

# GLOBALLY INSPIRED SHAREABLES

<b>ZESTY STEAMED EDAMAME</b> <b>VG · GF · N</b> Key lime chili salt, sesame seeds	10	<b>KOREAN BBQ BAO BUNS</b> <b>N</b> <i>CHOOSE FROM PULLED PORK OR VG JACKFRUIT</i> Korean BBQ marinade, sriracha mayo, radish & fennel slaw, tarragon aioli, sesame seeds	15
<b>FALAFEL CAKES</b> <b>VG · GF · N</b> Chickpea fritters, rainbow slaw, tahini dipping sauce	11	<b>BUFFALO CHICKEN DIP</b> <b>GF</b> Cayenne hot cream cheese & fire braised chicken dip, house chip medley <i>ADD Italian sausage and blue cheese crumbles \$3</i>	13
<b>PUTTSHACK POUTINE</b> Garlic fries, red wine bacon gravy, cheese curds, goat cheese	16	<b>SHIITAKE MUSHROOM POTSTICKERS</b> <b>VG · N</b> Steamed & pan-seared, tamari ponzu soy & peach dipping sauces	13
<b>WOOD FIRED THAI OCTOPUS*</b> <b>N</b> Poached & wood fired, Thai sesame peanut sauce	19	<b>CHORIZO &amp; CHEESE EMPANADAS</b> Puff pastry, spicy chorizo, bell peppers, roasted corn, black beans, Chihuahua cheese, fresh chimichurri	13
<b>MEDITERRANEAN LAMB SKEWERS*</b> Seven-spiced lamb, cucumber salsa, grilled pita, minted yogurt, peri-peri sauce	16	<b>LEBANESE HUMMUS</b> <b>VG · N</b> Chickpea and tahini hummus, pomegranate, fresh herbs, crispy chickpeas, peri-peri sauce, grilled pita, cucumber coins <b>GF SUBSTITUTE pita for more fresh veggies</b>	14
<b>PERSIAN CHICKEN SKEWERS</b> Grilled saffron marinated chicken, cabbage slaw, grilled pita, spicy cilantro yogurt	15	<b>RENDANG LETTUCE WRAPS*</b> <b>N</b> <i>CHOOSE FROM BEEF OR VG OYSTER MUSHROOM</i> Indonesian coconut marinade, bibb lettuce, carrot, radish & fennel slaw, fresh herbs, sriracha mayo	16
<b>THAI FRIED CHICKEN</b> <b>N</b> Green curry & coconut chicken bites, Thai sesame peanut sauce	15	<b>SWEET &amp; SPICY BRUSSELS SPROUTS</b> <b>VG · GF</b> Oven roasted Brussels sprouts, sweet chili & maple syrup glaze <i>ADD pecanwood bacon \$2</i>	10
<b>MARYLAND CRAB DIP*</b> Hot crab, spinach & artichoke dip, house chip medley	15		
<b>KENTUCKY TAILPIPES</b> ♥ <i>\$1 OF EVERY PURCHASE GOES TO APRON INC.</i> Burgoo-inspired spring rolls filled with house-smoked pulled pork, roasted corn, okra & lima beans, Henry Bain's-inspired dipping sauce	13		

## FLATBREADS

Hand-stretched, sea water-infused, imported Italian sourdough | **GF** option available \$2

<b>THE PITMASTER</b> Smoked chicken, BBQ sauce, smoked Gouda, red onion, jalapeños, buttermilk ranch	16	<b>PEPPERONI BUZZ</b> Mozzarella, premium pepperoni, hot honey, house-made honeycomb, herb oil	16	<b>MARGHERITA EXTRA</b> <b>V</b> Buffalo mozzarella, San Marzano sauce, roasted tomatoes, fresh basil, balsamic glaze, herb oil <i>ADD shaved prosciutto \$3</i> <b>VG SUBSTITUTE cheese for vegan friendly</b>	16
<b>THE HOT BROWN</b> Guinness Rarebit cheese base, house-smoked turkey, pecanwood bacon, bourbon-infused hot honey drizzle	16	<b>GOAT CHEESE VEGGIE</b> <b>V</b> Mozzarella, roasted corn, portobello, red onion, bell peppers, goat cheese, olives, balsamic glaze <b>VG SUBSTITUTE cheese for vegan friendly</b>	16		

