

STARTERS & BAR SNACKS

PRETZELS | 12
Beer Cheese

HUMMUS | 12
Whipped with Olive Oil, Kalamata, Crudite, Feta, Naan Bread

STUFFED TOTS | 10
Bacon, Cheddar, Green Onion, Alabama White Sauce

WINGS | 18
Smoked Honey Buffalo Sauce, Pickled Carrot, Alabama White 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

DEILED EGGS | 09
Bacon, Chive, Paprika

CHARCUTERIE | 22
Selection of Artisinal Meats & Cheeses with Accompaniments

FRIED MAC N' CHEESE | 10
Smoked Gouda, Bacon, Campfire Sauce

BRUSCHETTA | 11
Grilled Focaccia, Olive Tapenade, Tomato Basil, Goat Cheese

SALADS

HOUSE | 08

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 | 11

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

COBB | 17

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

CHOPPED | 16

Iceberg, Turkey, Salami, Mozzarella, Tomato, Crispy Garbanzo, Chive, Sweet Italian Vinaigrette

SOUP OF THE DAY | 07

KIDDOS

ANTS ON AN APPLE | 04

Apple, Peanut Butter, Baby Raisin

SNACK-ABLE | 06

Canadian Bacon, White American, Cracker, Apple Sauce

CHICKEN TENDERS | 09

Waffle Fries

KID BURGER | 09

White American Cheese, Waffle Fries

CHEESE PIZZA | 06

PIZZA

MARGHERITA | 17

Basil, Tomato, Roasted Garlic, Mozzarella, Basil Parmigiana

TRIO | 19

Italian Sausage, Pepperoni, Canadian Bacon, Mozzarella

PROSCIUTTO | 18

Roasted Garlic Cream, Arugula, Goat Cheese, Mozzarella, Balsamic Reduction

BROCCOLINI | 17

Garlic Cream Sauce, Grilled Broccolini, Pickled Pepper, Tomato, Mozzarella, Feta, White Wine Vinegar Drizzle, Bread Crumb - Add Chicken \$5

BBQ CHICKEN | 18

White Cheddar, Grilled Chicken, Pineapple, Green Onion, Pickled Fresno, Crispy Onion

SANDWICHES

(SERVED WITH SEASONED WAFFLE FRIES)

SMASH BURGER | 16

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

CHICKEN SANDWICH | 16

Grilled Chicken, Butter Lettuce, Oven Roasted Tomato, Cucumber, Yogurt Green Goddess, Oat Wheat Bun

SMOKED PULLED PORK | 14

Barbeque Sauce, Potato Bun, Crispy Onion, Pickle

TURKEY CLUB | 15

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

CHICKEN SALAD | 15

Grilled Chicken, Candied Pecan, Dried Cranberry, Celery, Pumpkin Seed Oil, Whole Grain Mustard & Mayo, Shredded Lettuce, Wheat Bread

ENTRÉES

NEW YORK STRIP | 42

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

PORK CHOP | 25

Maple Brown Sugar Brine, Corn Bread Pecan Stuffing, Collard Greens, Pan Sauce

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

Oyster Mushroom, Roasted Fingerling Potato, Asparagus, Demi Glace

MAC N' CHEESE | 21

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

BBQ PORK STEAK | 22

Root Beer BBQ, Cheesy Potato Bake, Crispy Brussels Sprout

CHICKPEA PENNE | 19

Vegan Bolognese, Asparagus, Grape Tomato, Basil, Dairy Free Parmesan, Gluten Free Penne

DESSERTS

CHOCOLATE LAVA CAKE | 08

Whipped Cream, Chocolate Sauce

GOOEY BUTTER CAKE | 09

Raspberry Sauce

BASQUE CHEESECAKE | 09

Crustless, Bruleed Sugar, Bourbon Caramel Sauce, Whipped Cream

CLASSIC COCKTAILS

12⁰⁰

CHAMPAGNE COCKTAIL
Angostura Bitters, Sugar, Champagne

NEGRONI
Gin, Campari, Sweet Vermouth

OLD FASHIONED
Bourbon, Sugar, Angostura Bitters,
Citrus Oil

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

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

MARTINI (GIN OR VODKA)
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
Aged Rum, Lime, Coca-Cola

DAIQUIRI
White Rum, Sugar, Lime

MARGARITA
Blanco Tequila, Curacao, Lime, Agave

MANHATTAN
Rye, Sweet Vermouth, Angostura Bitters

BEE'S KNEES
Gin, Honey, Lemon

JACK ROSE
Apple Brandy, Grenadine, Lemon

MINT JULEP
Bourbon, Sugar, Mint

WHISKEY SOUR
Bourbon, Sugar, Lemon, Egg White

BLOOD & SAND
Blended Scotch, Orange Juice,
Sweet Vermouth, Cherry Heering,
Peychaud's Bitters

AVIATION
Gin, Maraschino, Lemon,
Creme de Violette

LAST WORD
Gin, Green Chartreuse, Maraschino, Lime

FRENCH 75
Cognac, Sugar, Lemon, Champagne

TOM COLLINS
Gin, Sugar, Lemon, Soda

BOULEVARDIER
Rye, Campari, Sweet Vermouth

BROWN DERBY
Bourbon, Honey, Grapefruit

MOSCOW MULE
Vodka, Ginger Beer, Lime

RESERVE COCKTAILS

MARGARITA JOVEN | 18⁹⁹
Cava de Oro Plata Tequila, Brusco Joven Mezcal,
Suau Orange Brandy, Pineapple Syrup,
Lime, Peach Bitters

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

24⁹⁹ | **NEW WORLD SAZERAC**
Whistle Pig 10 Yr Rye, Sugar, Peychaud's Bitters,
Kubler Absinthe, Lemon Oil

DRAFT BEERS

GOOSE ISLAND SOFIE | 07
Belgian Saison (6.5%)



VIRTUE CIDER | 07
Michigan Brut (5.0%)



PERENNIAL ESB | 07
Extra Special Bitter (5.3%)



BUD LIGHT | 05
American Light Lager (4.2%)



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



07 | BRECKENRIDGE
VANILLA PORTER
American Porter (5.4%)



06 | ESTRELLA JALISCO
Mexican Pilsner (4.5%)



WINES

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



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



CHARDONNAY | 12/48
Matchbook 'The Arsonist' –
Dunnigan Hills 2019
toasty oak, caramel, honey, pineapple



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



RIESLING | 11/44
Jones of Washington – Ancient Lakes, WA 2017
sweet, white flower, golden delicious apple



PINOT GRIGIO | 12/48
Alois Lageder- Trentino/Alto Adige, IT 2021
bright melon, juicy & spritzy, organic grape



14/56 | PINOT NOIR
Owen Roe 'Grower's Guild' – Oregon 2019
silky, cherry cola, ripe raspberry



12/48 | CABERNET SAUVIGNON
Poppy – Paso Robles 2018
bold, ripe boysenberry, vanilla



11/44 | MALBEC
Matchbook – Dunnigan Hills 2019
juicy blackberry & blueberry, smoky vanilla



14/56 | RED BLEND
Angels & Cowboys-Sonoma County 2019
Zinfandel-based, Syrah, Grenache- dark cherry,
plum, toasty French oak

