

STARTERS & BAR SNACKS

PRETZELS | 13

Butter, Salt, Beer Cheese

HUMMUS | 12

Whipped with Olive Oil, Kalamata, Crudite, Feta, Naan Bread

SPINACH ARTICHOKE DIP | 13

Tortilla Chips, Parmesan

STUFFED TOTS | 11

Bacon, Cheddar, Green Onion, Alabama White Sauce

WINGS | 18

Smoked Honey Buffalo Sauce, Pickled Carrot, Alabama White Sauce

SHRIMP COCKTAIL | 16

Cocktail Sauce

NACHOS | 15

Chorizo, Queso Blanco, Cotija, Pineapple Chimichurri Salsa,
Pickled Fresno, Green Onion, Tortilla Chips

TOASTED RAVIOLI | 12

Beef, Parmesan, Marinara

DEILED EGGS | 09

Bacon, Chive, Paprika

FRIED MAC N' CHEESE | 10

Smoked Gouda, Bacon, Campfire Sauce

CRISPY BRUSSELS SPROUTS | 08

Memphis Sauce, Pretzel Crumble

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE ASK YOUR SERVER IF YOU HAVE ANY QUESTIONS OR CONCERNS.
20% GRATUITY WILL BE ADDED TO CHECKS FOR PARTIES OF 6 OR MORE.

SALADS

HOUSE | 09

Mixed Greens, Radish, Cucumber, Cotija, Grape Tomato, Red Wine Vinaigrette

BEET | 09

Baby Arugula, Beet, Grilled Asparagus, Goat Cheese, Candied Pecan, Lemon Truffle Vinaigrette

CAESAR | 12

Romaine, Focaccia Crumble, Asiago, Parmesan Crisp (Add Chicken \$5)

COBB | 19

Fried Chicken, Romaine, Roasted Tomato, Candied Bacon, Bleu Cheese, Avocado, Red Onion, Chopped Egg, Creamy Roasted Garlic Dressing

SOUP OF THE DAY | 07

KIDDOS

ANTS ON AN APPLE | 05

Apple, Peanut Butter, Baby Raisin

CHICKEN TENDERS | 09

Seasoned Waffle Fries

KID BURGER | 09

White American Cheese, Seasoned Waffle Fries

CHEESE PIZZA | 07

FLATBREADS

MARGHERITA | 16

Fresh Mozzarella, Basil, Roasted Tomato

DELUXE | 18

Sausage, Bacon, Provel, Mushroom, Onion, Bell Pepper

TRIO | 18

Pepperoni, Sausage, Bacon, Mozzarella

SANDWICHES

(SERVED WITH SEASONED WAFFLE FRIES)

SMASH BURGER | 16

White American, Griddled Onion, Campfire Sauce, Pickle, Potato Bun

CHICKEN SANDWICH | 17

Grilled Chicken, Pesto Aioli, Fresh Mozzarella, Roasted Tomato, Arugula, Balsamic Drizzle, Whole Wheat Bun

TURKEY CLUB | 16

Smoked Turkey, Bacon, Fontina, Avocado, Pickled Red Onion, Roasted Jalapeno Aioli, Iceberg, Wheat Bread

BRAT BURGER | 16

Bratwurst Patty, Swiss, Sauerkraut, Grilled Onion, Brown Mustard, Pretzel Bun

PULLED PORK | 16

Crispy Onion, Dill Pickle, Sweet & Spicy BBQ Sauce, Potato Bun

ENTRÉES

SALMON | 28

Lemon Pepper Seared, Ancient Grain Pilaf, Sauteed Spinach, Lemon Dill Yogurt

COUNTRY FRIED STEAK | 22

White Peppered Gravy, Whipped Potato, Honey Glazed Carrot

ROASTED CHICKEN | 24

Au Gratin Potato, Brussels Sprout, Lemon Thyme Butter

MAC N' CHEESE | 21

Cavatappi, Gouda & White Cheddar Cream Sauce, Grilled Chicken, Old Bay Goldfish Cracker

PASTA PRIMAVERA | 21

Gluten Free Penne, Pomodoro, Mushroom, Spinach, Bell Pepper, Asparagus, Red Onion, Dairy Free Parmesan

PORK CHOP | 25

Chimichurri Fingerling Potato, Parmesan, Grilled Broccolini, Citrus Mustard Glaze

