

Appeteezers

ASPARAGUS FRIES

Fresh asparagus served tempura-style with a side of Lemon Herb aioli. \$8

NACHOS

House-made corn tortilla chips piled high with our special chili, Mexican cheeses, shredded lettuce, diced onions, tomatoes, jalapeños, black olives, and sour cream. \$8

AZTEC WINGS

Fresh juicy chicken wings with your choice of our signature sauces: Mild 🌿, Chef's Secret Barbeque 🌿, Southern Heat 🌿🌿, Spicy Garlic 🌿🌿, Flamin' Chipotle 🌿🌿🌿. Served with celery and blue cheese dressing. \$8

DUCKARITOS

Tender roasted duck rolled in soft taco shells with pico de gallo, shredded cabbage, and Monterey Jack cheese. Served with refried beans, warm house-made tortilla chips and sour cream. \$9

MARYLAND CRAB CAKE

Jumbo lump crab meat blended with bell peppers, onions, and garlic, seared and topped with roasted garlic aioli. \$10

PORTUGUESE SHRIMP EMPANADAS

Shrimp morsels in a rich creamy sauce rolled into our home made pastry. We follow Mrs. M's authentic Portuguese recipe. Served with Sweet Chili Sauce. \$9

SPINACH & ARTICHOKE FINGER SANDWICHES

A unique twist on an old favorite! Zesty spinach and artichoke dip sandwiched between golden brown panko-breaded eggplant slices. \$8

CRISPY CHICKEN TENDERS

Taste the difference with our house-made chicken tenders, breaded or grilled. Choose any of our wing sauces for dipping. \$8

BASKET OF INCA FRIES

A mix of our sweet potato fries and traditional fries. A heapin' helpin' \$5 • All sweet \$6

SPICY FRIED PICKLES

Crisp dill pickle spears battered and fried. Served with Southwestern Ranch for dipping. \$7

Salads

INCA SALAD

Our starter salad is a blend of field greens and iceberg lettuce topped with grape tomatoes, feta, toasted almonds, and house croutons. Served with house-made basil vinaigrette on the side. \$4

PECAN CHICKEN SALAD

Hand-breaded pecan-encrusted chicken tenders, bacon, white cheddar, candied pecans, and dried cherries served over chopped Romaine lettuce. Drizzled with honey and served with honey mustard dressing on the side. \$8

TACO SALAD

Refried beans in a tortilla bowl topped with iceberg lettuce, J.T.'s Chili, blended Mexican cheeses, and tomatoes. Served with salsa and sour cream on the side. \$8

CAESAR SALAD

Fresh chopped Romaine lettuce, Romano cheese, and house croutons tossed in creamy Caesar dressing. Served with garlic bread. \$7
Add chicken \$2, shrimp \$4, salmon \$4.

BLT SALAD

Crisp iceberg lettuce topped with crumbled bacon, diced tomatoes, and house croutons. Served with creamy garlic dressing on the side. \$7

CHEF'S SALAD

A blend of fresh field greens and iceberg lettuce with premium turkey, crumbled bacon, tomato chive relish, sliced egg, and pepper jack cheese. Served with creamy garlic dressing on the side. \$8

DRESSINGS: House Basil Vinaigrette, Buttermilk Ranch, Southwestern Ranch, Blue Cheese, Honey Mustard, Creamy Garlic, Fat-Free Raspberry Vinaigrette, and Thousand Island. Extra dressings \$.50 each.

Savory Soups & Such

SOUP DU JOUR

Choose from Chef's creations.
Cup \$2.75 • Bowl \$4.25

J.T.'S CHILI

Chef's special Texas-style recipe featuring chipotle peppers and sweet onions. Topped with white cheddar and scallions.
Cup \$3.50 • Bowl \$5

SIDE COMBO

Choice of three sides with warm French bread. \$7.5

Entrees

Served after 5:00 p.m. with suggested side and warm French bread.
Add an Inca Salad for just \$2!

BOURBON-GLAZED NEW YORK STRIP

Flawlessly grilled, hand-cut, choice Angus Reserve strip steak topped with a honey-bourbon demi-glace and served with buttery mashed potatoes. \$20

FIRE-GRILLED SALMON

Fresh Canadian salmon grilled to perfection, topped with a brown sugar mustard glaze and teamed with garlic herb Jasmine rice. \$18

BARBEQUE BABY BACK RIBS

Fall-off-the-bone succulent ribs doused with Chef's house-made barbeque sauce accompanied by Inca fries--Oh Mama! \$19

CORNMEAL CRUSTED CATFISH

Fried to perfection on top of our signature mashed potatoes perfectly accented with sweet corn chow-chow. \$17

ROPA VIEJA

Cuban-style pot roast lightly spiced in a tomato, onion, and bell pepper sauce served over Jasmine rice with a hint of fresh lime. \$12.5

SHRIMP SCAMPI

Baked in garlic herb butter, topped with fresh-squeezed lemon, and paired with garlic herb Jasmine rice. \$19

PEACH AND MUSTARD GLAZED PORK CHOP

Tender Black Pearl French-cut pork chop topped with peach mustard glaze and accompanied by our vegetable of the day. \$17

