



CHEF FEATURES

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

TAVERN CLASSICS

Spinach Dip Stuffed Mushrooms 11.95
garlic butter roasted crimini mushrooms, boursin artichoke dip, herb bread crumbs, pesto lemon butter sauce

Thai Me Up 14.95
thai sweet chili, thai braised pork belly, garlic sauteed bok choy, cheddar cheese, ginger - wasabi pickled red onions, cilantro

Chicken A la Vodka 19.95
grilled chicken, cavatappi pasta, shallots, vodka sauce, crushed red pepper, pecorino cheese, fresh basil

FROM THE BAR

Highland Honey 12
glenglasshaugh sandend, honey simple syrup, lemon juice, apple juice, ginger beer

Erath Chardonnay
California
Sauvignon Blanc
10 | 15 | 38
restaurant exclusive

** 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 14

bombay sapphire, 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