

DRINK

COCKTAILS

HONEY, I DRUNK THE KIDS

cathead honeysuckle vodka, lemon, cucumber, mint, agave 11

LEGGO MY FUEGO

tapatio tequila, grapefruit, lime, muddled jalapeño, agave, rimmed with tajin 10

HELLO DARKNESS MY OLD FRIEND 2.0

four roses bourbon, house blackberry mint shrub, fever tree ginger beer 10

TWO OLD BIRDS

mitcher's rye whiskey, black walnut, maple, orange 12

DOUBLE BUZZER

irish whiskey, chartreuse, chicory, cold brew, vanilla, cacao, cream 14

A PARTIDGE IN A PEAR DRINK

ASW fiddler bourbon, spiced pear, allspice dram, rosemary, lemon 13

SHE'S MY CHERRY RYE

rittenhouse rye whiskey, carpano antica, tart cherry, saffron bitters 12

MELE KALIKIMAKA

milk-clarified punch of rum, bourbon, cognac, batavia arrack, pineapple, lemon, cinnamon, coriander, allspice 14

CRANBERRY SAUCED

ford's gin, prosecco, cranberry, spruce, lime, vanilla cherry bark bitters 13

BUBBLES & ROSÉ

FIGUIÈRE | MÉDITERRANÉE g. 10 b. 38

cabernet sauvignon, syrah, cinsault, grenache // provence, france

TWO BIRDS ONE STONE g. 10 b. 38

cinsault // france

JEAN CHARLES BOISSET | NO. 69 g. 16 b. 60

cremant de bourgogne // burgundy, france

CLETO CHIARLI g. 13 b. 48

lambrusco // central coast, california

CANARD DUCHENE half. 50 b. 90

champagne // france

ZARDETTO 187 split 7

prosecco // italy



WHITES

LE P'TIT PAYSAN | LA MAREA g. 16 b. 60

albariño // monterey, california

THE WONDERLAND PROJECT g. 15 b. 54

chardonnay // sonoma, california

YALUMBA g. 12 b. 45

chardonnay // australia

COUSIÑO MACUL | ISIDORA g. 12 b. 45

sauvignon gris // maipo valley, chile

BROTTE | ESPIRIT BARVILLE g. 11 b. 42

grenache blanc // côtes du rhône, france

SANDY COVE g. 12 b. 45

sauvignon blanc // new zealand

WEINGUT STADT KREMS g. 10 b. 38

grüner veltliner // kremstal, austria

VILLA WOLF g. 10 b. 38

pinot gris // pfalz, germany

BUKETO | WHITE BLEND g. 13 b. 48

assyrtiko, malagousia, sauvignon blanc // greece

OCONE | BOZZOVICH BIANCO g. 14 b. 50

falanghina, fiano, greco // campania, italy



REDS

G.D. VAJRA g. 15 b. 54

nebbiolo // piedmont, italy

BELLE PENTE g. 16 b. 68

pinot noir // willamette valley, oregon

FIELD RECORDINGS | WONDER WALL g. 15 b. 54

pinot noir // edna valley, california

BROADSIDE | MARGARITA VINEYARD g. 13 b. 48

cabernet // paso robles, california

JEANNE MARIE g. 11 b. 42

cabernet sauvignon // california

ANDIS | PAINTED FIELDS g. 13 b. 48

cabernet sauvignon, cabernet franc, malbec //california

ALMARADA g. 12 b. 45

malbec // argentina

MAISON PASSOT | REGNIE g. 13 b. 48

gamay // beaujolais, france

PIERRE GALLARD | OPERATION DRAGON g. 14 b. 50

grenache, syrah // côtes du rhône, france

DONNAFUGATA | SHERAZADE g. 12 b. 45

nero d'avola // sicily, italy

CASA ROJO | MUSSO g. 11 b. 42

tempranillo // castilla-la mancha, spain

NON-ALCOHOLIC

GOLDA KOMBUCHA |

peach ginger
blackberry basil
16 oz can 6

RED HARE ROOT BEER

12 oz can 2

MEXICAN COKE OR SPRITE

16 oz bottle 3



EAT

kitchen open till 10

SNACK & SHARE



SWEET DREAMS ARE MADE OF CHEESE POPCORN^{gf}

white cheddar cheese popcorn, cheez-its 5

TAPHOUSE PRETZEL

bavarian pretzel, local lager beer cheese, spicy brown mustard 8

FRIES^{gf}

hand cut, smoked tomato aioli 5
• smother with warm pimento or beer cheese +4

DEVEILED EGGS^{gf}

chives, b&b pickles, candied bacon 6

HUMMUS

fried sumac chickpea hummus, crudité, locally made pita bread 11

QUESO

pickled jalapeño, crispy garlic, micro cilantro, el milagro tortilla chips, grilled flour tortillas 8

