



FOOD MENU

MARINATED OLIVES

cerignola, atlas royal, gaeta, kalamata,
herb & citrus marinade

vegan, gluten-free

\$8

BEER-BATTERED FRIES

parmesan aioli

\$8

NEAPOLITAN FLATBREAD

marinara, burrata, tomato, basil

vegetarian

\$20

PORK BELLY FLATBREAD

ricotta, pork belly, cherry tomato,
pomegranate molasses, pickled onion

\$22

OLD BAY SHRIMP

sautéed shrimp, old bay butter, crostini

\$18

KIMCHI FRIED RICE

basmati rice, kimchi, soy glaze, fried egg

add pork belly +\$6

vegetarian

\$14

HALLOUMI SALAD

marinated heirloom tomato & cucumber,
dill, spinach, pickled onion, halloumi crouton

vegetarian, gluten-free

\$16

TUNA TARTARE TACOS

avocado purée, spicy mayo, wonton

\$20

STEAK MEDALLIONS

twin 3oz. filets, chimichurri, charred lemon

gluten-free

\$32

SLIDERS

three sliders, gouda, bacon jam,
fried onion

\$20

KOREAN FRIED CHICKEN THIGHS

gochujang glaze, green onion

\$20

S'MORES BOARD

hershey's chocolate, marshmallows,
graham crackers, personal "campfire"

vegetarian

\$20 SERVES 2 | \$30 SERVES 4

*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

GREEN GODDESS \$15

barnstormer cucumber vodka, midori liqueur, st-germain elderflower liqueur, dry vermouth, fresh cucumber, saline, tajin
Crafted by Tye.

OPEN SESAME \$13

light rum, lime juice, sesame simple syrup, absinthe
Crafted by Reily.

PEARTINI \$15

grey goose la poire vodka, star anise syrup, licor 43, lemon juice
Crafted by Tye.

THE RIZZ \$15

hendrick's gin, chambord liqueur, lemon juice, simple syrup, mint, soda water, candied lemon
Crafted by Megan.

TOP BOULEVARDIER \$15

high west whiskey, grand marnier liqueur, campari liqueur, sweet vermouth, agave, orange slice
Crafted by Tye.

ABOUT THYME \$15

bombay sapphire gin, ginger syrup, honey syrup, cava vinegar, thyme
Crafted by Reily.

DRAGON PALOMA \$14

milagro tequila, bacardi dragonberry rum, agave, lime, grapefruit juice, chamoy, sprite
Crafted by Lance.

BOTANICAL SPRITZ \$14

rosé wine, st-germain elderflower liqueur, fabrizia limoncello, soda water, edible flower
Crafted by Tye.

WHITE WINE

RED WINE

SPARKLING & CHAMPAGNE