



EATS @ A.I.B.



== SNACKS ==

Chicken and Waffle Bites — \$15

Crispy waffles, breaded chicken, Sriracha honey, peppered bacon slaw, and powdered sugar.

Spinach Dip — \$14

Loaded with artichoke and a four cheese blend, served with tortilla chips and veggies.

Street Corn Nachos — \$16

Corn tortilla chips smothered with homemade nacho cheese, shredded lettuce, fresh pico de gallo, roasted corn, avocado crema and topped off with spicy cotija cheese.

* Grilled Chicken +\$4 / Shrimp +\$5 / Pulled Pork +\$4

Coconut Shrimp — \$14

8 coconut shrimp fried crispy and served with Thai chili sauce.

Buffalo Cauliflower — \$13

Fried cauliflower tossed in our AIB buffalo sauce with scallions and blue cheese crumbles sprinkled throughout.

Pub Wings — \$16

10 Wing served with celery and ranch or blue cheese dressing.

* Sauces: Nashville Hot, BBQ, Buffalo, Thai Chili, Garlic Parmesan, or Atomic

Mahi Tacos — \$15

Three blackened Mahi tacos filled with shredded lettuce, pickled red onion, topped with Old Bay aioli, and fresh pico de gallo.

Pulled Pork Tacos — \$13

Three homemade Mojo marinated pork tacos filled with shredded lettuce, topped with Maui sauce, and grilled pineapple mango salsa.

Icon Pretzel — \$13

Handcrafted Bavarian-style pretzel served with Factory Pilsner beer cheese and Icon IPA stone ground mustard.

Sriracha Deviled Eggs — \$10

A half dozen Sriracha and blue cheese deviled eggs, with peppered candied bacon, cilantro, and chives.

== STONE OVEN PIZZA ==

White Pizza — \$16

Hand tossed and topped with seasoned ricotta, roasted garlic, tomatoes, mozzarella, parmesan, and drizzled with balsamic reduction.

Pepperoni Pizza — \$16

Classic pepperoni pie with housemade AIB pizza sauce, mozzarella, and a buttery crust.

The Carnivore Pizza — \$17

Hand tossed and topped with housemade AIB pizza sauce, pepperoni, Italian sausage, applewood smoked bacon, and mozzarella cheese.

Caprese Pizza — \$17

Served crispy with no sauce and topped with garlic roasted tomato, fresh mozzarella, basil, and topped with balsamic glaze.

== GREENS & BOWLS ==

Add Chicken +\$4 / Shrimp +\$5 / Mahi +\$6

Icon Cobb — \$15

Icon salad mix with eggs, bacon, cheddar cheese, avocado, tomato and scallions.

Hawaiian Poke Bowl — \$19

Ahi tuna, orzo, edamame, avocado, mango, seaweed salad, pineapple, English cucumber, poke sauce, taro chips, and spicy mayo.

AmerIcon Caesar — \$13

Romaine lettuce tossed in Caesar dressing with shredded parmesan and croutons.

Steak Rice Bowl — \$19

Marinated tenderloin steak, cilantro rice, shredded lettuce, roasted tomatoes, roasted corn, pickled red onion, cheddar jack cheese with a drizzle of avocado crema.

An 18% service charge will be added to your bill.

If you feel the service was exceptional, please feel free to leave an additional tip for your server.

100% of Service charges go to our staff and are subject to sales tax.



== BURGERS AND HANDHELDS ==

spicy The Cowboy Burger — \$18

Chargrilled and topped with fried jalapeños, pepper jack cheese, 7 pepper candied bacon, BBQ sauce, avocado crema, lettuce and tomato on a brioche bun.

The ICON Burger — \$17

Chargrilled to order topped with lettuce, tomato, smoked bacon, AIB sauce, and choice of cheese on a brioche bun.

Mahi Sandwich — \$17

A blackened Mahi filet cooked to perfection with lettuce, tomato, onion, and pickles, and topped with Old Bay aioli on a brioche bun.

spicy Nashville Chicken Sandwich — \$15

Crispy chicken breast tossed in spicy Nashville hot sauce and topped with lettuce and tomato on a brioche bun.

* Or ask for it Grilled, your choice...

Dry Aged Burger — \$19

Brasstown dry aged beef topped with crispy prosciutto, smoked gouda, garlic aioli, and arugula, served on a brioche bun.

The Fun-Guy Burger — \$18

Chargrilled and topped with candied mushrooms and bourbon bacon aioli, covered with smoked gouda, with lettuce and tomato on a brioche bun.

Hawaiian Chicken Wrap — \$16

Spinach wrap filled with grilled chicken, grilled pineapple mango salsa, homemade Maui sauce and crisp lettuce.

* Sub Mahi +\$5 or Shrimp +\$4

Primo Cheese Steak — \$17

Shaved Ribeye, drunk onions & peppers topped with melted provolone on a fresh hoagie.

All burgers and sandwiches are served with French Fries, Mashed Potatoes, Broccoli, or our Seasonal Vegetables.
Upgrade to Sweet Potato Fries or Truffle Fries for an additional \$2.
Substitute any Burger for a Beyond Burger for \$3.

== CENTER OF THE PLATE ==

Baby Back Ribs — \$24

Full rack of slow roasted baby back pork ribs served with a side of fries and broccoli.

Beef Short Rib — \$24

6oz Beef short rib over red mashed potatoes with a port wine demi-glace and steamed broccoli with garlic and butter.

8oz Glazed Mahi — \$24

Seared Mahi filet with an orange basil glaze served with cilantro lime rice and seasonal vegetables.

Boneless Pork Chops — \$22

Two 6oz marinated and grilled boneless pork chops over apple butter, served with mashed potatoes and seasonal vegetables.

== LIFE IS SHORT, EAT DESSERT FIRST ==

The Duke — \$9

A large Ghirardelli® double chocolate brownie served warm and topped with a scoop of vanilla ice cream, whipped cream and chocolate drizzle.

Homemade Apple Crisp — \$9

Scratch made Red Delicious apple crisp made with oats, brown sugar, cinnamon, and vanilla. Served with rich vanilla ice cream and caramel drizzle.

Ask how to become an "Everyday Icon" and about our weekday Happy Hour.

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