (g)	CC	Egg	Fish	Milk	Peanut	Shellfish	Soy	Tree Nut	Wheat	
CAESAR SIDE SALAD <i>includes Dressing</i>	450	390	44	9	0	40	870	10	3	2	8		√	√	√			√		√	
CHICKEN CAESAR SALAD <i>includes Dressing</i>	1080	860	96	20	0	180	2330	19	5	4	45		√	√	√			√		√	
CHICKEN CAESAR SALAD <i>Sub Salmon, includes Dressing</i>	1340	1040	116	23	0	210	2380	19	5	4	62		√	√	√			√		√	
CHICKEN CAESAR SALAD <i>Sub Shrimp, includes Dressing</i>	1050	870	98	24	0	235	2240	22	6	5	33		√	√	√		√	√		√	
CHICKEN COBB SALAD <i>without Dressing</i>	680	390	43	17	0	355	2030	12	4	5	58		√		√			√			
CRISPY BUFFALO CHICKEN SALAD <i>without Dressing</i>	950	530	60	17	0	150	4610	44	6	6	53	•			√			√		√	
HOUSE SALAD <i>without Dressing</i>	140	90	9	6	0	25	220	7	2	3	8				√						
STEAK SALAD <i>without Dressing</i>	530	220	24	11	0.5	100	1580	39	11	8	42				√						
STEAK SALAD <i>Sub Chicken without Dressing</i>	570	250	27	10	0	115	1630	38	11	8	44				√			√			
STEAK SALAD <i>Sub Shrimp without Dressing</i>	460	180	20	12	0	175	1540	41	11	8	32				√		√				
ADD SALAD DRESSING																					
Bacon Ranch Dressing (2 fl oz)	220	210	23	4.5	0	20	520	4	0	2	1		√		√						
Blue Cheese Dressing (2 fl oz)	300	280	31	8	0	35	450	4	0	1	3		√		√						
Caesar Dressing (2 fl oz)	340	340	38	6	0	30	620	2	0	0	2		√	√	√						
Honey Mustard Dressing (2 fl oz)	260	220	24	4	0	30	340	14	0	12	0		√								
Jalapeno Honey Vinaigrette (2 fl oz)	260	210	23	3.5	1.5	0	600	7	0	7	0										
Poblano Honey Mustard Dressing (2 fl oz)	250	200	23	4	0	30	730	13	0	11	0		√								
Poblano Honey Mustard Dressing for Chicken Cobb Salad (3 fl oz)	370	310	34	6	0	40	1090	20	0	17	0		√								
Ranch Dressing (2 fl oz)	220	200	22	4	0	20	430	4	0	2	1		√		√						
SOUPS																					
BRISKET CHILI <i>without Slice of Grilled Sourdough</i>																					
BOWL	340	200	22	9	0.5	65	930	14	4	5	20			√	√			√		√	
CUP	240	140	16	6	0.5	50	680	10	3	4	15			√	√			√		√	
GREEN CHILE CHICKEN <i>without Slice of Grilled Sourdough</i>																					
BOWL	190	90	10	2	0	65	1370	11	2	4	14									√	
CUP	120	60	6	1	0	30	930	8	1	3	7									√	
TOMATO BASIL <i>without Slice of Grilled Sourdough</i>																					
BOWL	270	210	23	15	1	65	780	14	3	5	4				√					√	
CUP	200	150	17	11	0.5	50	580	11	2	4	3				√					√	
ADD SLICE OF GRILLED SOURDOUGH																					
	100	45	5	1	0	0	95	11	1	0	2								√		√
HOT DISHES																					
