



FOOD MENU

Shareables

Pickle Chips 6.00

Zesty battered, fried pickle slices with our house-made ranch.

6 Chicken Wings 10.00 

Wings served with your choice of sauce: buffalo, BBQ, honey chipotle or firebird sauce.

Bacon Wrapped Shrimp 6.00 

Bacon wrapped grilled shrimp, coated with lime and chipotle chili powder.

Hasselback Tomato Caprese 8.50 

Tomatoes, mozzarella, greens and a balsamic drizzle.

Mussels Poulette 9.00 

Mussels in a white wine broth with baguette slices.



Mussels Poulette

Hand Crafted Salads & Soups

Soup du Jour (*Bottomless NOT ESM approved) 6.50

Ask for the soup of the day.

Make it a bread bowl for \$11.00

Crispy Buffalo Chicken Salad 11.00

Our own battered crispy chicken tenders sliced and tossed in buffalo sauce over a bed of greens, tomatoes, carrots, cucumbers and blue cheese, topped with tortillas strips. Served with our house-made ranch and pickled ginger.



Sesame-Tuna Bowl

Sesame-Tuna Bowl 12.50 

Tuna steak upon a bed of quinoa along with avocado, mangoes, shredded carrots, cucumbers, sesame and pickled ginger with Asian dressing.

Handhelds

Tomato Mozzarella Flatbread 7.95 

Flatbread with fresh mozzarella, marinara, tomatoes, pesto sauce and a balsamic drizzle.



Tomato Mozzarella Flatbread

Grilled Shrimp Scampi Flatbread 7.95

Flatbread with cheese sauce, fresh mozzarella, garlic, red pepper flakes and shrimp.

Eggplant Parmesan Cassoulet 10.00 

Eggplant coated in breadcrumbs with marinara sauce, topped with parmesan cheese and baguette slices.

Items below come with fries

Firebird Sandwich 11.00

Grilled chicken breast dipped in our signature spicy firebird sauce topped with grilled peppers, pepper jack cheese, mushrooms and onions, served on a brioche bun.

Classic Burger 11.00

Our Wild Weasels' handcrafted brisket burger topped with lettuce, tomato, onion and pickles, served on a brioche bun.

Wild Weasel Whiskey 15.00

Our Wild Weasels' handcrafted brisket burger topped with gouda, bacon, jalapeños, grilled onions and BBQ sauce, served on a brioche bun.

Bomb Burger 13.00

8 oz. of beef, topped with 3 oz. of shredded pork, tomato, onion, pickles and your choice of sauce: Spicy Carolina, Memphis (smoky or spicy) or Kansas City sweet and smoky sauce. Served on a brioche bun.

Add Cheese .50 | Add Bacon 1.50



Gluten-free



Vegetarian



ALL ITEMS ARE ESM APPROVED (*WITH THE EXCEPTION OF SOUP DU JOUR)
Difference must be paid if total value exceeds the \$16 limit.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with certain medical conditions.

Pescatarian Corner

Blackened Mahi-Mahi over Quinoa Pilaf

Blackened mahi-mahi served over a bed of quinoa with homemade pineapple salsa and cherry tomato confit.



Blackened Mahi-Mahi over Quinoa Pilaf

13.00 

Maryland Style Crab Cake over Corn Salsa Salad

14.00

Crab cake paired with homemade corn salsa salad, asparagus and Old Bay® sauce.



Maryland Style Crab Cake over Corn Salsa Salad

Garlic & Shrimp Pasta

13.00

Our spinach fettuccini pasta is mixed with your choice of sauce: alfredo or marinara. Topped with parmesan cheese and a seafood medley including mussels, crab meat and shrimp. Served with garlic bread.

Meats & Things



ALL ITEMS ARE GLUTEN-FREE (WITH THE EXCEPTION OF CORNBREAD)

Meals for 2 come with choice of 2 house sides and 2 pieces of cornbread

Entrées come with choice of 2 house sides

Roasted Peri-Peri Chicken for 2

24.00

A whole roasted chicken cooked in peri-peri sauce. Served with french fries, broccoli, cornbread and Romesco sauce.



