

DINER&DRINKS

BREAKFAST

HUEVOS RANCHEROS

Two eggs served over corn tortillas. Covered with ranchero sauce and cotija cheese. Served with a side of salsa, sweet corn and black bean salad 8.99 GF

SKILLET SCRAMBLES

Choose your favorite! Scrambled eggs served over home fries with your choice of toppings.
Southwest - Peppers, onions, bacon, Cheddar Jack cheese, salsa. 9.99
Veggie - Broccoli, onions, peppers, tomatoes, Cheddar Jack cheese. 9.99 V
Meat Lovers - Bacon, ham, sausage, Cheddar Jack cheese. 11.99

BREAKFAST BOARD

Vanilla mini waffles, cinnamon buns, bacon, fresh seasonal fruit, vanilla yogurt and chef’s additions. 14.99

OMELET

Eggs, onions, ham and American cheese with home fries and toast. 8.99 GF

SHORT STACK

Three pancakes topped with powdered sugar, served with butter and syrup. Served with fresh fruit. 8.99 V

EGGS YOUR WAY

Two eggs cooked your way with toast and home fries. 9.99 GF
Add bacon 2.00

FRENCH TOAST

Two slices of French toast with powdered sugar and syrup. Served with fresh fruit. 8.99

BELGIAN WAFFLE

Homemade waffle topped with powdered sugar, butter and syrup. Served with fresh fruit. 8.99

BREAKFAST BANANA SPLIT

Banana, yogurt and fresh berries topped with granola. 7.99

STARTERS

YORK CITY PRETZEL

A York favorite. Handmade twisted goodness served with whole grain mustard and cheese sauce. 8.99
Upgrade with creamy crab dip 13.99
With charcuterie 17.99
Dessert pretzel with cinnamon/sugar 13.99

WINGS

Your choice of traditional or boneless wings served with your choice of seasoning or sauce. 13.99
Chicago style add 2.99
Seasoning: Old Bay, Cajun, garlic Parmesan, Buffalo ranch
Sauce: Buffalo, BBQ, mild, sweet Thai chili

TRADITIONAL FLATBREAD

Flatbread pizza served with garlic herb crust, topped with pizza sauce, mozzarella and fresh basil. 10.99

BURRATA

Creamy burrata cheese accompanied by blistered grape tomatoes, fresh basil and balsamic glaze. Served with toasted baguettes. 13.99 GF, V, VGO

CHICKEN FINGERS

Served with French fries. 14.99



SOUP AND SALADS

SOUP DU JOUR 5.99

HOUSE SALAD

Greens mixed with carrots, tomato and cucumbers served with choice of dressing. 6.99 GF, V, VGO

CAESAR SALAD

Traditional Caesar served with Parmesan cheese and croutons. 7.99

CAPRESE SALAD

Bibb lettuce served with tomatoes, fresh mozzarella cheese, basil and balsamic glaze. 13.99 GF, V, VGO

CARIBBEAN CHICKEN SALAD

Romaine lettuce tossed with pineapple, red peppers and tomatoes completed with grilled jerk chicken and accompanied by citrus vinaigrette. 14.99

HANDHELDS

All sandwiches are served with chips
GRILLED CHEESE
Thick Texas toast and American cheese. 6.99
Add bacon and tomato 2.00
Try it vegan style with GF bread and vegan cheese 3.00

CHICKEN SALAD MELT

Chicken salad on grilled rye with Swiss cheese, tomatoes and bacon. 10.99

CLUB SANDWICH

Turkey, ham, bacon, bibb lettuce, tomato and mayo stacked high on Texas toast. 13.99

PHILLY CHEESESTEAK

Chopped steak served with onions, peppers and your choice of American or provolone cheese sauce. 13.99

FRENCH DIP

Shaved prime rib, provolone cheese and horsey mayo on a hoagie roll served with au jus. 14.99

BLACKENED CHICKEN

Blackened chicken breast, Cheddar Jack cheese, chipotle mayo, bibb lettuce and tomato on a brioche roll. 13.99

CRAB CAKE

Lump crab cake, Old Bay aioli, bibb lettuce and tomato on a brioche roll. 17.99

GRILLED PORTOBELLO

Portobello mushroom, sautéed onions, peppers, mozzarella cheese and basil pesto in a bibb lettuce wrap. 13.99 GF, V, VGO

BURGERS

All burgers are char-grilled served with lettuce and tomato. Served with fries.

