

## 25 ESSENTIAL CLASSIC COCKTAILS

950

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

## RESERVE COCKTAILS

|   |   |  |  |
|---|---|--|--|
| <b>OLD DAIQUIRI</b>   18 <sup>99</sup><br>El Dorado 21 Yr, Lime, Sugar  |  | <b>21<sup>99</sup>   MONK'S TREAT LAST WORD</b><br>Haymen's Navy Strength Gin, V.E.P. Green Chartreuse, Lime                                 |  |
| <b>NEW WORLD SAZAREC</b>   24 <sup>99</sup><br>Whistle Pig 10 Yr Rye, Sugar, Peychaud's Bitters, Kubler Absinthe, Lemon Oil |  | <b>26<sup>99</sup>   ANTIQUE OLD FASHIONED</b><br>Maker's Mark Bill Samuel's Reserve Bourbon, Sugar, Angostura Bitters, Lemon and Orange Oil |  |
|   |   | <b>22<sup>99</sup>   MARGARITA VIEJO</b><br>El Tesoro Paradiso Extra Anejo Tequila, Cointreau, Agave, Lime                                   |  |

## ENTRÉES

(A LA CARTE)

PRIME NEW YORK STRIP | 31

House Spice Blend, Herb Butter

ROASTED CHICKEN | 16

Chicken Demi, Oyster Mushroom

SCALLOPS | 25

Sundried Tomato, Citrus Butter, Fermented Fresno, Basil Oil

PORK CHOP | 17

Chimichurri Sauce

SALMON | 21

Tumeric-Tomato Butter, Charred Lemon

COUNTRY FRIED STEAK | 15

Sausage & Black Pepper Gravy (Add Roasted Garlic Mash \$3)

## SIDES

GRILLED ASPARAGUS | 07

Charred Lemon, Parmesan

ROASTED GARLIC MASH | 05

Herb Butter

FRIED BRUSSELS | 09

Sherry Vinegar, Lemon Zest, Marcona Almonds

BROCCOLI | 05

Brown Butter, Lemon, Togarashi

SEASONED WAFFLE FRIES | 04

PUB CHIPS | 04

## STARTERS & BAR SNACKS

### PRETZELS | 09

Beer Cheese

### PEEL & EAT SHRIMP | 14

"Hot & Spicy" Butter, Charred Lemon

### DEVEILED EGGS | 08

Bacon, Chive, Paprika

### PESTO HUMMUS | 11

Whipped with Olive Oil, Kalamata, Crudite, Focaccia Toast

### STUFFED TOTS | 09

Bacon, Cheddar, Green Onion, Alabama White Sauce

### WINGS | 15

Smoked Honey Buffalo Sauce, Pickled Carrot, Alabama White Sauce,  
Bleu Cheese Crisp

### NACHOS | 14

Pub Chips, Beef Barbacoa, Queso Blanco, Cotija, Pineapple Chimichurri Salsa,  
Pickled Fresno, Green Onion

### CHARCUTERIE | 16

Selection of Artisanal Meats & Cheeses with Accompaniments

## SALADS

### CABOOSE | 07

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

### GREEK | 07

Iceberg, Cucumber, Grape Tomato, Red Onion, Kalamata Olive, Lemon Oregano Vinaigrette

### FANCIFIED CEASAR | 11

Baby Gem, Candied Brioche Crouton, Parmesan Crisp, Confit Lemon, White Anchovy (Sub Smoked Chicken \$3 or Smoked Salmon \$4)

### FRIED CHICKEN | 15

Buttermilk-Battered Chicken, Bacon, Mixed Greens, Egg, Tomato, Carrot, Pickled Onion, Goat Cheese Vinaigrette

## KIDDOS

### CHICKEN TENDERS | 09

Waffle Fries

### KID BURGER | 09

American Cheese, Waffle Fries

### CHEESE PIZZA | 11

Provel, Red Sauce, Parmesan

## PIZZA

### MARGHERITA | 14

Basil, Roasted Garlic, Mozzarella, Basil Parmigiana

### TRIO | 17

Provel, Italian Sausage, Pepperoni, Canadian Bacon

### PROSCIUTTO | 18

Roasted Garlic Cream, Arugula, Goat Cheese, Balsamic Reduction

### SPINACH & ARTICHOKE | 15

Roasted Garlic Cream Sauce, Spinach, Artichoke, Fontina

## SANDWICHES

(SERVED WITH SEASONED WAFFLE FRIES)

### SHED BURGER | 15

American Cheese, Onion, Pickle

### TURKEY SANDWICH | 14

Smoked Turkey, Pesto, Sundried Tomato, Fontina, Garlic Aioli,  
Red Onion, Mixed Greens, Ciabatta

### FRENCH ONION STEAK SLIDERS | 14

Horseradish Cream, Demi-Glace, Gruyere, Flash Fried Arugula, French Onion Roll

### SMOKED PULLED PORK | 12

Barbeque Sauce, Brioche Bun, Hot & Spicy Pickles

### OYSTER PO BOY | 14

Soft Roll, Sriracha Aioli, Iceburg, Tartar Sauce, Gardiniera

## DRAFT BEERS

**GOOSE ISLAND SOFIE | 07**  
Belgian Saison (6.5%)



**VIRTUE CIDER | 07**  
Michigan Apple (5.0%)



**BUD LIGHT | 05**  
American Light Lager (4.2%)



**BUSCH | 05**  
American Lager (4.3%)



**BASS | 06**  
English Pale Ale (5.1%)



**06 | ELYSIAN SPACE DUST**  
Imperial Double IPA (8.2%)



**06 | GOLDEN ROAD MANGO CART**  
Wheat Ale (4.0%)



**06 | KONA BIG WAVE**  
Tropical Golden Ale (4.4%)



**07 | SWEETWATER H.A.Z.Y. IPA**  
Tropical IPA (6.2%)



## WINES

**PROSECCO BRUT | 11/44**  
Bianca Vigna – Conegliano  
Valdobbiadene D.O.C.G.  
bubbles, floral, ripe pear



**ROSE | 11/44**  
Mouton Noir "Love Drunk" –  
Willamette Valley 2018  
silky, white peach, ranier cherry



**CHARDONNAY | 12/48**  
DeWestof 'Limestone Hill' – South Africa 2020  
pure & crisp, minerality, pink lady apple



**SAUVIGNON BLANC | 11/44**  
Marisco 'The Ned' – Marlborough, NZ 2019  
refreshing, key lime, guava



**RIESLING | 10/40**  
Jones of Washington – Ancient Lakes, WA 2017  
sweet, white flower, golden delicious apple



**14/48 | PINOT NOIR**  
Owen Roe 'Grower's Guild' – Oregon 2019  
silky, cherry cola, ripe raspberry



**11/44 | CABERNET SAUVIGNON**  
Poppy – Paso Robles 2018  
bold, ripe boysenberry, vanilla



**09/36 | SANGIOVESE**  
Santodeno 'Appasimento' – Emilia Romagna 2016  
lush, full-bodied, blueberry preserves



**09/36 | DORNFELDER**  
Schloss Koblenz – Rheinhessen, Germany 2019  
smooth, sweet raspberry, luxardo cherry