## SALADS & GREENS

Choose from our **GF** dressings:  
Buttermilk Ranch, Champagne Vinaigrette, Caesar or Low-Fat Balsamic

<b>ANCIENT GRAINS POWER BOWL</b> <b>V</b> Mixed leaves, ancient grains, red peppers, carrot, celery, goat cheese, crispy chickpeas, Champagne vinaigrette	16
<b>FRIED CHICKEN COBB*</b> Mixed leaves, house fried chicken, avocado, pecanwood bacon, smoked blue cheese, tomatoes, croutons, seven minute egg	18
<b>PAD THAI CHOPPED</b> <b>VG · GF · N</b> Rice noodles, red onion, cabbage, kale, scallion, bell peppers, carrots, Thai peanut dressing, crispy fried kale, chopped peanuts	14
<b>CLASSIC CAESAR*</b> Romaine, house-made Caesar dressing, garlic croutons, parmesan wafer	14

**FEELING EXTRA?**  
**ADD** House Fried Chicken, Grilled Chicken or **VG** Falafel Cakes \$4

## HANDHELDS

French Brioche or **VG** Pretzel Bun  
Choose from house-made potato chips or French fries  
**SUBSTITUTE** for Cali garlic fries or garden house side salad \$2

<b>THE O.G.*</b> Brisket, chuck & short rib patty, American cheese, signature sauce, L.T.O.P.	16
<b>BACON JALAPEÑO CHEESEBURGER*</b> Brisket, chuck & short rib patty, pecanwood bacon, roasted jalapeño cream cheese, chipotle aioli, house-made pickled jalapeños, L.T.O.	17
<b>ATLANTA HOT SANDWICH</b> <i>CHOOSE FROM HOUSE FRIED CHICKEN OR VG GRILLED MUSHROOM</i> Cayenne marinade, chipotle aioli, rainbow slaw, NorthStar pickles	17
<b>CALI CHICKEN SANDWICH</b> Chargrilled chicken, pepper jack cheese, toasted ciabatta, avocado, chimichurri mayo, L.T.O.	17

**FEELING EXTRA?**  
**ADD** Pecanwood Bacon, Sunny-Side Egg\*, Fresh Avocado or Fresh Jalapeños \$2

**V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FRIENDLY | N = NUTS/SEEDS**

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

WE PREPARE & SERVE PRODUCTS THAT CONTAIN PEANUTS, TREE NUTS, FISH, SHELLFISH, EGGS, MILK, SOY & WHEAT. REGULAR KITCHEN OPERATIONS INVOLVE SHARED COOKING AND PREPARATION AREAS & FOOD VARIATION MAY OCCUR. FOR THESE REASONS, WE CANNOT GUARANTEE THAT ANY MENU ITEM WILL BE COMPLETELY FREE OF ALLERGENS. \*THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

18% GRATUITY WILL BE ADDED FOR PARTIES OF EIGHT (8) OR MORE.

# SIGNATURE COCKTAILS

<b>PORN STAR MARTINI</b> Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, vanilla syrup, cold-pressed lime juice, smoke-filled side of Sofia Sparkling Brut Rosé	15	<b>PEACH TEA ON PEACHTREE</b> Puncher's Chance Bourbon, Helix7 Vodka, Ole Smoky Tennessee Peach Whiskey, Disaronno Amaretto, peach purée, cold-pressed lemon juice, Coca-Cola®	13
<b>BREAKING BAD PISCO PUNCH N</b> Barsol Pisco, Dos Hombres Mezcal, fresh lemon juice, orgeat syrup, Blue Sky popsicle, hemp smoke	15	<b>ULTIMATE TOP SHELF MARGARITA</b> Dulce Vida Blanco Tequila, Cointreau, cold-pressed lime sour, black lava salt rim, Grand Marnier Supertube	16
<b>HENNESSY ISLAND</b> Bacardí Dragonberry, Clément Creole Shrub Orange Liqueur, Bols Blue Curaçao Liqueur, Giffard Abricot du Roussillon, cold-pressed lime juice, Red Bull® Yellow Edition, Hennessy float	15	<b>VERY BERRY MULE</b> Tito's Handmade Vodka, house-made strawberry liqueur, Fever-Tree Ginger Beer, fresh lime, fresh strawberry	13
<b>SPICED PINEAPPLE MEZCAL MARGARITA</b> Montelobos Espadín Mezcal, Hanson Habanero Vodka, Ancho Reyes Verde Liqueur, pineapple syrup, fresh pineapple juice, cold-pressed lime juice, Jalapeño Hellfire popsicle, hibiscus sugar rim, candied pineapple wafer	16	<b>COLD BREW ESPRESSO MARTINI</b> Wheatley Vodka, cold brew coffee liqueur, chilled espresso, Licor 43, chocolate bitters <b>SUBSTITUTE Casamigos Reposado</b>	15 5
<b>PERFECT "10" OLD FASHIONED</b> Russell's Reserve 10yr old Bourbon, orange & lemon peel, DeGroof's Pimento Bitters, demerara syrup, signature ice ball	14	<b>THE OXMOOR MANHATTAN</b> Bulleit Bourbon, pecan bitters, sweet vermouth, cherry garnish	14