10 oz. SIRLOIN STEAK <i>with Garlic Mashed Potatoes & Sautéed Broccoli</i>	1050	670	75	33	3.5	250	2280	38	5	3	59				√			√			
BEER BATTERED FISH & CHIPS <i>with Tartar Sauce and Ketchup</i>	1090	620	70	11	0	120	2870	87	3	22	32	•	√	√	√			√		√	
CHARGILLED SALMON <i>with Lemon Garlic Pilaf</i>	820	450	50	17	1	175	1280	43	6	4	52			√	√			√		√	
CHICKEN & SHRIMP COMBO Each Item Listed Separately																					
BLACKENED CHICKEN	270	150	17	3.5	0	95	190	0	0	0	28							√			
BLACKENED SHRIMP	200	130	14	2.5	0	130	220	1	0	0	16						√	√			
FRIED CHICKEN	610	280	32	5	0	110	870	42	2	0	38	•			√			√		√	
FRIED SHRIMP	290	90	11	1.5	0	130	880	27	1	0	20	•			√		√	√		√	
GRILLED CHICKEN	270	150	17	3.5	0	95	590	0	0	0	28							√			
GRILLED SHRIMP	280	210	23	8	0	155	410	1	0	0	17				√		√	√			
ADD ENTRÉE SIDE FRENCH FRIES <i>with Ketchup</i>	400	190	22	3	0	0	1390	54	2	18	2	•			√						
ADD SIDE COCKTAIL SAUCE	60	0	0	0	0	0	840	12	2	10	1										
ADD SIDE ROASTED POBLANO HONEY MUSTARD	250	200	23	4	0	30	730	13	0	11	0		√								
CHICKEN FRIED CHICKEN <i>with Garlic Mashed Potatoes & Sautéed Green Beans</i>	1060	540	61	21	2.5	160	2540	82	7	10	42	•			√			√		√	
CHICKEN FRIED STEAK <i>with Garlic Mashed Potatoes & Sautéed Green Beans</i>	1590	840	94	33	3	225	3150	114	8	14	57	•	√		√			√		√	
MOM'S POT ROAST <i>with Garlic Mashed Potatoes & Sautéed Green Beans</i>	980	580	64	27	4	195	2380	46	5	6	47				√			√			
SMOKED HALF CHICKEN <i>with Garlic Mashed Potatoes & Sautéed Green Beans</i>	1460	890	100	40	2.5	375	4430	47	5	11	88				√			√		√	
SPICY CHIPOTLE CHICKEN <i>with Garlic Mashed Potatoes & Sautéed Broccoli</i>	900	560	63	25	2	180	1740	48	9	6	38				√			√			
SWEET N' SMOKY RIBS (FULL) <i>with Coleslaw & Mac N' Cheese</i>	1980	920	102	44	1.5	405	5030	158	7	96	106		√		√					√	
SWEET N' SMOKY RIBS (HALF) <i>with Coleslaw & Mac N' Cheese</i>	1360	630	71	33	1.5	250	3610	119	6	66	61		√		√					√	



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SIDES	Cals	Fat Cals	Fat (g)	Sat (g)	Tran (g)	Chol (mg)	Sod (mg)	Carbs (g)	Fiber (g)	Sug (g)	Prot (g)	CC	Egg	Fish	Milk	Peanut	Shellfish	Soy	Tree Nut	Wheat	
3 CHEESE MAC N' CHEESE	500	280	31	19	1	90	860	40	2	4	15				√					√	
CREAMY COLESLAW	120	70	8	2.5	0.5	10	570	10	2	6	1		√		√						
FRENCH FRIES with Ketchup (ENTRÉE Portion)	400	190	22	3	0	0	1390	54	2	18	2	●			√						
FRENCH FRIES with Ketchup	530	260	30	4	0	0	1700	67	2	19	2	●			√						
HOUSE MADE GARLIC MASHED POTATOES	250	120	13	8	1.5	35	550	29	3	2	3				√						
