

Menu

Salads

House Made Chicken Salad Salad – \$14

MIXED GREENS, CUCUMBERS, RED ONION, SLICED ALMONDS, DRIED CRANBERRIES
CHOICE OF DRESSING

Summer Salmon Salad – \$22

MIXED GREENS, WALNUTS, FETA, STRAWBERRIES, RED ONION
HOUSE MADE LEMON DIJON DRESSING
*MAY SUBSTITUE WITH GRILLED CHICKEN

Shareables

Spinach & Artichoke Dip – \$12

Dry Rub Wings (6) – \$16

*CHOICE OF SAUCE – BBQ, BUFFALO, RANCH

Charcuterie Platter – \$22

Plates

Hand-Pattied, 1/3 lb Cheeseburger with Fries – \$16

Turkey BLT with Fries – \$14

HOUSE MADE LEMON PESTO MAYO SPREAD

Chicken Fried Chicken Po'Boy with Fries – \$16

REMOULADE SAUCE

Shrimp & Arugula Pasta – \$22

IN A LEMON GARLIC BUTTER SAUCE

*MAY SUBSTITUE WITH GRILLED CHICKEN

Desserts

Turtle Cheesecake – \$12

Raspberry Cheesecake – \$12

Beer and Wine

Wines

*HOUSE WINES \$7/GLASS – CABERNET, MERLOT, PINOT NOIR, CHARDONNAY, SAUVIGNON BLANC, PINOT GRIGIO, WHITE ZIN

Red	Glass	Bottle
ECCO DOMANI, ITALY, MERLOT (RIPE CHERRIES & PLUSH BLACKBERRIES)	11	33
FRANCIS COPPOLA, CA, PINOT NOIR (PLUM, RED FRUITS, VANILLA, OAK)	11	33
FRANCIS COPPOLA, CA, CABERNET (DARK FRUITS, VANILLA, SPICE, MOCHA)	12	36
ANTIGAL UNO, ARG, MALBEC (PLUMS, BLACKBERRY, VANILLA)		42
DONATI'S FAMILY CLARET '19, CA, RED BLEND (FRUIT, CEDAR, CHOCOLATE)		45
CLAY SHANNON, CA, CABERNET (BLACKBERRY, OAK, CHOCOLATE)	15	45
VINA ROBLES, CA, CABERNET (DARK CHERRIES, DARK CHOCOLATE)	16	48
BANSHEE, CA, PINOT NOIR (DRIED CHERRY, EARTHY PEAT MOSS, FOREST)		50
CAKE BREAD, CA, CABERNET (RIPE BLACKBERRY & BOYSENBERRY, DARK CHOCOLATE, TOASTY OAK)		150
CAYMUS – SUISUN, RED BLEND (RUSTIC WOOD, SWEET SPICE, EARTHY, CIGARBOX)		150
White		
ECCO DOMANI, ITALY, PINOT GRIGIO (GREEN APPLE, PEAR, CITRUS)	10	30
FRANCIS COPPOLA, CA, CHARDONNAY (PEAR, TROPICAL FRUIT, SPICE)	10	30
FRANCIS COPPOLA, CA, ROSE (RED CHERRY, TANGERINE, STRAWBERRY)	11	33
CASTELLO DEL POGGIO, ITALY, MOSCATO (FLORAL, PEACH, HONEY)	11	33
CHATEAU ST. MICHELLE, RIESLING (WHITE PEACH, APRICOT, PEAR, GRAPEFRUIT)	12	36
RON RUBIN RRV, CA, CHARDONNAY (APPLE, PINEAPPLE, ALMOND, OAK)	17	51
HONIG, CA, SAUVIGNON BLANC (GRAPEFRUIT, LEMONGRASS, JASMINE)		54
LOUIS JADOT, FR, CHARDONNAY (APRICOT, PINEAPPLE, MINERALS)		63
SANTA MARGHERITA, ITALY, PINOT GRIGIO (DRY GOLDEN APPLE)		66
Bubbly		
ZONIN, ITALY, PROSECCO (FRESH LEMONS, GREEN GRAPES)	10	
DOM PERIGNON, FRANCE (CRISP STONE FRUIT, TANGERINE OIL, BUTTERED TOAST, PEAR)		400

