



## FOOD MENU

### SPICY MIXED NUTS

{ \$8 }

almonds / cashews / pecans / walnuts  
vegan / gluten-free

### BURRATA SALAD

{ \$14 }

mozzarella burrata / baby greens / tomatoes /  
cucumber / carrots / sundried tomato vinaigrette  
vegetarian / gluten-free

### FRENCH FRIES

{ \$9 }

truffle garlic aioli  
vegetarian

### TOMATO & ARTICHOKE FLATBREAD

{ \$15 }

roasted tomatoes / artichokes / baby greens /  
pickled onions / arrabiata sauce  
vegetarian

### BELL PEPPER HUMMUS

{ \$12 }

house-made roasted red bell pepper hummus /  
pickled onions / garlic naan  
vegetarian

### BRAISED SHORT RIB FLATBREAD

{ \$18 }

red wine braised short rib / pickled onions /  
smoked gouda cheese / parmesan

### LEMON HERB CHICKEN THIGH

{ \$18 }

roasted peewee potatoes / brussels sprouts /  
fire roasted apples / romesco sauce  
gluten-free

### SEARED CRAB CAKES

{ \$20 }

pickled vegetables / scallion remoulade / lemon

### MARINATED OLIVE MEDLEY

{ \$7 }

assorted imported olives / mediterranean spices  
vegan / gluten-free

### ROASTED BRUSSELS SPROUTS

{ \$9 }

roasted apples / apple cider vinaigrette /  
parmesan  
vegetarian

### STEAK FRITES

{ \$33 }

12oz. grilled ribeye / balsamic demi / herb butter /  
truffle garlic aioli / french fries

### ROASTED APPLE SALAD

{ \$14 }

baby greens / roasted apples / pickled cranberry /  
pepitas / apple cider vinaigrette  
vegan / gluten-free

### TRUFFLE MUSHROOM RISOTTO

{ \$14 }

roasted mushrooms / artichokes / parmesan /  
superfino arborio rice / truffle  
vegetarian / gluten-free

### CRISPY CALAMARI

{ \$15 }

calamari rings / seasoned breading / marinara /  
roasted garlic aioli

### THE TOP SMASH BURGER

{ \$19 }

double smash burger patties / buttery brioche /  
cheddar cheese / house pickles / bacon /  
lettuce / tomato / garlic mayo / french fries  
add truffle aioli +\$1

**BRUNCH, BOARDS, & Booze**  
EVERY SUNDAY FROM 10AM - 3PM

\*Please notify us of any food allergies. Consuming raw or undercooked meat, seafood, or eggs may increase your risk of food-borne illness.  
Parties of 6 or more will have an automatic 20% gratuity applied.

## SIGNATURE COCKTAILS

### **PUMPKIN ESPRESSO MARTINI** { \$12 }

espresso vodka / pumpkin puree / rumchata / cold brew / mexican bitters / cinnamon / coffee beans

*Crafted by Tye.*

### **NIGHT CAP** { \$12 }

hendrick's gin / creme de cacao / sweet vermouth / chocolate bitters / chocolate covered orange slice

*Crafted by Jaz.*

### **THE GRINCH** { \$11 }

bacardi rum / midori / agave / lime juice / soda water / fresh mint / cucumber

*Crafted by Tye.*

### **BANANA OF** { \$12 }

bacardi anejo cuatro rum / banana liqueur / banana slice

*Crafted by Lance.*

### **IRISH BREW BLISS** { \$11 }

jameson cold brew irish whiskey / hot coffee / agave / whipped cinnamon butter

*Crafted by Tye.*

### **GOLDEN HOUR** { \$11 }

rye whiskey / lemon juice / honey / cinnamon / cinnamon stick

*Crafted by Lance.*

### **CAMP SMOKEY MOUNTAIN** { \$13 }

ole smokey salted caramel tennessee whiskey / bulleit rye whiskey / maple syrup / bitters / cinnamon

*Crafted by Tye.*

### **RED RIM** { \$12 }

casamigos tequila / cointreau / agave / lime juice / red wine blend float

*Crafted by Megan.*

### **APPLE CIDER MARGARITA** { \$13 }

don julio reposado tequila / cointreau / apple cider / caramel / cinnamon / lime juice / apple slice

*Crafted by Tye.*

### **CRÈME BRÛLÉE MARTINI** { \$11 }

licor 43 creme brulee / vanilla vodka / heavy cream / frangelico /

torched sugar topping

*Crafted by Lance.*

## WHITE WINE

## RED WINE

## SPARKLING & CHAMPAGNE