LEMON GARLIC PILAF	310	140	16	9	0.5	35	610	40	6	3	7				√					√	
SAUTÉED BROCCOLI	160	130	14	2.5	0	0	570	6	3	2	3								√		
SAUTÉED GREEN BEANS	210	160	18	3.5	0	0	450	9	2	3	2								√		
SWEET POTATO FRIES with Ketchup (ENTRÉE Portion)	490	210	24	3.5	0	0	1090	65	3	26	2	●			√						
SWEET POTATO FRIES with Ketchup	650	300	34	5	0	0	1280	83	5	30	2	●			√						
LUNCH AT THE PEAKS	Cals	Fat Cals	Fat (g)	Sat (g)	Tran (g)	Chol (mg)	Sod (mg)	Carbs (g)	Fiber (g)	Sug (g)	Prot (g)	CC	Egg	Fish	Milk	Peanut	Shellfish	Soy	Tree Nut	Wheat	
HOUSE SALAD without Dressing	140	90	9	6	0	25	220	7	2	3	8				√						
Bacon Ranch Dressing (2 fl oz)	220	210	23	4.5	0	20	520	4	0	2	1		√		√						
Blue Cheese Dressing (2 fl oz)	300	280	31	8	0	35	450	4	0	1	3		√		√						
Caesar Dressing (2 fl oz)	340	340	38	6	0	30	620	2	0	0	2		√	√	√						
Honey Mustard Dressing (2 fl oz)	260	220	24	4	0	30	340	14	0	12	0		√								
Jalapeno Honey Vinaigrette (2 fl oz)	260	210	23	3.5	1.5	0	600	7	0	7	0										
Poblano Honey Mustard Dressing (2 fl oz)	250	200	23	4	0	30	730	13	0	11	0		√								
Ranch Dressing (2 fl oz)	220	200	22	4	0	20	430	4	0	2	1		√		√						
SOUP																					
BRISKET CHILI CUP without Slice of Grilled Sourdough	240	140	16	6	0.5	50	680	10	3	4	15			√	√				√	√	
GREEN CHILE CHICKEN BOWL without Slice of Grilled Sourdough	190	90	10	2	0	65	1370	11	2	4	14									√	
TOMATO BASIL BOWL without Slice of Grilled Sourdough	270	210	23	15	1	65	780	14	3	5	4				√					√	
ADD SLICE OF GRILLED SOURDOUGH	100	45	5	1	0	0	95	11	1	0	2								√	√	
HANDHELDS																					
GRILLED CHEESE SANDWICH without French Fries and Ketchup	490	230	26	10	0	30	760	46	2	8	14				√				√	√	
HALF OL' FASHIONED B.L.T. without French Fries and Ketchup	360	210	23	6	0	30	640	25	2	5	11		√		√				√	√	
HALF SMOKED PORK CUBANO without French Fries and Ketchup	540	270	30	11	0	80	1800	34	2	4	28		√		√				√	√	
HALF TURKEY AVOCADO SMASH without Sweet Potato Fries and Ketchup	310	140	16	6	0	45	770	26	2	4	18		√		√				√	√	
KIDS Listed without Side	Cals	Fat Cals	Fat (g)	Sat (g)	Tran (g)	Chol (mg)	Sod (mg)	Carbs (g)	Fiber (g)	Sug (g)	Prot (g)	CC	Egg	Fish	Milk	Peanut	Shellfish	Soy	Tree Nut	Wheat	
KIDS CHEESE QUESADILLA without Kids Side	490	250	27	16	0.5	70	1030	37	1	1	22				√				√	√	
KIDS CHICKEN TIMBERS without Kids Side																					
FRIED	460	210	24	4	0	85	660	32	1	0	29	●			√				√	√	
GRILLED	220	140	16	3	0	65	30	0	0	0	19								√	√	