Beers

Domestic

MICHELOB ULTA	5
MILLER LITE	5
BUD LIGHT	5
COORS LIGHT	5

Import

CORONA, MEXICAN LAGER	5.5
STELLA, EURO PALE LAGER	5.5
MODELO, PILSNER	5.5
DOS EQUIS LIGHT, LAGER	5.5
DOS EQUIS DARK, AMBER	5.5
NEW CASTLE BROWN, BROWN ALE	5.5

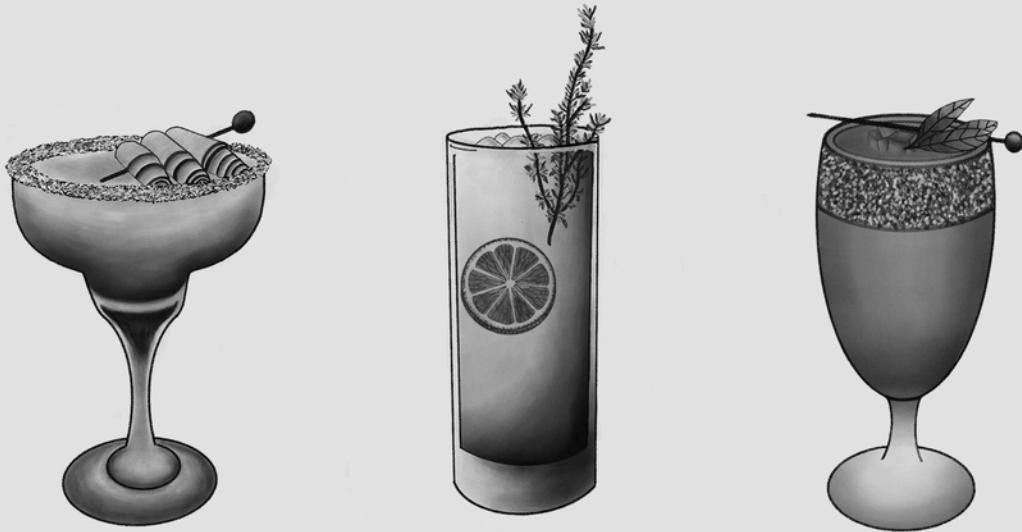
Craft & Specialty

ANANDA, IPA	6
ZIPPING PIPPIN, IPA	6
JUICY DETAILS, HAZY IPA	6
SHINER BOCK, AMERICAN-STYLE AMBER LAGER	6
BLUE MOON, BELGIAN-STYLE WHEAT ALE	6
SIERRA NEVADA, PALE ALE	6
OZARK AMERICAN, PALE ALE	6

