EST. 2011

NEIGHBORS
GULCH

- ALL LOCATIONS ARE NOW CASHLESS -

STAY IN THE KNOW:
@neighbors_nashville

FOOD

GF= Gluten Free V= Vegetarian

STARTERS

DIPS — Made Fresh Daily with Fresh Tortilla Chips.
Salsa GF V $8 — Guacamole GF V $11
House Queso GF $11 + Chorizo $2 — Trio (All Three) GF $21

SMOKED WINGS — x 6 $14 / x 12 $23
Signature jumbo hickory smoked chicken wings. served with carrots and celery sticks. *Your choice of dipping sauce:* Mild or Hot Rub, traditional Buffalo, Garlic Parm, Sweet Chili, BBQ, Habanero.
OPTION: Make it Boneless
Extra Dipping Sauce $.50

WHITE CHEDDAR CHEESE CURDS V — $14
Breaded Wisconsin white cheddar cheese curds flash fried until golden brown.
Served with marinara dipping sauce.

DEEP FRIED PICKLES V — $11
Crinkle cut pickle chips tossed in seasoned flour, flash fried. Topped with our famous mild rub.
Served with ranch dipping sauce.

NEIGHBORS NACHOS GF V — Half order $9 / Full order $14
Fresh stack of corn tortilla chips topped with house made queso, shredded jack & cheddar cheese, fresh jalapeños, pico de gallo, and guacamole. Served with sour cream and salsa on the side. + Grilled Chicken $6 / + Smoked Pork $8

NEIGHBORS BUFFALO NACHOS — $20
Fresh stack of corn tortilla chips topped with house made queso, shredded jack & cheddar cheese, and crispy chopped chicken tossed in buffalo sauce. Topped with scallions and a ranch drizzle.

NEIGHBORS TOTCHOS GF — $17
Crispy tater tots, topped with house made queso, shredded jack & cheddar cheese, Chopped bacon, scallions and a ranch drizzle. Add chicken $6 add pork $8

SOUTHWEST TOTCHOS V — $17
Crispy tater tots, topped with our house made queso, shredded jack & cheddar cheese, diced avocado, black bean corn salad, pico de gallo and finished with a chipotle mayo drizzle.

CAESAR CHICKEN SLIDERS — $15
Chicken fried to perfection, topped with lettuce and parmesan cheese tossed in our creamy Caesar dressing.

BUFFALO CHICKEN DIP — $14
Our cheesy, creamy buffalo chicken dip baked to perfection and topped with scallions. Served with our fresh, house made tortilla chips.

PRETZEL BITES V — $13
Pillows of fried pretzel bites lightly salted served with a generous portion of our house made queso.

CRISPY SHRIMP * — $13
Battered shrimp fried and served tossed in boom boom sauce, on a bed of lettuce topped with scallions. Served with a side of ranch dressing.
Try it with our Nashville Hot Sauce or Sweet Chili Sauce

MAHI BITES — $13
Fresh Mahi Mahi breaded in seasoned cornmeal, fried to perfection, and served on a bed of lettuce with a side of jalapeño ranch dressing.

FRIED ASPARAGUS V — $9
Fresh asparagus lightly fried to a crisp golden brown, finished with grated parmesan cheese and served with a side of ranch dressing.

SOUP — CUP $8 / BOWL $11

NEIGHBORS SAMPLER BOARD — $51
Party tray with your favorites to share. Fried pickles, onion rings, 2 hand tossed chicken tenders, 12 wings and our famous crispy fries. Served with 3 dressings of your choice, celery and carrots. *Feeds 4 people*

NEIGHBORS WING BOARD — $45
24 wings tossed in your choice of 4 of our wing flavors served with celery and carrots.

DAILY BRUNCH SPECIALS

SERVED UNTIL 3PM

SUPER BOWL — $16
The only other super bowl that matters! Scrambled eggs, bacon, shredded cheese, avocado, pico de gallo, piled on top of our cheesy hashbrown casserole.

