

SHAREABLES

CHARCUTERIE BOARD	29
Seasonal meats & cheeses, grilled asparagus, marinated olives, garlic jam, pecans, toasted bread	
ELOTE RIBS	16
Smothered corn on the cobb, cut into ribs Black truffle aioli, cotija cheese, fresh squeezed lime	
TUNA TOSTADAS	18
Marinated ahi tuna, sriracha aioli, smashed avocado, mango cucumber pico de gallo, micro cilantro	
VEGGIE TOSTADAS	16
Impossible meat, mushroom, pepper, onion, lettuce, salsa roja, pico de gallo, cotija, poblano chili aioli, fried wheat tortillas	
CHIPS & DIPS	15
Tortilla chips, served with salsa roja & guacamole	

SIGNATURE ENTREES

STEAK FRITES	35
Pepper seared flat iron, cognac peppercorn sauce, fries	
MISO SALMON	26
Marinated miso salmon, apple slaw, ginger rice, balsamic broccolini	
CREAMY CAJUN ALFREDO	24
Choice of Chicken or Shrimp, or Steak 5 Cajun alfredo, penne pasta, manchego, black pepper	
HULI HULI CHICKEN SKEWERS	24
Chicken skewers, pineapple fried rice, coconut cream sauce	
STUFFED CHICKEN MARSALA	24
Sun dried tomato stuffed chicken, mozzarella, mashed potatoes, green bean, house marsala sauce	
FIRE SURF AND TURF	35
Choice of Ginger Rice or Mashed Potatoes 6oz filet mignon, togarashi shrimp, zesty cajun butter, green beans	

HANDHELDS

SERVED WITH HOUSE CUT FRIES

DOUBLE SMASH BURGER	24
Double smash patty, house sauce, pickle American cheese, lettuce, tomato add guacamole 2, bacon 2, caramelized onions 2	
FRIED CHICKEN SANDWICH	24
Buttermilk fried chicken, slaw, garlic aioli, add guacamole 2, cheddar 2	
MEATLESS FRIED CHICKEN SANDWICH	24
Meatless fried chicken, vegan cheese, lettuce, tomato, pickles, vegan house sauce, gluten free burger bun	
MISO SALMON ROLL	23
Choice of Homemade Old Bay Chips or Fries Toasted brioche bun, apple slaw, gochujang aioli	



FILET MIGNON SLIDERS	23
Beef tenderloin, caramelized onion, gruyere cheese, black pepper truffle aioli	
POKE STACK	22
Choice of Salmon or Ahi Tuna Ginger soy glaze, avocado, edamame, cucumber, red onion, carrots, green onion, sesame seeds, fried wonton chips.	
BEEF TATAKI	24
Seared filet mignon, garlic oil, chili ponzu, fried onion, jalapenos	
FIRE SHRIMP	22
Cajun butter, tomato, micro cilantro, toasted bread	
HOUSE CUT FRIES	15
Served with sriracha ketchup & horseradish mustard aioli	

TACOS

SALSA MACHA CHICKEN TACOS	19
Salsa macha, avocado, onion, cilantro, lime	
CARNE ASADA TACOS	20
Salsa roja, avocado, onion, cilantro, lime	
IMPOSSIBLE™ BEEF TACOS	20
Nacho 'cheese' sauce, lettuce, pico de gallo	

TACA-NADAS

Deep Fried & Stuffed Empanada Shells

CARNE ASADA TACA-NADAS	18
Pico de gallo, lettuce, poblano aioli, cotija, lime wedge	
ANCHO CHICKEN TACA-NADAS	18
Pico de gallo, lettuce, poblano aioli, cotija, lime wedge	
IMPOSSIBLE™ BEEF TACA-NADAS	18
Pico de gallo, lettuce, nacho 'cheese' sauce, lime wedge	

SALADS

GREEN GODDESS COBB SALAD	22
Chicken, bacon, avocado, tomato, hard-boiled egg, bleu cheese, green goddess dressing	
BBQ CHICKEN SALAD	22
Chicken, romaine, Monterey jack cheese, cheddar cheese, tomatoes, onions, roasted corn, BBQ ranch	
GARDEN SALAD	19
Beets, seasonal citrus, goat cheese, avocado, white balsamic vinaigrette, candied pecans add chicken 7, shrimp 9, flat iron steak 10	

SWEET TREATS

BOURBON BREAD PUDDING	12
Bread pudding, vanilla ice cream, pecan crumble, bourbon glaze	
PECAN PIE	10
Personal caramelized pecan pie, served with ice cream	
DULCE DE LECHE CAKE	10
Vanilla sponge cake, ice cream, whipped cream	
SEASONAL CRÈME BRULEE	12
Mango cream brulee, fresh fruit, mint	

Signature
COCKTAILS \$18



ALL DESIGNER

Tito's Vodka, Aperol, St. Germain, Lemon



FIGGY SMALLS

Uncle Nearest Bourbon, Figs, Bitters, Demerara Sugar



THE LAST DINER

House Rum Blend, Fernet Branca, Coconut, Pineapple, Lime



MARGARITA STANDOFF

Ancho-Infused Espolon Blanco Tequila, Pineapple, Lime, Tajín



NUTTY PROFESSOR

Jameson Irish Whiskey, Orgeat Blended Scotch, Lemon



QUEEN'S SWIZZLE

Ten to One Rum, Mint, Cane Sugar, Lime, Bitters



PUMPKIN CARRIAGE

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



LONDON CALLING

Sipsmith London Dry Gin, Bergamot, Earl Grey, Absinthe, Lemon



RETURN OF THE SERPENT

Espolon Blanco Tequila, Pineapple, Poblano, Cilantro, Lime



BANANA BREAD

Espolon Reposado Tequila, Banana, Cacao, 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 \$10

MODELO

HEINEKEN

MILLER LITE

BELLS TWO HEARTED
Hazy IPA

BROOKLYN BREWERY
Pilsner

NARRAGANSETT
Fresh Catch

SAMUEL SMITH'S
Rotating Tap

FLAGSHIP
Rotating Tap

BRONX BREWERY
Rotating Tap

WINE \$14

HOUSE RED

HOUSE WHITE

HOUSE ROSÉ

HOUSE BUBBLY

Zero Proof
COCKTAILS \$12

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

WATER

AQUA PANNA

PERRIER

SAN PELLEGRINO Classic

SAN PELLEGRINO ESSENZA Assorted Flavors

7

5

7

6