

GLOBALLY INSPIRED SHAREABLES

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

FLATBREADS

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

THE PITMASTER Smoked chicken, BBQ sauce, smoked Gouda, red onion, jalapeños, buttermilk ranch	16	PEPPERONI BUZZ Mozzarella, premium pepperoni, hot honey, house-made honeycomb, herb oil	16	MARGHERITA EXTRA V Buffalo mozzarella, San Marzano sauce, roasted tomatoes, fresh basil, balsamic glaze, herb oil <i>ADD shaved prosciutto \$3</i> VG <i>SUBSTITUTE cheese for vegan friendly</i>	16
THE HILL Premium pepperoni, red onion, green bell peppers, olives, beef-filled toasted raviolis, ranch aioli	16	GOAT CHEESE VEGGIE V Mozzarella, roasted corn, portobello, red onion, bell peppers, goat cheese, olives, balsamic glaze VG <i>SUBSTITUTE cheese for vegan friendly</i>	16		

SALADS & GREENS

Choose from our GF dressings: Buttermilk Ranch, Champagne Vinaigrette, Caesar or Low-Fat Balsamic	
ANCIENT GRAINS POWER BOWL V Mixed leaves, ancient grains, red peppers, carrot, celery, goat cheese, crispy chickpeas, Champagne vinaigrette	
FRIED CHICKEN COBB* Mixed leaves, house fried chicken, avocado, pecanwood bacon, smoked blue cheese, tomatoes, croutons, seven minute egg	
PAD THAI CHOPPED GF • VG • N Rice noodles, red onion, cabbage, kale, scallion, bell peppers, carrots, Thai peanut dressing, crispy fried kale, chopped peanuts	
CLASSIC CAESAR* Romaine, house-made Caesar dressing, garlic croutons, parmesan wafer	
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	
THE O.G.* Brisket, chuck & short rib patty, American cheese, signature sauce, L.T.O.P.	16
BACON JALAPEÑO CHEESEBURGER* Brisket, chuck & short rib patty, pecanwood bacon, roasted jalapeño cream cheese, house-made pickled jalapeños, L.T.O.	17
ATLANTA HOT SANDWICH <i>CHOOSE FROM HOUSE FRIED CHICKEN OR VG GRILLED MUSHROOM</i> Cayenne marinade, chipotle aioli, rainbow slaw, NorthStar pickles	17
CALI CHICKEN SANDWICH 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

PORN STAR MARTINI

14

Absolut Vanilia Vodka, Passoã
Passion Fruit Liqueur, vanilla syrup,
cold pressed lime juice, smoke filled
side of Sofia Sparkling Brut Rosé

SMOKIN' PAINKILLER

14

Pusser's British Navy Rum,
Stroh 160 Overproof Rum,
fresh orange & pineapple juices,
coconut cream, served in a nutmeg
smoke filled wooden chest

HENNESSY ISLAND

14

Bacardi Dragonberry, Clement
Creole Shrub Orange Liqueur, Bols
Blue Curucao Liqueur, Giffard Abricot
du Roussillon, cold pressed lime juice,
Red Bull Yellow Edition, Hennessy float

SPICED PINEAPPLE MEZCAL MARGARITA

16

Montelobos Espadín Mezcal Tequila,
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

PERFECT "10" OLD FASHIONED

14

Russell's Reserve 10yr old Bourbon,
orange & lemon peel, DeGross's
Pimento Bitters, demerara syrup,
signature ice ball

PEACH TEA ON PEACH TREE

13

Puncher's Chance Bourbon, Helix 7
Vodka, Ole Smoky Tennessee Peach
Whiskey, Disaronno Amaretto, peach
purée, cold pressed lemon juice,
Coca-Cola®

ULTIMATE TOP SHELF MARGARITA

16

Dulce Vida Blanco Tequila, Cointreau,
cold pressed lime sour, black lava salt
rim, Grand Marnier Supertube

VERY BERRY MULE

13

Tito's Handmade Vodka, House-made
strawberry liqueur, Fever-Tree Ginger
Beer, fresh lime, fresh strawberry

COLD BREW ESPRESSO MARTINI

14

Wheatley Vodka, cold brew coffee
liqueur, chilled espresso, Licor 43,
chocolate bitters

THE SPIRIT OF ST. LOUIS

14

Ben Holladay Missouri Straight
Bourbon Whiskey, Amaro Montenegro,
Aperol, fresh lemon juice, topped off
with Sofia Sparkling Brut Rosé

DRAFT BEER

MICHELOB ULTRA	7	DOS EQUIS XX AMBAR	7
SAMUEL ADAMS ROTATING SEASONAL	7	YUENGLING TRADITIONAL LAGER	8
DOGFISH HEAD 60 MINUTE IPA	7	GUINNESS	8
URBAN CHESTNUT ROTATING SEASONAL	7	4 HANDS BREWING ROTATING SEASONAL	8

