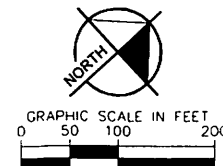


GENERAL NOTES:

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: 210-541-8899
WWW.KIMLEY-HORN.COM TBPE 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**

Get a lot. For not a lot.™

SHAREABLE APPETIZERS

CHIPS & HOMEMADE QUESO

House-fried tortilla chips, queso and handmade 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. 8 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
140 / 200 cal		
BLUE MOON	4.79	5.79
200 / 290 cal		
STELLA ARTOIS	4.79	5.79
200 / 290 cal		
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
Moscato, Italy		
CUPCAKE	5.99	7.99
Peach Moscato, Italy		
ECCO DOMANI	6.49	8.49
Pinot Grigio, Italy		
YELLOW TAIL	5.49	7.49
Chardonnay, Australia		
KENDALL-JACKSON	7.99	9.99
Vintner's Reserve, Chardonnay, CA		
REDS 160 / 230 cal		
MEIOMI	8.49	10.49
Pinot Noir, CA		
APOTHIC	7.49	9.49
Red Blend, CA		
ROBERT MONDAVI	6.49	8.49
Private Selection, Cabernet Sauvignon, CA		
BONANZA BY CAYMUS	7.99	9.99
Cabernet Sauvignon, CA		

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

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



PREPARE TO
share



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

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

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

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

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

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

HOMEMADE QUESO & BACON FRENCH FRIES
650 cal | Add 1.49

Top It Off
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 handmade 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



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
140 / 200 cal		
BLUE MOON	4.79	5.79
200 / 290 cal		
STELLA ARTOIS	4.79	5.79
200 / 290 cal		
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
Moscato, Italy		
CUPCAKE	5.99	7.99
Peach Moscato, Italy		
ECCO DOMANI	6.49	8.49
Pinot Grigio, Italy		
YELLOW TAIL	5.49	7.49
Chardonnay, Australia		
KENDALL-JACKSON	7.99	9.99
Vintner's Reserve, Chardonnay, CA		
REDS 160 / 230 cal		
MEIOMI	8.49	10.49
Pinot Noir, CA		
APOTHIC	7.49	9.49
Red Blend, CA		
ROBERT MONDAVI	6.49	8.49
Private Selection, Cabernet Sauvignon, CA		
BONANZA BY CAYMUS	7.99	9.99
Cabernet Sauvignon, CA		

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

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



PREPARE TO
share



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

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

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

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

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

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

Raspberry
Iced Tea

Peach
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

\$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)

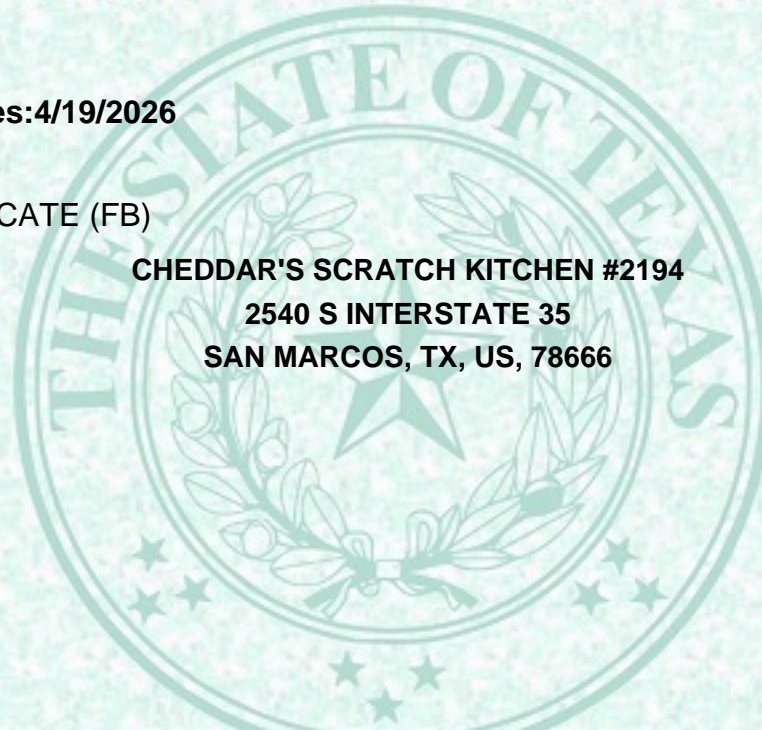


CHEDDAR'S SCRATCH KITCHEN #2194

2540 S INTERSTATE 35

SAN MARCOS, TX, US, 78666

CHEDDAR'S CASUAL CAFE INC.



A handwritten signature in black ink, likely belonging to the Executive Director of the Texas Alcoholic Beverage Commission.

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.