

# HAPPY HOUR

**\$4 BEERS** BUD LIGHT | COORS LIGHT | MILLER LITE

**\$5 WINES** CK MONDAVI CHARDONNAY LAGUNITAS IPA  
CK MONDAVI MERLOT YAZOO PALE ALE  
CK MONDAVI CABERNET

**CRAFT BEERS**

**COCKTAILS**

---

## \$5 HOUSE COCKTAILS

---

**FROSÉ**  
Rosé wine, grapefruit  
vodka & prickly pear **G**

**SAMBUCA 75**  
Tito's, fresh raspberry,  
fresh blackberry & topped  
with champagne


**COCONUT  
MOJITO**  
Bacardi Coconut Rum,  
lime & pineapple juices  
with lavender & mint

# MONDAY-FRIDAY | 11AM-7PM


\$6

## COCKTAILS

### NAKED MARGARITA

Sauza Hornitos Plata,  
Patrón Citrónge & agave  
nectar with fresh lime  
(approx. 115 calories) 

### SINLESS STRAWBERRY MOJITO

Bacardi Limón Rum,  
strawberry purée & mint  
(approx. 113 calories) 

### TENNESSEE MULE

Deep Eddy, lemon  
& lime juices, ginger  
liqueur & Fever Tree  
ginger beer

\$6 YOU CALL IT

\$7

## PREMIUM COCKTAILS

### SPICY BLUEBERRY MARGARITA

Casamigos Blanco tequila,  
agave nectar, hand-squeezed  
pineapple juice, with  
blueberries & chipotle-  
cayenne

### ROYAL BASIL LEMONADE

Absolut Citron Vodka, fresh  
basil, fresh-squeezed pineapple,  
lemon & lime juices

### HAVANA MOJADITO

Plantation Grand Reserve  
Rum, fresh-squeezed lime  
juice, mint & strawberries



Savin' some calories!

# CHEF SNACKS

\$6 | MONDAY-FRIDAY | 4-7PM

## SMOKED SALMON

in-house smoked salmon,  
dill crema, capers, with  
toast points

## BRUSCHETTA

balsamic-marinated  
tomatoes, basil, Parmesan  
cheese, ciabatta bread **V**

## SHRIMP & CRAB DIP

poblano peppers in baked  
cheeses, tortilla chips

## MARGHERITA PIZZA

sauceless pie with  
mozzarella, tomatoes,  
basil & aged Parmesan  
cheese **V**

## CHICKEN & BEEF SATAY

with teriyaki & sriracha

DINE • DRINK • DANCE

LIVE MUSIC NIGHTLY

**V** vegetarian

**G** no gluten-containing ingredients

Allergies? Our kitchen uses wheat, soy, milk, egg and nut products. Please talk to a manager & chef about your dietary restrictions.  
Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.

## CHARCUTERIE BOARD | 12.00

chef selection of cured meats, cheeses, house-crafted fig jam & pickled vegetables

*speck ham (Italy) • bresaola beef (Italy) • St. Andre Triple Crème (France) • Cabot white cheddar (New England) • Manchego (Spain)*

### BRUSCHETTA | 8.00

balsamic-marinated tomatoes,  
basil, Parmesan cheese,  
ciabatta bread **V**

### SHRIMP

#### CEVICHE | 10.75

shrimp, lime juice, jalapeño,  
red onion, cilantro **G**

### SMOKED

#### SALMON | 11.50

in-house smoked salmon,  
dill crema, capers, with  
toast points

### SHRIMP &

#### CRAB DIP | 13.00

poblano peppers in baked  
cheeses, tortilla chips

### CHICKEN &

#### BEEF

#### SATAY | 11.00

with teriyaki & sriracha

### BUCA

#### BEIGNETS | 8.00

mozzarella, prosciutto, jalapeño-  
basil, balsamic glazes

### SEARED DUCK

#### BREAST | 14.75

parsnip purée, oyster  
mushrooms, leeks,  
chipotle-honey gastrique

### ROASTED

#### BEETS | 9.75

red & gold beets, arugula,  
goat cheese, candied walnuts,  
green goddess dressing **V**

### GOAT CHEESE-

#### STUFFED

#### ARTICHOKES | 11.25

baked, served with toast points **V**

### CALAMARI

#### FRITTI | 12.50

amaretto-marinated, cherry  
peppers, marinara

### SEARED AHI

#### TUNA | 15.50

with Thai cucumber salad,  
Asian plum sauce, wasabi  
& ginger

### BIANCA

#### FLATBREAD | 13.50

creamy white cheese,  
mozzarella, prosciutto,  
sun-dried tomatoes, fresh  
basil, crushed red pepper,  
Parmesan cheese

**V** vegetarian

**G** no gluten-containing  
ingredients

• • • • •

sauceless pie with mozzarella,  
tomatoes, basil & aged  
Parmesan cheese **v**

Canadian bacon, pepperoni, Italian sausage, ground beef, house-made Italian pizza sauce, fresh mozzarella