Roasted Peri-Peri Chicken for 2

Ribs Half Rack

17.00

Grilled and smothered with your choice of sauce: house dry rub, whiskey BBQ or honey chipotle. Served with french fries and corn on the cob.

T-Bone Steak (16 oz.)

27.00

16 oz. T-bone steak topped with butter and served with french fries and broccoli.

Ribeye Steak (12 oz.)

22.00

Marbled 12 oz. thick cut rib-eye steak topped with butter. Served with a baked potato and steamed broccoli.

New York Strip (8 oz.)

15.00

8 oz. New York cut steak topped with butter. Served with a loaded baked potato and steamed broccoli.

Prime-Rib Plate (12 oz.)

23.00

Served with cream of spinach and 2 house sides.



T-Bone Steak

Ribs Full Rack for 2

25.00

Grilled and smothered with your choice of sauce: house dry rub, whiskey BBQ or honey chipotle. Served with french fries, corn on the cob and cornbread.

T-Bone Steak for 2

40.00

This 30 oz. cut of steak is a perfect feast to share. It is topped with butter and served with broccoli, french fries and cornbread.

Mixed Grills

To compliment any entrée

Lobster Tail (1) 16.00

Oscar 7.00

Topped with crabmeat and hollandaise sauce

Grilled Shrimp (4) 6.00



Lobster Tail

Desserts

Apple Pie 6.00

Homemade apple pie inspired by traditional Japanese Towada Apple Pie, with ice cream and chocolate sauce.

Chocolate Profiteroles 6.00

French choux pastry balls filled with a sweet and moist whipped cream.

Pizzookie 6.00

Your choice of a warm cookie or brownie topped with ice cream and chocolate sauce.

House Sides

Fries 2.00

Waffle Fries 2.00

Sweet Potato Fries 2.00

Corn on the Cobb 2.00

Broccoli 2.00

Signature Sides

Upgrade your house sides to signature sides!

Baked Potato 3.00 

Mac & Cheese 3.00

Homemade Pommes Aligot 3.00

Side Salad 3.00 



Gluten-free



Vegetarian

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KIDS MENU

Ages 12 & Under

Choose an entrée, side & a drink \$7

Sliders

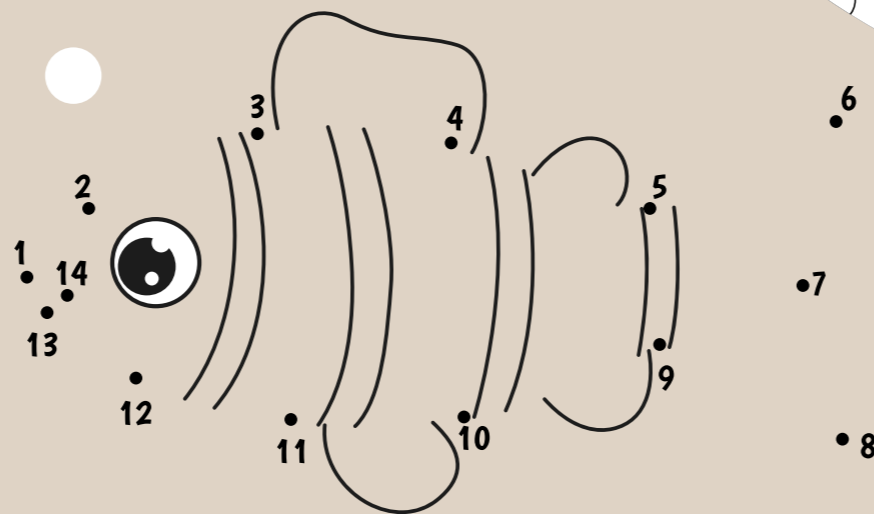
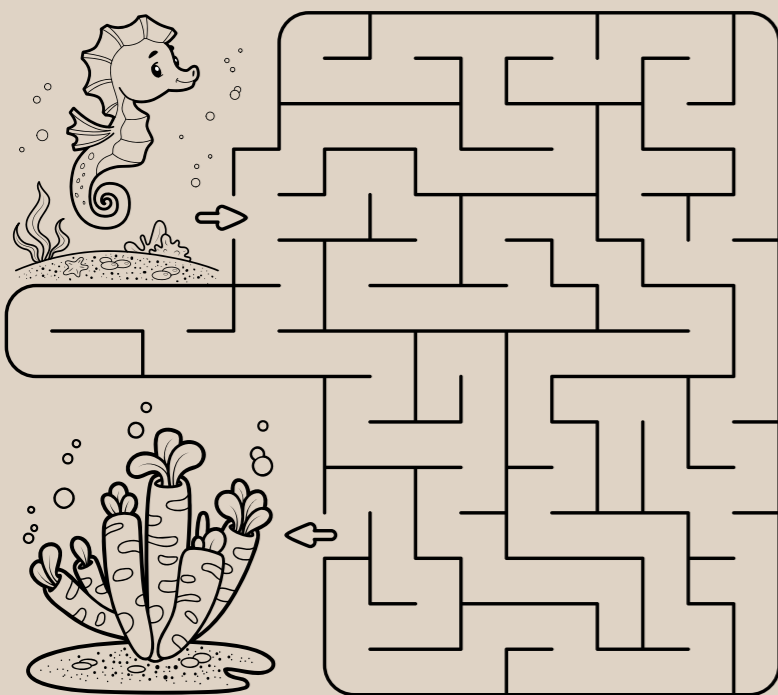
Chicken Tenders