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SIGNATURE COCKTAILS

## DRAFT BEER

MILLER LITE	6	VOODOO RANGER JUICY HAZE IPA	7
BLUE MOON BELGIAN WHITE ALE	7	SAMUEL ADAMS ROTATING SEASONAL	7
DOGFISH HEAD 60 MINUTE IPA	7	WEST SIXTH BREWING ROTATING SEASONAL	7
MICHELOB ULTRA	7		
MODELO ESPECIAL	7		

## BOTTLED & CANNED BEER

BUD LIGHT	5	DOS EQUIS LAGER ESPECIAL	6
COORS LIGHT	5	STELLA ARTOIS	6
MILLER LITE	5	FALLS CITY CLASSIC PILSNER	7
MICHELOB ULTRA	6	RHINEGEIST TRUTH IPA	7
CORONA EXTRA	6	RHINEGEIST BUBBLES ROSÉ FRUITED ALE	7
HEINEKEN	6		
LAGUNITAS IPA	6		

## BEYOND BEER

TRULY WILD BERRY HARD SELTZER	6	HIGH NOON WATERMELON VODKA & SODA	7
TRULY STRAWBERRY LEMONADE HARD SELTZER	6	HAPPY DAD FRUIT PUNCH HARD SELTZER	8
FLYING EMBERS ORANGE PASSION MIMOSA HARD KOMBUCHA	7	HAPPY DAD PINEAPPLE HARD SELTZER	8
HIGH NOON GRAPEFRUIT VODKA & SODA	7	DAY CHASER TEQUILA + SODA PINEAPPLE	8
		CÎROC COLADA VODKA SPRITZ	8

# WINE

6 oz      9 oz      Bottle

## CHARDONNAY

Seaglass, Santa Barbara	10	13	30
The Wines of Francis Coppola, Sonoma County	11	14	34
Rombauer, Carneros, Napa			67

## SAUVIGNON BLANC

Sea Pearl, Marlborough, New Zealand	10	13	30
Kim Crawford, Marlborough, New Zealand	13	16	38

## PINOT GRIGIO

Maso Canali, Italy	11	14	33
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## RIESLING

Schmitt Söhne, Germany	8	11	27
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## ROSÉ

Coppola Diamond Collection Rosé of Pinot Noir, Napa	10	13	32
Miraval, Côtes de Provence, France			47

## BUBBLES

La Marca Prosecco, Treviso, Italy		<i>Split</i>	11
Moët & Chandon Impérial Brut Champagne, France		<i>Split</i>	20
Sofia Sparkling Brut Rosé, Monterey County	12.5	15.5	33
Bollinger NV Brut Special Cuvée Champagne, France			125

## WHITE WINE

# WINE

6 oz      9 oz      Bottle

## **PINOT NOIR**

Seaglass, Santa Barbara	10	13	30
Cuvaison Estate, Los Carneros	20	23	70

## **CABERNET SAUVIGNON**

Joel Gott 815, California	11	14	33
The Wines of Francis Coppola, Paso Robles	13	16	39
Louis M Martini, Napa Valley			75
Neyers, Napa Valley			100

## **SELECTED RED WINES**

Hahn GSM Rhône Blend, California	10	13	32
Brancaia Tre Super Tuscan, Italy	18	21	42
Napa Cellars Merlot, Napa Valley			45
Orin Swift Machete Blend, California			90

