

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