

apps

LOADED FRIES | 17

Fries smothered with queso blanco, bacon, ranch, scallions and love.

CONE OF FRIES | 11

Classic crinkle-cut fries, lightly seasoned and served with chive dip.

CHICKEN TENDERS | 15

Chicken tenderloins are hand-battered with our Parmesan breading then fried and served with ranch dressing. Ask for them tossed in Buffalo or Asian BBQ sauce, add \$1.

MACHO NACHOS | 19

Loaded with seasoned ground beef, shredded cheddar jack cheese, queso and black bean corn salsa. Drizzled with avocado ranch.

EDAMAME | 8 ^{GS}

Steamed and tossed in kosher salt. Spice it up with chili sauce for \$1.

CHEESEBURGER SLIDERS* | 18

Three slider-style burgers topped with cheese, caramelized onions, our special sauce, lettuce, tomato and pickles.

pizza

CHEESE | 18

House made crust, mozzarella and fresh tomato sauce.

MARGHERITA | 20

Fresh mozzarella, Roma tomatoes, basil, tomato sauce.

HAWAIIAN | 22

House made crust, tangy BBQ sauce and mozzarella cheese topped with crispy bacon, Canadian bacon, fresh pineapple and cilantro.

MEAT LOVERS | 23

Smoked sausage, pepperoni, bacon and Italian meatballs.

PEPPERONI | 22

Our house made cheese pizza loaded with pepperoni.

BBQ CHICKEN | 22

Grilled chicken, BBQ sauce, smoked Gouda, mozzarella, cilantro and red onion.

desserts

SUPER SUNDAE | 10

GHIRARDELLI BROWNIE | 10

ROOT BEER FLOAT | 8

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

Due to the hand-crafted nature of many items (and variations in vendor supplied ingredients) we cannot make a guarantee regarding the allergen content of an individual menu item. Guests with a special food sensitivity or dietary need should not rely solely on this information as the basis for deciding whether to consume a particular menu item and are individually responsible for ensuring that any such menu item meets their individual dietary requirements. ^{GS} Gluten-sensitive items are modified to be made without gluten-containing ingredients. These kitchens are not free of gluten and thus cross-contact of gluten-free items with other food items that contain gluten is often possible.

Splitsville™

LUXURY LANES

ANAHEIM, CA

handhelds

ALL SANDWICHES AND BURGERS ARE SERVED WITH FRIES. OUR BURGERS ARE MADE WITH CERTIFIED ANGUS BEEF® AND COOKED TO A JUICY MEDIUM-WELL.

CHEESEBURGER DELUXE* | 19

A classic burger with cheese and special, top-secret sauce. Served with lettuce, tomato, pickle and onion.

MUSHROOM & SWISS* | 22

Smothered with melted Swiss and savory sautéed mushrooms. Served with lettuce, tomato, onion and pickle.

BUFFALO CHICKEN | 20

Breaded chicken breast spiced up with hot sauce and cooled off with ranch dressing, lettuce and tomato.

IMPOSSIBLE™ BURGER | 20

Plant-based, all-natural patty topped with melted American cheese, awesome sauce, lettuce, tomato, onion and pickle. Request no cheese and no special sauce to make it vegan!

BLACK JACK CHICKEN | 20

Grilled blackened chicken breast smothered in melted Colby jack cheese served on a bun topped with crispy bacon, guacamole, lettuce and tomato.

sushi

CALIFORNIA ROLL | 13

Sushi rice, Kani Kama krab, cucumber and avocado.

CALIFORNIA CRUNCH | 15

Tempura fried Kani Kama krab, cucumber and avocado topped with tempura crunch, spicy mayo and kimchee ponzu.

VEGGIE ROLL | 15

Cucumber, avocado, carrots, asparagus, spring mix, pickled radish, grape tomatoes and yellow peppers rolled in our harvest blend rice and drizzled with ponzu sauce and sesame seeds.

SPICY TUNA* | 17 ^{GS}

Fresh tuna, spicy mayo and cucumber. Drizzled with Sriracha and sprinkled with scallions, sesame seeds and nori.

NINJA CRUNCH* | 18

Tempura fried salmon and Kani Kama krab are rolled with fresh salmon and tempura crunch. Drizzled with spicy mayo and eel sauce.

kids ^{AGE 9 AND UNDER}

CHEESE PIZZA | 10

House made crust, mozzarella and tomato sauce. Add pepperoni \$1

KID CHEESEBURGER* | 10

Juicy, pint-sized burger served plain on the bun! Choice of fries, applesauce, carrot sticks or veggies.

HOT DOG | 9

Hot dog grilled and served in a bun. Choice of fries, applesauce, carrot sticks or veggies.

CHICKEN TENDERS | 10

Crispy chicken fingers served with honey mustard dipping sauce. Choice of fries, applesauce, carrot sticks or veggies.

GRILLED CHICKEN TENDERS | 10

Grilled and served with honey mustard or ranch for dipping. Choice of fries, applesauce, carrot sticks or veggies.

KID PASTA | 9

Linguine noodles tossed in butter, Alfredo or marinara sauce. Toasted garlic bread on the side!

GRILLED CHEESE SANDWICH | 9

Thick-sliced American cheese melted to perfection on Texas toast. Choice of fries, applesauce, carrot sticks or veggies.

entrees & salads

FISH N' CHIPS | 27

Hand-battered and golden-fried fish filet served with seasoned French fries, coleslaw and tartar sauce.

SWEET N' SPICY CHICKEN BOWL | 26

Tempura-battered chicken, broccoli, red and green peppers are tossed in spicy Thai chili sauce and served over sushi rice.

