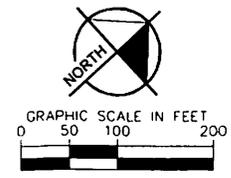


GENERAL NOTES:

1. PROPERTY AREA: ±97,511 SF - 2.24 ACRES
2. BUILDING AREA: ±7,483 SF - PROTO 14.5
3. BUILDING HEIGHT: 25 FT
4. PARKING (INCLUDING ADA SPACES)
 LOT 3C - 147 SPACES
 LOT 3D - 14 SPACES
5. SIGNAGE PROPOSED: 3 BUILDING SIGNS



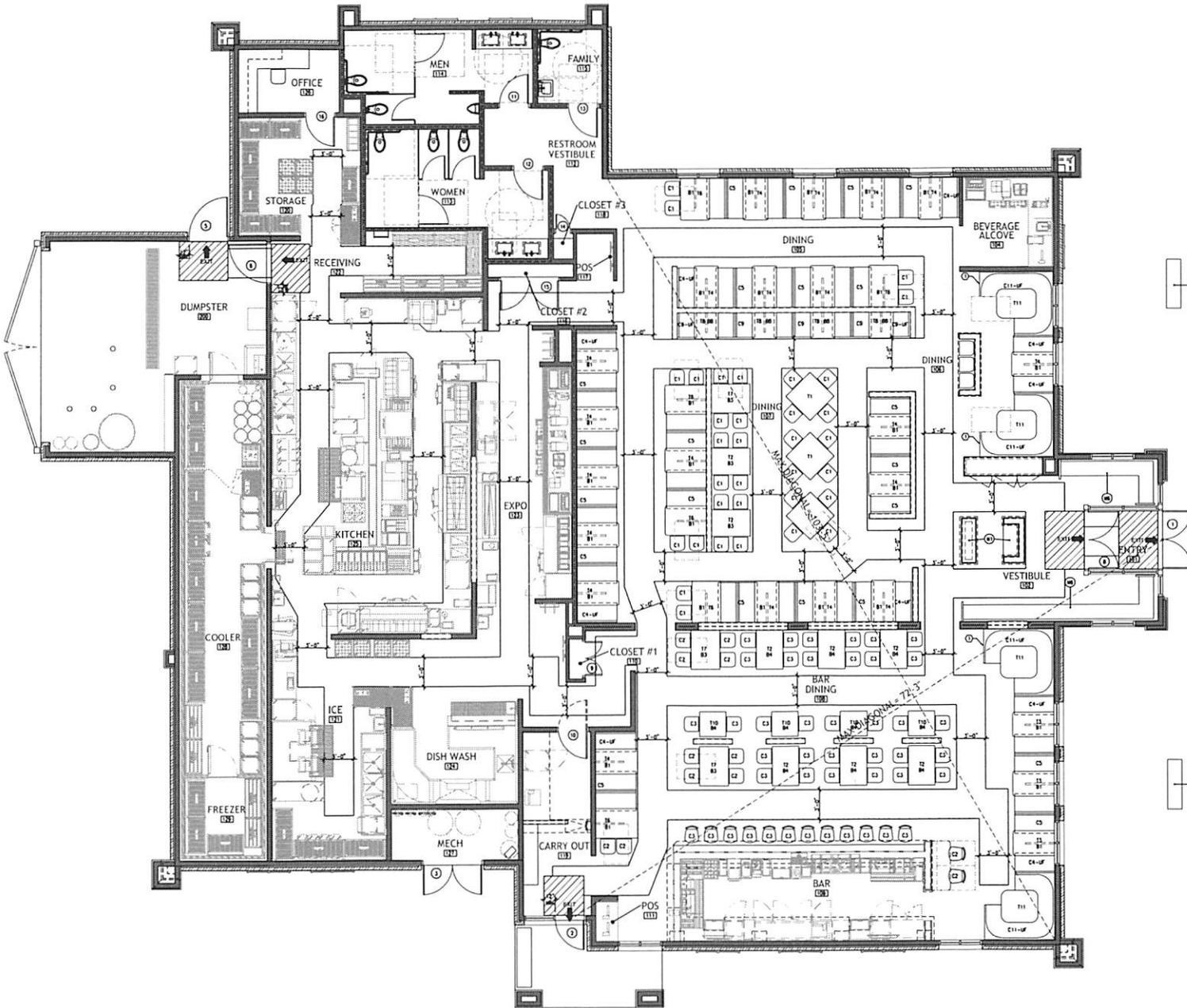
Kimley»Horn
 KIMLEY-HORN AND ASSOCIATES, INC.
 601 NW LOOP 410, SUITE 350, SAN ANTONIO, TX 78216
 PHONE : 210-541-8766 FAX: 210-541-8859
 WWW.KIMLEY-HORN.COM TPBE FIRM NO. 928

idstudio
 ID STUDIO 4, LLC
 1431 GREENWAY DR, SUITE 510 IRVING, TEXAS 75038
 PHONE: 972-970-1288
 WWW.IDSTUDIO4.COM

**CHEDDARS
 SITE PLAN**

SAN MARCOS, TX

JOB NO.:	18K0010
SCALE:	1" = 100'
DATE:	9/6/2019



GENERAL NOTES

1. ALL DIMENSIONS ARE SHOWN TO FACE OF STUD UNLESS NOTED OTHERWISE.
2. REFER TO FINISH SCHEDULE AND DETAILS FOR FINISHES.
3. WALLS TO STRUCTURAL DECK MUST BE THOROUGHLY SCALED AND DRYED.
4. LAYOUT AND INSTALL LIGHTS AND DIMERS.
5. PROVIDE A DOOR STOP IF ANY FROM DOOR TO PROVIDE A 1/2" DRIVING DOOR STOP TO MATCH ALL OTHER ROOMS.

KEY NOTES:

1. INSTALL CHAIR BACK OR BACK OF BOOTH (ONLY INSTALLED).
2. PROVIDE 4" FALLER TRIM BETWEEN ROOMS.

BUILDING DATA

OFFICE BUILDING AREA	148550.00
DAMPENER ENCLOSURE	44800.00
TOTAL	731350.00

SEATING COUNT

TOP ROOM #	4	4	2
TOP TABLE #	4	2	2
TOP TABLE #	114	2	2
TOP ROOM #	292	2	218
TOP ROOM #	4	2	24
BAR/STATION	33	2	2
BAR/STATION	33	2	2

