▪ BAR + BBQ ▪

STARLITE

APPETIZERS

STARLITE PORKY FRIES Crispy Shoestrings, Pulled Pork, Cheese Sauce, BBQ Sauce, Scallions, Jalapeños GF	12
FRIED GREEN TOMATOES Pimento Cheese · gf v	8
SMOKED CHICKEN WINGS with Buffalo Sauce, House BBQ or Nashville Hot gf	10
MESQUITE GRILLED CAULIFLOWER Green Goddess Dressing, Black Eyed Peas, Baby Arugula gf v	9.5
CRISPY ROCK SHRIMP Low Country Cheese Grits, Herb-Radish Salad gf	15
CORNBREAD PANCAKE Hot Fried Chicken, Butter, Scallions, Maple Syrup	12
ROASTED SWEET POTATO Agave Butter, Sour Cream, Green Goddess, Grilled Lime gf v	9.5
GEM SALAD Gem Lettuces, Arugula, Shaved Apples, Cornbread Croutons, Farmers Cheese, Herb Vinaigrette	12
+ Grilled Salmon 9 + Fried Chicken 5 + Smoked Brisket 9	

LARGE PLATES

	Half/Full
BABY BACK RIBS Smoked and Grilled, House BBQ gf + Choice of Side	18/32
MESQUITE GRILLED BEEF RIBS House BBQ Sauce or Mole Espresso BBQ Sauce gf + Choice of Side	17/32
12-HOUR SMOKED BRISKET Finished on the Grill gf Choice of Side	18/32
PULLED PORK IN BBQ SAUCE gf Choice of Side	15/25
CEDAR PLANK SALMON gf + Choice of Two Sides	26
GRILLED MEATLOAF gf Choice of Side	15
HOT FRIED CATFISH Green Goddess, Arugula Salad GF Choice of Side	18
BBQ HALF CHICKEN Pickled Mustard Seed Relish, Pickled Red Onion gf + Choice of Side	15
FRIED CHICKEN Half Bird, hot or fried, Pickles, Mustard Seed Relish gf + Choice of Side	15

SANDWICHES

HOT FRIED CHICKEN Coleslaw, Pickled Jalapeño	14
GRILLED CHEESEBURGER* Bacon, American Cheese, Caramelized Onions, Lettuce, Tomato	14
FRIED CHICKEN SANDWICH Lettuce, Tomato, Onion, Green Goddess Dressing	14
PULLED PORK Slow Roasted + Smoked, House BBQ Sauce, Pickles, Coleslaw	14
CRISPY CATFISH Lettuce, Red Onion, Green Goddess Dressing	15
BABY BACK RIB SANDWICH Gem Lettuce, Red Onion, House Pickles, BBQ Sauce “Legit"	15
FRIED GREEN TOMATO SANDWICH Pimento Cheese, Lettuce v	13
MEATLOAF SANDWICH Lettuce, Tomato, Red Onion, House BBQ Sauce	14
CHOPPED BRISKET SANDWICH Pickled Mustard Seed Relish, House Pickles	14
All Sandwiches Come with One Side	

SIDES

MACARONI AND CHEESE + Bacon 1 + Jalapeños 1 + Pulled Pork 2	5
GARLIC MASHED POTATOES Brown Gravy gf	4
BRAISED GREENS Shaved Garlic, Tomato gf v	5
BBQ BAKED BEANS GF V + Pulled Pork 2	4
JALAPEÑO CHEESE GRITS gf	4
COLESLAW Oil and Vinegar, Poppy Seed gf v	4
ROASTED HEIRLOOM CARROTS Maple Butter, Sea Salt gf v	5
SHOESTRING FRENCH FRIES + Cheese Sauce 2 + Jalapeños 1	4

SWEET

CAMPFIRE S’MORES Chocolate Brownie, Marshmallow, Graham Cracker Crumble, Flaming Whiskey	10
WARM APPLE BREAD PUDDING Roasted Apples, Salted Caramel, Cinnamon, Vanilla Ice Cream	8