CHICKEN AND WAFFLES — $16
Two sweet waffles each topped with a crispy chicken tender served with a side of maple syrup.
Try these tossed in our Nashville Hot!

BREAKFAST BURRITO — $14
This is the wrap you need every morning! Scrambled eggs, bacon, pico de gallo and cheesy hashbrowns wrapped in a flour tortilla. Served with side of fries.

AVOCADO TOAST — $11
Two slices of perfectly toasted sourdough bread, topped with creamy avocado, mixed greens, balsamic glaze, finished with diced tomatoes and parmesan cheese.
Add hard fried egg $2

BREAKFAST TACOS — $19
Scrambled eggs, chorizo, tater tots, shredded jack & cheddar cheese, topped with a generous portion of house made queso and pico de gallo. Served with a side of hashbrown casserole.

EVERYDAY BRUNCH SIDES — EACH $7
SIDE OF BACON — CHEESY GRITS
HASHBROWN CASSEROLE — MIXED FRUIT

SALADS

HOUSE SALAD — $14
Mixed greens, diced tomatoes, cucumber, red onion, bacon, cheddar jack cheese, homemade croutons.
Tossed in balsamic vinaigrette made in house.

CHOPPED CHICKEN SALAD GF — $17
Grilled chicken breast served on top of chopped lettuce, avocados, diced tomato, cucumber, red onion, candied pecans and dried cranberries.
Tossed in your choice of dressing.

SOUTHWEST STEAK SALAD GF — $21
5 oz Ribeye cooked to your liking, on a bed of mixed greens topped with pico de gallo, avocado, black bean corn salsa, shredded jack cheese and crispy tortilla strips. *Tossed in our fresh honey lime vinaigrette made in house.*

CAESAR SALAD V — $14
Chopped romaine lettuce tossed in creamy Caesar dressing, shaved parmesan and house made croutons.

GREEK SALAD GF — $17
Grilled lemon pepper chicken on a bed of mixed greens topped with diced tomatoes, cucumber, red onion, feta cheese and whole pepperoncinis.
Tossed in Greek dressing made in house.

COBB SALAD GF — $17
Grilled chicken breast on mixed greens topped with avocado, bacon, diced tomato, shredded jack cheese and hardboiled eggs.
Tossed in house made Honey Mustard

DRESSINGS *[All made in house]*
- Buttermilk Ranch GF
- Creamy Caesar * GF — **contains anchovies*
- Blue Cheese GF
- Honey Mustard GF
- Balsamic Vinaigrette GF
- Honey Lime Vinaigrette GF
- Greek
- Creamy Jalapeño Ranch GF
- EXTRA DRESSING $.75

ADD PROTEIN:
GRILLED SALMON * $9 — SHRIMP* $8 (GRILLED/BLACKENED/FRIED)
CHICKEN $6 (GRILLED/BLACKENED/FRIED) — SMOKED PORK $8

DAILY LUNCH SPECIALS

| Lunch specials served Monday – Friday 11 AM–3 PM |

SOUP OF THE DAY + LIL HOUSE SALAD — $12
A cup of the made from scratch soup of the day & our famous lil house salad with your choice of dressing.

HALF SANDWICH + FRIES + LIL SALAD — $14
Your choice of half BLT, cubano, club sandwich or grilled cheese, served with fries and our famous lil house salad with your choice of dressing.

SOUP — CUP $8 / BOWL $11

SIDES — EACH $7

LIL HOUSE SALAD
Mixed greens, diced tomatoes, cucumber, red onion, bacon, cheddar jack cheese, homemade croutons, dressing of your choice.

DIP WORTHY
Celery sticks, carrots sticks, sliced cucumbers with ranch dressing on the side.

WHITE RICE
Simply Steamed.

FRENCH FRIES
Crispy fried potatoes tossed in Neighbors special blend seasoning.

SWEET POTATO FRIES
Fried to perfection and tossed in our Neighbors special blend seasoning.

TATER TOTS
Crispy fried tater tots tossed in Neighbors special blend seasoning.

