



OUR MENU @ THE KITCHEN



SHAREABLES APPETIZERS

fresh cut fries vg \$8
parmesan cheese, salt, pepper, side of garlic aioli

fried brussels v.gf \$8
crunchy brussel sprouts tossed in our special spice blend with grilled red onions and balsamic glaze

re:bar salad vg \$13
fresh spring greens, red onions, tomatoes, feta cheese, candied pecans served with a balsamic dressing
add grilled or fried chicken **+\$4**
half serving **\$7**

3 piece tender | fries \$16
your choice of one house sauce for dipping

chicken sliders \$21
your choice of 3 mini versions of our buttermilk fried chicken or spicy fried chicken

burger sliders \$21
your choice of 3 mini versions of our re:bar smash burger or sweet southern smash



RE-BAR SMASH BURGER

YOU'LL NEED BOTH HANDS FOR THIS ONE

re:bar smash burger \$15
two certified angus beef patties, grilled onions, sharp cheddar cheese, dill pickles, smothered in smash sauce on a bed of crispy lettuce, sandwiched on a grilled brioche bun
add grilled mushrooms **+\$2**
grilled jalapenos **+\$1**

sweet southern smash \$16
two certified angus beef patties smothered in our house smoked honey BBQ, sharp cheddar cheese, grilled red onions, grilled mushrooms, grilled jalapeños, and lettuce, on a grilled brioche bun

buttermilk fried chicken \$15
extra crispy buttermilk chicken, house made zesty ranch, sharp cheddar cheese, crunchy dill pickles on a bed of lettuce with tomato, on a grilled brioche bun

WINGS GET SAUCY

enjoy 6 wings, slow-roasted to perfection, then fried to crispy goodness before being tossed in your choice of house sauce or dry rub. dive in and enjoy the deliciousness!
served with a side of our fresh cut fries.

PICK YOUR FLAVOR

305 dry rub
blend of spicy and sweet flavors for the ultimate wing experience

lemon pepper dry rub
tangy lemon meets bold pepper for a zesty kick

garlic parm
creamy, garlicky deliciousness

smoked honey bbq
sweet, smoky perfection simmered for hours

teriyaki chili
our savory house made teriyaki sauce, topped with sesame and green onions

buffalo sauce 🔥
a classic buffalo sauce



SMOKED HONEY BBQ

TERIYAKI CHILI

SANDWICHES

All sandwiches are served with a side of our fresh cut fries or substitute for a side salad **\$2**

spicy fried chicken \$15
crispy fried chicken with the perfect amount of cajun spice, lettuce, spicy mayo, dill pickles on a grilled brioche bun

crispy oyster mushroom v* \$16
fresh oyster mushrooms seasoned, battered and fried to crunchy perfection, house vegan ranch, lettuce, tomato on a grilled vegan pretzel bun

our house sauces are meticulously crafted without high fructose corn syrup or artificial flavorings. whenever possible, we prioritize local, non-GMO, and organic ingredients. please inform your server of any dietary restrictions or allergies, we do not maintain separate fryers for vegan or gluten-free options.

menu symbols: vg = vegetarian, v = vegan, gf = gluten-free, 🔥 contains nuts.

note: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



OUR DRINKS

@ RE:BAR

all cocktails can be made into mocktails

non-ALCOHOLIC

IF UR DRIVING

- fountain soda \$2
- re:bar organic lemonade \$6
- add flavors +\$1
- mango hibiscus strawberry
- peach lavender

CLASSICS

- margarita \$10
El Jimador reposado, triple sec, organic lime juice, organic agave
mango, peach, or strawberry +\$2
- x'press yourself \$18
Dussé, fresh espresso, Borghetti coffee liqueur, organic agave
sub dusse for grey goose \$16
- mojito \$10
Bacardi silver rum, organic lime juice, cane syrup, mint leaves, soda
mango, peach, or strawberry +\$2



ALL B' NO S'

SPECIALTIES

SEASONAL DRINKS

- all b' no s' \$14
Old Forester bourbon whiskey, simple syrup, organic lemon juice, fresh basil and fresh blueberries
- lavande 31 \$16
Beefeater gin, lavender simple syrup, organic lemon juice, prosecco, fresh lemon and lavender/butterfly pea simple garnish
- pink lemon pop \$14
strawberry lemongrass infused Grey Goose essences, strawberry purée, organic orgeat, and fresh lemon garnish
contains almond nut allergy
- sweet heat \$18
Patron reposado tequila, Illegal Joven mezcal, organic lime juice, organic agave, muddled pineapple and jalapeños with tajin rim and pineapple garnish
- her \$18
Herradura silver tequila, organic hibiscus simple syrup, cointreau, organic lime juice, with sugar rim and fresh flower garnish

SWEET HEAT



please drink responsibly.