▪ BAR + BBQ ▪

STARLITE

COCKTAILS

CHILE RICARDO
Gin, Ancho Reyes, IPA Syrup, Mango, Citrus 12

BIG BOY OLD FASHIONED
Barrel Proof Bourbon, Bauchant Orange Liqueur, Cherry Heering, Jerry Thomas' Own Decanter Bitters 15

RIBS AND RYE
Rye Whiskey, House BBQ Sauce, Demerara Simple, Bauchant Orange Liqueur, Molé Bitters + One Rib To Nibble On 13

ANCIENT CHINESE SECRET
100 Proof Rye Whiskey, Pineapple Amaro, Ginger, 5 Spice, Coconut, Citrus 12

UNICORN TEARS
Tequila, Prickly Pear, Aloe, Citrus, Agave, Cucumber Bitters 12

C'EST LA VIE
Vodka, Blueberries, Mint, Agave, Citrus & A Float of Bubbles 12

NIGHT AT FASANO
Cachaca, Averna, Passionfruit, Orgeat, Citrus 12

SMOKE SIGNALS*
Date Infused Mezcal, Peach Liquer, Orgeat, Citrus, Egg White 13

SEASONAL SANGRIA
House Infused Spirit, Seasonal Fruit, Red Wine 9

KENTUCKY TEA
Bourbon, House Made Sweet Tea, Lemon Bitters 9

WESTWARD HO!
High West American Prairie Bourbon, Sage Honey, Lemon, Grapefruit 12

WINE

RED

HOUSE RED
Varietal Varies 8/32

JUGGERNAUT HILLSIDE
Cabernet Sauvignon
Lake County, CA 12/48

LYRIC BY ETUDE
Pinot Noir
Santa Barbara, CA 12/48

CONUNDRUM RED BLEND
(Zinfandel, Syrah, Petit Sirah)
Rutherford, CA 11/44

CATENA
Malbec
Mendoza, Argentina 11/44

SPARKLING

CANDONI PROSECCO
Brut
Portogruaro, Italy 12

SAINT-HILAIRE BLANQUETTE DE LIMOUX
Brut, France 40 per bott1e

BEVERAGES

SOLE STILL WATER 4
SOLE SPARKLING WATER 4
FREDDIE'S OLD FASHIONED ROOT BEER 4

WHITE

HOUSE WHITE
Varietal Varies 8/32

CLIFFHANGER
Pinot Grigio
Trento, Italy 9/36

INFAMOUS GOOSE
Sauvignon Blanc
Marlborough, New Zealand 11/44

MON FRÈRE
Chardonnay
Napa, CA 9/36

ROSE

BIELER PÈRE ET FILS
2018 Sabine Rosé
(Coteaux d'Aix-en-Provence) 10/40

BEERS

DRAUGHT

Four Draught Beers Rotating Handles, Inquire with Server, Price Varies

BOTTLES/ CANS

Ace Space Bloody Orange Cider	7
Ballast Point Sculpin IPA	8
College Street Beauregarde Sour	6
Bells Oberon Belgium Style White Ale	6
Bud Light	5
Budweiser	5
Chimay Blue Label Grand Reserve	14
Clausthaler Premium Lager · N/A	5
Coors Light	5
Dos Equis XX Lager	5
Four Peaks Double Knot DIPA	6
Four Peaks Kilt Lifter Scotch Ale	6
Franziskaner Hefe-Weisse	6
Guinness Draught	8
High Noon Hard Seltzer-Select Flavors	7
Kyla Hard Kombucha Tangerine Ginger	7
Maui Coconut Porter	8
Michelobe Ultra	5
Modelo Especial	5
Modern Times Orderville IPA (16 oz)	9
Old Style	4
Oskar Blues Dales Pale Ale	5
Pabst Tall Boys	5
Stella Artois	5

*Consuming Raw or Under Cooked Meats, Poultry, Seafood or Eggs May Increase Your Risks of Food Borne Illness, Especially If You Have Certain Medical Conditions.