the PATIO

STARTERS

Chicken Wings *GF* — 16
buffalo, bbq, teriyaki, honey mustard, jerk rub, or dry rub

Loaded Fries *GF* — 12
cheddar-jack cheese / bacon / scallions
avocado ranch drizzle

Nachos *GF* — 14
queso / pico de gallo / pickled jalapeño / chorizo
cilantro crema / guacamole

Lobster and Corn Fritters — 17
tarragon orange aioli

Crab Dip — 17
crostinis / toasted pita

Fried Calamari *DF* — 15
marinara / chipotle aioli

HANDHELDS

served with choice of french fries or side salad

The Patio Smash Burger — 17
pimento cheese / caramelized onions / dill pickles
pretzel bun

Cheddar Smash Burger — 16
cheddar / LTO / whole-grain mustard aioli / potato bun
Add bacon — 2

Blackened Redfish Sandwich — 17
lettuce / tomato / remoulade / potato bun

Turkey Reuben Wrap (The Rachel) — 15
sliced turkey breast / swiss cheese / coleslaw
thousand island dressing

Fried Chicken Sandwich — 16
crispy chicken thigh / garlic-parmesan / arugula
roasted tomato

Pizza Margherita — 16
12" / fresh mozzarella / hand-crushed tomatoes
fresh basil / extra virgin olive oil

SOUPS & SALADS

Seasonal Soup — 6 | 9
chef's creation

She-Crab Soup — 8 | 11
old bay seasoning / oyster crackers

Caesar Salad — 14
shaved parmesan / croutons

Buffalo Chicken Salad — 19
jack cheese / bacon / jalapeño / avocado
ranch dressing

Antipasto Salad *GF* — 17
fresh mozzarella / salami / pepperoni / olives / tomato
pepperoncini / red wine vinaigrette / romaine lettuce

patio FAVORITES

Chef Jake's Award-Winning Short Rib Chili — 20
beer-braised / cheddar cheese / scallions
cilantro crema

Steak Frites* *GF* — 29
marinated skirt steak / roasted garlic fries

Fried Oyster and Shrimp Basket *DF* — 28
fries / coleslaw / remoulade

Cottage Pie *GF* — 21
ground beef / corn / peas / gravy
cheesy mashed potatoes

SWEETS — 9

Warm Bread Pudding *V*
vanilla ice cream / caramel drizzle

Salted Chocolate Mousse Cup *GF / V*
whipped cream / chocolate shavings

GF : Gluten-Friendly / V : Vegetarian / DF : Dairy-Free

20% service charge will be added for parties of six or more. All prices are subject to state and local tax.
**May contain raw, undercooked ingredients; Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
Please inform your server if any person in your party has a food allergy.

the PATIO

COCKTAILS

Desert Cactus Margarita 13
hornitos reposado / monin desert pear / margarita mix

Golden Hour 16
dos hombres mezcal / passion fruit purée / coconut water
lime juice

Blueberry Tito's Lemonade 13
blueberry house-infused tito's handmade / lemonade

Hibiscus Collins 14
bombay sapphire gin / hibiscus syrup / sour mix

Colletti Royale 15
reposado tequila / triple sec / st. germain
solerno blood orange liqueur / fresh lime juice
angostura bitters / rosé champagne

Tidal Wave 14
rumhaven coconut rum / peach schnapps / orange juice
pineapple juice / blue curaçao / soda water

Skrewball Manhattan 13
skrewball peanut butter whiskey / bulleit rye / sweet vermouth
angostura bitters

zero PROOF

Cos No Politan 12
ritual gin / cranberry juice / lime juice / finest call triple sec

Blueberry Mojito 12
amethyst blueberry ginger mint / simple syrup / lime juice
muddled blueberries / soda water

BEER

DOMESTIC 7
Bud Light, Budweiser, Coors Light,
Michelob Ultra, Miller Lite,
Blue Moon, Stella Artois

IMPORTED 8
Corona, Corona Light, Heineken,
Heineken 0.0

DRAFT BEER

Michelob Ultra 7
Modelo Especial 8
Voodoo Ranger IPA 8
Samuel Adams Boston Lager 8
Rotating Local Craft Selection 9

WHISKEY

Angel's Envy Bourbon 18
Anita's Choice Bourbon 14
Basil Hayden Dark Rye 14
Basil Hayden Bourbon 14
High West Bourbon 13
Knob Creek Bourbon 13
Knob Creek Rye 13
Maker's Mark Bourbon 11
WhistlePig PiggyBack Rye 14
Wild Turkey 101 Bourbon 11
Woodford Reserve Bourbon 14
Woodford Reserve Double Oaked Bourbon 16