

# STARTERS

**HOUSE-MADE POTATO CHIPS (GF) - OR - FRENCH FRIES (GF)**  
**PLAIN \$6 (S) \$8 (L)** - Dusted with Salt  
**LOADED \$9 (S) \$11 (L)** - Cheese, Bacon & Green Onion. Served w/ Ketchup, House Made Ranch, Blue Cheese or G's Special Sauce

**SWEET POTATO FRIES (GF) \$7.5 (S) \$9.5 (L)**  
 Served with Sriracha Kayonnaise (Sriracha, Ketchup & Mayonnaise)

**HOUSE-MADE POTATO SKINS (GF) \$10.9** - with Cheddar, Monterey Jack Cheese, Bacon & Green Onion. Served with Sour Cream or Ranch

**BATTERED MOZZARELLA STICKS \$8.9** 6 Lightly Battered Mozzarella Served with Marinara

**CRISPY BABY PORTOBELLOS \$10.5** Lightly Breaded & Fried. Served atop Mixed Greens, Shaved Parmesan & Roasted Red Pepper Horseradish Sauce

## FLASH-FRIED SHRIMP \$12 (GF) or CAULIFLOWER \$11

Choose Your Style – Tossed in House Made Sauces

Served atop Mixed Greens

<b>CHIPOTLE</b> Chipotle Sauce, Fresh Cilantro	<b>BUFFALO</b> Buffalo Sauce, Blue Cheese & Green Onion Ranch / Blue Cheese	<b>RED DRAGON</b> Red Dragon Sauce, Sesame Seeds Yum Yum Sauce	<b>FIRECRACKER</b> Thai Firecracker, Green Onion
--	---	--	--

# TAKE OUT 919.849.8947 / otfalls.com

## HOUSE MADE DIPS (GF without Pita)

<b>SHE CRAB DIP \$14</b> Our Famous She Crab Soup, Made into a Fantastic Crab Dip	<b>BUFFALO CHICKEN \$13.5</b> House Made Buffalo Chicken Dip. Garnished with Bacon & Green Onion	<b>GUACAMOLE \$12</b> Tony's Amazing Guacamole
--	---	--

**PICK YOUR DIPPER (2 Included)**  
**CHOICE OF PITA, TORTILLA CHIPS, or CELERY/CARROTS.**  
 Each Additional \$3

**FLASH-FRIED PICKLE CHIPS \$11** House-Dusted, Flash-Fried & Lightly Seasoned. Served with your choice of House-Made Ranch, or Blue Cheese Dressing

**OTF SEARED TUNA\* \$13** Sesame-Crusted, Seared Ahi Tuna atop Mixed Greens, Avocado and Fried Wontons. Served with Sesame Ginger Sauce & Wasabi Sesame Aioli

**FLASH-FRIED CALAMARI & BANANA PEPPERS \$13.9** Rhode Island Calamari, Peppers, House-Dusted, Flash Fried & Lightly Seasoned. Served with Thai Chili & Marinara

**BRUSCHETTA \$11.5** Local Herbed Focaccia Bread topped with Fresh Mozzarella, Diced Tomato, Fresh Basil, Olive Oil & Garlic drizzled with Balsamic Reduction & Served Warm

# WINGS & TENDERS

## WINGS - GF

**Award Winning Wings**

**6 - \$9.6** (1 Dressing)  
**10 - \$16** (1 Dressing)  
**20 - \$32** (2 Dressings)

Served with Celery & Carrots  
House-Made Ranch or Blue Cheese

Add Additional Dressings \$.50  
All Flats / Drums for Additional Fee

## SAUCES

**PLAIN JANE** (Choice of Sauce on the Side)  
**MEDIUM • HOT • BBQ • TERIYAKI**  
**CITRUS ISLAND** (Citrus, Spices & Hot)  
**BEE STING** (Hot Sauce & Honey)  
**PLAN 9** (Medium & BBQ Sauce)  
**BANDITO** (Chipotle BBQ Ranch)  
**RED DRAGON** (Sweet and Spicy Asian, Green Onion)  
**BLACK BLUE BACON \$1** (Mixed with Medium Sauce)  
**GARLIC PARMESAN \$1** (Butter, Garlic & Parmesan)  
**DRY RUBS** (Back Alley Coffee • Lemon Basil Pepper • Blackened)  
**ALL WING SAUCES ARE GF EXCEPT TERIYAKI & RED DRAGON**