NEW YORK STRIP | 42

House Spice Blend, Herb Butter, Grilled Asparagus, Roasted Garlic Mash

DESSERTS

GOOEY BUTTER CAKE | 10

Raspberry Sauce

CHEESECAKE | 10

Traditional Style, Strawberry

BEIGNETS | 12

Powdered Sugar, Caramel Sauce

CLASSIC COCKTAILS











12⁹⁹

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|---|---|---|--|
| CHAMPAGNE COCKTAIL
Angostura Bitters, Sugar, Champagne |  | MANHATTAN
Rye, Sweet Vermouth, Angostura Bitters |  |
| NEGRONI
Gin, Campari, Sweet Vermouth |  | BEE'S KNEES
Gin, Honey, Lemon |  |
| OLD FASHIONED
Bourbon, Sugar, Angostura Bitters, Citrus Oil |  | APEROL SPRITZ
Aperol, Prosecco, Soda, Orange |  |
| SAZERAC
Rye, Sugar, Peychaud's Bitters, Absinthe, Lemon Oil |  | MINT JULEP
Bourbon, Sugar, Mint |  |
| PIMM'S CUP
Pimm's #1, Sugar, Lemon, Ginger, Mint, Orange |  | WHISKEY SOUR
Bourbon, Sugar, Lemon, Egg White |  |
| MARTINI (GIN OR VODKA)
Gin or Vodka, Dry Vermouth, Orange Bitters |  | BLOOD & SAND
Blended Scotch, Orange Juice, Sweet Vermouth, Cherry Heering |  |
| DARK & STORMY
Dark Rum, Ginger Beer, Lime |  | AVIATION
Gin, Violette, Maraschino, Lemon |  |
| CLOVER CLUB
Gin, Raspberry, Lemon, Egg White |  | LAST WORD
Gin, Green Chartreuse, Maraschino, Lime |  |
| PISCO SOUR
Pisco, Sugar, Lime, Egg White |  | FRENCH 75
Cognac, Sugar, Lemon, Champagne |  |
| CUBA LIBRE
Rum, Lime, Coca-Cola |  | TOM COLLINS
Gin, Sugar, Lemon, Soda |  |
| DAIQUIRI
Rum, Sugar, Lime |  | MAI TAI
Dark Rum, White Rum, Curacao, Orgeat, Lime |  |
| MARGARITA
Blanco Tequila, Curacao, Lime, Agave |  | PARADISE
Gin, Apricot Liqueur, Orange, Lemon |  |
| CORPSE REVIVER NO. 2
Gin, Orange Liqueur, Lillet Blanc, Absinthe, Lemon |  | MOSCOW MULE
Vodka, Ginger Beer, Lime |  |
| | | PAPER PLANE
Bourbon, Aperol, Amaro Nonino, Lemon |  |







RESERVE COCKTAILS

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| MARGARITA JOVEN 18 ⁹⁹
Cava de Oro Plata Tequila, Oro de Oaxaca Mezcal, Suau Orange Liqueur, Pineapple Syrup, Lime, Peach Bitters |  | 26⁹⁹ NEW WORLD SAZERAC
Whistle Pig 10 Yr Rye, Sugar, Peychaud's Bitters, Kubler Absinthe, Lemon Oil |  |
| OLD DAIQUIRI 18 ⁹⁹
Zafra 21 Yr Master Reserve Rum, Lime, Sugar |  | | |

BEER

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| MICHELOB ULTRA 07
American Light Lager (4.2%) |  | 07 YUENGLING
Traditional Lager (4.5%) |  |
| GOOSE ISLAND 08
HAZY BEER HUG
Hazy IPA (6.8%) |  | 08 KONA BIG WAVE
Golden Ale (4.4%) |  |
| MOTHER'S FLIP CIDER 07
Hard Cider (5.5%) |  | 08 GOLDEN ROAD
MANGO CART
Wheat Ale (4.0%) |  |
| 4HANDS 05
CHOCOLATE MILK STOUT
Milk Stout (5.5%) |  | 07 STELLA ARTOIS
Belgian Lager (5.0%) |  |
| NUTRL SELTZER 09
Strawberry, Black Cherry,
Pineapple (4.5%) |  | 10 HOEGAARDEN
Belgian White (4.9%) |  |

WINE

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| CHARDONNAY 14/56
Knuttel Family "Kate's Pas de Deux" –
Russian River Valley, CA
spicy oak, lemon custard, orange blossom |  | 14/56 PINOT NOIR
Owen Roe 'Grower's Guild' –
Willamette Valley, OR
silky, cherry cola, ripe raspberry |  |
| CHARDONNAY 13/52
DeWetshof "Limestone Hill" – Robertson, ZA
pure & crisp, minerality, pink lady apple |  | 12/48 CABERNET SAUVIGNON
Poppy – Paso Robles, CA
bold, ripe boysenberry, vanilla |  |
| SAUVIGNON BLANC 12/48
Marisco 'The Ned' – Marlborough, NZ
refreshing, key lime, guava |  | 12/48 RED BLEND
Monteti Caburino – Toscana, IT
red fruit, cassis, raspberry |  |
| PINOT GRIGIO 12/48
Alois Lageder – Trentino/Alto Adige, IT
bright melon, juicy & spritzy, organic grape |  | 11/44 MALBEC
Catena Zapata – Vista Flores, AR
vanilla, black fruit, earthy |  |
| MOSCATO D'ASTI 12/48
Vietti – Castiglione Tinella, IT
apricot, rose petal, ginger |  | 13/52 ZINFANDEL
Valravn – Sonoma County, CA
black raspberry, pepper, blueberry compote |  |
| ROSE 14/56
Maison Noir "Love Drunk" – Willamette Valley, OR
silky, white peach, rainier cherry |  | | |