H.C. SEATING REQUIRED

258 x 2 = 516 SEATING REQUIRED

EGRESS LAYOUT NOTES

1. UNLESS OTHERWISE NOTED, ALL EGRESS DOORS SHALL BE PROVIDED AT THE FOLLOWING LOCATIONS.
2. EGRESS DOORS SHALL BE 36" WIDE AND 80" HIGH.
3. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
4. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
5. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
6. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
7. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
8. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
9. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
10. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
11. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
12. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
13. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
14. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
15. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
16. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
17. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
18. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
19. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
20. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
21. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
22. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
23. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
24. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
25. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
26. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
27. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
28. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
29. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
30. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
31. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
32. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
33. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
34. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
35. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
36. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
37. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
38. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
39. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
40. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
41. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
42. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
43. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
44. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
45. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
46. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
47. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
48. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
49. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
50. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
51. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
52. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
53. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
54. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
55. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
56. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
57. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
58. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
59. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
60. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
61. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
62. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
63. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
64. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
65. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
66. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
67. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
68. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
69. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
70. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
71. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
72. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
73. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
74. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
75. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
76. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
77. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
78. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
79. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
80. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
81. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
82. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
83. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
84. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
85. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
86. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
87. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
88. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
89. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
90. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
91. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
92. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
93. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
94. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
95. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
96. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
97. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
98. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
99. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.
100. EGRESS DOORS SHALL BE 20" MINIMUM CLEARANCE FROM THE WALL.

EGRESS CALCULATION 258 x 2 = 512

REQUIRED	512
PROVIDED	130

OCCUPANCY LOAD CALCULATION

ROOM	SQUARE FOOTAGE	OCCUPANCY FACTOR	OCCUPANCY AMOUNT
DINING ROOM	140	140	140
BAR	200	200	200
BAR/STATION	343	200	200
BAR/STATION	72	5	15
KITCHEN	2504	200	13
METHEAN	80	200	1
OFFICE	82	100	1
TOTAL			258

EXIT OCCUPANCY LOADS

DOOR	EGRESS WIDTH	OCCUPANCY LOAD
E1	50	120
E2	34	114
E3	24	15

FINISHING NOTES

1. HEIGHT OF TABLES AND COUNTERTOPS SHALL BE 36" UNLESS OTHERWISE NOTED.
2. WORKING CLEARANCE SHALL BE 36" MIN.
3. PAINT CLEARANCE SHALL BE 27" HIGH, 17" DEEP AND 30" WIDE.
4. UNLESS OTHERWISE NOTED, ALL FINISHING SHALL BE AS FOLLOWS:

FURNITURE SCHEDULE

ITEM	DESCRIPTION
TABLE TOP	BY OWNER, INSTALLED BY OTHER
T1	60x42
T2	60x48
T3	60x60
T4	60x72
T5	60x74
T6	60x76
T7	60x78
T8	60x80
T9	60x82
T10	60x84
T11	60x86
T12	60x88
T13	60x90
T14	60x92
T15	60x94
T16	60x96
T17	60x98
T18	60x100
T19	60x102
T20	60x104
T21	60x106
T22	60x108
T23	60x110
T24	60x112
T25	60x114
T26	60x116
T27	60x118
T28	60x120
T29	60x122
T30	60x124
T31	60x126
T32	60x128
T33	60x130
T34	60x132
T35	60x134
T36	60x136
T37	60x138
T38	60x140
T39	60x142
T40	60x144
T41	60x146
T42	60x148
T43	60x150
T44	60x152
T45	60x154
T46	60x156
T47	60x158
T48	60x160
T49	60x162
T50	60x164
T51	60x166
T52	60x168
T53	60x170
T54	60x172
T55	60x174
T56	60x176
T57	60x178
T58	60x180
T59	60x182
T60	60x184
T61	60x186
T62	60x188
T63	60x190
T64	60x192
T65	60x194
T66	60x196
T67	60x198
T68	60x200
T69	60x202
T70	60x204
T71	60x206
T72	60x208
T73	60x210
T74	60x212
T75	60x214
T76	60x216
T77	60x218
T78	60x220
T79	60x222
T80	60x224
T81	60x226
T82	60x228
T83	60x230
T84	60x232
T85	60x234
T86	60x236
T87	60x238
T88	60x240
T89	60x242
T90	60x244
T91	60x246
T92	60x248
T93	60x250
T94	60x252
T95	60x254
T96	60x256
T97	60x258
T98	60x260
T99	60x262
T100	60x264
T101	60x266
T102	60x268
T103	60x270
T104	60x272
T105	60x274
T106	60x276
T107	60x278
T108	60x280
T109	60x282
T110	60x284
T111	60x286
T112	60x288
T113	60x290
T114	60x292
T115	60x294
T116	60x296
T117	60x298
T118	60x300
T119	60x302
T120	60x304
T121	60x306
T122	60x308
T123	60x310
T124	60x312
T125	60x314
T126	60x316
T127	60x318
T128	60x320
T129	60x322
T130	60x324
T131	60x326
T132	60x328
T133	60x330
T134	60x332
T135	60x334
T136	60x336
T137	60x338
T138	60x340
T139	60x342
T140	60x344
T141	60x346
T142	60x348
T143	60x350
T144	60x352
T145	60x354
T146	60x356
T147	60x358
T148	60x360
T149	60x362
T150	60x364
T151	60x366
T152	60x368
T153	60x370
T154	60x372
T155	60x374
T156	60x376
T157	60x378
T158	60x380
T159	60x382
T160	60x384
T161	60x386
T162	60x388
T163	60x390
T164	60x392
T165	60x394
T166	60x396
T167	60x398
T168	60x400
T169	60x402
T170	60x404
T171	60x406
T172	60x408
T173	60x410
T174	60x412
T175	60x414
T176	60x416
T177	60x418
T178	60x420
T179	60x422
T180	60x424
T181	60x426
T182	60x428
T183	60x430
T184	60x432
T185	60x434
T186	60x436
T187	60x438
T188	60x440
T189	60x442
T190	60x444
T191	60x446
T192	60x448
T193	60x450
T194	60x452
T195	60x454
T196	60x456
T197	60x458
T198	60x460
T199	60x462
T200	60x464
T201	60x466
T202	60x468
T203	60x470
T204	60x472
T205	60x474
T206	60x476
T207	60x478
T208	60x480
T209	60x482
T210	60x484
T211	60x486
T212	60x488
T213	60x490
T214	60x492
T215	60x494
T216	60x496
T217	60x498
T218	60x500
T219	60x502
T220	60x504
T221	60x506
T222	60x508
T223	60x510
T224	60x512
T225	60x514
T226	60x516
T227	60x518
T228	60x520
T229	60x522
T230	60x524
T231	60x526
T232	60x528
T233	60x530
T234	60x532
T235	60x534
T236	60x536
T237	60x538
T238	60x540
T239	60x542
T240	60x544
T241	60x546
T242	60x548
T243	60x550
T244	60x552
T245	60x554
T246	60x556
T247	60x558
T248	60x560
T249	60x562
T250	60x564
T251	60x566
T252	60x568
T253	60x570
T254	60x572
T255	60x574
T256	60x576
T257	60x578
T258	60x580
T259	60x582
T260	60x584
T261	60x586
T262	60x588
T263	60x590
T264	60x592
T265	60x594
T266	60x596
T267	60x598
T268	60x600
T269	60x602
T270	60x604
T271	60x606
T272	60x608
T273	60x610
T274	60x612
T275	60x614
T276	60x616
T277	60x618
T278	60x620
T279	60x622
T280	60x624
T281	60x626
T282	60x628
T283	60x630
T284	60x632
T285	60x634
T286	60x636
T287	60x638
T288	60x640
T289	60x642
T290	60x644
T291	60x646
T292	

