

# Snack the Planet

## BOTTOMLESS POPCORN (GF / V) \$10.50

With Clarified Butter Upon Request, One Order per 4 Guests  
Specialty Flavorings \$1 - Truffle Parmesan, Herb Parmesan,  
Spicy Cheddar, White Cheddar, Churro

## MEATBALLS & GOAT CHEESE \$13.50

Meatballs, House Pomodoro, Crumbled Goat Cheese

## TERIYAKI LETTUCE WRAPS (GF) \$12.50

Teriyaki Glazed Chicken, Rice Noodles, Iceberg Lettuce Cups

## MAJESTIC SKINS (GF) \$13

Baked Potato Boats, Cheddar, Hatch Green Chile Queso, Smoked  
Bacon, Sriracha Sour Cream, Cotija, Cilantro, Served with  
Buttermilk Ranch

## PICKLE FRIES (V) \$10

Served with Buttermilk Ranch Dressing

## CRISPY CAULIFLOWER (VG\*) \$10

Tossed in Your Choice of Buffalo, BBQ, or Sweet Thai Chile  
Served with Vegan Ranch

## HATCH GREEN CHILE PORK FRIES (GF) \$12.50 Majestic Favorite

Hatch Green Chile Pork Stew, Cotija, Cilantro

## BAKED PRETZEL (V) \$10.50

Served with Whole Grain Mustard &  
Hatch Green Chile Queso

## LOADED FRIES (GF) \$12.50

Hatch Green Chile Queso, Cheddar, Smoked  
Bacon, Sriracha Sour Cream, Cotija, Cilantro

## SOUTHWEST CHICKEN QUESADILLA \$12.50

Flour Tortilla, Six Cheese Blend, Corn,  
Black Beans, Peppers, Green Chiles,  
Served with Salsa and Sour Cream

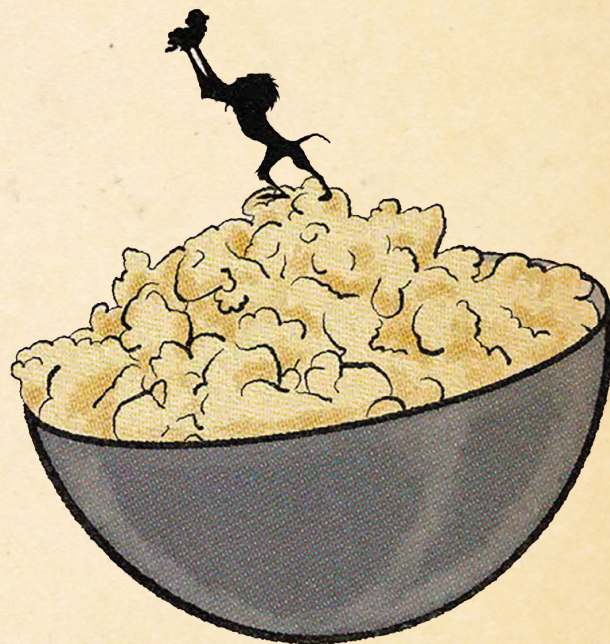
## Vegetarian (V) \$10.50

## CHIPS & QUESO (GF / V) \$11

House-Made White Corn Tortilla Chips,  
Hatch Green Chile Queso, Cotija, Cilantro

## MOZZ STICKS (V) \$10

Served with Marinara Sauce



# The Big Greens

## CHICKEN CAESAR SALAD \$13.50

## SPINACH SALAD \$13

Spinach, Crumbled Goat Cheese, Smoked Bacon, Cherry  
Tomatoes, Red Onion, Raspberry Vinaigrette

## BURGER BOWL \$15.50

Mixed Greens, Cherry Tomatoes, Wagyu Beef Patty,  
Cheddar Cheese, Spicy Aioli

Due to rising server wage rates, an 8% surcharge will be added to each bill.

Consuming raw or undercooked meats, poultry, seafood or eggs  
may increase your risk of foodborne illness.

# Mystically Cheesy Pizza

## SPICY SPICOLI \$16

Pepperoni, Roasted Garlic, Pickled Jalapenos, Crushed Red Pepper Flakes, Fresh Basil, Parm Romano Blend

## THE LONG HALLOWEEN \$15

Olive Oil Base, Roasted Garlic, Roasted Mushrooms, Caramelized Onions, House Pizza Cheese Blend, Truffle Parmesan, Truffle Aioli Drizzle, Parsley

## FILTHY ANIMAL \$16.50

Spicy Italian Sausage, Pepperoni, Salami, Parm Romano Blend

## QUEEN MARGHERITA (V) \$15

Pizza Sauce Base, Fresh Roma Tomatoes, Roasted Garlic, Fresh Basil, Parm Romano Blend