Cider & NA Beer

ANGRY ORCHARD	7
BUD-ZERO	5

Cocktails



Boot Legger 14

OUR VERSION OF AN OLD FASHION WITH A HOMEMADE PEACH SYRUP-INFUSED ICE BLOCK – GET IT SMOKED, OR NOT

Juice Joint 14

OUR JUICIEST OF ALL JUICES WITH A TAJIN RIM FOR THAT ADDED SPICE

Al Capone 14

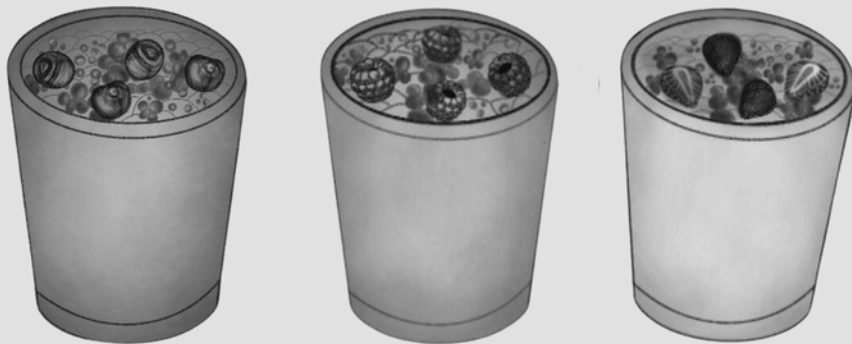
SPICY LIKE AL,
OUR MARGARITA HOSTS FRESH JALAPENO INFUSED TEQUILA

Doll Face 14

THE PERFECT REFRESHER,
LIKE A LAVENDER & BLACKBERRY HIBISCUS LEMONADE

Java Jive 14

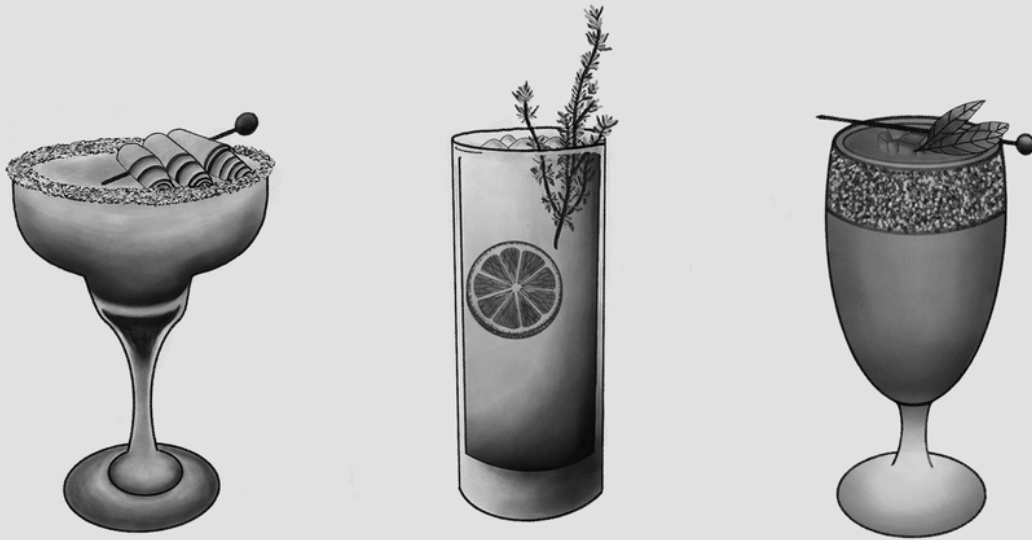
OUR VERSION OF AN ESPRESSO MARTINI,
MADE WITH OUR VERY OWN COFFEE BEAN



Mystery Flights

ASK YOUR SERVER ABOUT OUR EXCLUSIVELY CURATED FLIGHTS.

Cocktails



Lady Luck 13

SIMPLE & SWEET, START YOUR NIGHT LUCKY

Queen of Hearts 14

FIT FOR A QUEEN,
ENJOY THIS SEXY BLEND OF STRAWBERRIES & HONEY MINT

Black Jack 14

“HIT ME” WITH ANOTHER BLACKBERRY HIBISCUS BOURBON

Wild Card 14

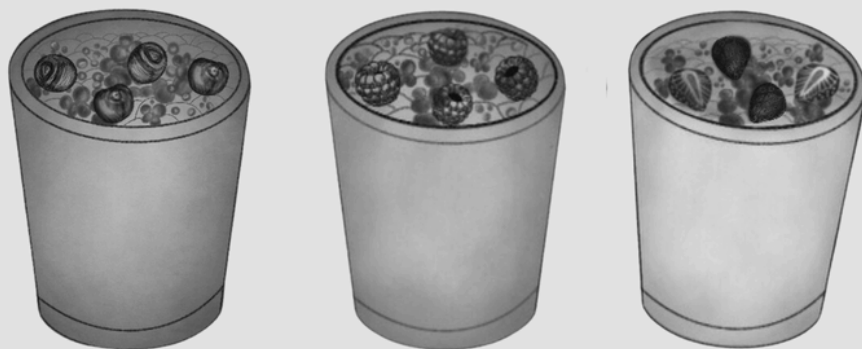
GET WILD WITH OUR WHITE CHOCOLATE MARTINI

Snake Eyes 14

ROLL DOUBLE 1S EVERY TIME ON OUR SWEET & SPICY VODKA COCKTAIL

Jack Pot 14

HIT THE JACK POT WITH THIS COMPLEX, FRUITY, CREAMY COCKTAIL



Mystery Flights

ASK YOUR SERVER ABOUT OUR EXCLUSIVELY CURATED FLIGHTS