## TRUE TENDERS - GF

**Corn Meal Dusted / Antibiotic Free**

**4 - \$7** (1 Dressing)  
**8 - \$12** (1 Dressing)  
**12 - \$17** (2 Dressings)

Served with Celery & Carrots  
House-Made Ranch or Blue Cheese

Add Additional Dressings \$.50

# HAND-TOSSED STONE OVEN PIZZA & FLATBREADS

MAKE ANY SMALL PIZZA A FLATBREAD (No Charge) or GLUTEN-FREE FLATBREAD FOR \$2

**SPECIALTY PIZZAS – 10" S \$15 • 14" M \$23 • 16" L \$27**

All Pizzas are Sprinkled with Parmesan Cheese & Italian Herbs

**SUPREME** Pepperoni, Italian Sausage, Red Onions, Green Peppers, Mushrooms & Mozzarella

**CARNIVORE** Pepperoni, Sausage, Ham, Bacon, Ground Beef & Mozzarella

**GARDEN** Green Peppers, Mushrooms, Onions, Fresh Tomatoes, Spinach, Black Olives, Garlic & Artichoke Hearts covered with Mozzarella

**MEATARITA** Olive & Garlic Base with Sliced House-Made Italian Sausage, Mozzarella & Fresh Mozzarella, Tomato & Basil. Drizzled with Balsamic Reduction, and Square Cut

## BUILD YOUR OWN PIZZA

SIZE / TOPPING PRICE

**S 10" \$10.5 / \$1.25**

**M 14" \$16.5 / \$2**

**L 16" \$20.5 / \$3**

## SAUCES & CHEESES

Olive Oil & Garlic (No Charge),  
 Red Sauce (No Charge),  
 Pesto Sauce, Salsa Verde, Mozzarella,  
 Jack & Cheddar Blend, Blue Cheese,  
 Feta, Fresh Mozzarella

**SPINACH ARTICHOKE** Olive Oil & Garlic Base, Fresh Spinach, Artichoke Hearts, Thin Sliced Red Onion, Feta Cheese & Mozzarella Cheese (Great Flatbread)

**BIG KAHUNA** Ham, Fresh Pineapple, Jalapeno, Roasted Red Peppers, Bacon & Mozzarella

**WESTERN** Light BBQ Base, Grilled Chicken, Fried Onions, Crisp Bacon, Cilantro Mozzarella & Drizzled with Bandito Sauce

**PESTO PARMESAN** White Pizza with Tomato, Feta Cheese, Mozzarella, Fresh Mozzarella & Our Homemade Basil Pesto Sauce Swirled on Top

**BAJA CHICKEN** Olive Oil & Garlic Base, Grilled Chicken, Salsa Verde, Tomatoes, Red Onions, Black Beans, Jalapenos, Cilantro, Fresh and Shredded Mozzarella & Drizzled with Cilantro Lime Ranch

## FRESH TOPPINGS

Artichoke Hearts, Banana Peppers, Black Beans, Black Olives, Cilantro, Fresh Basil, Fresh Pineapple, Garlic, Green Olives, Green Peppers, Jalapenos Mushrooms, Pepperoncini, Red Onions, Roasted Red Peppers, Spinach, Tomatoes

## MEATS

Bacon, BBQ Chicken, Buffalo Chicken, Bacon, Ham, Italian Sausage, Pepperoni, Grilled Chicken, Hamburger, Turkey

# ENTREES

**½ POUND FRIED SHRIMP PLATTER \$17.5** Served with French Fries, Cole Slaw & Cocktail Sauce. House-Made Tartar Sauce Available by Request **GF**

**8oz CENTER CUT SIRLOIN FILET\* \$19.9** Served with Two Loaded Potato Skins, Asparagus & Thick Sliced Sour Dough Bread. Garnished with Fried Onions Strings

**CRAB & BLACKENED SHRIMP LINGUINE \$21.5** Our Famous She Crab Soup Transformed into an Crab Cream Sauce with Blackened Shrimp, Sautéed Cremini Mushrooms & Bacon tossed with Linguine, Green Onion & Served with Lemon Wedge & Garlic Parmesan Bread

**BLACKENED ISLAND SALMON\* \$21.5** 8oz. Blackened Salmon set atop Jasmine Rice. Topped with Pineapple Pico de Gallo & served with Asparagus **GF**