Get a lot. For not a lot.™

SHAREABLE APPETIZERS

CHIPS & HOMEMADE QUESO

House-fried tortilla chips, queso and homemade salsa. 1030 cal | 6.79
Add seasoned ground beef for free. 1080 cal

BUFFALO BEER-BATTERED SHRIMP

Six large, crispy shrimp topped with homemade Buffalo sauce and served with our signature ranch. 810 cal | 9.29

CHEDDAR'S QUESO FRIES

Homemade queso with bacon. 2250 cal.
Served with our signature ranch. 370 cal | 9.49

HONEY BUTTER CROISSANTS

Go ahead, enjoy two more flaky golden croissants with our signature honey butter. 440 cal | 1.99

CHEDDAR'S TRIO SAMPLER

Four hand-breaded chicken tenders, Santa Fe Spinach Dip, homemade queso and house-fried tortilla chips. 2360 cal | 12.29

HOMEMADE ONION RINGS

Fresh-cut, hand-battered and made to order. 1140 cal. Served with our signature ranch and Cajun dipping sauce. 500 cal | 7.99

WISCONSIN CHEESE BITES

Hand-battered, lightly fried. 1200 cal. Served with a side of homemade ranch dressing. 220 cal | 7.99



SANTA FE SPINACH DIP

House-made spinach dip with a creamy three-cheese blend. Served with salsa and house-fried tortilla chips. 1230 cal | 8.49

SALADS & SOUP

Add grilled shrimp. 80 cal | 2.99
Substitute blackened salmon*. 260 cal | 2.49

GRILLED CHICKEN PECAN SALAD

Grilled chicken, tomatoes, carrots, cheddar jack cheese and glazed pecans. 620 cal. Served over freshly chopped lettuce with honey mustard dressing. 370 cal | 11.99

CRISPY CHICKEN TENDER SALAD

Hand-breaded tenders, cheddar jack cheese, tomatoes and carrots. 750 cal. Served over freshly chopped lettuce with honey mustard dressing. 370 cal | 11.29

CAESAR PASTA SALAD

Lemon pepper chicken or blackened salmon, penne pasta, freshly chopped romaine lettuce and croutons. 860 / 940 cal

Chicken: 11.49 Salmon*: 13.98

DRESSINGS

Homemade Ranch 220 cal • Thousand Island 260 cal
Chunky Bleu Cheese 280 cal • Honey Mustard 210 cal
Balsamic Vinaigrette 110 cal • Honey Lime 260 cal

signature soup

BAKED POTATO SOUP

A creamy, house-made soup with diced potatoes, celery, onions, cheddar cheese and crispy bacon. 570 / 330 cal
Bowl: 4.79 Cup: 3.79

✂ 650 calories or less when paired with Southern green beans & sweet baby carrots

** CONTAINS PORK

*THESE ITEMS ARE COOKED TO ORDER AND MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. NOT ALL INGREDIENTS ARE LISTED ON THE MENU. 2000 CALORIES A DAY IS USED FOR GENERAL NUTRITIONAL ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION IS AVAILABLE UPON REQUEST.

Cheddar's white fish is imported, sustainably farmed swai.

CHICKEN

Add a house or Caesar salad | 3.99

GRILLED CHICKEN ALFREDO

Penne pasta, broccoli, homemade alfredo with garlic bread. 1540 cal | 13.79



LEMON PEPPER CHICKEN

Two grilled chicken breasts, served over rice. 520 cal. With two sides. | 12.29

DIJON CHICKEN & MUSHROOMS

Two grilled chicken breasts with honey dijon and sautéed sliced mushrooms over seasoned rice. 1060 cal. With two sides. | 14.29

KEY WEST CHICKEN & SHRIMP

Grilled chicken and shrimp topped with pineapple pico de gallo over rice. 550 cal. With two sides. | 13.99

NO. 1 SPECIAL: CHICKEN TENDER PLATTER

A meal fit for a champion, our hand-breaded chicken tenders are made to order. Choose from classic, Buffalo or honey hot. 1050 - 1250 cal. With two sides. | 11.79

COMFORT FOOD

Add a house or Caesar salad | 3.99

HOMESTYLE MEATLOAF

Two slices of our classic meatloaf with a heavy pour of our savory brown gravy. 620 cal. With two sides. | 12.99

VEGETABLE PLATE

House salad or bowl of Baked Potato Soup with four homestyle sides. 560 - 1960 cal | 9.99



COUNTRY FRIED CHICKEN

Hand-breaded on Texas toast with country gravy**. 1030 / 610 cal. With two sides. Double: 14.99 Single: 12.99

SPASAGNA LIMITED TIME

Our twist on lasagna. Spaghetti layered with four cheeses then baked and finished with our homemade alfredo and marinara sauce. With garlic bread. 1540 cal | 10.79
Add Chicken Tenders or Grilled Chicken. 490 / 160 cal | 3.99

HOMEMADE CHICKEN POT PIE

Filled to the brim with roasted chicken, vegetables and our homemade cream sauce with a light, flaky crust. 940 cal. With a house salad. | 10.99

COUNTRY FRIED STEAK

Hand-breaded on Texas toast with country gravy**. 1030 cal. With two sides. | 13.29

NEW ORLEANS PASTA

Shrimp, chicken, smoked sausage, peppers, onions and penne pasta in a spicy homemade Cajun alfredo sauce with garlic bread. 1540 cal | 14.49

GRILLED PORK CHOPS

Two boneless pork chops topped with caramelized onions and bourbon glaze. 650 cal. With two sides. | 12.99

SEAFOOD

Add a house or Caesar salad | 3.99

CORNMEAL WHITE FISH PLATTER

Hand-breaded, lightly fried, with tartar sauce. 1080 cal. With two sides. | 13.29

GRILLED WHITE FISH

Two white fish fillets grilled with lemon pepper seasoning or blackened over rice. 490 / 510 cal. With two sides. | 13.29

BEER-BATTERED FISH & SHRIMP PLATTER IT'S BACK

Three pieces of beer-battered white fish and four large, crispy shrimp served with tartar and cocktail sauce. 1310 cal. With two sides. | 13.99

BEER-BATTERED SHRIMP PLATTER

Eight large, crispy beer-battered shrimp served with cocktail sauce. 790 cal. With two sides. | 14.79