Canadian bacon, portobellos,  
Italian sausage, house-made  
spicy vodka sauce, gouda,  
goat cheese

marinara & mozzarella included; Canadian bacon, pepperoni, Italian sausage, portobellos, bell peppers, artichokes, red onion, Kalamata olives, spinach, tomatoes: .50 each

SEB

YUENGLING

# HAP AND HARRY'S: TENNESSEE LAGER

YAZOO PALE ALE

# HIGH GRAVITY BEER: DELIRIUM NOCTURNUM

GRAPES BY THE GLASS

CAVIT LUNETTA  
PROSECCO, Italy

BERINGER WHITE  
ZINFANDEL, North Coast

WENTE "RIVERBANK"  
RIESLING, Monterey

NOBILO SAUVIGNON  
BLANC, New Zealand

RUFFINO PINOT  
GRIGIO, Italy

SANTA MARGHERITA  
PINOT GRIGIO, Italy

CK MONDAVI CHARDONNAY,  
Willow Springs

HESS SHIRTAIL CREEK  
CHARDONNAY, Monterey

WENTE "RIVA RANCH"  
CHARDONNAY, Arroyo Seco

TALLEY ESTATE  
CHARDONNAY,  
Arroyo Grande

MONTES PINOT NOIR,  
Chile

CALERA PINOT NOIR,  
Central Coast

ROSENBLUM "OLD VINES"  
ZINFANDEL, Sonoma Valley

CK MONDAVI MERLOT,  
Wildcreek Canyon

FRANCISCAN "ESTATE"  
MERLOT, Napa Valley

PASCUAL TOSO "ESTATE"  
MALBEC, Argentina

"LUNATIC" RED BLEND  
LUNA VINEYARDS,  
Napa Valley

CK MONDAVI CABERNET,  
Wildcreek Canyon

HOGUE CABERNET,  
Columbia Valley

CLOS DU BOIS CABERNET,  
Alexander Valley

SANCTUARY CABERNET,  
Napa Valley

# THE USUAL CRAFTED LIBATIONS

Thoughtfully-prepared libations using fresh fruit and hand-squeezed juices

## ROYAL BASIL LEMONADE

Absolut Citron Vodka, fresh basil,  
fresh-squeezed pineapple, lemon  
& lime juices

## COCK 'N BULL

Tito's Handmade Vodka, fresh-  
squeezed lime juice, house-made  
ginger syrup

## ST. JIMI

Hendrick's Gin, St-Germain,  
fresh lime & cucumber juices,  
with a dash of bitters

## A VICTIM

Plantation Pineapple Rum,  
fresh-squeezed pineapple,  
lime & ginger juices

## HAVANA

## MOJADITO

Plantation Grand Reserve Rum,  
fresh-squeezed lime juice, mint  
& strawberries

## BITTERED

## SLING

Bulleit Rye & angostura bitters

## RED APPLE SPRITZER

360 Apple Vodka,  
pomegranate juice, Sprite®

## SPICY BLUEBERRY MARGARITA

Casamigos Blanco tequila,  
agave nectar, hand-squeezed  
pineapple juice, with blueberries  
& chipotle-cayenne

## 1936

## TIJUANA

Cimarron Reposado tequila,  
Pierre Ferrand Dry Curaçao,  
lime-infused agave & absinthe

## PACIFISTA

Casamigos Blanco tequila,  
lime-infused agave &  
hand-squeezed grapefruit juice

## LAST WORD

Magellan gin, Green Chartreuse  
liqueur, Luxardo Cherry liqueur  
& hand-squeezed lime juice

## STRAWBERRY BASIL

## LEMONADE

Grey Goose Le Citron Vodka,  
fresh-squeezed lemon juice,  
fresh strawberries & basil

## COLD AS ICE

## THE JOHN DALY

A southern twist on sweet  
tea & lemonade, with  
smooth bourbon whiskey **G**

## FROSÉ

Rosé wine, grapefruit  
vodka & prickly pear **G**

# DESSERT WINES

KIONA VINEYARDS ICE WINE

ELK COVE VINEYARDS ESTATE RIESLING

8.00

WHITE  
CHOCOLATE  
CHEESECAKE  
housemade with ginger  
crust & blueberry reduction  
topping

BERRY  
COBBLER  
STREUSEL  
with vanilla bean  
ice cream

CHEESECAKE  
SOPAPILLA  
crispy cinnamon & sugar-  
coated pastry, cheesecake,  
caramel, vanilla bean  
ice cream

DECADENT  
CHOCOLATE  
TOFFEE TORTE  
with pieces of Heath®  
bar candy **G**

## FINISH

STICKY  
TOFFEE  
BREAD  
PUDDING  
bread pudding, toffee  
sauce, crispy candy cup,  
vanilla bean ice cream

CRÈME  
BRÛLÉE  
classic vanilla bean  
custard, caramelized  
sugar crust,  
seasonal berries

**G** no gluten-containing ingredients