KIDS GRILLED CHEESE SANDWICH without Kids Side	490	230	26	10	0	30	760	46	2	8	14				√				√	√	
KIDS LIL' CHICKEN SLIDERS without Kids Side	430	250	28	5	0	40	390	26	1	3	17		√		√				√	√	
KIDS MAC N' CHEESE without Kids Side	480	260	29	18	0.5	85	810	38	2	4	14				√					√	
KIDS SCOUT CHEESEBURGER SLIDERS without Kids Side	570	340	38	13	1.5	85	770	27	1	3	28		√		√				√	√	
ADD KIDS SIDE																					
BROCCOLI	160	130	14	2.5	0	0	30	6	3	2	3								√		
FRIES with Ketchup	340	150	17	2.5	0	0	1130	47	1	17	1	●									
SWEET THINGS	Cals	Fat Cals	Fat (g)	Sat (g)	Tran (g)	Chol (mg)	Sod (mg)	Carbs (g)	Fiber (g)	Sug (g)	Prot (g)	CC	Egg	Fish	Milk	Peanut	Shellfish	Soy	Tree Nut	Wheat	
BOURBON PECAN PIE	1100	510	57	18	2	215	360	135	0	97	10		√		√				√	√	
MINI APPLE TURNOVERS	1450	530	60	26	0	60	1160	213	1	134	15	●			√				√	√	
TWIN PEAKS SUNDAE	1030	360	40	18	0	95	520	159	0	121	10		√		√				√	√	



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BEVERAGES														CC	Egg	Fish	Milk	Peanut	Shellfish	Soy	Tree Nut	Wheat
FOUNTAIN DRINKS <i>Based on 10 fl oz</i>	Cals	Fat Cals	Fat (g)	Sat (g)	Tran (g)	Chol (mg)	Sod (mg)	Carbs (g)	Fiber (g)	Sug (g)	Prot (g)											
COKE	120	0	0	0	0	0	40	33	0	33	0											
COKE ZERO SUGAR	0	0	0	0	0	0	45	0	0	0	0											
DIET COKE	0	0	0	0	0	0	35	0	0	0	0											
DR. PEPPER	130	0	0	0	0	0	50	33	0	32	0											
SPRITE	130	0	0	0	0	0	30	34	0	30	0											
ROOT BEER	130	0	0	0	0	0	60	38	0	38	0											
LEMONADE	140	0	0	0	0	0	20	36	0	35	0											
ICED TEA	0	0	0	0	0	0	10	0	0	0	0											
SWEET TEA	50	0	0	0	0	0	10	13	0	13	0											
COCKTAILS	Cals	Fat Cals	Fat (g)	Sat (g)	Tran (g)	Chol (mg)	Sod (mg)	Carbs (g)	Fiber (g)	Sug (g)	Prot (g)											
AVIATION BEE'S KNEES	190	0	0	0	0	0	0	14	0	13	0											
BLOODY MARY	130	0	0	0	0	0	1830	6	1	3	1											
BULLEIT BLACKBERRY SMASH	160	0	0	0	0	0	0	14	1	12	0											
CORAZON AÑEJO TROPICAL COOLER	300	0	0	0	0	0	150	49	0	47	0											
DIRTY MARTINI																						
GREY GOOSE VODKA	160	10	1	0	0	0	520	2	0	1	0											
HENDRICK'SGIN	180	10	1	0	0	0	520	2	0	1	0											
DISARONNO AMARETTO SOUR	220	0	0	0	0	0	0	14	0	13	0											
DOBEL PINEAPPLE PALOMA	150	0	0	0	0	0	1920	14	0	12	0											
EL JIMADOR REPOSADO RANCH WATER	100	0	0	0	0	0	15	2	0	0	0											
HENDRICK'S & TONIC	130	0	0	0	0	0	0	7	1	4	0											
HENDRICK'S BRAMBLE	210	0	0	0	0	0	0	27	1	24	0											
HOUSE LONG ISLAND ICED TEA	240	0	0	0	0	0	25	30	0	27	0											