CHICKEN ALFREDO | 27

Blackened chicken, broccoli, red peppers and scallions are served over linguine tossed with our creamy Alfredo sauce. Toasted garlic bread on the side.

SPICY VEGGIE BOWL | 21 ^{GS}

Broccoli, kale and crisp mixed veggies are stir-fried in tatak sauce and topped with avocado and green onions. Served over sushi rice.

POKE BOWL* | 26

Choice of salmon, ahi tuna or tofu with pickled radish and avocado over bamboo rice blend. Topped with spicy mayo, sesame seeds and scallions.

GRILLED SALMON WITH MANGO CHUTNEY* | 30 ^{GS}

Fresh salmon is grilled and topped with mango chutney and served with garlic butter broccoli and sushi rice.

AHI TUNA* | 24

Seared sushi-grade tuna and sliced avocado are served over mixed greens, yellow peppers, tomatoes, carrots and cucumbers tossed in Asian pear dressing with a side of tatak sauce.

CHICKEN CHOPPED | 23

Romaine and iceberg lettuce, diced chicken, tomatoes, shaved red onion, bacon and blue cheese crumbles tossed in creamy balsamic Parmesan dressing. Topped with avocado and a balsamic reduction.

SOUTHERN GODDESS | 23

Chopped fried chicken tenders, avocado, deviled eggs, cucumber, Applewood-smoked bacon, shaved red onion, roasted corn, heirloom tomato over butter and romaine lettuce with green goddess dressing and a Stingin' Honey Garlic drizzle.

BLACKENED SALMON CAESAR* | 23

Romaine lettuce, grape tomatoes and croutons tossed in Caesar dressing and topped with blackened salmon and shaved Parmesan.

soft drinks

JUICE BOX | 2.5
MILK/CHOCOLATE MILK | 3.25
BOTTLED WATER | 3.25
COCA-COLA SOFT DRINKS | 4

CHOOSE YOUR
Flavor!

ICEE | 5.75



cocktails on tap

16OZ \$16 | 22OZ SOUVENIR SQUEEZE BOTTLE \$22 | REFILLS \$16

MARGARITA

Jose Cuervo Tequila, sour mix and fresh orange juice.

PINK PALOMA

Dobel Tequila, pink grapefruit juice, agave syrup, premium grapefruit soda and lime juice.

bowl drinks

18OZ SCHOONER

MICHELADA | 16

Modelo Especial, tomato juice, spices, freshly-squeezed lime and a seasoned salt rim.

LONG ISLAND TEA | 18

Vodka, rum, gin, triple sec and sour mix topped with a splash of Coke.

Roll
WITH A
BOWL!

hand crafted spirits

WATERMELON SMASH | 13

Watermelon-infused moonshine muddled with fresh watermelon, lime juice and simple syrup.

MOSCOW MULE | 14

Tito's Vodka, lime juice and a splash of Q Ginger Beer.

CUCUMBER COOLER | 14

Tito's Vodka, lime juice, simple syrup and sliced cucumber.

THE LOCAL | 13

Rum Haven Coconut Water Rum, fresh pineapple, lime juice and simple syrup.

SPICY MANGO MARGARITA | 14

Seedless jalapeno slices muddled with fresh mango and blended with Dobel tequila, lime juice and simple syrup. Topped with sparkling grapefruit soda and garnished with a Fresno pepper.

ROYAL SANGRIA | 13

Robert Mondavi Red Blend, blackberry brandy, strawberries, freshly squeezed orange juice, agave and triple sec.

OLD FASHIONED ELDER | 14

Michter's Bourbon, St. Germain Elderflower Liqueur, simple syrup and a dash of bitters.

BERRY LAVENDER | 14

Fresh strawberries and raspberries are muddled with blackberry jam, EG Lavender Vodka, agave and lemon juice. Served with a sprig of rosemary and lemon twist.

Hand Crafted
TO PERFECTION!

draft beer

19 OZ. STEIN MUG

Bud Light	\$11	MadeWest	
Coors Light	\$11	Hazy IPA	\$14
West Texas Blonde...	\$12	Golden Road	
Modelo Especial.....	\$13	Mango Cart	\$14
Stone IPA	\$14	Shock Top	\$14
Brewery X Slap		Karl Strauss	
& Tickle IPA	\$14	Red Trolley Ale	\$14

bottled beer

Budweiser	\$8	White Claw	
Miller Lite.....	\$8	Hard Seltzer	
Michelob Ultra	\$8	(12-oz can).....	\$9
Corona	\$9	Angry Orchard	\$9
Heineken	\$9	Stella Artois	\$10
Guinness	\$9	Elysian Space Dust...	\$10

Ask about our other local favorites.

wine

REDS

House	Pinot Noir	\$10/40
Estancia	Pinot Noir	\$12/48
Joel Gott	Pinot Noir	\$14/56
House	Merlot	\$10/40
Seghesio	Zinfandel	\$14/56
Morgan	Red Blend	\$12/48
House	Cabernet	\$10/40
Edna Valley	Cabernet	\$12/48
Robert Mondavi Napa	Cabernet	\$15/60

WHITES

House	Chardonnay	\$10/40
Simi	Chardonnay	\$12/48
Sonoma Cutrer	Chardonnay	\$14/56
House	Sauvignon Blanc...	\$10/40
Honig	Sauvignon Blanc...	\$12/48
House	Pinot Grigio	\$10/40
Estancia	Pinot Grigio	\$12/48
House	Moscato	\$10/40
Josh Cellars	Rose	\$12/48
Sofia	Blanc de Blanc	\$14/56

Splitsville
LUXURY LANES

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We've got more on the menu.

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