



SHARE PLATES & STARTERS

DEVILED EGG SLIDERS - \$13

3 PER ORDER, USDA GROUND ANGUS, MUSTARD, MUSHROOM DUXELLES, GHERKIN PICKLE

FAMOUS FRIED GREEN TOMATOES - \$14

HOUSE BREADED AND FRIED, LAYERED BACON JAM & PIMENTO CHEESE, TOPPED WITH GREEN ONIONS AND BALSAMIC REDUCTION

CRISPY WINGS - \$17

6 CRISPY FRIED, WHOLE, BONE-IN WINGS TOSSED IN CHOICE OF SAUCE:

- BOURBON BBQ
- CHIPOTLE HONEY MUSTARD
- CURRY BUFFALO

CALA-PEÑO - \$15

CRISPY FRIED CALAMARI, JALAPEÑO CREMA, SWEET CHILI BACON JAM, CHEDDAR & FRESH CILANTRO

AVOCADO CAESAR SALAD - \$18

ROMAINE, GRILLED CUCUMBER, SLICED AVOCADO, GRAPE TOMATO, PARMESAN & NAAN BREAD CROUTON WITH CREAMY AVOCADO CAESAR

ADD PAN-SEARED OR CRISPY CHICKEN - \$8

ADD PAN-SEARED TROUT - \$11

HARVEST SALAD - \$17

MIXED GREENS, CANDIED PECANS, DRIED CHERRIES, GOAT CHEESE, AND CRISPY ONIONS WITH A LEMON VINAIGRETTE

ADD PAN-SEARED OR CRISPY CHICKEN - \$8

ADD PAN-SEARED TROUT - \$11

MAIN COURSE

CHICKEN RAMESAN- \$22

SEARED CHICKEN THIGH, LINGUINE, SAUTEED SPINACH, MUSHROOMS, TOMATO BROTH, SUNNY SIDE EGG, SEAWEED PARMESAN CRISP

SHOGUN BURGER - \$17

USDA ANGUS BEEF PATTY, PICKLED APPLE SLAW, MIXED GREENS, SHOYU GLAZE, SRIRACHA AIOLI WITH PARMESAN TRUFFLE FRIES & A SIDE OF PONZU MAYO

SUB BEYOND VEGGIE PATTY

COUNTRY FRIED RIBEYE - \$32

BUTTERMILK BREADED FRIED RIBEYE, CURRY RED SKIN MASHED POTATO, GRILLED ASPARAGUS, GINGER GRAVY, FRIED SAGE

BBQ MUSHROOM FLATBREAD- \$16

BBQ RUBBED BUTTON MUSHROOMS, RED CABBAGE SLAW, AVOCADO SPREAD, MICRO GREENS, BALSAMIC GLAZE

BROWN BUTTER PECAN TROUT- \$30

PAN SEARED PECAN ENCRUSTED BROWN BUTTER TROUT, 5-SPICE PUMPKIN PUREE, HONEY GLAZED BRUSSELS SPROUTS

SIDES & ADDITIONS

\$10 • 1/2 AVOCADO CAESAR

\$9 • 1/2 HARVEST SALAD

\$7 • HONEY GLAZED BRUSSELS SPROUTS

\$7 • GRILLED ASPARAGUS

\$7 • CURRY MASHED POTATO

\$6 • FRENCH FRIES

\$8 • PARMESAN TRUFFLE FRENCH FRIES



CRAFT COCKTAILS

- HOT BLOODED** \$14
 BLOOD ORANGE VODKA, GINGER SIMPLE,
 CRANBERRY JUICE, BLOOD ORANGE SHRUB,
 TOPPED WITH GINGER BEER
- THYME & DATE?** \$14
 DRY GIN, DATES, LEMON, HONEY,
 THYME, SPICED APPLE CIDER
 TOPPED WITH SPARKLING WINE
- SMOKE BREAK** \$14
 REPOSADO TEQUILA, CINNAMON
 SIMPLE, LEMON, EGG WHITE
 RIMMED WITH CINNAMON SALT
- RICE RICE BABY** \$15
 HOUSE MADE HORCHATA, LOCAL COCONUT
 RUM, DARK RUM, VANILLA SIMPLE
 TOPPED WITH TOASTED COCONUT
- AN OLD-FASHIONED
 LOVE SONG** \$15
 CHERRY INFUSED BOURBON, LOCAL
 AMARETTO, CHOCOLATE BITTERS,
 AMARENA, SHAVED DARK CHOCOLATE

*ASK ABOUT OUR DAILY
 COCKTAIL FEATURE*

YOUNG ADULT MENU

- CHICKEN STRIPS & FRIES** \$10
 CRISPY TENDERS & CHOICE OF SAUCE
- BURGER & FRIES** \$12
 BEEF OR VEGGIE, CHEESE, LETTUCE
- LINGUINE PASTA** \$11
 SIMPLE BUTTER & PARMESAN
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- ## AFTER DINNER
- ESPRESSO MARTINI** \$13
 LOCAL VANILLA VODKA, MONTENEGRO,
 KAHLUA, CHILLED ESPRESSO
 ADD BAILEYS OR RUMCHATA \$2
- CHOCOLATE MARTINI** \$13
 CHOCOLATE LIQUEUR, VANILLA
 VODKA, BAILEY'S, CREME DE COCOA
 TOPPED WITH WHIPPED CREAM &
 MINI SEMI-SWEET CHIPS
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- SEASONAL BROWNIE SUNDAE** \$11
 VANILLA ICE CREAM, CHOCOLATE & CARAMEL
 DRIZZLE, WHIPPED CREAM
- BLOOD ORANGE BISCUIT & CREAM** \$13
 HOUSE MADE PUFF PASTRY, TOPPED WITH
 BLOOD ORANGE CUSTARD, FRESH BERRIES &
 WHIPPED CREAM
- MAYAN DELIGHT** \$15
 GLUTEN FREE CINNAMON CHOCOLATE FUDGE
 CAKE, SPICY CHOCOLATE GANACHE, CHIPOTLE
 CHERRY COMPOTE