IRISH TRASHCAN	240	0	0	0	0	0	110	37	0	35	0											
KRAKEN RUM PERFECT STORM	160	0	0	0	0	0	0	11	0	8	0											
LIQUID MARIJUANA	170	0	0	0	0	0	5	23	0	19	0											
MARGARITAS																						
DOBEL DIAMOND MARGARITA	190	0	0	0	0	0	1920	19	1	13	0											
DON JULIO BLACKBERRY MARGARITA	190	0	0	0	0	0	1920	22	1	16	0											
HERRADURA SKINNY MARGARITA	190	0	0	0	0	0	1920	20	0	16	0											
HIGH WEST COWBOY MARGARITA	250	0	0	0	0	0	1920	21	1	14	0											
HOUSE MARGARITA	240	0	0	0	0	0	1920	32	0	28	0											
PATRÓN MARGARITA	260	0	0	0	0	0	1920	34	0	30	0											
PEAKS' MARGARITA	240	0	0	0	0	0	1920	32	0	28	0											
SMOKY HERRADURA MARGARITA	190	0	0	0	0	0	1920	14	0	12	0											
SPICY MARGARITA	240	0	0	0	0	0	1920	35	1	28	0											
MARTELL SIDECAR	260	0	0	0	0	0	0	19	0	16	0											
MICHELADA																						
DOS XX LAGER with Ice	120	0	0	0	0	0	1560	13	1	2	2											
DOS XX LAGER without Ice	200	0	0	0	0	0	1560	19	1	2	2											
MODELO ESPECIAL with Ice	130	0	0	0	0	0	1570	14	1	2	2											
MODELO ESPECIAL without Ice	210	0	0	0	0	0	1590	22	1	2	2											
MIMOSA																						
MIMOSA with Cranberry Juice	250	0	0	0	0	0	15	35	0	32	1											
MIMOSA with Grapefruit Juice	210	0	0	0	0	0	15	24	1	22	2											
MIMOSA with Orange Juice	220	0	0	0	0	0	10	29	0	26	1											
MIMOSA with Pineapple Juice	250	0	0	0	0	0	10	33	0	31	2											
MOJITO	220	0	0	0	0	0	5	34	0	30	0											



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COCKTAILS (cont.)	Cals	Fat Cals	Fat (g)	Sat (g)	Tran (g)	Chol (mg)	Sod (mg)	Carbs (g)	Fiber (g)	Sug (g)	Prot (g)
MULE											
IRISH	180	0	0	0	0	0	0	22	0	20	0
KENTUCKY	200	0	0	0	0	0	0	23	0	20	0
MEXICAN	180	0	0	0	0	0	0	23	0	20	0
MOSCOW	180	0	0	0	0	0	0	23	0	20	0
NEW YORK SOUR											
1792 BOURBON	190	0	0	0	0	0	0	21	0	18	0
BUFFALO TRACE BOURBON	200	0	0	0	0	0	0	21	0	18	0
OLD FASHIONED											
BULLEIT RYE	190	0	0	0	0	0	0	10	0	9	0
JEFFERSON'S RESERVE	190	0	0	0	0	0	0	10	0	9	0
KRAKEN BLACK SPICED RUM	200	0	0	0	0	0	0	10	0	9	0
PATRON AÑEJO	150	0	0	0	0	0	0	11	0	9	0
REDEMPTION RYE	200	0	0	0	0	0	0	10	0	9	0
PALOMA	200	0	0	0	0	0	1930	22	0	15	0
PATRÓN CHICO LOCO	200	0	0	0	0	0	15	20	0	18	0
PEAKS' LONG ISLAND ICED TEA	230	0	0	0	0	0	25	25	0	22	0
PLYMOUTH GIN NEGRONI	190	0	0	0	--	--	0	12	--	12	0
REDEMPTION RYE MANHATTAN	220	0	0	0	0	0	0	8	0	7	0
RUSSELL'S RESERVE NEW FASHIONED	190	0	0	0	0	0	0	14	0	13	0