**OTF STIR FRY (VEGGIE \$15) – PICK ONE \$18 – PICK TWO \$22 – PICK THREE \$26**  
**CHICKEN • STEAK\* • SHRIMP • MAHI MAHI\* • SALMON\* • AHI TUNA\***  
 Onions, Green Peppers, Snow Peas, Carrots, Broccoli, Cauliflower, Mushrooms Stir-Fried & Mixed with Jasmine Rice. Drizzled with House Made Stir Fry Sauce  
 Yum Yum, Sriracha & Extra Stir Fry Sauce by Request

# SIDES

GF EXCEPT \*\*

**Chips, Tortilla Chips & Salsa, Fries, Cole Slaw, Macaroni Pasta Salad\*\* \$3**

**Jasmine Rice, Sweet Potato Fries \$4**

**Fresh Seasonal Fruit, Broccoli Salad, Asparagus, Steamed Broccoli, Mac n' Cheese\*\* \$6**

# KIDS MENU

**17 & Under \$8 / Adult \$10**

**Includes Side, Drink & Lollipop / Substitute GF Bread \$2 (Fries or Chips included; any other Side Choice, add \$1)**

Hot Dog • Grilled Cheese • Corn Dog Bites  
 Chicken Tenders GF • Mac n' Cheese • Kid Wing 4 GF  
 Hamburger or Chicken (Choice of Cheese)  
 Pita Pizza (One Topping; Extra Toppings \$.50)  
 Cheese Quesadilla • Chicken & Cheese Quesadilla  
 Turkey or Ham & Cheese (Grilled by Request)

# SALADS

**BLACKENED SHRIMP & SPINACH \$14.5 GF** Cornmeal Dusted *Flash-Fried* Shrimp with Blackened Seasoning atop Spinach, Dried Cranberries, Red Onion, Bacon & Blue Cheese Crumbles & Tossed in Apple Cider Vinaigrette

**SOUTHWESTERN CLASSIC COBB \$14.9 GF** Romaine & Iceberg, Grilled Chicken, Egg, Avocado, Diced Tomato, Red Onion, Bacon, Cheddar & Jack Cheese, Black Beans, Corn, Tortilla Strips & House-Made Cilantro Lime Ranch

**ASIAN TUNA\* \$14.9** Sesame Encrusted Seared Ahi Tuna atop Spring Mix, Avocado, Red Onion, Cucumber, Toasted Almonds, Feta, Fried Wontons & House-Made Sesame Ginger Vinaigrette

**SPINACH & CRISPY BABY PORTOBELLO MUSHROOM \$13.9** Crispy Fried Baby Portobello Mushrooms atop Spinach, Bacon, Egg, Tomato, Onion & House-Made Roasted Red Pepper Horseradish Dressing

**THREE SISTERS \$13 GF w/o Croissant** A Scoop of our House-Made Chicken, Avocado Chicken or Tuna atop Spring Mix, with a Scoop of our House Made Broccoli Salad, Fresh Fruit & Flakey Honey-Drizzled Croissant

**FRIED CHICKEN \$13.5 GF** Three Crispy Chicken Tenders atop Baby Lettuces, Tomato, Cucumbers, Red Onion, Jack & Cheddar Cheese

**MAKE IT BUFFALO – TOSSED IN MEDIUM & TOPPED WITH BLUE CHEESE CRUMBLES \$1**

**CLASSIC CHEF \$13.5 GF** Ham & Turkey atop Romaine & Iceberg, Tomato, Cucumbers, Carrots, Red Onion, Egg, Jack & Cheddar Cheese & Crisp Bacon

**ADD BREAD TO ANY SOUP OR SALAD FOR \$2.5**

**SALAD TOPPERS: AVOCADO / BEYOND BURGER (VEGAN) \$4 • CHICKEN \$4 / SHRIMP \$6 (Grilled, Blackened or Fried) MAHI\*, SALMON\* or AHI TUNA\*\$7 (Grilled or Blackened) • STEAK\* \$7 (Grilled or Blackened) All Items GF**

**HOUSE-MADE SOUPS: SHE CRAB SOUP \$6.5 Cup / \$7.5 Bowl • SOUP FEATURE \$5.5 Cup / \$6.5 Bowl**

## BURGERS

All Burgers GF Except Fried Chicken

**ANGUS CHUCK\*, CHICKEN, FRIED CHICKEN, TURKEY, BEYOND BURGER \$1 (Vegan)**

**SUBSTITUTE GF BREAD / BUN \$2**

## HANDHELDS

**CHECK OUT OUR CLASSICS ON THE BAR MENU**

Served with a Pickle & Your Choice of House-Made Potato Chips, Tortilla Chips, French Fries, Macaroni Salad or Cole Slaw, Sweet Potato Fries Add \$1, Substitute any other side for \$3 - All Dressings for Dippin' 50 Cents

