the PATIO

STARTERS

Chicken Wings *GF* **19**
buffalo, bbq, teriyaki, honey mustard, jerk rub or dry rub

Giant Bavarian Pretzel *V* **15**
queso / honey mustard

Nachos *GF* **15**
pico de gallo / pickled jalapeño cilantro crema / guacamole smoked chicken or chorizo

Fried Calamari **17**
buttermilk marinated / togarashi flour / banana peppers / saffron aioli

HANDHELDS

served with choice of french fries, sweet potato tots or side salad

Cheddar Smash Burger **18**
double burger / shredded lettuce tomato / red onion / classic sauce cheddar / dill pickles / potato bun
add a patty +5

The Bacon Burger **20**
double burger / house made bacon smoked cheddar cheese / lettuce onion jam / tomato / potato bun
add a patty +5

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

BBQ Chicken Wrap **18**
house smoked chicken / chipotle bbq arugula / crispy onion / bacon red pepper tortilla wrap

SOUPS & SALADS

Seasonal Soup **7 / 10**
chef's creation

She-Crab Soup **9 / 12**
old bay seasoning / oyster crackers

Caesar Salad **14**
shaved parmesan / croutons

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

Seasonal Cobb Salad *GF* **17**
roasted squash / dried cranberries diced apple / blueberries / bacon / egg candied pecans / mixed greens goat cheese / apple cider vinaigrette

patio FAVORITES

Smoked Half Chicken or Pulled Pork **22**
Choose 3 sides: warm corn bread / fries cole slaw / mac and cheese / collards served with carolina or smoky bbq sauce
both meats +7

Tuna Poke Bowl* **24**
ahi tuna / white rice / seaweed salad avocado / cucumber / scallion sesame seeds / wasabi aioli / ginger soy

Fried Shrimp Basket *DF* **29**
fries / coleslaw / remoulade

SWEETS

Warm Croissant Bread Pudding *V* **10**
white chocolate ganache filled raspberries / creme anglaise

Italian Lemon Cake **10**
fresh berries / whipped cream

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.

**Contains (or 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

Golden Horizon 21
patrón silver / licor 43
passion fruit syrup / lime

Espresso Eclipse Martini 16
chopin potato vodka / kahlúa / caffè borghetti
espresso liqueur / espresso beans

Lavender Bliss 16
tito's handmade vodka / lavender haze syrup
lemon / sugar rim

Golden Orchard Mule 17
jack daniel's tennessee whiskey / apple spice
syrup / fever-tree ginger beer / lime

Fiesta Glow Spicy Margarita 16
hornitos reposado tequila / spicy simple syrup
lime

Botanical Blush Lady 18
hendrick's gin / cointreau / fever-tree pink
grapefruit soda / lemon

Breeze & Botanicals Mojito 17
bacardí añejo cuatro rum / simple syrup
lime / club

Timeless Old Fashioned 16
maker's mark / old fashioned syrup / orange

zero PROOF

Buzz-Free Lavender Bliss 16
ritual zero proof gin alternative
lavender haze syrup / lemon / sugar rim

Discover Passion 14
ritual zero proof rum alternative
passion fruit syrup / lemon / sugar rim

Faux Fiesta Glow Spicy Margarita 16
ritual zero proof agave spirit alternative
spicy simple syrup / lime

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 10

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