SANGRIA	240	0	0	0	0	0	5	31	0	27	0
SAZERAC RYE BOULEVARDIER	190	0	0	--	--	--	0	12	--	12	0
SUNTORY TOKI HIGHBALL	110	0	0	0	0	0	15	2	0	1	0
TENNESSEE STUD	260	0	0	0	0	0	0	39	0	37	0
THE GODFATHER	170	0	0	0	0	0	0	8	0	7	0
TITO'S & RED BULL	210	0	0	0	--	--	110	30	0	28	0
TITO'S BLOODY MARY	190	35	4	1.5	0	5	2160	8	2	3	4
TITO'S SPARKLING LEMON	170	0	0	0	0	0	0	18	0	15	0
TITO'S TEA	250	0	0	0	0	0	25	31	0	28	0
WATER BUFFALO WITH 1792 BOURBON	140	0	0	0	0	0	400	9	0	7	0
WATER BUFFALO WITH BUFFALO TRACE	150	0	0	0	0	0	400	9	0	7	0
WHEATLY VODKA PEACH LEMONADE	240	0	0	0	0	0	0	33	0	30	0
WILD TURKEY 101 STONE SOUR	250	0	0	0	0	0	0	32	0	28	0
WOODFORD SOUR	220	0	0	0	0	0	0	29	0	27	0
BALLER SHOTS											
JÄGER BOMB	180	0	0	0	0	0	35	14	0	13	0
CINNAMON TOAST	180	25	2.5	1.5	0	5	15	18	--	14	1
GREEN TEA	90	0	0	0	0	0	0	5	0	5	0
JAMESON PICKLE BACK	80	0	0	0	--	--	310	0	--	0	0
KAMIKAZE	120	0	0	0	0	0	0	17	0	15	0
LEMON DROP	130	0	0	0	0	0	0	12	0	11	0
LIQUID MARIJUANA	80	0	0	0	0	0	0	10	0	9	0
MELON BALL	110	0	0	0	0	0	0	10	0	10	0
PEANUT BUTTER & JELLY	90	0	0	0	0	0	0	9	0	9	0
PEANUT BUTTER CUP	90	0	0	0	0	0	10	9	0	9	0
SCOOBY SNACK	110	0	0	0	0	0	0	14	0	8	0
SEX ON THE PEAKS	80	0	0	0	0	0	0	5	0	5	0
THE ELVIS	110	0	0	0	0	0	0	5	0	5	0
VEGAS BOMB	130	0	0	0	0	0	55	18	0	16	0
WHITE TEA	90	0	0	0	0	0	0	4	0	4	0



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CHEAP SHOTS	Cals	Fat Cals	Fat (g)	Sat (g)	Tran (g)	Chol (mg)	Sod (mg)	Carbs (g)	Fiber (g)	Sug (g)	Prot (g)
DEEP EDDY LEMON	90	0	0	0	0	0	0	5	0	4	0
DEEP EDDY RUBY RED	90	0	0	0	0	0	0	4	0	4	0
DULCE VIDA GRAPEFRUIT TEQUILA	80	--	--	--	--	--	--	3	--	--	--
DULCE VIDA PINEAPPLE JALAPEÑO TEQUILA	80	--	--	--	--	--	--	3	--	--	--
FIREBALL CINNAMON WHISKY	100	0	0	0	--	--	0	9	--	9	0
HOWLER HEAD BANANA BOURBON	80	--	--	--	--	--	--	--	--	--	--
JACK DANIEL'S APPLE	90	0	0	--	--	--	0	3	--	3	0
JACK DANIEL'S FIRE	100	0	0	--	--	--	0	7	--	7	0
JACK DANIEL'S HONEY	90	0	0	0	0	0	0	4	0	4	0
JÄGERMEISTER	130	0	0	0	0	0	0	0	0	0	0
JOSE CUERVO SILVER	80	0	0	0	0	0	0	0	0	0	0
OLD CAMP PEACH PECAN WHISKEY	80	0	0	0	0	0	0	0	0	0	0
OLE SMOKY APPLE PIE MOONSHINE	80	--	--	--	--	--	--	--	--	--	--
OLE SMOKY MOONSHINE DILL PICKLE	80	--	--	--	--	--	--	--	--	--	--
OLE SMOKY SALTY CARAMEL WHISKEY	80	--	--	--	--	--	--	--	--	--	--
RUMPLE MINZE	80	0	0	0	0	0	0	0	0	0	0
SKREWBALL PEANUT BUTTER WHISKEY	100	0	0	--	--	--	--	9	--	9	0
SOUTHERN COMFORT	80	0	0	--	--	--	--	2	--	2	0
TUACA	90	0	0	--	--	--	--	5	--	5	0