GRILLED SALMON*

Grilled, blackened or bourbon-glazed over rice. 440 - 750 cal. With two sides. 8 oz: 16.29 5 oz: 14.29

BOURBON-GLAZED SALMON* & SHRIMP IT'S BACK

5 oz. salmon and four grilled shrimp, glazed with our homemade bourbon sauce over rice. 600 cal. With two sides. | 15.99



GRILLED SHRIMP ALFREDO

Penne pasta, broccoli, homemade alfredo with garlic bread. 1600 cal | 14.99



COMBINATIONS

Served with two sides.
Add a house or Caesar salad | 3.99



RIBS & CHICKEN TENDERS

Half rack of our slow-smoked baby back ribs and hand-breaded chicken tenders. 1540 cal | 19.49

CHICKEN TENDERS & SHRIMP

Grilled or beer-battered shrimp with our hand-breaded tenders. 1120 / 1460 cal | 15.49

RIBS & SHRIMP

Half rack of our slow-smoked baby back ribs with grilled or beer-battered shrimp. 1120 / 1230 cal | 19.49

TOP SIRLOIN STEAK* & SHRIMP

6 oz. center-cut top sirloin with grilled or beer-battered shrimp. 560 / 670 cal | 18.29

TOP SIRLOIN STEAK* & RIBS

6 oz. center-cut top sirloin with a half rack of our slow-smoked baby back ribs. 1070 cal | 20.49

TOP SIRLOIN STEAK* & CHICKEN TENDERS

6 oz. center-cut top sirloin and hand-breaded chicken tenders. 980 cal | 18.29

upgrade TO 8 OZ. SIRLOIN* | ADD 80 CAL | 2.00

STEAKS & RIBS

Served with two sides.
Add a house or Caesar salad | 3.99
Add sautéed mushrooms. 100 cal | 0.99

6 OZ. FIRE GRILLED SIRLOIN STEAK*

Center-cut top sirloin, grilled over an open flame. 250 cal | 12.99

8 OZ. FIRE GRILLED SIRLOIN STEAK*

Center-cut top sirloin, grilled over an open flame. 330 cal | 14.99

14 OZ. RIBEYE*

Our most juicy and flavorful steak, grilled over an open flame. 890 cal | 20.99

7 OZ. FILET* LIMITED TIME

Our most tender, melt-in-your-mouth cut. Grilled to perfection and topped with garlic butter. 480 cal | 20.99



FALL-OFF-THE-PLATE BABY BACK RIBS

Slooooo-smoked in-house with signature rub, grilled over an open flame with honey BBQ sauce. 1630 / 810 cal. With two sides. Full Rack: 20.49 Half Rack: 15.49

SANDWICHES & HALF-POUND BURGERS

Served with fries 460 cal. Burgers grilled medium-well. Add sautéed mushrooms. 100 cal | 0.99

MONTE CRISTO

Smoked ham, smoked turkey and cheese, battered and fried, with raspberry preserves and powdered sugar. 1460 cal | 11.49

CLASSIC CHEESEBURGER*

A half-pound burger served with cheddar cheese, lettuce, tomato, pickles, onions. 830 cal | 9.49

BACON CHEESEBURGER*

A half-pound burger served with four slices of crispy bacon, cheddar cheese, lettuce, tomato, pickles, onions. 1100 cal | 10.99

SMOKEHOUSE BURGER*

A half-pound burger served with crispy bacon, cheddar cheese, BBQ sauce, tomato, pickles, caramelized onions. 1040 cal | 10.49



BUFFALO CHICKEN WRAPPER

Hand-breaded tenders, cheddar cheese, cabbage, pickles and our signature ranch, wrapped in a flour tortilla. 1830 cal | 11.49

COCKTAILS & BEVERAGES

SIGNATURE MARGARITAS

TEXAS MARGARITA
Made with gold tequila and fine liqueurs, served on-the-rocks or frozen. 340 / 400 cal | 5.99



MAUI MARGARITA
Half strawberry, half mango, frozen margarita accented with kiwi and a shot of DeKuyper cactus juice. 470 cal | 6.99

ABSOLUT® WATERMELON VODKARITA **LIMITED TIME**
Absolut® Vodka, watermelon purée and sweet & sour, hand-shaken, poured over ice and topped with fresh-cut watermelon. 250 cal | 5.99

WATERMELON MARGARITA SWIRL **LIMITED TIME**
Our signature frozen Texas Margarita, featuring gold tequila and triple sec, swirled with watermelon purée and topped with fresh-cut watermelon. 430 cal | 5.99

TEXAS FROZEN SWIRL **NEW FLAVORS**
Texas Margarita swirled with your choice of flavor. Strawberry, mango, peach, raspberry or sangria. 410 cal | 6.49

GRANDE TOP SHELF MARGARITA
Sauza Hacienda Gold tequila, Grand Marnier, on-the-rocks or frozen, also in strawberry or sangria swirl. 450 - 540 cal | 8.99

EL PATRÓN MARGARITA
Patrón Silver tequila, Patrón Citrónge, sweet & sour, on-the-rocks. 230 cal | 9.99

HAND-CRAFTED COCKTAILS

ISLAND TIKI
Captain Morgan and Malibu rums, tropical mango purée, pineapple juice, sweet & sour and blue curaçao. 230 cal | 7.99

PRESIDENTE SANGRIA
Beso Del Sol sangria, Presidente brandy and sweet & sour shaken with strawberries, fresh lemons, limes and oranges. 170 cal | 6.99

CHEDDAR'S LONG ISLAND ICED TEA
House liquors, sweet & sour and a splash of Coca-Cola®. 230 cal | 5.99

TEXAS SWEET TEA
Firefly Sweet Tea vodka, amaretto, lemonade and more vodka. 230 cal | 5.99

CLASSIC MULE
Tito's Handmade Vodka, lime juice and ginger beer. 130 cal | 6.99

COCONUT PINEAPPLE MULE
A mule with a tropical twist. Malibu coconut rum, pineapple juice, ginger beer and a toasted coconut rim. 160 cal | 6.99

LIMIT TWO
per guest



CHEDDAR'S PAINKILLER
Pusser's rum, cream of coconut, pineapple juice, orange juice, toasted coconut rim, topped with nutmeg. 350 cal | 7.99

ICE COLD BEERS

DRAFT	Pint 16 oz.	Pilsner 23 oz.
BUD LIGHT	2.99	3.99
BLUE MOON	4.79	5.79
STELLA ARTOIS	4.79	5.79
BOTTLES/CANS		
DOMESTIC 3.99		
BUDWEISER	150 cal	
MILLER LITE	100 cal	
MICHELOB ULTRA	100 cal	
IMPORTED & PREMIUM 4.99		
CORONA EXTRA	150 cal	
HEINEKEN	150 cal	
MODELO ESPECIAL	150 cal	
VOODOO RANGER IPA	200 cal	
SAMUEL ADAMS	150 cal	
ANGRY ORCHARD	200 cal	
WHITE CLAW BLACK CHERRY	100 cal	