SERVED  
ALL DAY

## The Wild Brunch

### PORK HASH (GF) \$13.50 Chef's Favorite

Crispy Breakfast Potatoes, Green Chile Pork, Fried Egg, Sriracha Sour Cream, Cotija, Cilantro

### BREAKFAST TACOS (3) \$13.50

Flour Tortillas, Smoked Bacon, Scrambled Eggs, Cheddar & Hatch Green Chile Queso. Served with House-Made White Corn Tortilla Chips & Salsa

### CHICKEN N WAFFLES \$15 Majestic Favorite

Two Caramelized Pearl Sugar Belgian Waffles Topped with Chicken Tenders & Side of Maple Syrup

### HUEVOS MAJESTIC (GF) \$13

Same as Loaded Fries, But with Scrambled Eggs

### WHERE THE BUFFALO ROAM \$16

Buffalo Sauce Base, Grilled Chicken, Six Cheese Blend, Ranch Drizzle

### MA, HE'S EATING MY PEPPERONI AGAIN \$15

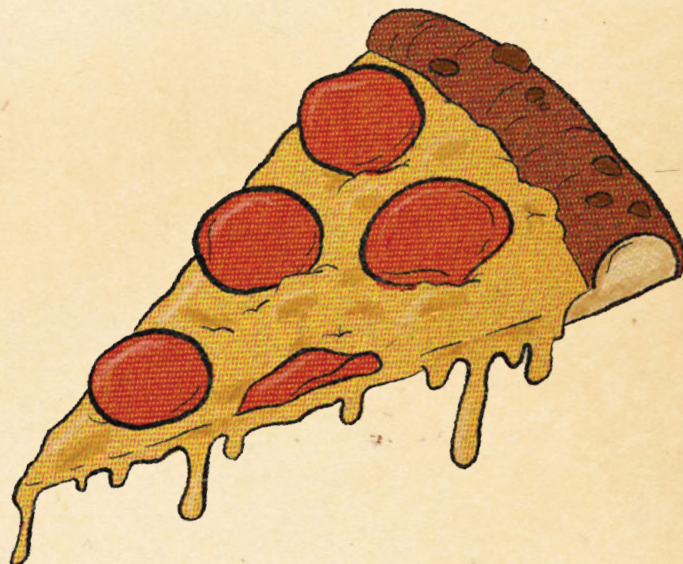
Just Pepperoni & Cheese...

### THE NEED FOR CHEESE \$13

You guessed it!

\*\* Substitute Vegan Daiya Shreds (VG\*) \*\*

\*\* Substitute for a Caulipower Gluten-Free Crust (GF) + \$1.50 \*\*



### FRIED EGG BLT \$13.50

Sourdough, Green Leaf Lettuce, Tomato, Two Fried Eggs, Lemon Garlic Aioli, Smoked Bacon, Served with Seasoned Fries & Ketchup

### MIMOSA \$9

House Sparkling Wine, Orange, Pineapple, or Cranberry Juice

### BLOODY MARY \$12

Tito's Vodka or Hanson Habanero Vodka, Major Peter's Bloody Mix, Salted Rim



# Stuff on Bread



## EL DIABLO \$17 **Chef's Favorite**

Wagyu Beef Patty, Smoky Ghost Pepper Jack, Crispy Jalapenos, Spicy Aioli, Toasted Potato Bun, Served with Seasoned Fries & Ketchup

## THE BACON CHEDDAR \$16.50

Wagyu Beef Patty, Cheddar, Caramelized Onions, Green Leaf Lettuce, Tomato, Smoked Bacon, Lemon Garlic Aioli, Toasted Potato Bun, Served with Seasoned Fries & Ketchup

## SHROOM'S, DUDE \$16

Wagyu Beef Patty, Roasted Mushrooms, Caramelized Onions, Swiss Cheese, Lemon Garlic Aioli, Toasted Potato Bun, Served with Seasoned Fries & Ketchup

## MONSTER MELT \$17

Pressed Wagyu Beef Patty, Sourdough, Caramelized Onions, Swiss Cheese, Spicy Aioli, Served with Seasoned Fries & Ketchup

## WELL-PRESSED GRILLED CHEESE \$14

Cooked on the Rayon Setting! Sourdough, Six Cheese Blend, Caramelized Onions, Roasted Tomatoes, Served with Seasoned Fries & Ketchup

## YEAR ONE \$17

Grilled Chicken Breast, Caramelized Pineapple, Teriyaki Glaze, Green Leaf Lettuce, Tomato, Toasted Potato Bun, Served with Seasoned Fries & Ketchup

## CLUCK THE LINE \$16 **Majestic Favorite**

Crispy Fried Chicken Nashville Style, Tossed in Buffalo Sauce & A Secret Spice Blend, Green Leaf Lettuce, Dill Pickle Chips, Fresh Onion, Maple Dijonnaise, Toasted Potato Bun, Served with Seasoned Fries & Ketchup