## **RED WINE**

# SHOTS

<b>VEGAS BOMB</b> Crown Royal, peach schnapps, cranberry juice, Red Bull®	<b>10</b>	<b>KAMIKAZE</b> Vodka, triple sec, lime juice	<b>9</b>
<b>JOLLY RANCHER</b> Peach schnapps, apple schnapps, cranberry juice	<b>9</b>	<b>B-52</b> Kahlúa, Don Q 151 Rum	<b>9</b>
<b>CINNAMON TOAST CRUNCH</b> Fireball Whisky, RumChata	<b>9</b>	<b>SCOOPY SNACK</b> Malibu, Midori, banana liqueur, pineapple juice, whipped cream	<b>9</b>
<b>LEMON DROP</b> Vodka, triple sec, lemon juice, simple syrup	<b>9</b>	<b>SKREWBALL</b> <b>PEANUT BUTTER WHISKEY</b>	<b>8</b>
<b>GREEN TEA</b> Jameson Irish Whiskey, citrus sour, peach schnapps, Sprite®	<b>9</b>	<b>FIREBALL</b> <b>CINNAMON WHISKY</b>	<b>8</b>
<b>SEX ON THE BEACH</b> Vodka, Chambord, peach schnapps	<b>9</b>	<b>OLE SMOKY</b> <b>APPLE PIE MOONSHINE</b>	<b>8</b>
<b>PB&amp;J</b> Skrewball Peanut Butter Whiskey, Chambord	<b>9</b>	<b>OLE SMOKY</b> <b>TENNESSEE PEACH WHISKEY</b>	<b>8</b>

## SIP WORTHY

2 oz servings straight up or with a signature ice ball

\*Some items may occasionally be unavailable due to allocation shortages

Patrón El Cielo	<b>36</b>	Don Julio 1942 Añejo	<b>56</b>
Clase Azul Plata	<b>39</b>	Hennessy XO	<b>58</b>
Cincoro Añejo	<b>39</b>	Dulce Vida Extra Añejo 5yr	<b>63</b>
D'Ussé XO	<b>40</b>	Johnnie Walker Blue Label	<b>68</b>
Puncher's Chance Unified Belt	<b>42</b>	Chivas Regal Royal Salute 21yr	<b>70</b>
Kentucky Owl Confiscated	<b>45</b>	Tears of Llorona Limited Release	<b>76</b>
Clase Azul Reposado	<b>47</b>	Cierto Private Collection Extra Añejo	<b>76</b>

# SPIRITS

## GIN

Askur Yggdrasil 45  
Bombay Sapphire  
Drumshanbo  
Gunpowder Irish  
Hendrick's  
Tanqueray No. Ten

## VODKA

Absolut  
Absolut Citron  
Absolut Vanilia  
Cîroc Berry  
Effen Cucumber  
Grey Goose  
Hanson Habanero  
Helix7  
Ketel One  
Stoli  
Tito's Handmade  
Tom of Finland  
Wheatley

## RUM

Bacardí Silver  
Bacardí Gold  
Bacardí Dragonberry  
Captain Morgan  
Don Q 151  
Gosling's Black Seal  
Malibu Coconut  
Myers's Dark  
Pusser's British Navy

## BOURBON

Angel's Envy  
Blanton's Single Barrel  
Bulleit  
Buffalo Trace  
Eagle Rare 10Yr  
E.H. Taylor, Jr. Small Batch  
Four Roses Small Batch  
Jim Beam Black Label  
Maker's Mark  
Maker's 46  
Old Forester Statesman  
Puncher's Chance  
Russell's Reserve 10Yr  
Wild Turkey Longbranch  
Woodford Reserve  
Double Oaked

## SCOTCH/WHISKEY

Angel's Envy Rye  
Bruichladdich  
The Classic Laddie  
Crown Royal  
Crown Royal Apple  
Fireball  
Hibiki Harmony  
Jack Daniel's  
Jameson  
Johnnie Walker Black Label  
Laphroaig 10Yr  
The Macallan 12yr  
Oban Single Malt  
Rabbit Hole Boxergail  
Templeton Rye 4yr  
WhistlePig Rye 10Yr

