

# War Eagle SUPPER CLUB

## SNACKS

SUPPER CLUB FRIES \$10

*special seasoning,  
served with ranch*

\*FRIED GULF OYSTERS \$12

*cornmeal, remoulade, lemon*

FRIED MOZZARELLA \$13

*golden fried and served  
with marinara*

WESC WINGS \$15

*6 smoked wings tossed in  
lemon pepper wet, sweet BBQ, or buffalo*

SAUSAGE & PIMENTO CHEESE PLATE \$12

*smoked Conecuh sausage, pepper jam,  
seasoned saltines, pickles*

\*FRIED GREEN TOMATOES \$15

*shrimp salsa, remoulade,  
pickled onions*

BBQ NACHOS \$16

*pulled pork, queso, bbq sauce,  
cilantro, sour cream,  
pickled onions and jalapenos*

## SALADS

*add chicken +6 / add shrimp +7*

CAESAR SALAD \$16

*chopped romaine and collard greens, cornbread  
croutons, parmesan cheese, caesar dressing*

\*CHOPPED SALAD \$16

*romaine, avocado, bacon, cheddar cheese,  
cherry tomato, cucumber, boiled egg,  
pickled onions, ranch dressing*

## HANDHELDS

*served with fries or green salad*

\*WAR EAGLE SMASH BURGER \$18

*2 all beef patties, burger sauce,  
American cheese, red onion, pickles*

HOT HONEY CHICKEN SANDWICH \$16

*crispy chicken breast, hot honey,  
Duke's mayo, pickles*

TURKEY CLUB \$15

*shaved smoked turkey breast, American cheese,  
bacon, lettuce, tomato, honey mustard, on toasted  
white bread*

BBQ PORK SANDWICH \$14

*pulled pork, bbq sauce, pickles*

## PLATES

\*GREEK CHICKEN \$26

*1/2 roasted chicken with garlic and herbs,  
lemon potatoes, cucumber feta salad*

\*SHRIMP & GRITS \$30

*Gulf shrimp, cheese grits, pork sausage*

\*GRILLED GULF FISH & CAJUN PASTA \$36

*crawfish, sweet peas, basil*

\*STEAK & FRIES \$38

*8oz prime flat iron, crispy fries,  
romesco, salsa verde*

## SUPPER CLUB PIZZA

*OUR VERSION OF THE ORIGINAL RECIPE  
square pizza with red sauce and mozzarella*

JUST CHEESE \$18

PEPPERONI \$20

## SWEETS

CHOCOLATE CHURCH CAKE \$12

*layers of chocolate cake and rich frosting*

BANANA PUDDING TRIFLE \$8

*vanilla pudding, bananas, whipped cream,  
& nilla wafers*

SCOOP OF ICE CREAM \$5

*chocolate or vanilla*

202 W Magnolia Ave. Auburn, AL  
@wareaglesupperclub

Featured  
COCKTAILS

AUBIE PALMER \$13  
*Cathead Honeysuckle vodka, earl  
grey-cardamom syrup, house-made lemonade*

DIRTY SHUG MARTINI \$16  
*Aviation gin, Tito's vodka, blanc vermouth,  
olive brine*

THE WEAGLE SPRITZ \$14  
*Aperol, Nonino & peach topped with Fever Tree soda  
& Zardetto Prosecco*

THE 8AM \$15  
*Kettle One vodka, Bo's Beans specialty  
espresso, salted demerara*

THE PLAINSMAN OLD FASHIONED \$16  
*Brown-Butter Fat Washed Clyde May's  
Alabama Bourbon, Salted Demerara, bitters*

BODDA GETTA MARGARITA \$14  
*Espolon reposado tequila, dry curacao,  
lime, agave*

WDE MARGARITA "SPICY" \$15  
*Sauza blanco tequila, pepper infused  
Grand Marnier, lime juice, agave*

BRAMBLETT BREEZE \$13  
*Planteray silver rum, lime & your choice of  
house-made Blueberry or Orange Cordial*

LECHE DE TIGRE \$14  
*A rotational clarified milk-punch specially crafted  
by our bartenders*

PAPER PLAINS \$15  
*Woodford Reserve, Nonino, Aperol, lemon juice*

SPIRIT FREE

SWEET/ UNSWEET TEA \$5

MATCHA SPRITZ \$6  
*matcha tea & lemon topped with Fever Tree  
soda water*

RED BULL \$5  
*Original, Sugar Free,  
Red Edition, Red Edition Sugar Free*

FEVER TREE \$6  
*Indian Tonic, Ginger Beer*

CHERRY SOUR \$9  
*cherry, lime, & lemon topped  
with Fever Tree soda water*

HEYDAY LEMONADE \$6  
*homemade lemonade*

MOUNTAIN VALLEY SPRING WATER \$6  
*Sparkling or Still*

SODA \$5  
*Coke, Diet Coke, Coke Zero,  
Sprite, Ginger Ale, Dr. Pepper*

WINE  
*By the Glass*

SPARKLING BLANC

PROSECCO Zardetto 'Private Cuveé',  
Veneto, Italy \$11/\$45

WHITE

MOSCATOD'ASTI Umberto Fiore, Piedmont, Italy \$12/\$48

PINOT GRIGIO Tomassi 'Le Rosse',  
Veneto, Italy \$13/\$50

SAUVIGNON BLANC The Crossings,  
Marlborough, New Zealand \$10/\$34

CHARDONNAY La Crema,  
Sonoma Coast, California \$12/\$48

STILL ROSÉ

SYRAH Emiliana 'Natura' Rose  
Central Valley, Chile \$10/\$36

RED

PINOT NOIR Skurnik 'The Pinot Project',  
Central Coast, California \$13/\$50

BARBERA Ercole, Piedmont, Italy \$10/\$38

MALBEC Catena 'Vista Florez',  
Mendoza, Argentina \$11/\$40

CABERNET SAUVIGNON Revelry Vintners,  
Columbia Valley, Washington \$14/\$54

WINE  
*By the Bottle*

SPARKLING BLANC

CAVA Conde de Subirats, Catalonia, Spain \$41

BRUT SPARKLING Roederer Estate,  
Anderson Valley, California \$104

CHAMPAGNE Gaston Chiquet  
'Tradition', France \$146

WHITE

ALVARINHO Quinta de Santiago,  
Vinho Verde, Portugal \$45

CHARDONNAY Lingua Franca 'Estate',  
Eola-Amity Hills, Oregon \$122

ROSÉ & SKIN CONTACT

GRENACHE Railsback Frères 'Les Rascasses',  
Santa Ynez Valley, California \$73

MALVASIA Valle Martello 'Orange',  
Veneto, Italy \$70

RED

PINOT NOIR Maysara '3°', McMinnville, Oregon \$68

PINOT NOIR Holman Ranch 'Three Brothers',  
Carmel Valley, California \$124

MERLOT Stag's Leap, Napa Valley, California \$86

CABERNET SAUVIGNON Robert Mondavi 'Oakville',  
Napa Valley, California \$218

SPARKLING RED

LAMBRUSCO Cleto Chiarli 'Vecchia Modena', Emilia-Romagna, Italy \$53

BEER

*\*Ask your server about our draft options\**

BUD LIGHT \$5  
MILLER LITE \$5  
COORS LIGHT \$5  
CORONA EXTRA \$6

SIERRA NEVADA HAZY IPA \$6  
VOODOO JUICY HAZE IPA \$7  
WILD LEAP LOCAL GOLD \$7

HIGH NOON \$9  
SIERRA NEVADA TRAIL PASS  
N/A IPA \$6