

***ENERGIZING,
CLEVER AND
CONFIDENT***

**THOUGHTFULLY SOURCED.
CAREFULLY SERVED.**

We are on a journey to deliver food and beverage options that are both healthful and satisfying by using natural, sustainable sources.

We offer beverage options that are created with fresh local ingredients that reflect the season and have been thoughtfully sourced from our communities. Our drinks are carefully prepared and served, always striving to honor our guests' individual preferences.

We have already taken many steps on this journey and are committed to doing more. Our guests, our communities and our planet deserve it.

FOOD *To Share*

VEGETABLE SKEWERS

Grilled seasonal vegetables with pistou dipping sauce. 8.00

CHICKEN WINGS*

Choice of buffalo, honey garlic or BBQ. 10.00

SHRIMP & GRITS FRITTERS*

Wild-caught grilled shrimp, Colvin Run Mill grits, smoked Gouda cheese with an herb and picante aioli. 13.00

FRIED CATFISH*

Blue cornmeal-breaded local catfish with Sriracha aioli. 11.00

BRIE CHEESESTICKS

Brie cheese and pomegranate cherry dipping sauce. 11.00

*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

FOOD *To Share*

GRILLED LOCAL LAMB CHOPS*

With a fresh mint glaze. 14.00

TRUFFLE FRIES

Hand-cut fries, Parmesan cheese, herbs and truffle salt. 8.00

ROASTED RED PEPPER HUMMUS

With grilled pita bread and fresh basil. 8.00

SEARED CRAB CAKES*

With seasonal succotash, rouille and fresh herbs. 14.00

LOCAL GRILLED BRATWURST*

With caramelized onions, Port City Monumental IPA ground mustard and grilled sourdough. 12.00

FOOD *Sandwiches*

ELEMENTS BURGER*

With Creekstone Farms beef, cage-free sunny side up egg, Appellation cheese on a potato bun. 15.00

GRILLED TRIPLE CHEESE

Smoked Gouda, White Cheddar & Havarti cheeses, caramelized onions, grilled tomato on sourdough bread. 13.00

BBQ CHICKEN SANDWICH*

Dry rubbed & grilled BBQ chicken, tomato and apple cabbage slaw. 14.00

VEGGIE WRAP

Carrot, cucumber, tomato, red onion, pickled squash, Feta cheese and spinach tossed in yogurt dressing, with a side of hummus and pita. 14.00

BLACKENED FLOUNDER SANDWICH*

Blackened flounder, frisée, tomatoes, citrus remoulade sauce on toasted baguette. 15.00

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FOOD *Salads*

COBB SALAD*

Grilled chicken, smoked bacon, egg, avocado, Blue cheese and tomatoes, tossed with lemon-Dijon dressing. 16.00

STEAK SALAD*

Grilled flat iron steak, frisée, arugula, tomatoes, Feta cheese, warm vinegar and bacon vinaigrette. 18.00

GRILLED CHICKEN CAESAR SALAD*

Grilled chicken, gem lettuce, white anchovy and garlic crouton. 15.00

SEASONAL SOUP & SALAD

Soup of the day with a small Caesar or house salad. 12.00

FOOD *Flatbreads*

SALT BEEF FLATBREAD*

Salt beef, Havarti cheese, scallions and horseradish cream. 13.00

WILD MUSHROOM FLATBREAD

Wild mushrooms, caramelized onions, bacon and smoked Gouda cheese, topped with arugula and truffle butter. 13.00

SEAFOOD FLATBREAD*

Shrimp, scallops, white sauce, chives and cherry tomatoes. 13.00

BBQ PORK FLATBREAD*

BBQ pulled pork, Pepper Jack cheese, crispy onions and cilantro. 13.00

MARGARITA FLATBREAD

Pesto, tomatoes, basil and fresh Mozzarella cheese. 13.00

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COCKTAILS *Classics*

SOUTH SIDE

Bombay Sapphire gin, agave nectar, fresh lime juice and mint leaves, finished with Angostura bitters. 11.00

BLOODY MARY

Absolut vodka and Bloody Mary mix. Served with a celery stalk and your choice of garnishes. 11.00



MANHATTAN

Woodford Reserve bourbon and sweet vermouth, fittingly garnished with a cherry. 14.00

ABSOLUT RASPBERRY LEMON DROP

Absolut Citron vodka, Chambord Black Raspberry liqueur, sweet & sour, agave nectar and lemon juice. 13.00

JACK DANIEL'S WHISKEY PEACH TEA

Jack Daniel's Tennessee Whiskey, peach purée, lemon juice, agave nectar and a splash of Pepsi. 12.00

COCKTAILS *Favorites*

MARGARITA

Don Julio Blanco tequila, Grand Marnier and agave nectar with fresh lemon and lime juices. 14.00

STRAWBERRY MOJITO

Cruzan rum, sliced strawberries, agave nectar, mint leaves and fresh lime topped with soda water. 10.00



SVEDKA CLEMENTINE CRUSH

Svedka Clementine vodka, Grand Marnier, sweet & sour, agave nectar and fresh orange juice. 10.00

JACK'S HONEY GINGER

Jack Daniel's Tennessee Honey Whiskey, ginger beer and fresh lime juice. 12.00

ORANGE MOSCOW MULE

Tito's Handmade vodka, ginger beer, fresh-squeezed lemon and orange juice. 11.00

COCKTAILS *Specialties*

BURNT ORANGE

Svedka Clementine vodka, Woodford Reserve bourbon, agave nectar and grapefruit juice. 11.00