CHARCUTERIE BOARD

benton's 18-month aged country ham, chef's choice of cured meat, house pimento cheese, local artisan cheeses, pickled okra, pickled green beans, strawberry jam, crostini 20



CALAMARI FRITTO MISTO

fried calamari, zucchini, squash, onion, mushroom, lemon, and okra, house amatriciana sauce 13

ROASTED BRUSSEL SPROUTS

roasted brussel sprouts, brown butter gochuchang glaze, walnuts, bacon, crabberries 12

*THESE FOODS ARE COOKED TO ORDER.

COMSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SALADS + BOWLS

BIRDS OF PEAR-ADISE

shaved brussel sprouts, kale, chai tea poached pears, toasted hazel nuts, pomegranate seeds, goat cheese, miso caramel hazelnut vinaigrette 13
• add chicken (grilled)* 5



CAESAR'S OTHER SALAD

sweet baby gem lettuce, parmesan crisps, bi-color cherry tomatoes, peppered bacon, peppadews, caesar dressing 12
• add chicken (grilled)* 5

SIDE SALAD

arcadian mixed lettuce, shredded carrot, cherry tomato, cucumber 5
• choice of ranch, blue cheese, or house vinaigrette

SMOKIN DUCK

culver smoked duck breast, french green lentils, beluga lentils, pine nuts, sweet potato puree, blueberry compote, fried sunchoke chips 17

TERIYAKI BOWL*

jasmine rice, teriyaki chicken, carrots, red peppers, edamame, bean sprouts, scallions, cilantro, peanut crunch, fried egg, scallion soy dressing 15

MAINS

VEGETABLE BOARD^{gf}

selection of seasonal roasted vegetables, herb goat cheese cream, chili honey 15

WINGS^{gf}

8 flash fried springer mtn farm wings, tossed in choice of house sauce (spicy teriyaki, hot buffalo, bbq), carrots, celery 14
• choice of ranch or blue cheese



CHEESESTEAK

shaved sirloin, sauteed peppers and onions, white american cheese, hoagie roll, side of fries 15

THE DIRTY BIRD

springer mtn farm "buffalo style" fried chicken breast, red cabbage slaw, garlic dill pickles, brioche bun, side of fries 14

THE SMASH BURGER

certified angus smashed patties (2), bacon jam, beer cheese, crispy onions, dill pickle, brioche bun 15

WOOD-FIRED PIZZA**

MARGHERITA CLASSIC

tomato sauce, fresh mozz, basil 12



AMATRICIANA

smoky tomato-bacon sauce, mozz, provolone, parmigiano reggiano, calabrian chilis, oregano 13

SWEET CHEESUS

mozz, provolone, ricotta, chili honey 12

YOU ARE MY EVERYTHING

tomato sauce, mozz, provolone, house italian sausage, pepperoni, red & green peppers, vidalia onions, castelvetrano olives, sliced romas 16

SHROOM GOES THE DYNAMITE

smoky tomato sauce, house mozz, pepperoni, mushroom trio 15



THE ITALIAN MOZZ

smoky tomato sauce, house mozz, house italian sausage, roasted red peppers 14

GOURD OF THE RINGS^{vegetarian}

sweet potato puree, provolone, mozz, roasted butternut squash, cranberries, red onion, spinach, crispy garlic 13

CUBAN PIZZA CRISIS

mojo sauce, mojo pulled pork, applewood smoked ham, dill pickle, mustard and white garlic glaze 14

DESSERTS

RICOTTA DOUGHNUT HOLES

whiskey bourbon gelato, dark chocolate/nitro stout ganache, dulce de leche 8

SWEET CREPES

cinnamon sugar crepes, fresh blueberries, macerated strawberries, pastry cream, blueberry sauce, chocolate shaving 9

**all pizzas are made with a naturally leavened dough using a starter that is six years old and counting.

for parties of 6 or more, a 20% gratuity will be added