ASK YOUR SERVER FOR LOCAL CRAFT SELECTIONS
Cheddars-2194

WINES

WHITES 150 / 220 cal	Glass 6 oz.	Cheddar's Pour 9 oz.
CAVIT	5.99	7.99
<i>Moscato, Italy</i>		
CUPCAKE	5.99	7.99
<i>Peach Moscato, Italy</i>		
ECCO DOMANI	6.49	8.49
<i>Pinot Grigio, Italy</i>		
YELLOW TAIL	5.49	7.49
<i>Chardonnay, Australia</i>		
KENDALL-JACKSON	7.99	9.99
<i>Vintner's Reserve, Chardonnay, CA</i>		
REDS 160 / 230 cal		
MEIOMI	8.49	10.49
<i>Pinot Noir, CA</i>		
APOTHIC	7.49	9.49
<i>Red Blend, CA</i>		
ROBERT MONDAVI	6.49	8.49
<i>Private Selection, Cabernet Sauvignon, CA</i>		
BONANZA BY CAYMUS	7.99	9.99
<i>Cabernet Sauvignon, CA</i>		

Only \$2 more

DESSERTS

PREPARE TO share

HOT FUDGE CAKE SUNDAE
A huge slice of chocolate fudge cake with vanilla bean ice cream, homemade hot fudge, whipped cream, chopped nuts and a cherry on top. 2510 cal | 7.99

CLASSIC CHEESECAKE
A slice of creamy cheesecake with a shortbread cookie crust, topped with our strawberry purée. 760 cal | 6.29

CARROT CAKE
A generous slice of carrot cake, layered with cream cheese icing and topped with caramel sauce, toasted coconut and candied pecans. 1100 cal | 6.99



CHEDDAR'S LEGENDARY MONSTER COOKIE
House-made chocolate chip cookie, baked to order, with vanilla bean ice cream, homemade hot fudge, whipped cream, chopped nuts and a cherry on top. 1390 cal | 7.29

FRIED APPLE PIE **NEW**
A golden, flaky crust hand-filled with apples and cinnamon. Topped with caramel sauce, cinnamon sugar, powdered sugar and a side of vanilla bean ice cream. 1080 cal | 6.29

DRINKS

Unlimited free refills

HAND-CRAFTED LEMONADES
Enjoy traditional lemonade or add raspberry or strawberry for a fruity twist. 120 - 180 cal

FRESH-BREWED ICED TEAS
Choose classic iced tea or make it your own with peach, raspberry, strawberry or mango flavor. 140 - 220 cal

SOFT DRINKS
We proudly serve Coca-Cola products. 0 - 160 cal



COFFEE
100% Colombian coffee. 0 cal



KIDS

For kids 12 and under.
Kids meals served with milk. Apple juice and soft drinks served upon request. 0 - 120 cal

CHICKEN TENDERS
Hand-breaded tenders with our signature ranch. 630 cal. With one side. | 6.49

JUNIOR BURGER
A quarter-pound burger served plain or with American cheese. 450 / 520 cal. With one side. | 6.49

FRIED SHRIMP
Four crispy shrimp served with cocktail dipping sauce. 410 cal. With one side. | 6.49

GRILLED CHEESE
American cheese on Texas toast. 420 cal. With one side. | 5.49

PENNE PASTA
With choice of butter, homemade marinara or alfredo. Served with garlic bread. 490 - 700 cal | 5.49

GRILLED CHICKEN
Grilled or BBQ chicken over rice. 280 / 390 cal. With one side. | 6.49

Homestyle SIDES

Substitute any side for a house or Caesar salad 140 / 290 cal | 0.99
Add a side to any order | 2.79

BROCCOLI CHEESE CASSEROLE 220 cal

LOADED BAKED POTATO 430 cal

IDAHO MASHED POTATOES 160 cal

FRENCH FRIES 460 cal

SOUTHERN GREEN BEANS** 60 cal

FRESH STEAMED BROCCOLI 100 cal

RED BEANS & RICE** 230 cal

SWEET BABY CARROTS 35 cal

SEASONED RICE 150 cal

FRESHLY MADE COLESLAW 170 cal

BUTTERED OFF-THE-COB CORN 110 cal

Top It Off

HOMEMADE QUESO & BACON FRENCH FRIES
650 cal | Add 1.49

CHEESE & BACON MASHED POTATOES
350 cal | Add 1.49

LOADED BAKED POTATO WITH BACON
540 cal | Add 0.99

**CONTAINS PORK



Texas Margarita | 5.99

Island Tiki | 7.99

Strawberry Texas Frozen Swirl | 6.49



Limited Time 7 oz. Filet*

Our most tender, melt-in-your-mouth cut. Grilled to perfection and topped with garlic butter. Served with two sides. | 20.99



Guest Favorite Wisconsin Cheese Bites

Hand-battered, lightly fried. Served with a side of homemade ranch dressing. | 7.99

Get a lot. For not a lot.™

Lunch SPECIALS

\$8.59

CLASSIC CHEESEBURGER*

A half-pound burger served with cheddar cheese, lettuce, tomato, pickles, onions. 830 cal. With fries. 460 cal

CLASSIC CHICKEN SANDWICH

Hand-breaded buttermilk fried chicken on a toasted bun with pickles and mayo. 860 cal. With fries. 460 cal

VEGGIE PHILLY

This vegetarian philly has sautéed mushrooms, onions, peppers stuffed in a hoagie roll and topped with melted American cheese. 610 cal. With fries. 460 cal

\$9.49

CAJUN CHICKEN BOWL

Blackened chicken breast with red beans & rice**. Topped with homemade pico de gallo. 570 cal

FISH AND CHIPS

Three pieces of beer-battered white fish lightly fried, with tartar sauce. 710 cal. With fries. 460 cal

CHICKEN POT PIE

Filled to the brim with roasted chicken, vegetables and our homemade cream sauce with a light, flaky crust. 940 cal. With a house salad. 140 cal

\$10.49

PHILLY CHEESESTEAK

Grilled steak, sautéed mushrooms, onions, peppers stuffed in a hoagie roll and topped with melted American cheese. 960 cal. With fries. 460 cal

GRILLED WHITE FISH

Single white fish fillet grilled with lemon pepper seasoning or blackened over rice. 340 / 350 cal. With two sides.

