

STARTERS & BAR SNACKS

PRETZELS | 13

Butter, Salt, Beer Cheese

HUMMUS | 12

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

SPINACH ARTICHOKE DIP | 13

Tortilla Chips, Parmesan

STUFFED TOTS | 11

Bacon, Cheddar, Green Onion, Alabama White Sauce

WINGS | 18

Honey Buffalo Dressed, Pickled Carrot, Alabama White Dipping Sauce

PEEL & EAT SHRIMP | 16

Hot & Spicy Butter, Charred Lemon

NACHOS | 15

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

TOASTED RAVIOLI | 12

Beef, Parmesan, Marinara

DEVEILED EGGS | 10

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

Add Grilled Chicken \$5

BERRY & BURRATA | 14

Mixed Greens, Whipped Burrata, Mixed Berries,
Salted Pistachio, Fresh Mint, Pickled Red Onion, Citrus Basil Poppyseed Dressing

BEET | 09

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

CAESAR | 12

Romaine, Focaccia Crumble, Asiago, Parmesan Crisp

COBB | 19

Fried Chicken, Romaine, Roasted Tomato, Candied Bacon, Bleu Cheese,
Avocado, Red Onion, Chopped Egg, Creamy Roasted Garlic Dressing (Grilled Chicken +\$3)

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 Emulsion, Parmesan, Roasted Tomato

BBQ BACON | 17

White Cheddar, Smoky Bacon, Grilled Corn, Caramelized Onion, Green Onion, BBQ Drizzle

TRIO | 18

Pepperoni, Sausage, Bacon, Marinara, Mozzarella

SANDWICHES

(SERVED WITH SEASONED WAFFLE FRIES)

SMASH BURGER | 16

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

CHICKEN SANDWICH | 17

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

TURKEY CLUB | 16

Smoked Turkey, Bacon, Lemon Basil Aioli, Tomato, Smashed Avocado, Arugula, Pickled Red Onion, Wheat Bread

BRAT BURGER | 16

Bratwurst Patty, Swiss, Sauerkraut, Grilled Onion, Brown Mustard, Dill Pickle, 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