**CHOICE OF FRESH MADE HALF POUND BLACK ANGUS CHUCK BEEF\*, GRILLED CHICKEN, FRIED CHICKEN, TURKEY or BEYOND BURGER (Vegan) Lettuce, Tomato, Onion, Pickles & Condiments by Request**

**STRAIGHT EIGHT \$12.9** Keeping it Simple...

**CHEESEBURGER \$13.5 Pick 1** - American, Swiss, Provolone, Cheddar, Monterey Jack, Mozzarella, Aged White Cheddar, Feta, Blue Cheese or Habanero Jack

**MUSHROOM SWISS \$13.9** Grilled Mushrooms & Swiss

**BACON & CHEDDAR \$13.9** Bacon & Cheddar Piled High

**BLACK, BLUE & BACON \$14** Blackened, Blue Cheese & Bacon

**THE TONY \$14.5** Fresh Avocado, Bacon, Monterey Jack & House-Made Honey Mustard Dressing

**PATTY MELT \$13.9** Grilled Onions, Thousand Island & Swiss Cheese on Grilled Swirl Rye

**RIO MELT \$14** Fried Jalapenos, Habanero Jack, Roasted Red Peppers, Shredded Lettuce & Chipotle Cilantro Lime Mayo on Grilled Sourdough

**BBQ MELT \$14** BBQ Sauce, Fried Onion, Bacon, Cheddar & Monterey Jack Cheese on Grilled Sourdough

**ALOHA \$14.9** Red Dragon Sauce, Habanero Jack, Bacon, Avocado & Pineapple Pico de Gallo

**AMY SHROOMER \$13.9** Crispy Baby Portobello Mushrooms, Swiss Cheese & Roasted Red Pepper Horseradish Sauce

**BACK-ALLEY BREAKFAST \$15.5** Coffee-Rubbed, Bacon, Egg, Avocado, White Cheddar & Chipotle Mayo

**BUFFALO \$14** Medium Wing Sauce, Fresh Mozzarella, Blue Cheese Crumbles, & Served with Ranch or Blue Cheese Dressing

**HEAT IT \$14** Habanero Jack, Fresh Jalapeno, Avocado, Chipotle Mayo, Fried Onions

**PBJ TIME \$14.9** White Cheddar, Bacon, Grilled Fresh Jalapenos, Peanut Butter, Raspberry Preserves, Imagine Thai Peanut + Sweet & Heat = AMAZING!

**FARMHOUSE \$11.5 GF** Baby Lettuce with Tomato, Black Beans, Bacon, Blue Cheese Crumbles, Avocado, Egg & House-Made Poppy Seed Dressing

**GREEK \$11.5 GF w/o Pita** Baby Lettuces, Cucumber, Tomato, Black Olives, Red Onion, Pepperoncini, Feta, Crisp Pita Points & Greek Vinaigrette

**OTF WEDGE \$11 GF** Quarter Wedge of Iceberg, Tomato, Bacon, Egg, Blue Cheese Crumbles, Fried Onions, House-Made Blue Cheese Dressing atop Drizzled Balsamic Reduction

**HOUSE \$8 (S) \$11 (L) GF w/o Croutons** Romaine & Iceberg, Red Onion, Carrots, Cucumber, Tomato, Jack & Cheddar Cheese, Bacon, Egg & House-Made Croutons

**CAESAR \$7 (S) \$10 (L) GF w/o Croutons** Romaine & Iceberg, Shaved Parmesan Cheese, Caesar & House-Made Croutons

**PETITE GARDEN \$6 GF** Spring Mix, Red Onion, Carrots, Cucumber, Tomato (Substitute for any Side for \$5 – ADD Bacon, Cheese, Crouton, Egg \$2)

**HOUSE-MADE DRESSINGS (ALL GF EXCEPT SESAME GINGER) – Ranch, Blue Cheese, Honey Mustard, Thousand Island, Poppy Seed, Cilantro Lime Ranch, Roasted Red Pepper Horseradish, Sesame Ginger Vinaigrette, Balsamic Vinaigrette, Greek, Caesar, Italian, Apple Cider Vinaigrette, Fat-Free Raspberry Vinaigrette, Oil & Vinegar All Extra Dressings – \$.50**