SALADS & SOUP

Add grilled shrimp. 80 cal | 2.99
Substitute blackened salmon*. 260 cal | 2.49



GRILLED CHICKEN PECAN SALAD

Grilled chicken, tomatoes, carrots, cheddar jack cheese and glazed pecans. 620 cal. Served over freshly chopped lettuce with honey mustard dressing. 370 cal | 11.99

CRISPY CHICKEN TENDER SALAD

Hand-breaded tenders, cheddar jack cheese, tomatoes and carrots. 750 cal. Served over freshly chopped lettuce with honey mustard dressing. 370 cal | 11.29

CAESAR PASTA SALAD

Lemon pepper chicken or blackened salmon, penne pasta, freshly chopped romaine lettuce and croutons. 860 / 940 cal
Chicken: 11.49 Salmon*: 13.98

DRESSINGS

Homemade Ranch 220 cal • Thousand Island 260 cal
Chunky Bleu Cheese 280 cal • Honey Mustard 210 cal
Balsamic Vinaigrette 110 cal • Honey Lime 260 cal

signature soup

BAKED POTATO SOUP

A creamy, house-made soup with diced potatoes, celery, onions, cheddar cheese and crispy bacon. 570 / 330 cal
Bowl: 4.79 Cup: 3.79

*650 calories or less when paired with Southern green beans & sweet baby carrots
** CONTAINS PORK

*THESE ITEMS ARE COOKED TO ORDER AND MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. NOT ALL INGREDIENTS ARE LISTED ON THE MENU. 2000 CALORIES A DAY IS USED FOR GENERAL NUTRITIONAL ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION IS AVAILABLE UPON REQUEST.
Cheddar's white fish is imported, sustainably farmed swai.

SHAREABLE APPETIZERS

CHIPS & HOMEMADE QUESO

House-fried tortilla chips, queso and homemade salsa. 1030 cal | 6.79
Add seasoned ground beef for free. 1080 cal

BUFFALO BEER-BATTERED SHRIMP

Six large, crispy shrimp topped with homemade Buffalo sauce and served with our signature ranch. 810 cal | 9.29

CHEDDAR'S QUESO FRIES

Homemade queso with bacon. 2250 cal.
Served with our signature ranch. 370 cal | 9.49

HONEY BUTTER CROISSANTS

Go ahead, enjoy two more flaky golden croissants with our signature honey butter. 440 cal | 1.99

CHEDDAR'S TRIO SAMPLER

Four hand-breaded chicken tenders, Santa Fe Spinach Dip, homemade queso and house-fried tortilla chips. 2360 cal | 12.29

HOMEMADE ONION RINGS

Fresh-cut, hand-battered and made to order. 1140 cal. Served with our signature ranch and Cajun dipping sauce. 500 cal | 7.99

WISCONSIN CHEESE BITES

Hand-battered, lightly fried. 1200 cal. Served with a side of homemade ranch dressing. 220 cal | 7.99



SANTA FE SPINACH DIP

House-made spinach dip with a creamy three-cheese blend. Served with salsa and house-fried tortilla chips. 1230 cal | 8.49

COMFORT FOOD

Add a house or Caesar salad | 3.99

HOMESTYLE MEATLOAF

Two slices of our classic meatloaf with a heavy pour of our savory brown gravy. 620 cal.
With two sides. | 12.99



COUNTRY FRIED CHICKEN

Hand-breaded on Texas toast with country gravy**. 610 / 1030 cal. With two sides.
Single: 12.99 Double: 14.99

SPASAGNA **LIMITED TIME**

Our twist on lasagna. Spaghetti layered with four cheeses then baked and finished with our homemade alfredo and marinara sauce. With garlic bread. 1540 cal | 10.79
Add Chicken Tenders or Grilled Chicken. 490 / 160 cal | 3.99

NEW ORLEANS PASTA

Shrimp, chicken, smoked sausage, peppers, onions and penne pasta in a spicy homemade Cajun alfredo sauce with garlic bread. 1540 cal | 14.49

COUNTRY FRIED STEAK

Hand-breaded on Texas toast with country gravy**. 1030 cal. With two sides. | 13.29

VEGETABLE PLATE

House salad or bowl of Baked Potato Soup with four homestyle sides. 560 - 1960 cal | 9.99

GRILLED PORK CHOPS

Two boneless pork chops topped with caramelized onions and bourbon-glaze. 650 cal.
With two sides. | 12.99

SANDWICHES & HALF-POUND BURGERS

Served with fries 460 cal. Burgers grilled medium-well. Add sautéed mushrooms. 100 cal | 0.99

MONTE CRISTO

Smoked ham, smoked turkey and cheese, battered and fried, with raspberry preserves and powdered sugar. 1460 cal | 11.49

BACON CHEESEBURGER*

A half-pound burger served with four slices of crispy bacon, cheddar cheese, lettuce, tomato, pickles, onions. 1100 cal | 10.99

SMOKEHOUSE BURGER*

A half-pound burger served with crispy bacon, cheddar cheese, BBQ sauce, tomato, pickles, caramelized onions. 1040 cal | 10.49

BUFFALO CHICKEN WRAPPER

Hand-breaded tenders, cheddar cheese, cabbage, pickles and our signature ranch, wrapped in a flour tortilla. 1830 cal | 11.49



CHICKEN

Add a house or Caesar salad | 3.99

GRILLED CHICKEN ALFREDO

Penne pasta, broccoli, homemade alfredo with garlic bread. 1540 cal | 13.79



LEMON PEPPER CHICKEN

Two grilled chicken breasts, served over rice. 520 cal. With two sides. | 12.29

DIJON CHICKEN & MUSHROOMS

Two grilled chicken breasts with honey dijon and sautéed sliced mushrooms over seasoned rice. 1060 cal. With two sides. | 14.29

KEY WEST CHICKEN & SHRIMP

Grilled chicken and shrimp topped with pineapple pico de gallo over rice. 550 cal. With two sides. | 13.99

No. 1 SPECIAL CHICKEN TENDER PLATTER

A meal fit for a champion, our hand-breaded chicken tenders are made to order. Choose from classic, Buffalo or honey hot. 1050 - 1250 cal. With two sides. | 11.79

STEAKS, RIBS & COMBINATIONS

Served with two sides. Add a house or Caesar salad | 3.99
Add sautéed mushrooms. 100 cal | 0.99

14 OZ. RIBEYE*

Our most juicy and flavorful steak, grilled over an open flame. 890 cal | 20.99

FALL-OFF-THE-PLATE BABY BACK RIBS

Sloooow-smoked in-house with signature rub, grilled with honey BBQ sauce. 1630 / 810 cal.
Full Rack: 20.49 Half Rack: 15.49

CHICKEN TENDERS & SHRIMP

Grilled or beer-battered shrimp with our hand-breaded tenders. 1120 / 1460 cal | 15.49

RIBS & CHICKEN TENDERS

Half rack of our slow-smoked baby back ribs with hand-breaded chicken tenders. 1540 cal | 19.49

RIBS & SHRIMP

Half rack of our slow-smoked baby back ribs with grilled or beer-battered shrimp. 1120 / 1230 cal | 19.49

