

## COCKTAILS

### **Asian Pear, 15**

Absolute Pear vodka, Domaine de Canton ginger liqueur, fresh lemon juice, simple syrup and apple juice

### **Aviation, 12**

Avion Reposado, Heering cherry liqueur, fresh lemon juice

### **Hendricks's The Ultimate Dill, 15**

Hendricks's gin, St. Germain elderflower liqueur, fresh lime juice, house made simple syrup, muddled cucumber and dill

### **Blood and Sand, 14**

Johnnie Walker Black Label scotch, Heering cherry liqueur, sweet vermouth, and a splash of orange juice

### **Bloody Mary, 13**

Absolut vodka, Bloody Mary mix, Worcestershire sauce

### **Classic Daiquiri, 12**

Bacardi Superior rum, fresh lime juice, simple syrup

### **Manhattan, 14.50**

Woodford Reserve bourbon, Carpano Antica sweet vermouth, Angostura bitters

### **Margarita, 16**

Patron Reposado tequila, Grand Marnier, fresh lemon and lime juice, agave nectar

### **Martini, 14**

Grey Goose vodka, dry vermouth

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### **Mojito, 12.50**

Cruzan aged light rum, simple syrup, fresh mint and lime juice, splash of club soda

### **Moscow Mule, 11**

Tito's Handmade vodka, Ginger Beer, fresh lime juice

### **Negroni, 12**

Campari liqueur, Plymouth gin, sweet vermouth

### **Old Fashioned, 13**

Maker's Mark bourbon, Angostura bitters, orange bitters, sugar and splash of water

### **Paloma, 14**

Casa Noble Crystal tequila, fresh lime juice, grapefruit soda

### **Sazerac, 14**

High West Double Rye! whiskey, Absinthe liqueur, Pechaud's bitters, Angostura Bitters, sugar

### **Sidecar, 14**

Hennessy V.S cognac, Cointreau liqueur, fresh lemon juice

### **Southside, 15**

Tanqueray No. Ten gin, fresh lemon juice, mint, simple syrup

### **Whiskey Sour, 12**

Jack Daniel's Tennessee Whiskey, fresh lemon juice, simple syrup

## WINE

### White

	Glass	Bottle
Sauvignon Blanc, Kim Crawford, NZ	16	41
Sauvignon Blanc, Murphy-Goode, CA	10	42
Chardonnay, Canvas, CA	9	41
Chardonnay, Rodney Strong, CA	10	42
Chardonnay, Hess Collection, CA	15	60
Chardonnay, William Hill, CA	10	42
Riesling, The Seeker, Germany	10	42
Pinot Grigio, Canvas, Italy	9	41
Pinot Grigio, Ruffino, Italy	11	44
Rose, Belleruche, France	11	44

### Red

Cabernet, Canvas, CA	9	41
Cabernet, Drumheller, Washington	10	42
Cabernet, Simi, Alexander Valley, CA	15	60
Cabernet, Roth, CA	16.50	60
Merlot, Canvas, CA	9	41
Pinot Noir, Canvas, CA	9	41
Pinot Noir, MacMurray, Central Coast, CA	13	52
Pinot Noir, Erath, Oregon	12	49
Pinot Noir, Banshee, CA	15	55
Petit Sirah, Spellbound, CA	12	49
Malbec, Trivento Amado Sur, Argentina	12	55
Malbec, Catena Vista Flores, Argentina	12	50
Red Blend, Charles & Charles, Washington	11	44

### Sparkling

Brut, Canvas, Italy	9	41
Brut, Mumm Napa 187ml, CA	11	
Brut, G.H Mumm, France		90

## BEER

### Draft

Coors Light	7
Blue Moon	7.50
Sam Adams Seasonal	8
Sierra Nevada Pale Ale	8
Cigar City Jai Alai IPA	8
Rome City IPA	8
Stella Artois	7.50
Sailfish Pilsner	8

### Bottled Beer

Amstel Light	8
Bud Light	7
Budweiser	7
Coors Light	7
Coppertail Night Swim Porter	8
Corona Extra	8
Corona Light	8
Funky Buddha Floridian Wheat	8
Funky Buddha Hop Gun	8
Guinness	8
Heineken	8
Lagunitas IPA	8
Michelob Ultra	7
Miller Light	7
Samuel Adams Boston	8
St. Pauli Girl NA	7
Stella Artois	8
Yuengling	7

For parties of 6 or more, a gratuity of 18% will automatically be added to your check. GF = gluten free

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## EDIBLES MENU

Available 11am-10pm Daily

**Popcorn Chicken**, Fried Chicken Skins, Comeback Sauce \$11

**Shrimp Cocktail (GF)**, House Cocktail Sauce \$16

**Wagyu Beef Sliders**, Aged Cheddar, Mayo Ketchup, Burnt Onion Jam, House Pickles, Brioche Bun \$16

**Jalapeño Pretzel Bites**, Sea Salt, Crisp Prosciutto, Kumquat Apple Mustard \$10

**Rocks Caribbean Spiced Chicken Wings** with a choice of Hot, Cajun Bacon BBQ or Roasted Garlic Parmesan Sauce \$14

**Edamame Hummus**, Garlic Soy Glaze, English Cucumbers, Warm Paprika Naan \$10

**Biscuits and Belly**, Smoked Pork Belly, Aged Cheddar Biscuits, Pimento Cheese \$12

**House Chips**, Sriracha Ranch \$6

**Togarashi Spiced Tuna Poke**, Crispy Garlic, Toasted Sesame Seeds, Avocado, Cilantro Jasmine Rice, Wasabi Aioli \$16

**Roasted Poblano Guacamole (GF)**, Corn Chips \$10

**Daily Charcuterie**, Gourmet Cheese and Cured Meats, Fresh Honey Comb, Candied Walnuts, Fresh Berries, Toasted Crostini \$18

**Naan Flatbread**, Thai Basil Pomodoro Sauce, Fresh Mozzarella, Black Garlic, Toasted Almond & Arugula Pesto \$10

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