Mac & Cheese

BBQ Boneless Wings

Sides: French fries, broccoli, corn on the cob or applesauce

Drinks: Lemonade, soda, milk or apple juice



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LUNCH MENU

Soups, Salads & Shareables

Soup du Jour (*Bottomless NOT ESM approved) **6.50**

Ask for the soup of the day.

Make it a bread bowl for \$11.00

6 Chicken Wings **10.00** 

Wings served with your choice of sauce: buffalo, BBQ, honey chipotle or firebird sauce.

Crispy Buffalo Chicken Salad **11.00**

Our own battered crispy chicken tenders sliced and tossed in buffalo sauce over a bed of greens, tomatoes, carrots, cucumbers and blue cheese, topped with tortillas strips. Served with our house-made ranch and pickled ginger.

Sesame-Tuna Bowl **12.50** 

Tuna steak upon a bed of quinoa along with avocado, mangoes, shredded carrots, cucumbers, sesame and pickled ginger with Asian dressing.



Sesame-Tuna Bowl

Pescatarian

Garlic & Shrimp Pasta **13.00**

Our spinach fettuccini pasta is mixed with your choice of sauce: alfredo or marinara. Topped with parmesan cheese and a seafood medley including mussels, crab meat and shrimp. Served with garlic bread.

Handhelds

Items below come with fries

Eggplant Parmesan Cassoulet **10.00** 

Eggplant coated in breadcrumbs with marinara sauce, topped with parmesan cheese and baguette slices.

Firebird Sandwich **11.00**

Grilled chicken breast dipped in our signature spicy firebird sauce topped with grilled peppers, pepper jack cheese, mushrooms and onions, served on a brioche bun.

Philly Cheese Steak Sandwich **11.00**

Lightly shaved steak or grilled chicken with sauteed onions, peppers and mushrooms, topped with melted American cheese and mayo on a hoagie.

Classic Burger **11.00**

Our Wild Weasels' handcrafted brisket burger topped with lettuce, tomato, onion and pickles, served on a brioche bun.

Wild Weasel Whiskey **15.00**

Our Wild Weasels' handcrafted brisket burger topped with gouda, bacon, jalapeños, grilled onions and BBQ sauce, served on a brioche bun.

Bomb Burger **13.00**

8 oz. of beef, topped with 3 oz. of shredded pork, tomato, onion, pickles and your choice of sauce: Spicy Carolina, Memphis (smoky or spicy) or Kansas City sweet and smoky sauce. Served on a brioche bun.

Add Cheese **.50**

Add Bacon **1.50**

House Sides

Add any side to your entrée for an additional fee!