BOTTLED & CANNED BEER

PABST BLUE RIBBON	4	BRICK RIVER CORNERSTONE CIDER	7
BUDWEISER	5	PERENNIAL IPA	8
BUD LIGHT	5	PERENNIAL SAISON DE LIS	9
COORS LIGHT	5	4 HANDS CHOCOLATE MILK STOUT (16OZ)	9
MILLER LITE	5	4 HANDS CITY WIDE PALE ALE (16OZ)	9
STELLA ARTOIS	6	MELVIN 2X4 DIPA	11
CORONA EXTRA	6	SAISON DUPONT	11
DESTIHL WILD SOUR	6		
CIVIL LIFE BROWN ALE	6		

BEYOND BEER

TRULY WILD BERRY SELTZER	6	HIGH NOON WATERMELON SELTZER	7
TRULY STRAWBERRY LEMONADE SELTZER	6	FLYING EMBERS ORANGE MIMOSA HARD KOMBUCHA	7
HIGH NOON GRAPEFRUIT SELTZER	7	FLYING EMBERS PINEAPPLE CHILI HARD KOMBUCHA	7

WINE

6 oz 9 oz Bottle

CHARDONNAY

Seaglass, Santa Barbara	8	11	27
The Family Coppola, Sonoma County	10	13	30
Vanderpump Estate Grown, Sonoma Coast			45
Rombauer, Carneros, Napa			67

SAUVIGNON BLANC

Sea Pearl, Marlborough	9	12	28
Kim Crawford, Marlborough	12	15	36

PINOT GRIGIO

Maso Canali, Italy	11	14	33
--------------------	----	----	----

RIESLING

Schmitt Sohne, Germany	8	11	27
Milbrandt, Columbia Valley	10	12	32

ROSÉ

Coppola Diamond Collection Rosé of Pinot Noir, Napa	8.5	12	29
Miraval, Côtes de Provence, France			45

BUBBLES

La Marca Prosecco, Treviso, Italy		<i>Split</i>	11
Sofia Sparkling Brut Rosé, Monterey County	12.5	15.5	33
Luminore Prosecco Superiore, Treviso, Italy	18	21	50
Bottega Gold Prosecco DOC Spumante Brut, Italy			80
Bollinger NV Brut Special Cuvée, Champagne, France			100

WHITE WINE

WINE

6 oz 9 oz Bottle

PINOT NOIR

Seaglass, Santa Barbara	10	13	30
Lucienne Smith Vineyard, Santa Lucia Highlands	25	28	65

CABERNET SAUVIGNON

Joel Gott 815, California	8	11	24
The Family Coppola, Paso Robles	12	15	36
Roth, Alexander Valley			40
Louis M Martini, Napa Valley			75
Neyers, Napa Valley			100
Orin Swift Mercury Head, Napa Valley			140

SELECTED RED WINES

Hahn GSM Rhône Blend, California	9	12	28
Ruffino Modus Toscana, Italy	17	20	40
Bear Flag Zinfandel, Sonoma County			42
Napa Cellars Merlot, Napa Valley			45
Orin Swift Machete Blend, California			90

SHOTS

VEGAS BOMB Crown Royal, peach schnapps, cranberry juice, Red Bull®	9	JOLLY RANCHER Peach schnapps, apple schnapps, cranberry juice	7
LEMON DROP Vodka, triple sec, lemon juice, simple syrup	7	GREEN TEA Jameson Irish Whiskey, citrus sour, peach schnapps, Sprite®	7
SEX ON THE BEACH Vodka, Chambord, peach schnapps	7	PB&J Skrewball Peanut Butter Whiskey, Chambord	7
KAMIKAZE Vodka, triple sec, lime juice	7	CINNAMON TOAST CRUNCH Fireball Whisky, RumChata	7
B 52 Kahlúa, Stroh 160 Overproof Rum	7		

SHOOTERS

SKREWBALL PEANUT BUTTER WHISKEY	8	OLE SMOKY APPLE PIE MOONSHINE	7
FIREBALL CINNAMON WHISKY	7	OLE SMOKY TENNESSEE PEACH WHISKEY	7

SIP WORTHY

2 oz servings straight up or with a signature ice ball

*Some items may occasionally be unavailable due to allocation shortages

Clase Azul Plata	39	Chivas Regal Royal Salute 21yr	70
Kentucky Owl Confiscated Bourbon	45	Tears of Llorona Limited Release Tequila	76
Clase Azul Reposado	47	The Yamazaki Japanese 8yr Single Malt Whisky	79
Don Julio 1942 Añejo	56	Johnnie Walker Blue	82
Avión 44 Reserva Extra Añejo	60	Bacardi Facundo Paraiso Rum	100
Dulce Vida Extra Añejo 5yr	63	Komos Extra Añejo	100