## BEVERAGES

**FREE REFILLS \$3** - Premium Sweet & UnSweet Tea, Coffee, Coke & Diet Coke  
**Fountain Head Natural Flavored & Sugar Sodas** – Ginger Ale, Lemon Lime, Root Beer, Black Cherry, Orange Cream, Lemonade

**Infused Waters** – Strawberry Kiwi, Blueberry & Cucumber Watermelon

**SINGLE SERVING \$2.5** - 8oz Bottle Milk, Chocolate Milk, Hot Tea

**JUICY JUICE KIDS BOXES \$2** - Apple or Punch

**GF Menu Items** - Items marked gluten free are made without gluten ingredients.

If an allergy is brought to our attention, we will do our absolute best to avoid cross contamination by using separate preparation areas and utensils. However, due to the use of shared preparation areas we cannot guarantee the absence of gluten.

**BEEF on WECKZEL \$14.5** 8 oz. of Au Jus Dipped Shaved Roast Beef, Spicy Horseradish Sauce on a House Made Caraway & Sea Salt Crusted Pretzel Roll Add Cheese if you MUST!

**CALI PASTRAMI \$14.5** NY Navel Pastrami, Avocado, Habanero Jack Cheese, Fried Onions & Chipotle Mayo on a Pretzel Roll

**GREEN GODDESS MELT \$13** Grilled Sourdough Bread, Fresh Mozzarella, Feta, Swiss, Pesto, Spinach & Avocado Add Grilled Chicken for \$4

**CAPRESE MELT \$13** Grilled Sourdough Bread with Fresh Mozzarella, Tomatoes, Fresh Basil & Drizzled with Balsamic Reduction Add Grilled Chicken for \$4

**THE WRECKER \$14** Turkey and Roast Beef, Habanero Jack, Fried Jalapeno, Shredded Lettuce, Tomato & Chipotle Mayo on a Kaiser

**6-PEPPER PHILLY \$14.5** Beef, Chicken or Turkey. Grilled Onions, Green Peppers, Roasted Red Peppers, Banana Peppers, Fresh Jalapeno, Habanero Jack & Chipotle Mayo

**DOWNTOWNER \$13.5** Turkey, Aged Provolone, Spinach, Roasted Red Peppers, Red Onion & Basil Pesto Mayo on Local Made Herbed Focaccia Bread

**OUTTATOWNER \$15.5** Cajun Seasoned Mahi Mahi, Chipotle Lime Tartar Sauce, Shredded Lettuce, Tomato & Red Onion on a Soft Kaiser Roll

**MIDTOWNER\* \$15.5** 6 oz. Seared Angus Sirloin Cooked to Order, Balsamic Caramelized Red Onion, Aged White Cheddar, Mayonnaise & Fresh Spinach in a Toasted Hoagie Roll

**AHI TUNA PITA\* \$14.9** Seared Ahi Tuna, Avocado, Spring Mix, Tomato, Cilantro, Sesame Ginger & Wasabi Mayo in a Soft Warm Pita

**BLACKENED SALMON PITA\* \$15** Blackened Salmon, Fresh Baby Spinach, Roasted Red Pepper, Avocado & Lemon Garlic Aioli in a Warm Pita

**BROOKS STREET BURRITO \$14** Flash-Fried Shrimp tossed in our House-Made Buffalo Sauce, Rice, Tomato, Red Onion, Drizzled with Ranch in a Sundried Tomato Wrap

## QUESADILLAS

(Same Side Rules Apply)

**BACK-ALLEY STEAK PHILLY\* \$15.9** 12-inch Tomato Tortilla, Coffee-Rubbed Center Cut Sirloin Steak, Jack & Cheddar Cheese, Fried Onion, Fresh Jalapeno, Roasted Red Peppers, Served with Ranch & Pineapple Pico de Gallo

**BBQ CHICKEN \$14** 10-Inch Tortilla, Grilled Chicken, Caramelized Onions, Bacon, Jack & Cheddar Cheese, Served with Chipotle BBQ Ranch

**VEGEDILLA \$14.5** 12-inch Tomato Tortilla, Cheddar & Jack Cheese, Fresh Spinach, Roasted Red Peppers, Red Onion, Mushroom, Fresh Jalapeno & Feta Cheese Served with House-Made Chipotle Cilantro Lime Sauce.

**\*These items are cooked to order, may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**