

SP KIDS

Junior sized portions, for ages up to 10.
Include choice of one side and a kid's drink 5.95

GRILLED CHEESE

PB & J

MAC AND CHEESE

CHICKEN TENDERS

CHEESE TORTELLINI

CREAMY ALFREDO

(Add grilled chicken 1 | grilled shrimp 2)

SWEETS

A sweet finish to your dining experience, a treat to-go for later, to share or not. Life's too short, enjoy dessert.

SP FAMOUS HOMEMADE CHEESECAKE

Decadent cheesecake topped with your choice of chocolate, strawberry, cherry, or caramel topping 9.45

SUNDAE SCOOP

One generous scoop of vanilla ice cream topped with your choice of chocolate, strawberry, cherry or caramel topping 3.95

CHOCOLATE OVERLOAD CAKE

Triple layered high and so rich. A must for chocolate lovers 7.95

See our website for more food and drink pictures:

sweetpeasrestaurantbar.com

Check in on Facebook: [facebook.com/SweetPeasGrillBar](https://www.facebook.com/SweetPeasGrillBar)

DON'T SEE ONE OF YOUR PAST FAVORITES? JUST ASK YOUR SERVER AND WE'LL DO OUR BEST TO ACCOMMODATE!

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please communicate any food allergies to an employee of this establishment and that employee shall communicate that food allergy information to the person in charge or certified food protection manager on duty at this establishment.



SNACKS

PORTOBELLO MUSHROOMS

Five pieces of portobello mushrooms, beer battered and deep fried 8.45

BATTERED DILL PICKLE CHIPS

House made beer battered pickle chips. Served with your choice of dipping sauce 7.95

BBQ PORK NACHOS

Homemade tortilla chips topped with our smoked in-house pulled pork, barbeque and beer cheese sauce. A snack to share, a meal in and of itself 10.95

BAVARIAN PRETZELS

Two hearty Bavarian pretzels served with a warm beer cheese sauce for dipping 8.45

BEER BATTERED CHEESE STICKS

Cut from blocks of premium mozzarella, battered in-house. Served with a side of marinara 8.95

SMOTHERED POTATO SKINS

Beer battered potato skins topped with bacon and melted cheese 9.45

BATTERED GREEN BEANS

Great way to get your veggies in! Served with your choice of dipping sauce 7.95

CHICKEN WINGS

Your choice of bone-in or beer battered house cut boneless.

5 Wings + 1 Sauce 9.95 | 10 Wings + 2 Sauces 12.95 | 20 Wings + 4 Sauces 22.95

ARTISAN SANDWICHES

Served on a brioche bun unless otherwise noted, with your choice of one side

PULLED PORK SANDWICH

Piled high smoked pulled pork with your choice of BBQ or bourbon sauce. Top it with coleslaw for only a \$1 more. 9.95

JALAPENO POPPER CHICKEN

Pretzel battered chicken breast, applewood smoked bacon, sliced jalapenos, pepper jack, cream cheese and served with a our raspberry chipotle sauce. 15.95

HAWAIIAN CHICKEN SANDWICH

Char-grilled chicken breast marinated in our special blend of teriyaki, spices, and citrus juices. Topped with grilled pineapple and crispy lettuce. 13.45

PULLED PORK GRILLED CHEESE

Smoked pork and melted cheese piled high between grilled sour dough bread, served with BBQ or bourbon sauce 12.45

CLASSIC CHICKEN SANDWICH

Your choice of grilled, blackened, beer batter or pretzel breading 11.95
LOADED: with mushrooms, bacon, Swiss cheese, and caramelized onions for only \$3 more.

GIBBY

Lightly breaded pork tenderloin. Served with lettuce, tomato, pickles and mustard for the asking 9.95

SP CUBAN

Smoked pulled pork, ham, dill pickle, Swiss cheese, and stone-ground mustard 11.45

BEEF BRISKET SANDWICH

Fully smoked sliced brisket, served with your choice of BBQ or bourbon sauce 14.95

JALAPENO POPPER GRILLED CHEESE

Applewood smoked bacon, sliced jalapenos, pepper jack, cream cheese and our our raspberry chipotle sauce in parmesan crusted sourdough 12.95

PORK CUTLET

Grilled or beer battered 11.95
Get it loaded with mushrooms, bacon, Swiss cheese and caramelized onions for only \$3 more.

LOADED BLT

Crispy applewood smoked bacon piled high, crispy lettuce and sliced tomato. Served on a grilled sourdough 9.95

GOURMET GRILLED CHEESE OF THE MONTH

Ask your server about this month's feature!



NEW! NASHVILLE HOT CHICKEN & WAFFLES

Two pretzel battered tenders spun in our Nashville Hot sauce, served on waffles with maple syrup on the side 13.45

SALADS AND SOUPS

Substitute grilled shrimp \$2 or salmon filet for \$5 for chicken on any salad

FAR EAST

Your choice of pretzel battered, beer battered, or grilled chicken accompanied by slivered almonds, mandarin oranges, and Chow Mein noodles 14.95

BLACKENED CHICKEN

Cajun seasoned grilled chicken breast, corn and black bean salsa, tortilla strips and a blend of shredded cheeses served atop a bed of mixed lettuce 14.95

SP SHRIMP

Your choice of beer battered, or grilled shrimp served over a bed of crisp lettuce, tomato, shredded cheddar cheese and croutons 14.95