TOP SIRLOIN STEAK* & CHICKEN TENDERS

6 oz. center-cut top sirloin and hand-breaded chicken tenders. 980 cal | 18.29

7 OZ. FILET* **LIMITED TIME**

Our most tender, melt-in-your-mouth cut. Grilled to perfection and topped with garlic butter. 480 cal | 20.99



FIRE GRILLED SIRLOIN*

Center-cut top sirloin, grilled over an open flame. 330 / 250 cal
8 oz: 14.99 6 oz: 12.99

SEAFOOD

Add a house or Caesar salad | 3.99

GRILLED SHRIMP ALFREDO

Penne pasta, broccoli, homemade alfredo with garlic bread. 1600 cal | 14.99

CORNMEAL WHITE FISH PLATTER

Hand-breaded, lightly fried, with tartar sauce. 1080 cal. With two sides. | 13.29

GRILLED WHITE FISH

Two white fish fillets grilled with lemon pepper seasoning or blackened over rice. 490 / 510 cal.
With two sides. | 13.29

BEER-BATTERED FISH & SHRIMP PLATTER **IT'S BACK**

Three pieces of beer-battered white fish and four large, crispy shrimp served with tartar and cocktail sauce. 1310 cal. With two sides. | 10.99

BOURBON-GLAZED SALMON* & SHRIMP **IT'S BACK**

5 oz. salmon and four grilled shrimp, glazed with our homemade bourbon sauce over rice. 600 cal.
With two sides. | 15.99

BEER-BATTERED SHRIMP PLATTER

Eight large, crispy beer-battered shrimp served with cocktail sauce. 790 cal.
With two sides. | 14.79

GRILLED SALMON*

Grilled, blackened or bourbon-glazed over rice. 440 - 560 cal. With two sides.
8 oz: 16.29 5 oz: 14.29



COCKTAILS & BEVERAGES

SIGNATURE MARGARITAS

TEXAS MARGARITA
Made with gold tequila and fine liqueurs, served on-the-rocks or frozen. 340 / 400 cal | 5.99



MAUI MARGARITA
Half strawberry, half mango, frozen margarita accented with kiwi and a shot of DeKuyper cactus juice. 470 cal | 6.99

ABSOLUT® WATERMELON VODKARITA LIMITED TIME
Absolut® Vodka, watermelon purée and sweet & sour, hand-shaken, poured over ice and topped with fresh-cut watermelon. 250 cal | 5.99

WATERMELON MARGARITA SWIRL LIMITED TIME
Our signature frozen Texas Margarita, featuring gold tequila and triple sec, swirled with watermelon purée and topped with fresh-cut watermelon. 430 cal | 5.99

TEXAS FROZEN SWIRL NEW FLAVORS
Texas Margarita swirled with your choice of flavor. Strawberry, mango, peach, raspberry or sangria. 410 cal | 6.49

GRANDE TOP SHELF MARGARITA
Sauza Hacienda Gold tequila, Grand Marnier, on-the-rocks or frozen, also in strawberry or sangria swirl. 450 - 540 cal | 8.99

EL PATRÓN MARGARITA
Patrón Silver tequila, Patrón Citrónge, sweet & sour, on-the-rocks. 230 cal | 9.99

HAND-CRAFTED COCKTAILS

ISLAND TIKI
Captain Morgan and Malibu rums, tropical mango purée, pineapple juice, sweet & sour and blue curaçao. 230 cal | 7.99

PRESIDENTE SANGRIA
Beso Del Sol sangria, Presidente brandy and sweet & sour shaken with strawberries, fresh lemons, limes and oranges. 170 cal | 6.99

CHEDDAR'S LONG ISLAND ICED TEA
House liquors, sweet & sour and a splash of Coca-Cola®. 230 cal | 5.99

TEXAS SWEET TEA
Firefly Sweet Tea vodka, amaretto, lemonade and more vodka. 230 cal | 5.99

CLASSIC MULE
Tito's Handmade Vodka, lime juice and ginger beer. 130 cal | 6.99

COCONUT PINEAPPLE MULE
A mule with a tropical twist. Malibu coconut rum, pineapple juice, ginger beer and a toasted coconut rim. 160 cal | 6.99

LIMIT TWO per guest



CHEDDAR'S PAINKILLER
Pusser's rum, cream of coconut, pineapple juice, orange juice, toasted coconut rim, topped with nutmeg. 350 cal | 7.99

ICE COLD BEERS

DRAFT	Pint 16 oz.	Pilsner 23 oz.
BUD LIGHT	2.99	3.99
BLUE MOON	4.79	5.79
STELLA ARTOIS	4.79	5.79
BOTTLES/CANS		
DOMESTIC 3.99		
BUDWEISER	150 cal	
MILLER LITE	100 cal	
MICHELOB ULTRA	100 cal	
IMPORTED & PREMIUM 4.99		
CORONA EXTRA	150 cal	
HEINEKEN	150 cal	
MODELO ESPECIAL	150 cal	
VOODOO RANGER IPA	200 cal	
SAMUEL ADAMS	150 cal	
ANGRY ORCHARD	200 cal	
WHITE CLAW BLACK CHERRY	100 cal	

ASK YOUR SERVER FOR LOCAL CRAFT SELECTIONS

Cheddars-2194

WINES

Whites 150 / 220 cal	Glass 6 oz.	Cheddar's Pour 9 oz.
CAVIT <i>Moscato, Italy</i>	5.99	7.99
CUPCAKE <i>Peach Moscato, Italy</i>	5.99	7.99
ECCO DOMANI <i>Pinot Grigio, Italy</i>	6.49	8.49
YELLOW TAIL <i>Chardonnay, Australia</i>	5.49	7.49
KENDALL-JACKSON <i>Vintner's Reserve, Chardonnay, CA</i>	7.99	9.99
REDS 160 / 230 cal		
MEIOMI <i>Pinot Noir, CA</i>	8.49	10.49
APOTHIC <i>Red Blend, CA</i>	7.49	9.49
ROBERT MONDAVI <i>Private Selection, Cabernet Sauvignon, CA</i>	6.49	8.49
BONANZA BY CAYMUS <i>Cabernet Sauvignon, CA</i>	7.99	9.99

Only \$2 more

DESSERTS

HOT FUDGE CAKE SUNDAE
A huge slice of chocolate fudge cake with vanilla bean ice cream, homemade hot fudge, whipped cream, chopped nuts and a cherry on top. 2510 cal | 7.99

PREPARE TO share



CLASSIC CHEESECAKE
A slice of creamy cheesecake with a shortbread cookie crust, topped with our strawberry purée. 760 cal | 6.29

CARROT CAKE
A generous slice of carrot cake, layered with cream cheese icing and topped with caramel sauce, toasted coconut and candied pecans. 1100 cal | 6.99