SPIRITS

GIN

1220 Origin Gin
Askur Yggdrasil 45
Beefeater Pink
Bombay London Dry
Bombay Sapphire
The Botonist Islay
Drumshanbo
Gunpowder Irish
Fords Gin
Hendrick's
Tanqueray No. Ten

VODKA

Absolut
Absolut Citron
Absolut Vanilla
Cîroc Berry
Deep Eddy Ruby Red
Deep Eddy Sweet Tea
Grey Goose
Hanson Habanero
Helix7
Ketel One
Stoli
Tito's Handmade
Wheatley

RUM

Bacardi Dragonberry
Bacardi Gold
Bacardi Silver
Captain Morgan
Diplomático Planas
Gosling's Black Seal
Malibu Coconut
Myers's Dark
Pusser's British Navy
Stroh 160

BOURBON

Bulleit
Jim Beam Black Label
Maker's Mark
Maker's Mark '46
Old Forester Statesman
Puncher's Chance
Russell's Reserve 10yr
Wild Turkey Longbranch
Woodford Reserve
Double Oaked
Buffalo Trace

SCOTCH/WHISKEY

Angel's Envy Rye
Ben Holladay
Bruichladdich
The Classic Laddie
Canadian Club 12yr
Crown Royal
Crown Royal Apple
Fireball
Hibiki Harmony
Jack Daniel's
Jameson
Johnnie Walker Black
Laphroaig 10yr
Macallan 12yr
Oban Single Malt
Templeton Rye 4yr
Walker's Cay
Withered Oak
WhistlePig 10yr

COGNAC & BRANDY

Hennessy
Martell VS Single Distillery
Rémy VSOP
Torres 10

TEQUILA & MEZCAL

818 Blanco
Campo Brava Plata
Casa Noble Blanco
Casamigos Blanco
Casamigos Reposado
Código 1530
Artesanal Mezcal
Don Fulano Reposado
Dos Hombres
Espadín Mezcal
Espolón Añejo
Montelobos Espadín Mezcal
Olmeca Altos Reposado
Patrón Silver
Tres Agave Reposado

CORDIALS

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

MOCKTAILS

HIBISCUS MOCK MULE

Hibiscus syrup, fresh lime,
Fever-Tree Ginger Beer

8

COTTON CANDY CRUSH

Cotton candy syrup, cold pressed lime
juice, Red Bull® Coconut Edition

8

PEACH FREE BELLINI

Seedlip Spice 94 Non-Alcoholic Spirit,
peach purée, sparkling apple juice

8

PASSION FRUIT LEMONADE

Cold pressed passion fruit and
lime juices, Fever-Tree Sparkling Lemon

8

N/A BEER

HEINEKEN 0.0

5

CLAUSTHALER DRY HOPPED

5

SAMUEL ADAMS JUST THE HAZE NA IPA

5

WATER

SMARTWATER® STILL

4.5

SODA

COKE®

3.25

COKE ZERO®

3.25

DIET COKE®

3.25

SPRITE®

3.25

FANTA ORANGE®

3.25

DR PEPPER®

3.25

BARQ'S ROOT BEER®

3.25

MINUTE MAID LEMONADE®

3.25

ICED TEA

3.25

PEACH ICED TEA

3.75

ENERGY

RED BULL®

Energy Drink
Sugarfree
The Coconut Edition
The Blue Edition
The Yellow Edition

4.5

NON-ALCOHOLIC

DESSERTS

STICKY TOFFEE BANANA CAKE **v** 11

Vanilla bean gelato,
banana butterscotch sauce

SKREWBALL COOKIE SKILLET À LA MODE **v · n** 12

House baked chocolate chip cookie cake,
Skrewball Peanut Butter Whiskey ice cream,
salted caramel sauce

VG *SUBSTITUTE chocolate coconut milk gelato
for vegan friendly*

FRENCH QUARTER CRÈME BRÛLÉE **v** 13

Espresso crème brûlée, powdered sugared
beignets, salted caramel & chocolate
dipping sauces

NUTELLA S'MORES FLATBREAD **n** 10

Marshmallow, graham cracker,
Nutella, honeycomb

BAG OF BEIGNETS **v** 10

Powdered sugared beignets, salted caramel
& dark chocolate dipping sauces

v = VEGETARIAN | **VG = VEGAN** | **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

DESSERTS

LAVAZZA ITALIAN COFFEE

HOT TEA	2.75
ESPRESSO	3
DOUBLE ESPRESSO	4
AMERICANO	4
CAPPUCCINO	5
LATTE	5
MOCHA	5
HOT COCOA	5

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

COFFEE