

lunch

///// appetizers

fried pepper jack cheese cubes \$8
served with bbq ranch

cheese plate small \$12 | large \$21
assortment of cheeses, fig preserves, candied pecans, crackers and warm baguette.

beer cheese dip \$10
served with warm pretzels and kettle chips

brussel sprouts \$8
flash-fried tossed with shaved parmesan and cherry wood bacon crumbles, honey, house sriracha drizzle

fried green tomatoes \$8
green goddess dressing, bacon aioli

southwest cheese fries \$11
hand-cut fries, bacon gouda cream, chorizo, jalapenos, salsa, sour cream, green onions sliders

pork cheek confit \$12
slow-cooked with apples and onions topped with poblano slaw and honey mustard

grass-fed beef sliders \$11
certified angus beef patties, white cheddar, bibb lettuce and roma tomatoes

pulled pork sliders \$11
slow-cooked boston butt topped with black pepper cole slaw, bourbon bbq and white bbq

wagyu beef sliders \$15
bib lettuce, bacon aioli, marinated tomatoes

///// lighter fare

tuna salad \$16
cajun seared tuna over kale and spinach with avocado, asparagus and tomatoes tossed in west indies vinaigrette

salmon salad \$18
grilled scottish salmon fillet atop bibb and spinach blend with tomatoes, olives, cucumbers and onions with balsamic vinaigrette

west indies crab salad \$16
mixed greens, avocado, onions, tomatoes, and carrots crowned with tangy marinated lump crabmeat

wedge \$12
iceberg lettuce topped with marinated tomatoes, scallions, pork belly and blue cheese vinaigrette

whole wings 4 wings \$10 | 8 wings \$18
served with crudités and choice of ranch or bleu cheese tossed in your choice of sauce:
mild · hot · thai peanut · bourbon molasses bbq white bbq · the sun · honey reaper · jerk

///// sides (served with house aioli and house ketchup)

parmesan truffle fries \$6 **hand cut fries \$4**
smokey blue sweet fries \$6 **cajun sweet fries \$4**
kettle chips \$3

///// beverages

soft drinks \$3 sprite
coke dr. pepper
diet coke

sweet tea \$3 voss \$5 / \$7
unsweetened tea \$3
lemonade \$3

house wines \$7 sauvignon blanc
pinot grigio cabernet sauvignon
chardonnay merlot

shakes

(add malt \$0.50)

plain \$4

vanilla chocolate
strawberry caramel

spiked \$8 (topped with brandy cherry & whipped cream)

russian vodka, espresso liqueur, irish cream, vanilla liqueur

key lime pie vodka, lime juice, vanilla liqueur, brown sugar graham cracker rim

peppermint rumpleminz, dark crème de cacao, crème de menthe, chocolate syrup

oatmeal cookie fireball whiskey, butterscotch liqueur, irish cream, brown sugar nutmeg rim

cinnamon roll vanilla vodka, espresso liqueur, rumchata, cinnamon sugar rim