CHEDDAR'S LEGENDARY MONSTER COOKIE
House-made chocolate chip cookie, baked to order, with vanilla bean ice cream, homemade hot fudge, whipped cream, chopped nuts and a cherry on top. 1390 cal | 7.29

FRIED APPLE PIE NEW
A golden, flaky crust hand-filled with apples and cinnamon. Topped with caramel sauce, cinnamon sugar, powdered sugar and a side of vanilla bean ice cream. 1080 cal | 6.29

DRINKS

Unlimited free refills

HAND-CRAFTED LEMONADES
Enjoy traditional lemonade or add raspberry or strawberry for a fruity twist. 120 - 180 cal

FRESH-BREWED ICED TEAS
Choose classic iced tea or make it your own with peach, raspberry, strawberry or mango flavor. 140 - 220 cal

SOFT DRINKS
We proudly serve Coca-Cola products. 0 - 160 cal



COFFEE
100% Colombian coffee. 0 cal



KIDS

For kids 12 and under. Kids meals served with milk. Apple juice and soft drinks served upon request. 0 - 120 cal

CHICKEN TENDERS
Hand-breaded tenders with our signature ranch. 630 cal. With one side. | 6.49

JUNIOR BURGER
A quarter-pound burger served plain or with American cheese. 450 / 520 cal. With one side. | 6.49

FRIED SHRIMP
Four crispy shrimp served with cocktail dipping sauce. 410 cal. With one side. | 6.49

GRILLED CHEESE
American cheese on Texas toast. 420 cal. With one side. | 5.49

PENNE PASTA
With choice of butter, homemade marinara or alfredo. Served with garlic bread. 490 - 700 cal | 5.49

GRILLED CHICKEN
Grilled or BBQ chicken over rice. 280 / 390 cal. With one side. | 6.49

Homestyle SIDES

Substitute any side for a house or Caesar salad 140 / 290 cal | 0.99
Add a side to any order | 2.79

BROCCOLI CHEESE CASSEROLE 220 cal

LOADED BAKED POTATO 430 cal

IDAHO MASHED POTATOES 160 cal

FRENCH FRIES 460 cal

SOUTHERN GREEN BEANS** 60 cal

FRESH STEAMED BROCCOLI 100 cal

RED BEANS & RICE** 230 cal

SWEET BABY CARROTS 35 cal

SEASONED RICE 150 cal

FRESHLY MADE COLESLAW 170 cal

BUTTERED OFF-THE-COB CORN 110 cal

Top It Off

HOMEMADE QUESO & BACON FRENCH FRIES
650 cal | Add 1.49

CHEESE & BACON MASHED POTATOES
350 cal | Add 1.49

LOADED BAKED POTATO WITH BACON
540 cal | Add 0.99

**CONTAINS PORK



Free Refills

Peach Iced Tea

Raspberry Iced Tea

Raspberry Lemonade

Strawberry Lemonade



Key West Chicken & Shrimp

Grilled chicken and shrimp topped with pineapple pico de gallo over rice. With two sides. | 13.99



Guest Favorite Wisconsin Cheese Bites

Hand-battered, lightly fried. Served with a side of homemade ranch dressing. | 7.99

HAPPY HOUR HOUR

\$2.99



16 OZ. DRAFT

\$4.99

COCKTAILS

TITO'S & CRANBERRY
CLASSIC MARGARITA
JIM BEAM PEACH PALMER

ALL DAY. EVERY DAY.

LIMITED TIME



ABSOLUT® WATERMELON
VODKARITA
5⁹⁹

WATERMELON
MARGARITA SWIRL
5⁹⁹

**TOP SIRLOIN
STEAK* &
CHICKEN TENDERS**

\$18²⁹



**CHIPS &
HOMEMADE
QUESO**

\$6⁷⁹

*Add ground beef
for free*



TEXAS ALCOHOLIC BEVERAGE COMMISSION

MB -106649400

Expires:4/19/2026

MIXED BEVERAGE PERMIT (MB)

FOOD AND BEVERAGE CERTIFICATE (FB)

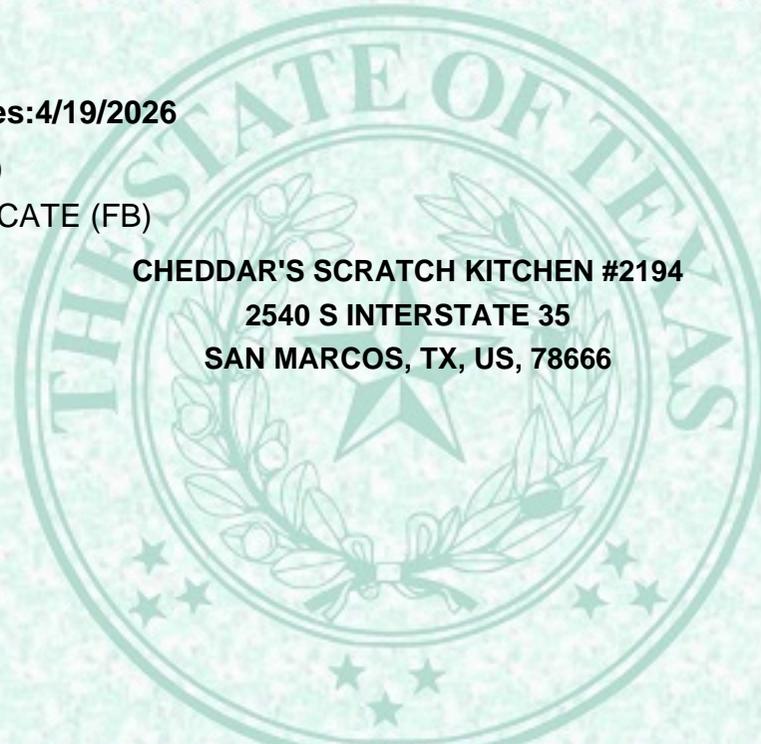


CHEDDAR'S SCRATCH KITCHEN #2194

2540 S INTERSTATE 35

SAN MARCOS, TX, US, 78666

CHEDDAR'S CASUAL CAFE INC.



A handwritten signature in black ink, appearing to read "Tommy" followed by a stylized surname.

EXECUTIVE DIRECTOR

THIS PERMIT IS NOT TRANSFERABLE, MUST BE PUBLICLY DISPLAYED AT ALL TIMES AND USED ONLY IN PLACE OF BUSINESS INDICATED HEREON THE ACCEPTANCE HEREOF CONSTITUTES AN EXPRESS AGREEMENT TO PERMIT ANY AUTHORIZED REPRESENTATIVE OF THE COMMISSION OR ANY PEACE OFFICER TO FREELY ENTER UPON PERMITEES TO PERFORM ANY DUTY IMPOSED UPON HIM.