



FOOD MENU

SOUP & SALAD

AMP SUMMER SALAD **V** **GF** \$9
 Spring Mix, Artichoke Hearts, Cucumbers,
 Mandarin Oranges, Carrots, Heirloom Tomatoes,
 Cheddar Cheese, Champagne Vinaigrette
 Add Chicken (+\$6)
 Add Shrimp (+\$8)

QUINOA SALAD **V** **GF** \$10
 Spring Mix, Quinoa, Cucumbers, Heirloom Tomatoes,
 Carrots, Peppers, Feta Cheese, Citrus Dijon Dressing
 Add Chicken (+\$6)
 Add Shrimp (+\$8)

AMP SOUP OF THE DAY \$8

MUNCHIES

AMP FRIES **V** **DF** **GF** \$6
 Tossed in Old Bay

AMP LOADED FRIES \$8
 Topped with Bacon & Cheese

CHEESE & CHARCUTERIE \$15
 Cheddar Cheese, Blue Cheese, Swiss Cheese,
 Pepper Jack Cheese, Garlic Herb Spread,
 Dried Apricot, Salami, Crackers

AMP WINGS **GF** \$9
 Mumbo or Garlic Buffalo
 Served with Blue Cheese Dressing, Carrots, Celery

TRIO **V** **DF** **GF** \$10
 Red Pepper Hummus, Tomatillo Sauce, Mango Salsa

FROM THE OVEN

AMP FLATBREAD \$15
 Pepperoni, Cheese, Mariana Sauce

PESTO FLATBREAD **V** \$14
 Tomatos, Mozzarella, Pesto Sauce

THE OTHER STUFF

RICE NOODLE BOWLS **V** **GF** \$10
 Rice Noodles, Pickled Onions, Mushrooms, Carrots
 Cucumbers, Bean Sprouts, Homemade Sweet Chili Dressing
 Add Chicken (+\$6)
 Add Shrimp (+\$8)

SPRING ROLLS **V** **DF** **GF** \$14
 Rice Paper Wrap, Romaine, Rice Noodles, Carrots,
 Bean Sprouts, Cucumbers, Mint, Basil
 Served with Homemade Sweet Chili Dressing & Ginger Miso

SHRIMP TACOS (4) \$15
 Grilled Shrimp, Romaine, Pickled Onions,
 Corn Bean Salad, Queso Fresco

AMP VEGETARIAN TACOS (4) **V** \$14
 Pickled Onions, Corn Bean Salad, Queso Fresco

SKEWER PLATTER **GF** \$15
 (2) Beef Skewers, (2) Chicken Skewers,
 (2) Caprese Salad Skewers, Rice Noodles, Pickled Onions

SOFT SHELL CRAB SANDWICH \$17
 Battered Soft Shell Crab on Ciabatta Bread, Lettuce,
 Tomato, Spiced Mayonnaise Spread
 Served with French Fries

SWEET ENDINGS

LEMON RASPBERRY LAYER CAKE \$9

SWEET POTATO CHEESECAKE \$8

CHOCOLATE MOUSSE CAKE \$8

V Vegetarian **DF** Dairy Free **GF** Gluten Free
 Please talk to your server about any allergies

KITCHEN CLOSSES AT 9 PM FOR 8 PM SHOWS

You're as passionate about the music as we are about our food, so please no substitutions.

All food and beverage handled by **ridgewells**
 CATERING

BAR MENU

WINE

WHITE

glass/bottle

OXFORD LANDING SAUVIGNON BLANC \$11/\$41

Southern Australia

Light bodied with aromas of passion fruit, lemon grass and mango.

Pairs well with chicken and nuts, so try our Chicken Rice Noodle Bowl

OXFORD LANDING CHARDONNAY \$10/\$35

Southern Australia

Subtle oak flavors fused with aromas of peach, ripe nectar and

accents of wild honey, lemon myrtle, and cinnamon create a medium

body. Pairs well with creamy or buttery items, so try our Soft Shell

Crab Sandwich

CLEAN SLATE RIESLING AUSLESE \$10/\$35

Mosel Valley, Germany

Using Slate stones, the winemakers marry notes of peach, lime, and

minerals to give a crisp and refreshing taste.

