

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 queso / 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, sweet potato tots, or side salad

The Southern Smash Burger 17
pimento cheese / fried green tomato comeback sauce / pretzel bun

Classic Smash Burger 16
american cheese / crisp lettuce / tomatoes caramelized onions / classic sauce bread and butter pickles
Add bacon 2

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

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

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

SOUPS & SALADS

Seasonal Soup 7 / 10
chef's creation

She-Crab Soup 10 / 13
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

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

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

An adjustable 15% service charge will be added to all checks and given in full to your server as a gratuity. Additional tip is not necessary, but always appreciated.

*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.

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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

hornitos 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 16

Oaked Bourbon