JACK'S HONEY LEMONADE

Jack Daniel's Tennessee Honey Whiskey, Tuaca, sweet & sour and Sierra Mist. 12.00

RED SQUARE MULE

Stoli Citros vodka, ruby red grapefruit juice and agave nectar topped with ginger beer. 11.00



FLORA DORA

Patrón Silver tequila, fresh lime juice and raspberry purée topped with ginger beer. 11.00

HENDRICK'S LEMONADE

Hendrick's gin, fresh strawberry, cucumber, fresh lemon juice and agave nectar. 12.00

COCKTAILS *Something Different*

Lite Libations

LITE STRAWBERRY MOJITO

161 calories

Cruzan rum, sliced strawberries, agave nectar, mint leaves and fresh lime topped with soda water. 10.00

LITE MARGARITA

155 calories

Don Julio Blanco tequila, Grand Marnier and agave nectar with fresh lemon and lime juices. 13.00



Zero Proof™

WATERMELON BASIL

Fresh watermelon, agave nectar, basil and fresh lime juice with a splash of soda water. 8.00

RASPBERRY MINT LEMONADE

Fresh lemon juice, agave nectar, raspberry and mint leaves topped with Sierra Mist. 8.00

BEER *Draft*

SHOCK TOP *7.00*

MILLER LITE *6.00*

SAMUEL ADAMS
SEASONAL SELECTION *8.00*

PORT CITY
BREWING COMPANY *8.00*

BEER *Bottled*

CORONA EXTRA 6.00

CORONA LIGHT 6.00

BUD LIGHT 5.00

BUDWEISER 5.00

MILLER LITE 6.00

COORS LIGHT 5.00

HEINEKEN 6.00

AMSTEL LIGHT 6.00

GUINNESS 8.00

**SAMUEL ADAMS
BOSTON LAGER** 7.00

**BLUE MOON BELGIAN
WHITE ALE** 7.00

STELLA ARTOIS 7.00

LAGUNITAS IPA 7.00

SIERRA NEVADA PALE ALE 7.00

VIENNA LAGER 7.00

O'DOUL'S 5.00

WINE *White*

SEGURA VIUDAS, BRUT, CAVA RESERVA, CATALONIA, SPAIN

Aromas of white fruit and citrus, along with tropical and light floral notes. *g* 10.00 *b* 42.00

THE SEEKER, RIESLING, MOSEL, GERMANY

Citrus, stone fruits and pineapple with a mineral-infused finish. *g* 10.00 *b* 42.00

CANVAS, PINOT GRIGIO, VENETO, ITALY

Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream. *g* 10.00 *b* 42.00

CHATEAU STE. MICHELLE, SAUVIGNON BLANC, COLUMBIA VALLEY, WASHINGTON

Crisp with bright fruit character of melons and herbs. *g* 12.00 *b* 52.00

CANVAS, CHARDONNAY, CALIFORNIA

Freshness and richness of pure fruit woven beautifully with subtle toasty oak. *g* 10.00 *b* 42.00

WILLIAM HILL, CHARDONNAY, CENTRAL COAST, CALIFORNIA

Aromas and flavors of ripe tree fruit and spice with hints of citrus and tropical fruit. *g* 10.00 *b* 50.00

WINE *Red*

CANVAS, PINOT NOIR, CALIFORNIA

Aromas of vivid red fruit with hints of spice that complement the lithe texture. *g* 10.00 *b* 42.00

“NIELSON” BY BYRON, PINOT NOIR, SANTA BARBARA COUNTY, CALIFORNIA

Flavors of dark berry, cherry, hints of floral and mineral notes. *g* 12.00 *b* 53.00

CANVAS, MERLOT, CALIFORNIA

Pure Merlot fruit and subtle toasty spice combined with rich, ripe tannins. *g* 10.00 *b* 42.00

PASCUAL TOSO, MALBEC, MENDOZA, ARGENTINA

Aromas of plum and quince with a slight touch of elegant oak. *g* 10.00 *b* 42.00

CANVAS, CABERNET SAUVIGNON, CALIFORNIA

Subtle hints of oak and spice married with lively tannins. *g* 10.00 *b* 42.00

RODNEY STRONG, CABERNET SAUVIGNON, SONOMA COUNTY, CALIFORNIA

Bold fruit flavors centered on red plum and boysenberry. *g* 12.00 *b* 53.00

WINE *Recommended*

CLOS DU BOIS

Sauvignon Blanc, California. *g* 10.00 *b* 44.00

HANDCRAFTED

Chardonnay, California. *g* 10.00 *b* 42.00

FRANCISCAN

Chardonnay, California. *g* 12.00 *b* 52.00

BRAZIN

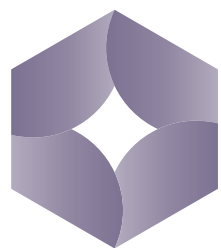
Zinfandel, California. *g* 10.00 *b* 44.00

J LOHR

Merlot, Paso Robles. *g* 12.00 *b* 56.00

ESTANCIA

GSM, Monterey, California. *g* 12.00 *b* 54.00



HYATT
REGENCY®