\*\* Substitute Vegan Beyond Meat Burger (VG\*) or Vegan Daiya Shreds (VG\*\*) \*\*

## CHICKEN TENDERS \$14.50 **Sydney's Favorite**

Served with Ranch, Seasoned Fries & Ketchup

## CRISPY CAULIFLOWER BASKET (VG\*) \$14.50

Tossed in Your Choice of Buffalo, BBQ, or Sweet Thai Chile  
Served with Seasoned Fries, Ketchup & Vegan Ranch

## FISH AND CHIPS \$14.50

Beer Battered Cod, Served with Seasoned Fries, Ketchup, Tartar Sauce & Lemon Malt Vinegar by Request

## HATCH GREEN CHILE PORK STEW (GF) \$12.50 **Craig's Favorite**

Served with House-Made White Corn Tortilla Chips, Cotija, Cilantro



# The Classics

## Menu Key

GLUTEN FRIENDLY = GF

VEGAN = VG

VEGETARIAN = V

# Skillet Cookies



## SNICKERDOODLE \$13

Snickerdoodle Skillet Cookie Topped with Vanilla Bean Ice Cream, Monin Caramel Sauce & Cinnamon Sugar

## CHOCOLATE CHUNK \$13

Chocolate Chunk Skillet Cookie Topped with Vanilla Bean Ice Cream, Monin Caramel & Chocolate Sauces

## M&M SUGAR \$13 Majestic Favorite

M&M Sugar Skillet Cookie Topped with Vanilla Bean Ice Cream & Rainbow Sprinkles

## PEANUT BUTTER \$13

Peanut Butter Skillet Cookie Topped with Vanilla Bean Ice Cream & Reese's Pieces

# There Will Be Shakes

## Adults Only

### CHOCOLATE COVERED PRETZEL \$13

Frangelico, Monin Dark Chocolate Sauce, Sea Salt

### GRASSHOPPER \$13

Creme de Menthe, Creme de Cacao

### BRANDY ALEXANDER \$13

Courvoisier Cognac, Creme de Cacao, Nutmeg

### CHOCOLATE CHERRY \$13

Cherry Heering, Monin Dark Chocolate Sauce

## All Ages

### CHOCOLATE \$11

### CHOCOLATE CHIP COOKIE \$11

### VANILLA \$11

\*Add Cinnamon\*

### CHOCOLATE PEANUT BUTTER \$11

### STRAWBERRY \$11

### SALTED CARAMEL \$11

### COOKIES 'N' CREAM \$11

### FLOAT Choose Any Soda \$11



## Bottles and Cans

WHITE CLAW HARD SELTZER \$8

Black Cherry, Grapefruit, Mango

ACE JOKER DRY APPLE CIDER \$9

BROOKLYN SPECIAL EFFECTS \$8

Non-Alcoholic Hoppy Amber



## Boozeless Beverages

BOTTOMLESS BEVERAGES \$5.50

Coca-Cola, Diet Coke, Coke Zero, Dr. Pepper, Barq's Root Beer, Fanta Orange, HiC Fruit Punch, Blue Powerade, Sprite, Lemonade, Top Hat Ginger Beer, Honest Iced Black Tea

