



CHEF FEATURES

chef designed & executed dishes featuring seasonal & traditional favorites for you to enjoy

TAVERN CLASSICS

Mozzarella Sticks **11.95**

hand cut mozzarella, panko breading, marinara, truffle ranch

Primavera Pizza **14.95**

primavera sauce, red peppers, green peppers, red onions, asparagus, grape tomatoes, mozzarella cheese, asiago cheese, basil, lemon zest

Bruschetta Pesto

Chicken Sandwich **16.95**

grilled chicken, spinach, lemon garlic oil, basil walnut pesto, red onion, tomato, balsamic glaze, sourdough, choice of side

FROM THE BAR

Highland Honey **12**

glenglasshaugh, honey simple, lemon juice, apple juice, ginger beer

Josh Cellars

California

Sauvignon Blanc

10 | 15 | 38

** consuming raw or undercooked seafood, meat, poultry and eggs may cause foodborne illness.



DRINK FEATURES

fresh craft cocktails carefully created by our amazing bar team!

Tequila Me Softly 14

milagro reposado, du nord coffee liqueur, vanilla-cinnamon simple syrup, cold brew

Añejo Old Fashioned 17

milagro añejo tequila, dom benedictine, agave, chocolate bitters

Phoney Negroni 14

gray whale gin, aperol, strawberry lavender simple

London Fog 13

beefeater gin, lemon juice, simple syrup, goslings ginger beer

Lavender Gimlet 13

gray whale gin, strawberry-lavender simple syrup, lemon juice, edible glitter

Champagne Problems 14

st. germain, fever tree pink grapefruit, lime juice, champagne

Just Peachy 13

blush wine, peach puree, peach liqueur, pineapple juice

FEATURED WINES

Gran Sasso

Italy

Sangiovese

12 | 17 | 46

L'Agonstique

France

Chardonnay

11 | 16 | 42

Alexander Valley

California

Zinfandel

14 | 19 | 54