

STARTERS & BAR SNACKS

- WINGS | 14**
Smoked Honey Buffalo, Pickled Carrot, Alabama White Sauce, Bleu Cheese Crisp
- PESTO HUMMUS | 11**
Whipped with Olive Oil, Kalamata, Crudite, Focaccia Toast
- PEEL AND EAT SHRIMP | 14**
Seared, "Hot and Spicy" Butter
- DEVILED EGGS | 08**
Pickle, Crispy Potato
- FRIED PEPPER RINGS | 07**
Buttermilk Batter, Green Pepper, Poblano, Powdered Sugar
- 09 | PRETZELS**
Beer Cheese
- 14 | NACHOS**
Barbacoa, Queso Blanco, Fresno, Cotija, Green Onion, Pineapple Chimichurri Salsa, Pub Chips
- 09 | STUFFED SPUDS**
Bacon, Cheddar, Green Onion, Alabama White Sauce
- 08 | JALAPENO CHEDDAR CORNBREAD**
Smoky Tallow Butter, Chipotle Honey, Green Onion
- 09 | TOASTED RAVIOLI**
Beef, Parmesan, Marinara

SOUPS & SALADS

- TOMATO BISQUE | 08**
Pickled Onion, Brioche Crouton
- ARUGULA & BEET SALAD | 08**
Pickled Beet, Arugula, Red Onion, Asparagus, Candied Pecan, Feta, Lemon Truffle Vinaigrette
- 11 | FANCIFIED CAESAR**
Baby Gem, Candied Brioche Crouton, Parmesan Crisp, Confit Lemon, White Anchovy (Sub Smoked Chicken \$3 or Smoked Salmon \$4)
- 07 | CABOOSE**
Mixed Greens, Radish, Cherry Tomato, Cotija, Cucumber, Red Wine Vinaigrette

PIZZA

- MARGHERITA | 14**
Basil, Roasted Garlic, Mozzarella, Basil Parmigiana, Tomato
- PROSCIUTTO | 18**
Roasted Garlic Cream, Prosciutto, Goat Cheese, Arugula, Balsamic Reduction
- 17 | TRIO**
Aged Mozzarella, Italian Sausage, Pepperoni, Bacon
- 15 | SPINACH & ARTICHOKE**
Roasted Garlic Cream Sauce, Fontina
- 18 | PHO**
Hoisin, Vegan Cheese, Braised Beef, Basil, Sriracha, Jalapeno

PLATES

- BURGER | 14**
Port Wine Pub Cheese, Smoky Tallow Butter, Pickled Red Onion & Calabrian Chile, Seasoned Fries, (Sub American Style Upon Request)
- COUNTRY FRIED STEAK | 18**
Roasted Garlic Mash, Sausage and Black Pepper Gravy
- PORK STEAK | 19**
Loaded Potato Salad, Lillie's Carolina Barbeque Sauce
- ROASTED CHICKEN | 23**
Bucatini Pasta, Roasted Garlic Cream, English Pea, Asparagus, Lemon, Parmesan
- DIVER SCALLOPS | 27**
Brown Butter, Lemon, Toasted Almond, Potato Hay, Haricot Verts
- 39 | NEW YORK STRIP**
Asparagus, Carrot, Herb Butter, Roasted Garlic Mash
- 13 | NASHVILLE HOT CHICKEN SANDWICH**
Coleslaw, Pickle, Garlic Aioli, Seasoned Fries
- 28 | TUSCAN STYLE SALMON**
Roasted Olive, Grape Tomato, Charred Lemon, Citrus Butter, Basil Oil
- 14 | FRENCH ONION STEAK SLIDERS**
Horseradish Cream, Demi-Glace, Gruyere, Flash Fried Arugula, Carmelized Onion Roll
- 24 | BEEF SHORT RIB**
White Cheddar Polenta, Baby Carrot, Pearl Onion

SIDES

- BRUSSELS | 09**
Sherry Vinegar, Lemon Zest, Marcona Almond
- LOADED POTATO SALAD | 05**
Cheddar, Chive, Lardon
- 04 | SEASONED FRIES**
Garlic Aioli
- 07 | SMOKED CAULIFLOWER**
Pickled Fresno, Crispy Garlic, Romesco
- 07 | ASPARAGUS**
Charred Lemon, Parmesan