BOTTOMLESS ITALIAN SODA \$4.50

Flavors: Cherry, Blackberry, Mango, Raspberry, Watermelon, Blood Orange, Peach

Add Sweet Cream \$ .50

ICEE \$7

Wild Cherry, Blue Raspberry, Coca-Cola

PRESS COFFEE ROASTERS

Bottomless Hot Coffee

MADE TO ORDER \$6

ORANGE JUICE, CRANBERRY JUICE \$4

BOTTLED WATER \$3

TOPO CHICO MINERAL WATER \$5

RED BULL, SUGAR FREE RED BULL \$6

## Wine

JOSH CELLARS CHARDONNAY \$11/\$35

KIM CRAWFORD SAUVIGNON BLANC \$11/\$35

JOSH CELLARS CABERNET SAUVIGNON \$11/\$35

MEIOMI PINOT NOIR \$11/\$35

FLEURS DE PRAIRIE ROSE \$11/\$35

IT'S A HEADSNAPPER PROSECCO EXTRA DRY \$11

## Candy is Dandy

MILK CHOCOLATE M&M'S \$6

PEANUT M&M'S \$6

SOUR PATCH KIDS \$6

COOKIE DOUGH BITES \$6

TWIZZLERS STRAWBERRY TWISTS \$6

REESE'S PIECES \$6

JUNIOR MINTS \$6



# Draft Beers



## Local Craft

### PEDAL HAUS BREWERY

**Majestic Amber Ale \$7**

### PEDAL HAUS BREWERY

**Haus IPA \$8**

### THE SHOP BEER CO

**Church Music American Hazy IPA \$9**

### THE SHOP BEER CO

**F.Y.I.T.M. Double IPA (Limit 2 Per Guest) \$8**

### COLLEGE STREET BREWHOUSE

**V. Beauregarde. Blueberry Sour Ale \$8**

### FOUR PEAKS

**Joy Bus Wow Orange Wheat \$8**

### FOUR PEAKS

**Kiltlifter Scottish Ale \$8**

### HUSS BREWING CO

**Koffee Kolsch German Style Kolsch \$8**

### HUSS BREWING CO

**Scottsdale Blonde Blonde Ale \$8**

### CIDER CORPS

**Rotating Market**

## Must Haves

### DOS XX LAGER ESPECIAL

**Mexican Lager \$6**

### MICHELOB ULTRA

**Light Lager \$6**

### COORS LIGHT

**Light Lager \$6**

### BUD LIGHT

**Light Lager \$6**

### MILLER LITE

**Light Lager \$6**

## House Favorites

### CIDERBOYS

**Strawberry Magic Apple Strawberry Hard Cider \$7**

### SIERRA NEVADA

**Hazy Lil Thing Hazy IPA \$8**

### DRAGOON

**IPA West Coast IPA \$9**

### PIZZA PORT BREWING

**California Honey Blonde Ale \$8**

### BRECKENRIDGE

**Vanilla Porter Porter \$7**

### 21ST AMENDMENT

**Brew Free or Die Blood Orange IPA \$8**

### MUDSHARK BREWING CO

**Full Moon Belgian White \$8**

### LEFT HAND

**Nitro Milk Stout \$9**

### BELLS

**Two Hearted American IPA \$8**

### NITRO TAP

**Rotating Market**

# Rated Cocktails



**RATED  
G**

## CHERRY LIMEADE BOOZY ICEE \$13

Mulholland Distilling Vodka, Naranja Orange Liqueur, Lime, Wild Cherry ICEE  
(Add your choice of White Claw \$5)

## GIGGLE WATER \$15

Hendrick's Gin, Earl Grey Tea Syrup, Lemon, Sparkling Wine

## TUCCI'S NEGRONI \$15

Aviation Gin, Sweet Vermouth, Campari

**RATED  
PG**

## A LITTLE SUNSHINE \$13

Teremana Blanco Tequila, Rosemary Syrup, Grapefruit, Lime, Topo Chico

## STAY AWAKE \$15

Red Bull, Bacardi Light Rum, Disaronno Amaretto, Coconut Cream, Orange, Pineapple, Grenadine

**RATED  
PG-13**

## CRUEL TO BE KIND \$13

Tito's Vodka, Lemon, Black Raspberry Liqueur, Sugar Rim

## WHAT SHE'S HAVING \$14 Majestic Favorite

Wild Turkey 101 Bourbon, Blackberry, Lemon, Lime

**RATED  
R**

## SURPRISE, SIDNEY \$14

Josh Cellars Cabernet, Courvoisier Cognac, Black Raspberry Liqueur, Sparkling Wine (Limit 2 Per Guest)

## STELLAAAA \$14

Wild Turkey 101 Rye Whiskey, Absinthe, Peychud's Bitters

## WYLD STALLYNS \$14

Sailor Jerry's Spiced Rum, Courvoisier Cognac, Cherry Heering, Sweet Vermouth, Angostura Bitter

## Margaritas

### HOUSE ROCKS \$13

Naranja Orange Liqueur, House Rocks Mix, Salt Rim  
(Add any of our flavored syrups \$.50)

### SPICY PINEAPPLE \$13

Pineapple, Poblano Liqueur, Tajin Salt Rim

\*\*Upgrade your tequila to Espolon Blanco or Teremana Blanco\*\*

### WOODSBORO \$14

Naran Espadin Mezcal, Naranja Orange Liqueur, Orange, Lemon, Lime

### MARGARITA ME, B\*TCH \$14

It's blue, like that other stuff. Salt Rim

## Mules

### MOSCOW MULE \$13

Tito's Vodka, Lime, Top Hat Ginger Beer

### PINA COLADA MULE \$13

Bacardi Light Rum, Lime, Pineapple, Coconut Cream, Top Hat Ginger Beer

### BLOODY FLOWERS MULE \$14

Tito's Vodka, Blood Orange, Lime, Elderflower Liqueur, Top Hat Ginger Beer, Tajin Salt Rim

### BLACKBERRY MINT MULE \$14

Sailor Jerry's Spiced Rum, Fresh Mint, Blackberry Syrup, Lime, Top Hat Ginger Beer