Pairs well with spicy and pork items, so try our Quinoa Salad

SANTA JULIA PINOT GRIGIO \$11/\$41

Mendoza, Argentina

Pears, apples, and melons fused with tropical fruits to create a

very delicate tasting wine.

Pairs well with light dishes such as fish, so try our Shrimp Tacos

RED WINE

LE CHARMEL PINOT NOIR \$10/\$35

Loire Valley, France

Scents of red and black berries mix with floral notes, hints of

spices and vanilla to create a complex and rich wine.

Pairs well with red meats and cheeses, so try our Amp Flatbread

SANTA JULIA CABERNET SAUVIGNON \$10/\$35

Mendoza, Argentina

Subtle notes of spicy black pepper and paprika blended with

intense dark fruits give this a full and rich body.

Pairs well with chocolate, beef or lamb, so try our Chocolate Mousse

FOPPIANO LOT 96 SIRAH \$11/\$41

Sonoma County, California

Aromas of blueberries, dark chocolate, and black cherries mix

with florals, spices and plum notes to create a round full bodied wine.

Pairs well with red meats and cheeses so try our Cheese & Charcuterie

OXFORD LANDING MERLOT \$10/\$35

Navarra, Spain

Aromas of milk chocolate, plum and raspberries with subtle hints

of cedar and spices make a medium bodied and rich wine. Pairs well

with lamb, asparagus and tomato plates so try our Skewer Platter

MONT GRAVET ROSE \$10/\$35

Roussillon, France

Aromas of raspberry, blackberry and other fresh fruits make this a

full bodied and dry Rose.

Pairs well with fish and salad plates so try our Spring Rolls

SPARKLING

FRANCOIS MONTAND SPARKLING \$11/\$41

Jura, France

HOUSE WINE

CANYON ROAD \$8/N/A

Enjoy our house selection of Canyon Road Wines

Available in Whites: Chardonnay, Sauvignon Blanc,

Reds: Cabernet, Pinot Noir

COCKTAILS

CATHEAD PREMIUM COCKTAILS \$16

Cathead is a Jazz based distillery out of Mississippi, who's mission

is all about live music and giving back to the community. We are

proud to support such a community enriched company.

LAZY CAT'S SUMMER

Cathead Honeysuckle, Watermelon Syrup, Lemon, Club Soda

SWEET KITTY

Cathead Vodka, St Germaine, Cucumbers, Mint, Honey Syrup,

Topped with Soda Water

AMP PREMIUM MARGARITA \$14

LEMON BASIL MARGARITA

Tequila, Cointreau, Basil, Simple Syrup, Lemon Juice, Lime Juice

CUCUMBER JALAPENO MARGARITA

Tequila, Grand Marnier, Jalapeno Simple Syrup, Cucumbers,

Lime Juice

BEER

DRAFT

pint/pitcher

FLYING DOG ROTATOR \$9/\$23

SAM ADAMS ROTATOR \$9/\$23

NEW BELGIUM ROTATOR \$9/\$23

D.C. BRAU \$9/\$23

PERONI \$9/\$23

EVOLUTION LOT #3 \$9/\$23

BOTTLED

BUD LIGHT \$7

GOOSE ISLAND IPA \$8

CORONA \$8

CORONA LIGHT \$8

CORONA PREMIER \$8

HEINEKEN \$8

STELLA ARTOIS \$8

ANGRY ORCHARD HARD CIDER \$8

ANGRY ORCHARD ROSE \$8

NON-ALCOHOLIC

SAN PELLIGRINO \$8

UNSWEETENED ICED TEA \$3

COFFEE & HOT TEA \$3

HEINEKEN 0.0 (NON ALCOHOLIC) \$7