CAJUN CHICKEN PASTA

Succulent all-natural chicken breast blackened and served on a bed of penne pasta tossed in a rich chorizo alfredo sauce with diced asparagus and tomatoes. \$17

CARIBBEAN VEGETABLE STIR FRY

Lightly spiced pineapple jerk sauce tossed with baby corn, carrots, onions, snow peas, and zucchini served on a bed of Jasmine rice. \$10
Add chicken \$3 Add shrimp or salmon \$5

CHICKEN TERIYAKI

A Clifton InCahoots favorite, made even better with a premium all-natural chicken breast! Glazed with teriyaki sauce, topped with sautéed snow peas, and served with Jasmine rice and a side of cinnamon butter. \$13.5

Sandwich Board

Sandwiches include Inca fries, a pickle spear, and named toppings.
Substitute any side dish for Inca fries. \$1

BEER-BATTERED FISH

Our dark-beer-batter makes this sandwich delectable! Served on a hoagie roll with shredded lettuce, tomato, and a side of our Cajun tartar sauce. \$9

BOSTON-STYLE SHRIMP ROLL

Fresh poached shrimp mixed with celery and onions in a light and creamy lemon dressing with shredded lettuce on a hoagie roll. \$9

CRAB CAKE

Our house-made Maryland crab cake topped with tomato chive relish, alfalfa sprouts, and our Cajun tartar sauce on a toasted English muffin. \$10

VEGGIE PHILLY

Sautéed wild mushrooms, zucchini, onions, and spinach topped with melted mozzarella cheese on a toasted hoagie roll with our sun-dried tomato aioli. \$8.5

SIGNATURE REUBEN

Highest grade corned beef, Swiss cheese, and house-made Thousand Island with German-style hot slaw on thick rye for the best and most unique Reuben in the state. Sauerkraut available upon request (but not recommended!) \$8.5

CRISPY CHICKEN

The plumpest breast in town! Premium, all-natural, and hand-breaded, served golden brown with lettuce, tomato, and Roasted Garlic aioli. \$8.5

Have it Buffalo style—tossed in Southern Heat sauce and topped with blue cheese dressing—for just \$1!

TURKEY CROISSANT

Buttery croissant grilled to order with premium turkey breast, shredded lettuce, tomato, and Sun-dried Tomato aioli. \$8

THE CALIFORNIAN

Our premium turkey breast, pepper bacon, Swiss cheese, lettuce, tomato, guacamole, brown mustard, and alfalfa sprouts on thick white toast (or not). \$8

GRILLED CHEESE & TOMATO BASIL BISQUE

Not what Mom used to make! Melted Pepper Jack cheese on your choice of bread with a cup of our chef's special-recipe Tomato Basil Bisque.
To dip or not to dip? That is up to you. (Sorry, no Inca fries with this one!) \$7

Most Excellent Burgers

All burgers are served on our split-top bun and include Inca fries, a pickle spear, and named toppings. Substitute any side dish for Inca fries. \$1

INCA BURGER

A fire-grilled, juicy ground steak patty seasoned with house steak rub, topped with crispy onion straws, mango ketchup, tomato, pepper bacon, and sweet hot pickles. \$9

VEGGIE BURGER

A tasty house mix of steamed veggies, oats, and nuts grilled just right. Served with lettuce, tomato and alfalfa sprouts. \$8

BE THE BOSS BURGER

Our fire-grilled, juicy ground steak patty with lettuce, tomato, and onion. Be the boss and add additional toppings for \$.50 each.

Toppings: onion straws, jalapeños, mushrooms, bell peppers, salsa, pepper bacon, sweet hot pickles, guacamole or any side of aioli (Roasted Garlic, Sun-Dried Tomato, Lemon Herb, Chipotle) \$.50 each

Cheeses: Swiss, White Cheddar, American, Blue, Monterey Jack, Pepper Jack \$.50 each

Children's Menu

\$3.99 Each

(Includes small drink and choice of fries, applesauce or macaroni and cheese)

- HAMBURGER OR CHEESEBURGER
- P.B. & J.
- CHICKEN TENDERS
- GRILLED CHEESE
- BUTTERED NOODLES

ICE CREAM - CHOICE OF VANILLA OR CHOCOLATE. \$1.49

Sides

Grilled Asparagus
White Cheddar Mac-n-Cheese
Country-Style Green Beans
Garlic Herb Jasmine Rice
Vegetable of the Day
Sweet Potato Fries
Potato Pancake
*Buttery Mashed Potatoes

* Served after 5:00 pm

Desserts

Brownie ala Mode \$5
Banana Split \$5
Very Berry Trifle \$5
Peach Crisp \$5
NY-Style Cheesecake \$5.5
Hand-Dipped Ice Cream \$3



To Go MENU

513.793.2600

HOURS:

MON. - THURS. 11:00 A.M. TO MIDNIGHT
FRI. & SAT. 11:00 A.M. TO 1:00 A.M.
SUNDAY 4:00 P.M. TO 10:00 P.M.

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