BBQ

Honey BBQ sauce, bacon, Cheddar cheese and caramelized onions. 15.99

MUSHROOM SWISS

Sautéed mushrooms, Swiss cheese and beer mustard. 15.99

BLACK & BLEU

Cajun seasoning, bleu cheese and chipotle aioli 15.99

CHEESEBURGER CLUB

Two beef patties, lettuce, tomato, American cheese, Cheddar cheese, bacon, BBQ and mayo, served on Texas toast. 16.99



ASIAN FAVORITES

SHRIMP TOAST

Minced shrimp and garlic served on pan fried Texas toast. 12.99

CRAB RANGOON

Crispy wontons filled with cream cheese and imitation crab served with sweet Thai chili sauce. 9.99

RAMEN

House-made with Fresno peppers, bean sprouts, scallions and ramen noodles.
Plain 8.99 V, Chicken 12.99, Beef 15.99, Shrimp 15.99

DINER&DRINKS



MEGA SHAKES

GOIN’ BANANAS

Vanilla ice cream, fudge sauce, peanuts, fresh banana, strawberry, whipped cream and a cherry. 12.00

ALMOND JOY

Chocolate ice cream, coconut, almonds, chocolate syrup, Almond Joy bar, whipped cream and a cherry. 12.00

MATCHA WAFFLE

Vanilla ice cream, matcha, fudge sauce, toasted almonds, whipped cream, green sprinkles and a toasted waffle. 12.00

SHARABLE COCKTAILS

KING’S PEACH

Tasty blend of peach, grapefruit and Crown Royal whisky served with two straws! 20.00

QUEEN’S QUENCHER

Caribbean blend of coconut, pineapple and sweet juices. Share with a friend! 20.00

SOUTHERN SANGRIA

A peachy twist on an old favorite. Peach purée with white wine and signature juices make this a not to miss cocktail. Carafe 28.00

DESSERTS

COOKIE SKILLET SUNDAE

Fresh baked chocolate chip cookie, vanilla ice cream and chocolate syrup topped with whipped cream and a cherry. 9.99

LOADED WAFFLE SUNDAE

Homemade Belgian waffle topped with ice cream, chocolate syrup, whipped cream and a cherry. 9.99

LEMON MERINGUE PIE

Served with raspberry sauce. 8.00

CHOCOLATE COVERED PRETZEL

Chocolate ice cream, fudge sauce, crushed pretzel, whipped cream, chocolate covered pretzels and a cherry. 12.00

STRAWBERRY CHEESECAKE

Vanilla ice cream, fresh strawberries, cheesecake chunks, whipped cream and a cherry. 12.00

YORK PEPPERMINT PATTY

Creamy peppermint ice cream blended with hot fudge, topped with whipped cream, chocolate shavings and a peppermint patty and cherry. 12.00

FLIGHT RISK

We put together a few of our favorites for you to sip. Try to pick a favorite!

Fun and Fruity

A few of our fruitier cocktails for you to enjoy. 28.00

Barreled and Aged

This flight will remind you of your favorite Speakeasy. 28.00

Decadent Delights

A dessert platter in liquid form. 28.00

CHEESECAKE

New York style cheesecake topped with strawberry sauce. 8.00

DOUBLE CHOCOLATE CAKE

Chocolate cake layered with chocolate icing served with raspberry sauce and whipped cream. 8.00

SWEET WILLOW DOUBLE SCOOP

Try a daily special flavor from York’s finest creamery. 4.00 GF



SIGNATURE COCKTAILS

MANHATTAN

Woodford Reserve whiskey, Carpano Antica vermouth and Angostura bitters. 10.00

OLD FASHIONED

Maker’s Mark Bourbon, simple syrup and Angostura bitters. 10.00

PALOMA

el Jimador tequila, grapefruit juice and ginger beer. 10.00

ESPRESSO MARTINI

Starbucks espresso, Tito’s Handmade vodka, Kahlúa and simple syrup. 10.00

BRAMBLE ON

Beefeater gin, blackberry brandy, lemon juice and mint syrup. 10.00

SPICED ORANGE SPRITZ

Captain Morgan Original Spiced rum, blood orange liqueur, pomegranate liqueur, Ancho Reyes Chili liqueur and club soda. 12.00

CHOCOLATE STRAWBERRY MARTINI

Holla Sweet n’ Strawberry vodka, Baileys Irish Cream liqueur and Godiva Chocolate liqueur. 12.00

BLOODY MARY

Holla Sweetfire Jalapeño vodka or Holla Salvadili Pickle vodka and Blood Mary mix. 10.00

PURPLE JACKPOT

Long Island Iced Tea, blue curaçao and cranberry juice. 10.00

SOUTHERN CARD DRAW

Southern Comfort, peach schnapps, cranberry juice and ginger ale. 10.00

SEASIDE SPRITZER

Apple pucker, blue curaçao, pineapple juice and club soda. 10.00

DRAFTS & BOTTLES

DRAFT

COORS LIGHT 5.00

MILLER LITE 5.00

BUD LIGHT 5.00

BLUE MOON BELGIAN WHITE 5.00

MICHELOB ULTRA 5.00

YUENGLING LAGER 5.00

MODELO 5.00

SAMUEL ADAMS SEASONAL 5.00

BIG OYSTER 6.00

TRÖEGS 6.00

LEINENKUGEL’S 7.00

LIQUID HERO 8.00

MOLLY PITCHER 8.00

BOTTLES

COORS LIGHT 5.00

MILLER LITE 5.00

BUDWEISER 5.00

BUD LIGHT 5.00

MICHELOB ULTRA 5.00

YUENGLING LAGER 5.00

CORONA 6.00

HEINEKEN 6.00

BLUE MOON BELGIAN WHITE 6.00

HIGH NOON SELTZER 7.00

WHITE CLAW HARD SELTZER 7.00