GREEN BEANS
Fresh & delicious, sauteed with bacon, diced tomatoes & white onions.

CRISPY BRUSSELS SPROUTS
Crispy half brussels sprouts tossed with fresh cut fuji apples, sea salt, honey vinaigrette.

GRILLED ASPARAGUS
Fresh asparagus grilled and topped with garlic parsley butter.

MAC & CHEESE
Noodles tossed in our secret Cheese Sauce and Baked.

ONION RINGS
Crispy breaded onion rings flash fried & served with Boom Boom sauce.

HOUSE MADE MASHED POTATOES
Fresh creamy buttered potatoes.

SAUTÉED BROCCOLI
Broccoli florets sautéed in butter, salt and pepper.

HANDHELDS

All sandwiches served with fries
+ Bacon $2 / + Avocado $2 / + Egg $1

CLASSIC CLUB SANDWICH — $17
Toasted sourdough stacked with oven roasted turkey breast, ham, applewood smoked bacon, white cheddar cheese, lettuce, sliced tomato and mayo.

TURKEY AVOCADO WRAP — $16
Toasted spinach tortilla, sliced oven roasted turkey, tomato, romaine lettuce, red onion, avocado and honey mustard dressing.

BLT — $16
Thick cut sourdough toasted to perfection topped with bacon mayo, lettuce, sliced tomato and crispy applewood smoked bacon. + Avocado $2

CRISPY BUFFALO CHICKEN WRAP — $17
Tender cuts of crispy chicken tossed in buffalo sauce with lettuce, diced tomato, red onion, and ranch dressing wrapped in a toasted spinach wrap.
OPTION: Make it a sandwich!

NWO BURGER * — $17
6oz Black Angus patty cooked medium well, American cheese, topped with lettuce, sliced tomato, red onion, dill pickles, mayo and brioche bun.
+ Bacon $2 / + Avocado $2 / + Egg $1 / Gluten Free Bun +$2

BIG ZAC * — $23
Go big with this upgraded classic that delivers an explosion of flavor in every towering bite. Two juicy patties stacked with American cheese, crisp lettuce, pickle chips and chopped white onion on a brioche bun and finished with our signature secret zauce. Every bite hits big.

BLACK BEAN VEGGIE BURGER V — $16
Seasoned black bean veggie patty topped with lettuce, tomato, red onion and mayo.

GULCH PHILLY — $18
Your choice of thin sliced steak or chicken with grilled onion, green peppers and mushrooms, melted white cheddar cheese and mayo on a hoagie roll.

THE TITAN — $20
Your choice of thin sliced steak or chicken with grilled onions, green peppers and mushrooms, melted shredded pepperjack cheese, lettuce, sliced tomatoes, and red pepper relish on a hoagie roll.

CUBANO — $17
House smoked pork shoulder, ham, swiss cheese, dill pickle chips and dijon mustard pressed between two slices of thick cut sourdough.

DELUXE FRIED CHICKEN SANDWICH — $17
Hand tossed chicken breast fried to golden perfection, with pepper jack cheese, lettuce, sliced tomato, red onion, house made chipotle mayo on a buttered bun.

NASHVILLE HOT CHICKEN SANDWICH — $17
Hand battered fried chicken breast, tossed in nashville sauce with housemade coleslaw, and dill pickle chips on a brioche bun.

CHICKEN PECAN BERRY WRAP — $16
Mixed greens, chicken, candied pecans, cranberries, feta cheese, diced tomatoes and Greek dressing in a toasted spinach tortilla.

MAHI MAHI TACOS — $17
Freshly caught Mahi Mahi cooked your way! **Blackened, Grilled** or **Fried** with guacamole, pico de gallo, chipotle mayo, pickled red onions & jalapeños on flour tortillas.

CHICKEN QUESADILLA — $15
Flour tortilla with melted jack & cheddar cheese, grilled chicken breast and topped with pico de gallo. Served with sour cream and salsa on the side.
Substitute Smoked Pork +$2

BUFFALO CHICKEN QUESADILLA — $16
Flour tortilla with melted jack & cheddar cheese, crispy chicken tossed in buffalo sauce, finished with a drizzle of ranch and scallions.