Airline Breast, Bourbon Peach Glaze, Grilled Corn Succotash, Blistered Tomato

BBQ PORK STEAK | 22

Root Beer BBQ Marinade, Steakhouse Potato Salad, Baked Beans

MAC N' CHEESE | 21

Cavatappi, White Cheddar Cream Sauce, Grilled Chicken, Ritz Cracker Crumb

PASTA PRIMAVERA | 21

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

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

HANK'S CHEESECAKE | 11

Strawberry Shortcake

BEIGNETS | 12

Powdered Sugar, Caramel Sauce

CLASSIC COCKTAILS

12⁹⁹

CHAMPAGNE COCKTAIL
Angostura Bitters, Sugar, Champagne

NEGRONI
Gin, Campari, Sweet Vermouth

OLD FASHIONED
Bourbon, Demerara,
Angostura Bitters, Citrus Oil

SAZERAC
Rye, Demerara, Peychaud's Bitters,
Absinthe, Lemon Oil

PIMM'S CUP
Pimm's #1, Sugar, Lemon, Ginger,
Mint, Orange

MARTINI
Gin or Vodka, Dry Vermouth,
Orange Bitters

DARK & STORMY
Dark Rum, Ginger Beer, Lime

CLOVER CLUB
Gin, Raspberry, Lemon, Egg White

PISCO SOUR
Pisco, Sugar, Lime, Egg White

CUBA LIBRE
Rum, Lime, Coca-Cola

DAIQUIRI
Rum, Sugar, Lime

MARGARITA
Blanco Tequila, Curacao, Lime, Agave

CORPSE REVIVER NO. 2
Gin, Orange Liqueur, Lillet Blanc,
Absinthe, Lemon

MANHATTAN
Rye, Sweet Vermouth, Angostura Bitters

BEE'S KNEES
Gin, Honey, Lemon

APEROL SPRITZ
Aperol, Prosecco, Soda, Orange

MINT JULEP
Bourbon, Demerara, Mint

WHISKEY SOUR
Bourbon, Demerara, Lemon, Egg White

BLOOD & SAND
Blended Scotch, Orange Juice,
Sweet Vermouth, Cherry Heering

AVIATION
Gin, Violette, Maraschino, Lemon

LAST WORD
Gin, Green Chartreuse, Maraschino, Lime

FRENCH 75
Cognac, Demerara, Lemon, Champagne

TOM COLLINS
Gin, Sugar, Lemon, Soda

MAI TAI
Dark Rum, White Rum,
Curacao, Orgeat, Lime

PARADISE
Gin, Apricot Liqueur, Orange, Lemon

MOSCOW MULE
Vodka, Ginger Beer, Lime

PAPER PLANE
Bourbon, Aperol, Amaro Nonino,
Lemon

RESERVE COCKTAILS

GOLDEN HOUR (FROZEN) | 13⁹⁹
Planteray Dark Rum, Amaro Nonino,
Pineapple, Lime, Passionfruit, Raspberry

OLD DAIQUIRI | 18⁹⁹
Zafra 21 Yr Master Reserve Rum, Lime, Sugar

28⁹⁹ | NEW WORLD SAZERAC
Whistle Pig 10 Yr Rye, Demerara,
Peychaud's Bitters, Kubler Absinthe, Lemon Oil

47⁹⁹ | MARGARITA PARADISO
El Tesoro Paradiso Extra Anejo,
400 Conejos Mezcal Reposado, Lime,
Suau Orange Liqueur, Pineapple Syrup,
Orange Oil, Peach Bitters

BEER

MICHELOB ULTRA | 07

American Light Lager (4.2%)

BUSCH LIGHT | 06

American Light Lager (4.1%)

GOOSE ISLAND | 08

HAZY BEER HUG

Hazy IPA (6.8%)

BLAKE'S | 09

SALTED CARAMEL APPLE

Hard Cider (6.5%)

NUTRL SELTZER | 09

Strawberry, Black Cherry,

Pineapple (4.5%)

07 | YUENGLING

Traditional Lager (4.5%)

06 | KONA BIG WAVE

Golden Ale (4.4%)

06 | GOLDEN ROAD

MANGO CART

Wheat Ale (4.0%)

06 | STELLA ARTOIS

Belgian Lager (5.0%)

08 | HOEGAARDEN

Belgian White (4.9%)

WINE

CHARDONNAY | 14/56

Knuttel Family 'Kate's Pas de Deux' -
Russian River Valley, CA
spicy oak, lemon custard, orange blossom

CHARDONNAY | 13/52

DeWetshof 'Limestone Hill'-Robertson, ZA
pure & crisp, minerality, pink lady apple

SAUVIGNON BLANC | 12/48

Marisco 'The Ned' - Marlborough, NZ
refreshing, key lime, guava

PINOT GRIGIO | 12/48

Alois Lageder-Trentino/Alto Adige, IT
bright melon, juicy & spritzy, organic grape

MOSCATO D'ASTI | 12/48

Vietti-Castiglione Tinella, IT
apricot, rose petal, ginger

ROSE | 14/56

Maison Noir 'Love Drunk'-Willamette Valley, OR
silky, white peach, rainier cherry

14/56 | PINOT NOIR

Owen Roe 'Grower's Guild' -
Willamette Valley, OR
silky, cherry cola, ripe raspberry

12/48 | CABERNET SAUVIGNON

Poppy- Paso Robles, CA
bold, ripe boysenberry, vanilla

12/48 | RED BLEND

Monteti Caburino-Toscana, IT
red fruit, cassis, raspberry

11/44 | MALBEC

Catena Zapata-Vista Flores, AR
vanilla, black fruit, earthy

13/52 | ZINFANDEL

Valravn-Sonoma County, CA
black raspberry, pepper, blueberry compote