

Shareables

Charcuterie board 26

Seasonal meats & cheeses, grilled asparagus, marinated olives, garlic jam, pecans, toasted bread

- V **Burrata Strawberry Balsamic Basil 17**
Hot honey, burrata, strawberry balsamic, basil, lemon zest, toasted bread

*Tropical Ceviche 16

Citrus marinated mahi, pineapple, mango, onion, cucumber, red pepper, tomato, cilantro, tortilla chips

Filet Mignon Sliders 22

Beef tenderloin, caramelized onion, gruyere cheese, black pepper truffle aioli

Sriracha Honey BBQ Chicken Wings 19

Oven roasted chicken, sriracha honey BBQ sauce, carrot sticks, ranch

- V **Veggie Tostadas 16**
Impossible meat, mushroom, pepper, onion, lettuce, pico de gallo, tomatillo salsa, poblano chili aioli, pecorino, fried wheat tortillas

- Vg **Chips & Dips 10**
Tortilla chips, served with salsa roja & guacamole

- V **House Cut Fries 12**
Served with sriracha ketchup & horseradish mustard aioli

*Tuna Stack 19

Marinated ahi tuna, mango soy glaze, seasoned avocado, mango cucumber pico, crispy sushi rice, togarashi rice chips

Fire Shrimp 19

Cajun butter, tomato, micro cilantro, toasted bread

Pizzas

- V **Classic Margherita 21**
Tomato, fresh mozzarella, pecorino, manchego, basil

Sausage & Hot Honey 21

Sausage, hot honey, spicy soppressata, mozzarella, ricotta, pecorino

BBQ Chicken 21

Roasted chicken, southern style BBQ sauce, red onion, mozzarella, pecorino, roasted corn, cilantro

- V **Mascarpone & Mushroom 21**
Mascarpone cream sauce, cremini mushroom, manchego, pecorino, arugula, truffle oil

Spicy Hawaiian 21

Spicy capicola, roasted pineapple, tomato, mozzarella, jalapeño, red onion, pecorino

add cauliflower crust 2

all pizzas are prepared in the same oven

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Vegetarian V / Vegan Vg

Certain menu items can be made vegan. Please ask your server for details and notify them of any allergies or dietary restrictions.

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* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we offer gluten-free items, our kitchen is not gluten-free.

Salads

Green Goddess Cobb Salad 17

Chicken, bacon, avocado, tomato, hard boiled egg, blue cheese, green goddess dressing

Iceberg Wedge 14

Iceberg lettuce, roasted tomato confit, fiery corn relish, applewood smoked bacon, gorgonzola aioli

*Poke Bowl 18

Ahi tuna, soy glaze, avocado, cucumber, red onion, carrot, edamame, scallion, sushi rice, wakame, sesame seeds

add protein

chicken 7, shrimp 9

Signature Dishes

Steak Frites 32

Pepper seared flat iron, cognac peppercorn sauce, fries

Sriracha Honey BBQ Pork Tenderloin 24

Seared pork tenderloin, sriracha honey BBQ sauce, ginger rice, balsamic brussels sprouts

Miso Salmon 18

Marinated miso salmon, apple slaw, ginger rice, balsamic brussels sprouts

Creamy Cajun Alfredo 24

Choice of chicken or shrimp

Penne pasta, cajun alfredo, manchego, black pepper

Handhelds

Served with fries & sriracha ketchup

Double Smash Burger 18

Double smash patty, house sauce, american cheese, pickle, lettuce, tomato
add guacamole 2, bacon 2, caramelized onions 2

BBQ Bacon Smash Burger 19

Double smash patty, BBQ sauce, cheddar, bacon, pickle, lettuce, tomato
add guacamole 2, caramelized onions 2

Fried Chicken Sandwich 19

Buttermilk fried chicken, slaw, garlic aioli,
add guacamole 2, cheddar 2

Dessert

- V **Mini Jars (one) for 7, (three) for 17**
• Double chocolate brownie • Berries & cream
• Key lime cake • Strawberry shortcake

- V **Bourbon Bread Pudding 8**
Bread pudding topped with vanilla bean ice cream, pecan crumble, bourbon glaze

- V **Smores Skillet 10**
Marshmallow fluff, marshmallow, nutella, semi-sweet chocolate, graham cracker crust, chocolate sauce

- V **Bananas Foster Taca-nadas 10**
Fried empanada taco shell, cinnamon sugar, brown sugar, banana, whipped cream, caramel sauce, candied pecans

Signature Cocktails \$16

Augusta Sunset

Tito's Vodka, Aperol, Cane Sugar, Lemon

Tasty Green

Tito's Vodka, Cucumber, Basil, Cane Sugar, Lime

Margarita Standoff

Espolon Blanco Tequila, Ancho Chilles, Pineapple, Lime

Good Sound & Beach Bound

Cruzan Light Aged Rum, Coconut, Lime Cordial, Bitters

BBQ on a Saturday Night

Wild Turkey 101 Bourbon, Smoked Peach Honey, Lemon, Bitters

London Calling

Sipsmith London Dry Gin, Absinthe, Bergamot, Cane Sugar, Lemon

Return of the Serpent

Espolon Blanco Tequila, Poblano, Cilantro, Pineapple, Cane Sugar, Lime

Puttery Espresso Martini

Cincoro Reposado Tequila, Coffee Liqueur, Demerara, Chocolate Bitters

Royale Margarita

Cincoro Blanco, Grand Marnier, Cane Sugar, Lime

Draft Cocktails \$16

Tito's Orange Line

Tito's, Triple Sec, Orange Juice, Cranberry Juice, Sprite

Puttery Sangria

Merlot, Brand, Triple Sec, Cassis, Pear Purée, Cranberry Juice

Zero-Proof Cocktails \$10

Margarita Compromise

Ritual Ancho Infused Zero Proof Tequila, Pineapple, Lime

Eastside Sparkle

Ritual Zero Proof Gin, Mint, Cucumber, Cane Sugar, Lime

Zero-Proof Spritz

Ritual Zero-Proof Aperitif, Soda

Beer & Seltzer

Drafts 8.5

Stella Artois Pilsner

Michelob Ultra

Bold Rock Hard Cider

Atlas Ponzi IPA

DC Brau Pils Pilsner

Aslin No Backsies Hefeweizen

Kona Big Wave Pale Ale

Sierra Nevada Hazy Little Thing IPA

Bottles & Cans 7

DC Brau Penn Quarter Porter

Mango Cart Golden Road Wheat Ale

Sierra Nevada Sunny Little Thing Wheat

Deschutes Rotating

High Noon

Budweiser

Bud Light

Modelo

Miller Lite

Stella Artois Liberte 0.0 Non-Alcoholic

Other 6

Acqua Panna Spring Water

Red Bull

Wine Glass/Bottle

Red Wine

Bread & Butter 17/64

Cabernet Sauvignon, Napa Valley, NV

Landmark Vineyards 17/64

Pinot Noir, Russian River, 2016

Charles and Charles 16/64

Red Blend

White Wine & Rosé

Domaine de Bernier 16/64

Chardonnay, Loire Valley, NV

Fleurs de Prairie 14/54

Rose, Languedoc, NV

Seaglass 12/48

Sauvignon Blanc

Seaglass 12/48

Riesling, Canada, 2021

Oyster Bay 12/48

Pinot Gris, New Zealand, 2020

Sparkling Wine

Chandon 17/64

Brut Sparkling, NV

Chandon 17/64

Brut Rose, NV

Ménage à Trois 17/64

Prosecco

