

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

DEVEILED EGGS | 09

Bacon, Chive, Paprika

FRIED MAC N' CHEESE | 10

Smoked Gouda, Bacon, Campfire Sauce

BRUSCHETTA | 11

Grilled Focaccia, Olive Tapenade, Tomato Basil, Goat Cheese

CRISPY BRUSSELS SPROUTS | 07

Memphis Sauce, Pretzel Crumble

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 | 19

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

SOUP OF THE DAY | 07

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 | 15

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

ENTRÉES

NEW YORK STRIP | 42

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

PORK CHOP | 25

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

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

CHICKPEA PENNE | 19

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

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

DESSERTS

CHOCOLATE LAVA CAKE | 08

Whipped Cream, Chocolate Sauce

GOOEY BUTTER CAKE | 09

Raspberry Sauce

BASQUE CHEESECAKE | 09

Crustless, Lemon Curd, Blueberry Compote, Whipped Cream, Lemon Zest

CLASSIC COCKTAILS

12⁹⁹

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		JACK ROSE Apple Brandy, Grenadine, Lemon	
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, Maraschino, Lemon, Creme de Violette	
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 White Rum, Sugar, Lime		MAITAI Dark Rum, White Rum, Curacao, Orgeat, Lime	
MARGARITA Blanco Tequila, Curacao, Lime, Agave		BROWN DERBY Bourbon, Honey, Grapefruit	
		MOSCOW MULE Vodka, Ginger Beer, Lime	

RESERVE COCKTAILS

MARGARITA JOVEN 18 ⁹⁹ Cava de Oro Plata Tequila, Oro de Oaxaca Mezcal, Suau Orange Liqueur, Pineapple Syrup, Lime, Peach Bitters		24⁹⁹ 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, Lime, Sugar			

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.

DRAFT BEERS

GOOSE ISLAND | 08
HAZY BEER HUG
 Hazy IPA (6.8%)



BRECKENRIDGE | 10
VANILLA PORTER
 American Porter (5.4%)



KONA BIG WAVE | 09
 Golden Ale (4.4%)



HOEGAARDEN | 10
 Belgian White (4.9%)



07 | ELYSIAN SPACE DUST
 Imperial IPA (8.2%)



06 | BUD LIGHT
 American Light Lager (4.2%)



07 | AMBERBOCK
 Dark Lager (5.1%)



07 | ESTRELLA JALISCO
 Mexican Pilsner (4.5%)



09 | MOTHER'S FLIP CIDER
 Hard Cider (5.5%)



WINES

ROSE | 11/44
 Maison Noir "Love Drunk" - Willamette Valley
 silky, white peach, rainier cherry



CHARDONNAY | 13/52
 DeWestof "Limestone Hill" - South Africa
 pure & crisp, minerality, pink lady apple



CHARDONNAY | 13/52
 Knuttel Family "Kate's Pas de Deux" -
 Russian River Valley
 spicy oak, lemon custard, orange blossom



SAUVIGNON BLANC | 11/44
 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
 apricot, rose petal, ginger



SPARKLING RIESLING | 12/48
NON-ALCOHOLIC



Leitz "Eins Zwei Zero" - Rudesheim, Germany
 white peach, green apple, bubbly

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



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



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



13/52 | ZINFANDEL
 Valrav - Sonoma County
 black raspberry, pepper, blueberry compote