Fries **2.00**

Waffle Fries **2.00**

Sweet Potato Fries **2.00**

Corn on the Cobb **2.00**

Broccoli **2.00**

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DRINK MENU

Featured Cocktails

BAHAMA MAMA 7.00

Captain Morgan®, Malibu®, grenadine, orange and pineapple juice

BOURBON SOUR 4.50

Wild Turkey®, lemon juice, simple syrup and bitters

LEMON DROP MARTINI 5.50

Absolut®, triple sec and lemon juice

OLD FASHIONED 6.95

Made with your choice of Maker's Mark® or Bulleit® bourbon

KOHI MARTINI 8.00

TOKYO ICED TEA 9.00

Vodka, rum, gin, tequila, triple sec, sweet & sour and melon soda

Classic Cocktails

WEASEL MARGARITA 8.95

Mango, blackberry, strawberry or lime

MOJITO 7.95

Mango, blackberry, strawberry or lime

MOSCOW MULE 8.00

BLUE HAWAIIAN 8.95

LONG ISLAND 8.00

Blended Beverages

PIÑA COLADA 8.95

Malibu®, pineapple and coconut syrup

MARGARITA 8.95

Mango, blackberry, strawberry or lime

BLENDED LEMONADE 3.95

Original or strawberry

Mocktails

VIRGIN MAI TAI 7.00

VIRGIN SUNSET 7.00

VIRGIN MOJITO 7.00

Vodka

SMIRNOFF® 3.00

ABSOLUT® 4.50

Gin

SEAGRAM'S® 3.00

BOMBAY SAPPHIRE™ 4.50

TANQUERAY® 4.50

Rum

BACARDI® SILVER 3.00

MALIBU® 4.00

CAPTAIN MORGAN® 4.00

Tequila

JOSE CUERVO® GOLD 3.50

PATRON® SILVER 6.00

Bourbon

JIM BEAM® 4.00

WILD TURKEY® 4.00

BULLEIT® 5.00

BULLEIT® RYE 6.00

Whiskey

SEAGRAM'S® 7	3.00
FIREBALL®	3.00
JACK DANIEL'S®	4.50
JAMESON®	4.50
CROWN ROYAL®	5.00
JOHNNY WALKER® BLACK	5.50
MAKER'S MARK®	5.50
HENNESSEY®	6.00

Wine

Listed from sweet to dry (glass | bottle)

WHITES

MOSCATO-DEZZANI® MORELLI	6 18
RIESLING-CHATEAU STE. MICHELLE®	5 17
PINOT GRIGIO-TOMMASI®	6 18
CHARDONNAY-WILLIAM HILL®	6 18
CHAMPAGNE-ANDRÉS®	5 17

RED

MERLOT-TOMMASI®	6 18
PINOT NOIR-ROBERT MONDAVI®	5 17
CABERNET SAUVIGNON- MÉNAGE À TROIS®	6 18
CABERNET SAUVIGNON- 19 CRIMES®	6 18

Non-Alcoholic Beers

SUNTORY® LIME BEER	4.00
0% ASAHI®	4.00

Liqueur

JÄGERMEISTER®	3.00
KAHLUA®	3.00
SOUTHERN COMFORT®	3.00
DISORONNO® AMARETTO	3.50
BLUE CURAÇAO	4.00
HPNOTIQ®	4.00
PEACHTREE®	4.00
BUTTERSCOTCH	4.50
BOLS® RASPBERRY	4.50
BAILEYS® IRISH CREAM	4.50
GRAND MARNIER®	5.00
CRÈME DE MENTHE	6.00

Draft & Beer Selection

DRAFT

Ask your server for current selection

BE EASY®	12 oz.	8.50
	16 oz.	12.00
	Flight	13.00

Select 3 different beers all served at 4 oz.

SAPPORO®/ASAHI® DRAFT	12 oz.	7.00
	16 oz.	9.00

DOMESTICS	3.50
Miller® Lite	
Coors® Light	
Budweiser®	
Budlight®	

IMPORTED	4.00
Corona®	
Dos Equis®	
Heineken®	

JAPANESE	9.00
Asahi® Super Dry 633 ml	
Sapporo® 633 ml	

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