

SHAREABLES

- ✔ **SPINACH ARTICHOKE DIP** 17
 Parmesan & gruyere cheese, roasted garlic, tortilla chips
- SRIRACHA HONEY BBQ CHICKEN WINGS** 17
 Oven roasted chicken, sriracha honey BBQ sauce, served with carrot sticks and ranch
- ✔ **CHIPS & DIPS** 10
 Tortilla chips, served with salsa roja & guacamole
- ✔ **HOUSE CUT FRIES** 10
 Served with sriracha ketchup & horseradish mustard aioli

- FILET MIGNON SLIDERS** 22
 Beef tenderloin, caramelized onion, gruyere cheese, black pepper truffle aioli
- ✔ **VEGGIE TOSTADAS** 15
 Impossible meat, poblano chili aioli, mushroom, pepper, onion, lettuce, pico de gallo, pecorino, fried wheat tortillas
- CHICKEN TOSTONES** 12
 Ancho chicken, Cajun crema, fried plantain, guacamole, pickled onion, cheese, micro cilantro

SIGNATURE ENTREES

- STEAK FRITES** 32
 Pepper seared flat iron, cognac peppercorn sauce, fries
- MISO SALMON** 23
 Marinated miso salmon, apple slaw, ginger rice, balsamic broccolini
- CREAMY CAJUN ALFREDO** 22
Choice of Chicken or Shrimp
 Penne pasta, Cajun alfredo, manchego, black pepper
- JAMBALAYA PASTA** 24
 Shrimp, chicken, andouille sausage, stewed tomatoes, onion, peppers, orzo pasta
- LEMON CHICKEN** 23
 Garlic mashed potatoes, balsamic broccolini, seared chicken, lemon caper cream

HANDHELDS

SERVED WITH HOUSE CUT FRIES

- DOUBLE SMASH BURGER** 18
 Double smash patty, house sauce, American cheese, pickle, lettuce, tomato
add guacamole 2, bacon 2, caramelized onions 2
- FRIED CHICKEN SANDWICH** 19
 Buttermilk fried chicken, slaw, garlic aioli
add guacamole 2, cheddar 2
- ✔ **MEATLESS FRIED CHICKEN SANDWICH** 20
 Meatless fried chicken, vegan cheese, lettuce, tomato, pickles, vegan house sauce, gluten free burger bun
- MISO SALMON SANDWICH** 20
 Miso salmon, toasted brioche bun, apple slaw, spinach, tomatoes, gochujang aioli

Artisan PIZZAS

- ✔ **CLASSIC MARGHERITA** 19
 Tomato, fresh mozzarella, pecorino, manchego, basil
- SAUSAGE & HOT HONEY** 20
 Sausage, hot honey, spicy soppressata, mozzarella, ricotta, pecorino
- BBQ CHICKEN** 19
 Roasted chicken, southern style bbq sauce, red onion, mozzarella, pecorino, roasted corn, cilantro
- ✔ **VEGGIE** 19
 White sauce, spinach, mushrooms, red onions, mozzarella, pecorino, manchego, sea salt, pepper
- MEAT LOVERS** 21
 San Marzano sauce, mozzarella, pepperoni, sausage, spicy soppressata, pecorino, manchego, sea salt, pepper

SALADS

- SMOKED SALMON CHOPPED SALAD** 21
 Arugula, couscous, smoked salmon, pepita/cranberry mix, roasted corn, tomatoes, adobo vinaigrette
- GREEN GODDESS COBB SALAD** 17
 Chicken, bacon, avocado, tomato, hard-boiled egg, bleu cheese, green goddess dressing
- BBQ CHICKEN SALAD** 17
 Chicken, romaine, Monterey jack cheese, cheddar cheese, tomatoes, onions, roasted corn, BBQ ranch

SWEET TREATS

- ✔ **BOURBON BREAD PUDDING** 9
 Bread pudding, vanilla ice cream, pecan crumble, bourbon glaze
- ✔ **SMORES SKILLET** 10
 Nutella, marshmallow fluff, marshmallow, chocolate, graham cracker crust, chocolate sauce
- ✔ **PEACH COBBLER** 10
 Sweet peach filling, streusel crunch, vanilla ice cream
- ✔ **SEASONAL CRÈME BRULEE** 10
 Mango cream brulee, fresh fruit, mint



Signature
COCKTAILS \$18



AUGUSTA SUNSET

Tito's Vodka, Aperol, Cane Sugar, Lemon



THE TRANQUILIZER

Cruzan Aged Dark Rum, Coconut, Nutmeg, Pineapple, Orange



NUTTY PROFESSOR

Jameson Irish Whiskey, Orgeat, Blended Scotch, Lemon



PUMPKIN CARRIAGE

Wild Turkey 101 Rye Whiskey, Bitters, Pumpkin Spice, Demerara Sugar



RETURN OF THE SERPENT

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



TASTY GREEN

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



MARGARITA STANDOFF

Espolon Blanco Tequila, Pineapple, Ancho Chiles, Lime



QUEEN'S SWIZZLE

Cruzan Light Aged Rum, Mint, Cane Sugar, Lime, Bitters



LONDON CALLING

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



BBQ ON A SATURDAY NIGHT

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

The 23
COLLECTION \$23

PUTTERY'S ESPRESSO MARTINI

Cincoro Reposado Tequila, Coffee Liqueur, Demerara, Chocolate Bitters

ROYALE MARGARITA

Cincoro Blanco Tequila, Grand Marnier, Cane Sugar, Lime

CHAMPIONS OLD FASHIONED

Cincoro Reposado Tequila, Cane Sugar, Bitters, Grapefruit Oils

DRAFT BEER \$9

MILLER LITE
MODELO
DOS EQUIS
BLUE MOON
YUENGLING
STELLA ARTOIS

FUNKY BUDDHA | Floridian
WYNWOOD | La Rubia
VOODOO RANGER IPA
ROTATING TAP
Please ask your server

BOTTLES & CANS \$7

CORONA
HEINEKEN
MICHELOB ULTRA
PERONI

JAI ALAI IPA
GUINNESS
HEINEKEN 0.0 | NA
HIGH NOON SELTZER 10
Assorted Flavors

Zero Proof
COCKTAILS \$10

MINDFUL MIMOSA

Perrier, Orange, Jasmine Green Tea

DEMURE SHIRLEY

Perrier, Pomegranate Grenadine, Cinnamon, Cane Sugar, Lime

MARGARITA COMPROMISE

Ancho Infused Ritual Zero-Proof Tequila, Pineapple, Cane Sugar, Lime

DRY 75

Lemon Soda, Cane Sugar, Lemon

THE REVITALIZER

Coconut, Raspberry, Pineapple, Orange, Lime

EASTSIDE SPARKLE

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

WINE \$14

HOUSE RED
HOUSE WHITE
HOUSE ROSÉ
HOUSE BUBBLY

WATER \$6

AQUA PANNA
SAN PELLEGRINO
PERRIER
SAN PELLEGRINO
Essenza | Assorted Flavors