TACO

Seasoned taco meat, shredded lettuce, diced tomato, and shredded cheddar. Served in a crispy, fried and made-to-order tortilla bowl 10.95

SP CHICKEN

Your choice of pretzel battered, beer battered, or grilled chicken atop a bed of crisp lettuce, tomato, shredded cheddar cheese and croutons 12.95

LETTUCE WRAPS

Crisp and crunchy lettuce cups filled with our corn and black bean salsa, shredded cheese, chicken, and tortilla strips 11.95

CHICKEN GUMBO SOUP

This Cajun style soup is made from scratch with chicken, sausage, rice, and veggies with SP's secret spices Bowl 6.45 | Cup 4.45

STUFFED GREEN PEPPER SOUP

Homemade and filled with ground beef, tomatoes, peppers and signature spices Bowl 6.45 | Cup 4.45



FAMOUS CHICKEN TENDERS

Always prepared from fresh jumbo chicken tenders. Prepared your way and served with one sauce of your choice. Hand spun upon request.

Choose Your Style: Beer Battered, Pretzel battered, Blackened, or Grilled

2 TENDERS 11.95 | 3 TENDERS 12.95

Served with choice of one side.

CRAFTED BURGERS

They all start with a half of pound of fresh 100% Braveheart Black Angus Beef that's grilled to your liking. Served on a Brioche bun with your choice of one side.

SMOKIN'

Topped with smoked beef brisket, applewood bacon, smoked Muenster cheese and then finished with a bourbon glaze 15.95

JALAPENO POPPER BURGER

Applewood bacon, slices of sauteed jalapeno, pepper jack and cream cheese, and served with a side of our our raspberry chipotle sauce 14.95

THE HENDRIX

Topped with applewood bacon, peanut butter and lattice chips. Served with a side of our raspberry chipotle sauce 13.95

PORTOBELLO + SWISS

Finished with portobello mushrooms and melted swiss 12.95

THE CLASSIC

Sometimes, less is more. Served with your choice of cheese 11.95

BLACKENED SHRIMP BURGER

Topped with blackened shrimp, black bean corn salsa, tortilla strips, pepper jack cheese and boom boom sauce 15.95

PORK TOO

Topped off with our in-house smoked pull pork and homemade coleslaw 13.95

BURGER OF THE MONTH

Ask your server about this month's feature!

PASTA

Includes your choice of a cup of soup or side salad

BAKED MAC-N-CHEESE

Entrée serving of our creamy gourmet macaroni and cheese 11.45
Add pulled pork 2 | beef brisket 4
grilled chicken 2 | grilled shrimp 4
Buffalo chicken 2.5

CREAMY ALFREDO

Linguine pasta tossed in alfredo sauce 11.45 . Add grilled chicken 2 | grilled shrimp 4

JALAPENO POPPER MAC-N-CHEESE

Our gourmet mac-n-cheese, topped off with applewood smoked bacon crumbles, sliced jalapenos and finished with our raspberry chipotle sauce 13.95 Add grilled chicken for 2

CHEESE TORTELLINI

Cheese stuff tortellini with your choice of red or white sauce 11.95

ENTREES

Served with your choice of two sides

HAWAIIAN CHICKEN DINNER

Two chicken breasts marinated in our special blend of teriyaki, spices and citrus juices and topped with grilled pineapple slices. Served on a bed of yellow rice 15.95

GRILLED CHICKEN DINNER

Two chicken breasts char-grilled or blackened. Served with your choice of sauce 14.95

BROWN SUGAR CHOP

Frenched bone-in pork chop with a sweet and savory brown sugar marinade, char-grilled 14.95

THE FLAT IRON

This steak cut is second only in tenderness to a filet mignon. 8 oz. marinated in a burgundy sauce and crushed black pepper then grilled to your preference 18.95

BLACK ANGUS NY STRIP

Hand cut, 10oz strip steak, simply seasoned and grilled to your liking 24.95

SALMON FILET

Grilled with your choice of BBQ, mango sauce, our raspberry chipotle or naked 18.95

SP SMOKED MEAT SAMPLER

Combination of pulled pork, beef brisket and St. Louis ribs with your choice of BBQ or bourbon sauce 19.95

PULLED PORK DINNER

Heaping portion of slow smoked pulled pork with your choice of BBQ or bourbon sauce 13.95

BEEF BRISKET DINNER

Generous portion of smoked beef brisket served with your choice of sauce 17.95

ST. LOUIS STYLE RIBS

Slow smoked and meaty, finished with your choice of BBQ or bourbon sauce ½ Slab 19.95| Full 29.95

JUMBO SHRIMP

Prepared grilled, beer battered, or Cajun blackened. Served with your choice of sauce: BBQ, mango, our raspberry chipotle or naked 17.95

SIDES

- BAKED POTATO • WAFFLE FRIES • FRENCH FRIES • JAMBALAYA
- MANDARIN ORANGES • VEGETABLE • COTTAGE CHEESE • APPLESAUCE
- SIDE SALAD • LATTICE CHIPS • COLESLAW • BAKED BEANS
- SWEET PEAS RANCH POTATO SALAD

SAUCES

- BBQ • GARLIC PARMESAN • BUFFALO • HONEY MUSTARD • BOURBON
- RASPBERRY CHIPOTLE • BOOM BOOM • NASHVILLE HOT • CHIPOTLE RANCH