

The PATIO

STARTERS

Chicken Wings <i>GF</i> <i>buffalo, bbq, teriyaki, honey mustard, jerk rub, or dry rub</i>	16
Loaded Fries <i>GF</i> <i>cheddar-jack cheese / bacon / scallions avocado ranch drizzle</i>	12
Nachos <i>GF</i> <i>queso / pico de gallo / pickled jalapeño / chorizo cilantro crema / guacamole</i>	14
Lobster and Corn Fritters <i>tarragon orange aioli</i>	17
Crab Dip <i>crostinis / toasted pita</i>	17
Fried Calamari <i>DF</i> <i>marinara / chipotle aioli</i>	15

HANDHELDS

served with choice of french fries or side salad

The Patio Smash Burger <i>pimento cheese / caramelized onions / dill pickles pretzel bun</i>	17
Cheddar Smash Burger <i>cheddar / LTO / whole-grain mustard aioli / potato bun Add bacon</i>	16 2
Blackened Redfish Sandwich <i>lettuce / tomato / remoulade / potato bun</i>	17
Turkey Reuben Wrap (The Rachel) <i>sliced turkey breast / swiss cheese / coleslaw thousand island dressing</i>	15
Fried Chicken Sandwich <i>crispy chicken thigh / garlic-parmesan / arugula roasted tomato</i>	16
Pizza Margherita <i>12" / fresh mozzarella / hand-crushed tomatoes fresh basil / extra virgin olive oil</i>	16

SOUPS & SALADS

Seasonal Soup <i>chef's creation</i>	6 9
She-Crab Soup <i>old bay seasoning / oyster crackers</i>	8 11
Caesar Salad <i>shaved parmesan / croutons</i>	14
Buffalo Chicken Salad <i>jack cheese / bacon / jalapeño / avocado ranch dressing</i>	19
Antipasto Salad <i>GF</i> <i>fresh mozzarella / salami / pepperoni / olives / tomato pepperoncini / red wine vinaigrette / romaine lettuce</i>	17

patio FAVORITES

Chef Jake's Award-Winning Short Rib Chili <i>beer-braised / cheddar cheese / scallions cilantro crema</i>	20
Steak Frites* <i>GF</i> <i>marinated skirt steak / roasted garlic fries</i>	29
Fried Oyster and Shrimp Basket <i>DF</i> <i>fries / coleslaw / remoulade</i>	28
Cottage Pie <i>GF</i> <i>ground beef / corn / peas / gravy cheesy mashed potatoes</i>	21

SWEETS

Warm Bread Pudding <i>V</i> <i>vanilla ice cream / caramel drizzle</i>	9
Salted Chocolate Mousse Cup <i>GF / V</i> <i>whipped cream / chocolate shavings</i>	

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

hornitos reposado / monin desert pear / margarita mix

Golden Hour

*dos hombres mezcal / passion fruit purée / coconut water
lime juice*

Blueberry Tito's Lemonade

blueberry house-infused tito's handmade / lemonade

Hibiscus Collins

bombay sapphire gin / hibiscus syrup / sour mix

Colletti Royale

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

Tidal Wave

*rumhaven coconut rum / peach schnapps / orange juice
pineapple juice / blue curaçao / soda water*

Skrewball Manhattan

*skrewball peanut butter whiskey / bulleit rye / sweet vermouth
angostura bitters*

zero PROOF

Cos No Politan

ritual gin / cranberry juice / lime juice / finest call triple sec

Blueberry Mojito

*amethyst blueberry ginger mint / simple syrup / lime juice
muddled blueberries / soda water*

BEER

DOMESTIC

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

IMPORTED

Corona, Corona Light, Heineken,
Heineken 0.0

DRAFT BEER

Michelob Ultra

Modelo Especial

Voodoo Ranger IPA

Samuel Adams Boston Lager

Rotating Local Craft Selection

WHISKEY

Angel's Envy Bourbon

Anita's Choice Bourbon

Basil Hayden Dark Rye

Basil Hayden Bourbon

High West Bourbon

Knob Creek Bourbon

Knob Creek Rye

Maker's Mark Bourbon

WhistlePig PiggyBack Rye

Wild Turkey 101 Bourbon

Woodford Reserve Bourbon

Woodford Reserve Double Oaked Bourbon

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