25 ESSENTIAL CLASSIC COCKTAILS












950

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		BOBBY BURNS Blended Scotch, Sweet Vermouth, Benedictine, Angostura Bitters	
SAZAREC Rye, Sugar, Peychaud's Bitters, Absinthe, Lemon Oil		JACK ROSE Apple Brandy, Grenadine, Lemon	
PIMM'S CUP Pimm's #1, Sugar, Lemon, Ginger, Cucumber		MINT JULEP Bourbon, Sugar, Mint	
MARTINI (GIN OR VODKA) Gin or Vodka, Dry Vermouth, Orange Bitters		WHISKEY SOUR Bourbon, Sugar, Lemon, Egg White	
DARK & STORMY Dark Rum, Ginger Beer, Lime		BLOOD AND SAND Blended Scotch, Orange Juice, Sweet Vermouth, Cherry Herring, Peychaud's Bitters	
CLOVER CLUB Gin, Raspberry, Lemon, Egg White		FRENCH 75 Cognac, Sugar, Lemon, Champagne	
PISCO SOUR Pisco, Sugar, Lime, Egg White		AVIATION Gin, Maraschino, Lemon, Creme de Violette	
CUBA LIBRE Aged Rum, Lime, Coca-Cola		TOM COLLINS Gin, Sugar, Lemon, Soda	
DAIQUIRI White Rum, Sugar, Lime		BOULEVARDIER Rye, Campari, Sweet Vermouth	
MARGARITA Blanco Tequila, Curacao, Lime, Agave		BROWN DERBY Bourbon, Honey, Grapefruit	
MOSCOW MULE Vodka, Ginger Beer, Lime		LAST WORD Gin, Green Chartreuse, Maraschino, Lime	








RESERVE COCKTAILS

OLD DAIQUIRI 18 ⁹⁹ El Dorado 21 Yr, Lime, Sugar		21⁹⁹ MONK'S TREAT LAST WORD Haymen's Navy Strength Gin, V.E.P. Green Chartreuse, Lime	
NEW WORLD SAZEREC 24 ⁹⁹ Whistle Pig 10 Yr, Sugar, Peychaud's Bitters, Kubler Absinthe, Lemon Oil		26⁹⁹ ANTIQUE OLD FASHIONED Maker's Mark Bill Samuel's Reserve Bourbon, Sugar, Angostura Bitters, Lemon and Orange Oil	

DRAFT BEERS

STELLA ARTOIS 6 Belgian Pilsner (5.0%)		7 GOOSE ISLAND SOFIE Belgian Saison (6.5%)	
VIRTUE CIDER 7 Michigan Cherry (5.0%)		6 BASS PALE ALE English Pale Ale (5.1%)	
2ND SHIFT HIBISCUS WIT 6 Belgian Wit (5.2%)		6 ELYSIAN SPACE DUST Imperial Double IPA (8.2%)	
BUD LIGHT 5 American Light Lager (4.2%)		6 BRECKENRIDGE PORTER Vanilla Porter (5.4%)	
MOTHER'S WINTER GRIND 7 Coffee Stout (6.0%)		6 GOLDEN ROAD BROWN English-Style Brown Ale (5.5%)	
		5 BUSCH American Lager (4.3%)	

WINES

PROSECCO 10/40 Antonutti — Friuli, IT NV		10/40 ZINFANDEL Valrav'n 'Old Vine' — Sonoma County, CA 2017	
ROSE 11/44 Mouton Noir 'Love Drunk' — Willamette Valley, OR 2018		09/36 BARBERA D'ASTI Bricchi Astigiani — Piedmont, IT 2017	
SAUVIGNON BLANC 11/44 Marisco 'The Ned' — Marlborough, NZ 2019		11/44 CABERNET SAUVIGNON Broadside — Paso Robles, CA 2017	
CHARDONNAY 12/48 Chateau de La Greffiere — Macon La Roche Vineuse, FR 2017		14/48 PINOT NOIR Anne Amie 'Two Estates' — Willamette Valley, OR 2018	
RIESLING 10/40 Dr. Konstantin 'Frank' — Finger Lakes, NY 2018	