PLATES

GRILLED CHICKEN PLATE GF — $19
Two 5 oz chicken breasts served with house made mashed potatoes and sautéed broccoli. *OPTIONS: Try it with Blackened, Fried or Lemon Pepper seasoned chicken*

LOADED BAKED POTATO — $16
Jumbo baked potato loaded with chopped bacon, shredded jack & cheddar cheese, melted butter, scallions, and a side of sour cream. Served with a lil house salad & your choice of dressing. + Grilled Chicken $6 / + Smoked Pork $8

ATLANTIC SALMON * GF — $22
Blackened Atlantic salmon topped with chipotle butter served with house made mashed potatoes and sautéed broccoli.

CHICKEN TENDER PLATTER — $17
Half pound of hand breaded chicken tenders fried until golden brown.
Served with your choice of a side and dipping sauce.

BUFFALO MAC AND CHEESE — $17
Generous portion of mac and cheese topped with crispy chicken tenders tossed in buffalo sauce, topped with green onions.

NWO NEW YORK STRIP * GF — $31
12 oz of our high choice angus beef cooked to your liking, topped with garlic parsley butter, served with house made mashed potatoes and sauteed broccoli.

ANGRY BIRD CHICKEN PLATTER GF — $19
Two 5 oz blackened chicken breasts topped with southwest pico de gallo, served with house made mashed potatoes and sautéed broccoli.

CHICKEN & SHRIMP PLATTER * — $19
5 oz chicken breast paired with shrimp both cooked your way, grilled, blackened, or fried. Served with your choice of a side.

SHRIMP AND GRITS * — $20
Our buttery shrimp sautéed with chopped applewood smoked bacon, green peppers and onions then ladled over our house made cheesy grits and finished with scallions.

TERIYAKI SALMON BOWL — $22
Blackened salmon tossed in teriyaki glaze served atop white rice and crispy Brussels sprouts. Finished with white sesame seeds and scallions.
Teriyaki Chicken Bowl $16

POT ROAST * — $22
Tender, slow-cooked premium beef served with sauteed green beans and house made mashed potatoes, topped with brown gravy and chopped parsley. This classic entree delivers flavor to make you feel at home.

JUNIORS

12 AND UNDER
SERVED WITH YOUR CHOICE OF SIDE.

CHICKEN TENDERS	$10
CHEESEBURGER	$10
CHEESE QUESADILLA	$8
GRILLED CHEESE	$8

NON-ALCOHOLIC BEVERAGES

FOUNTAIN BEVERAGES — $3
Coke, Diet Coke, Coke Zero, Dr Pepper, Orange Fanta, Sprite, Ginger ale, Lemonade, Powerade.

JUICE — $4
Cranberry, Pineapple, Orange.

UNSWEETENED & SWEET ICED TEA — $3

RED BULL — $5
Regular, Sugar free, Coconut, Tropical, Watermelon.

SMARTWATER — $4
20 oz.

LIQUID DEATH — $4
Sparkling Water (19.2oz)

DESSERTS

TN STYLE CHEESECAKE — $11
Thick cut locally made cheesecake topped with your choice of caramel, chocolate, or strawberry sauce.

COOKIE SUNDAE — $11
Semi sweet chocolate chip cookie baked and topped with vanilla ice cream, whipped cream, chocolate and caramel drizzle with a cherry.

TRIPLE CHOCOLATE CAKE — $13
Generous portion of our scratch made three layer chocolate cake, with decadent chocolate icing. Alongside a scoop of chocolate ice cream and topped with our chocolate sauce.

A 20% gratuity will be added to parties of 7 or more.
Please let servers know of any food allergies.

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

GF= Gluten Free
V= Vegetarian

HAPPY HOUR

Monday–Friday 3–7 PM
1/2 price bottles, pints, pillers, well drinks, seltzers and house wines