## COGNAC & BRANDY

D'Ussé VSOP  
Hennessy  
Martell VS  
Single Distillery  
Rémy VSOP  
Torres 10

## TEQUILA & MEZCAL

Campo Bravo Plata  
Casa Noble Blanco  
Casamigos Blanco  
Casamigos Reposado  
Don Fulano Blanco  
Don Fulano Reposado  
Don Julio Blanco  
Don Julio Reposado  
Dos Hombres  
Espadín Mezcal  
Espolòn Añejo  
Espolòn Blanco  
Espolòn Reposado  
Komos Añejo Cristalino  
Montelobos  
Espadín Mezcal  
Olmecca Altos Reposado  
Patrón Silver  
Tres Agaves Reposado

## CORDIALS

Aperol  
Baileys Irish Cream  
Disaronno Amaretto  
Fernet-Branca  
Grand Marnier  
Jägermeister  
Kahlúa Coffee  
Licor 43  
RumChata

# ZERO PROOF COCKTAILS

<b>HIBISCUS MOCK MULE</b>	<b>8</b>	<b>PASSION FRUIT LEMONADE</b>	<b>8</b>
Hibiscus syrup, fresh lime, Fever-Tree Ginger Beer		Cold-pressed passion fruit and lime juices, Fever-Tree Sparkling Lemon	
<b>PEACH FREE BELLINI</b>	<b>8</b>	<b>ZERO PAINKILLER <sup>N</sup></b>	<b>8</b>
Seedlip Spice 94 Non-Alcoholic Spirit, peach purée, sparkling apple juice		Coconut, orange juice, pineapple juice, orgeat syrup, cold-pressed lime juice	
<b>COTTON CANDY CRUSH</b>	<b>8</b>		
Cotton candy syrup, cold-pressed lime juice, Red Bull® Coconut Edition			

## N/A BEER

<b>HEINEKEN 0.0</b>	<b>5</b>
<b>ATHLETIC BREWING COMPANY RUN WILD IPA</b>	<b>5</b>
<b>SAMUEL ADAMS JUST THE HAZE NA IPA</b>	<b>5</b>

## SODA & TEA

<b>COKE®</b>	<b>3.25</b>	<b>BARQ'S ROOT BEER®</b>	<b>3.25</b>
<b>COKE ZERO®</b>	<b>3.25</b>	<b>MINUTE MAID LEMONADE®</b>	<b>3.25</b>
<b>SPRITE®</b>	<b>3.25</b>	<b>ICED TEA</b>	<b>3.25</b>
<b>FANTA ORANGE®</b>	<b>3.25</b>	<b>PEACH ICED TEA</b>	<b>3.75</b>
<b>DR PEPPER®</b>	<b>3.25</b>		

## WATER

<b>SMARTWATER® STILL</b>	<b>4.5</b>
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## ENERGY

<b>RED BULL®</b>	<b>5</b>
Energy Drink Sugarfree The Coconut Edition The Blue Edition The Yellow Edition The Red Edition	

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**NON-ALCOHOLIC**



# DESSERTS

**STICKY TOFFEE BANANA CAKE v 11**

Vanilla bean gelato,  
banana butterscotch sauce

**SKREWBALL COOKIE SKILLET  
À LA MODE v . N 13**

Vanilla bean gelato,  
Skrewball Peanut Butter Whiskey caramel sauce

**VG SUBSTITUTE** *vegan-friendly chocolate coconut  
milk gelato*

**NUTELLA S'MORES FLATBREAD N 10**

Marshmallow, graham cracker,  
Nutella, honeycomb

**FRENCH QUARTER BEIGNETS v 10**

Powdered sugar-dusted beignets, salted caramel  
& dark chocolate dipping sauces

**PATSY'S KEY LIME CHEESECAKE v 20**

**SERVES 3-4**

Graham cracker & Biscoff crust,  
Italian meringue, strawberry purée

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WE PREPARE & SERVE PRODUCTS THAT CONTAIN PEANUTS, TREE NUTS,  
FISH, SHELLFISH, EGGS, MILK, SOY & WHEAT. REGULAR KITCHEN  
OPERATIONS INVOLVE SHARED COOKING AND PREPARATION AREAS  
& FOOD VARIATION MAY OCCUR. FOR THESE REASONS, WE CANNOT  
GUARANTEE THAT ANY MENU ITEM WILL BE COMPLETELY FREE OF  
ALLERGENS

# DESSERTS