



CRAFT COCKTAILS

PROPER COCKTAILS

THE MULE 12
Three Olives vodka, Q Mixers ginger beer, lime, ginger

FOGGY BOTTOM 12.5
Absolut Citron vodka, lemon, rosemary, cucumber

TITO & LILLY 12
Tito's vodka, Lillet, orange curaçao, cranberry, lemon

PURPLE RAIN 14
Hanson of Sonoma Habanero vodka, blueberry-habanero shrub, pineapple, lemon

SOLUTION ORIENTED 12.5
Don Q Cristal rum, Italicus bergamot liqueur, Velvet Falernum, lime, rosemary

BLACKBERRY MARGARITA 13.5
Corazon Blanco tequila, orange curaçao, blackberry, lime

BLACK MANHATTAN 14
Smooth Ambler Contradiction bourbon, Averna Amaro, Angostura bitters, flamed orange

MAPLE OLD FASHIONED 15
Knob Creek Rye, maple syrup, Fee Brothers bitters
// aged in white oak barrels in house for 3 weeks

LIGHT ON BOOZE

TROPIC LIKE IT'S HOT 11
Lustua sherry, Aperol, Velvet Falernum, pineapple, jalapeño, lime

ONE TRICK PONY 12
Italicus bergamot liqueur, elderflower, grapefruit, Q Mixers grapefruit soda, Angostura bitters

ZERO PROOF COCKTAILS

GRAPEFRUIT ROSE FIZZ 7.5
grapefruit, lime, lemon, simple syrup, rosemary, lemon-lime soda
// if you choose, add gin

PINEAPPLE-JALAPEÑO FAUX-RITA 8
pineapple, jalapeño, lime, agave, lemon-lime soda
// if you choose, add tequila

TAKEOUT COCKTAILS (Each bottle contains 4 cocktails)

MAPLE OLD FASHIONED | 35

THE MULE | 30

BLACKBERRY MARGARITA | 30

PURPLE RAIN | 30

BLACK MANHATTAN | 35

FOGGY BOTTOM | 30

WINE + BUBBLES

WHITES

GRÜNER VELTLINER SKELETON AUSTRIA 12 | 47

SAUVIGNON BLANC NOBILO NEW ZEALAND 11.5 | 45

SAUVIGNON BLANC KIM CRAWFORD NEW ZEALAND 12.5 | 49

PINOT GRIS J VINEYARDS CALIFORNIA 11 | 43

PINOT GRIGIO BELLA SERA ITALY 10.5 | 41

CHENIN BLANC REMHOOGTE SOUTH AFRICA 10.5 | 41

RIESLING SAINT M GERMANY 10.5 | 41

CHARDONNAY LINCOURT 'STEEL' CALIFORNIA 11 | 43

CHARDONNAY JOSH CELLARS CALIFORNIA 12 | 47

ROSÉ BAND OF ROSES WASHINGTON 11.5 | 45

ROSÉ BIELER PERE ET FILS FRANCE 12 | 47

BUBBLES

CAVA BRUT POEMA SPAIN 10.5 | 41

BRUT ROSÉ DOMAINE STE. MICHELLE WASHINGTON 12 | 47

PROSECCO RUFFINO ITALY 11.5 | 45

REDS

PINOT NOIR CLOUDFALL CALIFORNIA 13 | 51

PINOT NOIR ERATH 'RESPLENDENT' OREGON 14.5 | 57

TEMPRANILLO ABADIA DE ACON SPAIN 11 | 43

CÔTES DU RHÔNE GRANGE DE PAYAN FRANCE 11 | 43

MALBEC TILIA ARGENTINA 10.5 | 41

MERLOT SEVEN FALLS WASHINGTON 11 | 43

GRENACHE-SHIRAZ-MOURVÈDRE ANGOVE AUSTRALIA 13.5 | 53

CABERNET ATHENA CALIFORNIA 11.5 | 45

CABERNET J LOHR ESTATES CALIFORNIA 13 | 51

RED BLEND COMPLICATED CALIFORNIA 12.5 | 49

ZINFANDEL THE SPECIALYST CALIFORNIA 12 | 47

ENJOY 50% OFF TAKEOUT WINE

BEER

DRAFTS

SEASONAL ROTATOR MKT

FIRESTONE MIND HAZE 7.5

MILLER LITE 6.75

RIGHT PROPER RAISED BY WOLVES 7.5

ALLAGASH WHITE ALE 7.5

BLUE POINT TOASTED LAGER 7.25

PERONI 7.25

DOG FISH HEAD SEASONAL 7.5

GUINNESS (20 OZ GLASS) 8

ATLAS BREW WORKS DISTRICT OF COLUMBIA EXCLUSIVE BREW TROPIC THUNDER IPA | 7.5

BUCKET SPECIALS DOMESTICS | \$20 SELECT 5 * FIND YOUR BEACH | \$20 SELECT 5 ● HARD SELTZERS | \$24 SELECT 6 ■

BOTTLES

WHITE CLAW MANGO ■ 6

CORONA HARD SETTLER ■● 6

ASK ABOUT FLAVOR OPTIONS

BUD LITE * 5.5

COORS LIGHT * 5.5

CORONA ● 6

VICTORY GOLDEN MONKEY 6.25

LEFT HANDED MILK STOUT 8

YUENGLING * 5.5

TRULY WILD BERRY ■ 6

HIGH NOON GRAPEFRUIT ■ 6.5

AUSTIN EASTCIDERS SEASONAL 6

BUDWEISER * 5.5

HEINEKEN 0.0 5.5

SMALL PLATES

BULGOGI LETTUCE WRAPS

marinated short rib, artisan romaine, sticky rice, kimchi aioli, chopped peanuts, micro cilantro

BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

FRIED CALAMARI

fried artichoke hearts + kalamata olives, garlic butter sauce, marinara, lemon wedge, chopped parsley

TUNA POKE NACHOS*

sesame ginger marinade, wasabi avocado cream, tobiko, pickled ginger aioli, wonton chips, roasted nori + sesame seeds

SHOTGUN SHRIMP

sweet chili sauce, jicama slaw, micro cilantro

SALADS

MARKET SALAD

mixed greens, marinated tomatoes, carrots, cucumbers, cranberries, balsamic vinaigrette | **chicken +7, grilled shrimp +8, salmon +9**

CAESAR*

chopped romaine, freshly grated Parmigiano-Reggiano, brioche crumble, black pepper, caesar dressing | **chicken +7, grilled shrimp +8, salmon +9**

PARMESAN KALE

baby kale, toasted sunflower seeds, carrots, tomatoes, crushed crostini, parmesan vinaigrette | **chicken +7, grilled shrimp +8, salmon +9**

BLACKENED CHICKEN MANGO

mixed greens, red grapes, mangoes, marinated tomatoes, cashews, dried cranberries, pickled ginger vinaigrette

FUJI APPLE SHRIMP

mixed greens, Fuji apples, fried wontons, jicama slaw, micro cilantro, chili apricot glazed shotgun shrimp, pickled ginger vinaigrette

13	HUMMUS	12
	spicy feta, kalamata olive tapenade, cucumbers, baby carrots, warm pita, toasted cumin oil	
11	FOUR CHEESE MACARONI	10.5
	cavatappi pasta, crispy prosciutto, herbed bread crumbs	
13.5	CHICKEN WINGS	12.5
	spicy apricot chili glaze, carrots, celery, blue cheese dressing	
14	PETITE FILET SLIDERS*	15.5
	horseradish + blue cheese aioli, crispy onions, scallions	
12.5	HEIRLOOM TOMATO BRUSCHETTA	14
	garlic grand rustico, heirloom cherry tomatoes, marinated mozzarella, red onion, micro basil, balsamic glaze	

8.5	VEG + QUINOA BOWL	15
	baby kale, house pickled beets, avocado, marinated tomatoes, balsamic onions, sunflower seeds, fried goat cheese, grilled lemon, champagne vinaigrette chicken +7, grilled shrimp +8, salmon +9	
9	SALMON*	22
	mixed greens, tomatoes, pee wee potatoes, balsamic onions, goat cheese, champagne vinaigrette	
9	CIRCA CUT STRIP*	23
	7oz steak, mixed greens, marinated tomatoes, housemade pickles, avocado, grilled corn, blue cheese, balsamic vinaigrette	
17	SESAME CRUSTED TUNA*	23.5
	mixed greens, romaine, edamame, red onion, shredded carrots, cucumbers, avocado, grape tomatoes, jicama, herbs, crispy wontons, creamy ginger dressing	
17.5		

SIDES

fries 3 / sweet potato fries 3 / garlic mashed potatoes 3.5 / seasonal veg 4.5 / crispy brussels + blue 4.5

ENTRÉES

FREE RANGE BRICK CHICKEN

roasted garlic mashed potatoes, brown butter sauce, gremolata, grilled broccolini, grilled lemon

STEAK FRITES*

7oz CIRCA cut strip, chimichurri, cherry tomatoes, garlic, Parmigiano-Reggiano + fresh herb french fries

BRAISED SHORT RIB

roasted garlic mashed potatoes, sautéed baby spinach, red wine jus, crispy onions

SEARED SCALLOPS*

herbed risotto with English peas, mushrooms, pesto, chili oil, balsamic glaze, micro basil

BLACKENED ATLANTIC SALMON*

mashed cauliflower, baby kale, whole grain mustard sauce

22		
	SEARED AHI TUNA*	26
	sherry soy broth, sticky rice, beech mushrooms, radish, scallion, peas, edamame	
27	JAMBALAYA	23
	penne pasta, shrimp, chicken, andouille sausage, scallions, diced tomatoes, chipotle cream sauce, Parmigiano-Reggiano	
28	PASTA PRIMAVERA	18
	penne pasta, zucchini, red onion, Malibu carrots, asparagus, roasted red peppers, baby kale, goat cheese, tarragon tomatoes, grilled lemon chicken +7, grilled shrimp +8	
29	LOBSTER RAVIOLI	28
	lobster ginger reduction, marinated shrimp, shaved asparagus, toasted breadcrumbs, grated parmesan	
24		

SANDWICHES

CIRCA BURGER*

Certified Angus Beef, aged cheddar, lettuce, tomato, onion, scallion aioli, brioche bun, fries

TURKEY BURGER

MD Maple Lawn Farms turkey, provolone, lettuce, tomato, pickled onions, habanero aioli, brioche bun, sweet potato fries

GRILLED CHICKEN SANDWICH

provolone, arugula, roasted peppers, basil aioli, ciabatta, fries

FRIED CHICKEN SANDWICH

shredded lettuce, dill pickles, dill pickle aioli, brioche roll, sweet potato fries

VEGGIE BURGER

housemade patty, hummus, tomato, cucumber, pickled beets, sliced avocado, sweet potato fries

FLATBREADS

15.5	CRUSHED TOMATO MARGHERITA	12
	hand crushed tomato sauce, basil, fresh mozzarella	
14.5	RUSTIC ITALIAN	13
	sopressata, local Italian sausage, roasted red peppers, mozzarella	
15	BARBECUE CHICKEN	13
	barbecue sauce, slow roasted chicken, red onion, bacon, mozzarella	
14.5	WILD MUSHROOM	14
	cremini, shiitake, portabello, oyster, arugula, pesto, truffle oil, mozzarella	
14		