

small plates

- 4 **jumbo shrimp** *spicy cocktail *by the piece*
- 9 **braised short ribs** *crunchy slaw*
- 9 **tempura prawns** *seaweed salad, and sweet soy dipping sauce*
- 11 **butter steamed clams** *sausage and tomato*
- 7 **tomato and arugula salad** *basil, olives and fresh mozzarella*
- 10 **seared scallops** *corn pancakes and orange reduction*
- 8 **crab rangoon** *thai cucumber*
- 9 **risotto cakes** *spicy chicken and jalapeño*
- 10 **spice crusted tuna** *celery, mint and basil dressing*
- 7 **roasted beet salad** *rocket greens and herb dressing*
- 9 **bacon bbq shrimp** *corn and cheese grits*
- 10 **beef tenderloin skewers** *spicy peanut sauce*
- 10 **crab cakes** *spicy remoulade*
- 10 **ahi poki wonton** *tobbiko and green onion*

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small plates continued

- 12 **pomegranate-molasses lamb**
red onion and parsley salad
- 8 **pork meatball** *smoked marinara*
- 12 **cheese board** *honey, jam
and toasted baguette*
- 10 **red cajun chicken wings** *house ranch*
- 7 **fried brie** *raspberry jam*
- 10 **american kobe beef sliders** *maytag
blue cheese, caramelized onions*
- 8 **salt and pepper calamari** *soy and chili*

pizza

- 10 **bbq chicken** *red onion, tomato and cilantro*
- 10 **cheese** *smoked tomato and herb*
- 10 **prosciutto** *goat cheese and arugula*
- 10 **shrimp** *garlic and spinach*
- 10 **meatball** *grilled jalapeños*

red specialties

- 7 **chicken noodle soup** *matzo ball*
- 7 **chicken tortilla soup**
pico de gallo and tortilla strips
- 18 **peppered hangar steak** *fries
and green salad*
- 17 **salmon** *artichoke and tomato broth*
- 13 **pot pie** *chicken, basil and peas*
- 15 **fried chicken** *roasted potato,
corn and bibb salad*
- 17 **seared snapper** *vegetable stew*
- 15 **grilled chicken orriechette**
*portabella mushroom, sundried tomato,
asparagus and light basil sauce*
- 18 **grilled pork chops** *apple slaw*
- 12 **whole wheat penne** *turkey sausage,
garlic, tomato and fresh mozzarella*
- 14 **cobb salad** *bacon, avocado
and blue cheese*
- 12 **8 oz angus burger** *lto and mustard dip*

draft beer

- 4.50 bud light
- 5.50 stella artois
- 5.50 schlafly pale ale
- 5.50 rotating draft

bottled beer

- | | |
|---------------------|----------------|
| 4.50 o'douls | 5.50 corona |
| 4.50 michelob ultra | 5.50 sam adams |
| 4.50 coors light | 5.50 fat tire |
| 4.50 bud light | 5.50 guinness |
| 4.50 bud light lime | |
| 4.50 miller lite | |
| 4.50 bud select | |
| 4.50 budweiser | |
| 5.50 amstel light | |
| 5.50 heineken | |

bubbles (glass / bottle)

- 7 / 32 **segura viudas brut cava** *spain.*
fresh and lively with a crisp finish
- 10 / 56 **gloria ferrer brut** *sonoma county, california.*
light and elegant, offering flavors of apples and pears
- 15 / 75 **moet & chandon nectar imperial**
france. smooth and off-dry, with peach and honey flavors
- 22 / 110 **veuve cliquot ponsardin** *france.*
an elegant style with apple and butter flavors balanced with crisp acidity

wine (glass / half-carafe / bottle)

- 7 / 16 / 32 **joel gott sauvignon blanc**
california. bright and crisp flavors of guava, watermelon and meyer lemon
- 7 / 16 / 32 **bollini pinot grigio** *italy.*
crisp apple and light honey flavors

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wine continued

- 7 / 16 / 32 **robert eymael “monchhof” riesling** *germany. peach, apple and citrus flavors; balanced and crisp*
- 8 / 17 / 30 **chappellet chenin blanc** *napa, california. leafy pear and apple flavors*
- 6.5 / 15 / 32 **canvas chardonnay** *california. pure fruit flavors woven with subtle toasty oak*
- 11 / 24 / 46 **josmeyer pinot blanc** *alsace, france. firm acidity, floral and peach aromas and flavors, mineral notes*
- 8 / 18 / 36 **heron chardonnay** *california. rich, with core of earthy grapefruit and citrus flavors*
- 12 / 25 / 50 **m. chapoutier côtes du rhône blanc** *france. floral, white peach and fennel notes with a round finish*
- 10 / 22 / 42 **estancia pinot noir “reserve”** *santa lucia highlands, california. medium-body with hints of wild berry, fresh earth, sage and minerals*

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wine continued

8.5 / 18 / 38 jacob's creek "reserve" shiraz

australia. plum, blackberry and guava flavors

9 / 20 / 37 easton zinfandel

amador county, california. tart cherry and loam aromas, briary plum and licorice flavors.

10 / 22 / 42 valentin bianchi malbec

mendoza, argentina. red current, raspberry and plum fruit flavors, vanilla and mocha finish

6.5 / 15 / 32 canvas merlot

california. subtle toasty spice with rich tannins

8 / 18 / 32 hogue "genesis" merlot

washington. velvety, with a savory edge of blueberry and dark plum flavors

6.5 / 15 / 32 canvas cabernet sauvignon

california. dark fruit flavors with hints of oak and spice flavors

12 / 26 / 56 mitolo "jester" cabernet

sauvignon *mcclaren vale, australia. rich flavors of mint-accented currant and blackberry*

cocktails

- 8 **diamond bloody mary**
served with absolut peppar
- 9 **diamond margarita**
*don julio blanco tequila, grand marnier,
fresh lime & lemon juices*
- 9 **diamond raspberry rickey**
*tanqueray no. ten gin, fresh lime,
daily's caribbean groove raspberry,
fresh raspberries*
- 8 **diamond mimosa**
*sparkling wine, grand marnier, orange juice,
fresh orange*
- 8 **voodoo chile**
*sauza gold tequila, midori, fresh mint,
watermelon, jalapeno, pineapple juice*
- 8 **ginger mojito**
*cruzan rum, ginger-infused syrup, mint,
fresh lime*
- 11 **old fashioned**
*bacon-infused jack daniels, maple syrup,
angostura bitters*

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cocktails continued

9 satori

*level one vodka, sake, fresh lime,
mint, cucumber, sugar*

9 caprese

*ketel one vodka and tomato water shaken
with fresh basil, skewer of pickled tomatoes
and bocconcini*

12 mayfair

*hendricks gin, cucumber and fresh lemon
juice shaken and served with a thyme-infused
salted rim*

9 malandro

*lebron cachaça, blood orange,
fresh basil, sugar*

signature

these cocktails are served in large, oversized glasses and are designed for enjoyment by two or more guests. please note that the alcohol content is higher than our normal cocktails, and that we recommend that they are consumed responsibly.

23 ruby cosmopolitan

smirnoff vodka, grand marnier, triple sec, cranberry, fresh lime, grenadine topped with sparkling wine

23 crimson hurricane

cruzan mango rum, dark rum, orange juice, pineapple juice, grenadine

17 cardinal margarita

sauza gold tequila, strawberry puree, sour mix, triple sec, lime juice

19 scarlet lemonade

x-rated passion fruit liqueur, skyy vodka, lemonade, soda, grenadine