

DRINK

COCKTAILS

HONEY, I DRUNK THE KIDS

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

LEGGO MY FUEGO

olmeca altos 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

CUTTIN' GRASS

grass vodka, cappelletti, strawberry, honey, lemon 12

SUIT & TAI

bourbon, dry curacao, orgeat, lemon, basil 11

SHE'S MY CHERRY RYE

rittenhouse rye whiskey, carpano antica, tart cherry 11

HEY DARLIN'

crop organic vodka, prosecco, dolin blanc, lavender, meyer lemon 12

ICE ICE BABY

STRAWBERRY FROSÉ

gin, cocchi americano, rosé wine, fresh strawberry juice 8

COLD FASHIONED

bourbon, aromatic bitters, citrus 8

BUBBLES & ROSÉ

FIGURÉ | 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

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

CLAUDE BRANGER g. 12 b. 45

muscadet sévre-et-maine // france

WEINGUT STADT KREMS g. 10 b. 38

grüner veltliner // kremstal, austria

VILLA WOLF g. 10 b. 38

pinot gris // pfalz, germany

UMANI RONCHI | VELLODORO g. 11 b. 42

pecorino // abruzzo, italy

VOUNI PANAYIA | ALINA g. 15 b. 54

xynisteri // cyprus

THE WONDERLAND PROJECT g. 15 b. 54

chardonnay // sonoma, california

SINEANN g. 11 b. 42

sauvignon blanc // marlborough, new zealand

REDS

G.D. VAJRA g. 15 b. 54

nebbiolo // piedmont, italy

BELLE PENTE b. 68

pinot noir // willamette valley, oregon

GEHRICKE g. 15 b. 54

pinot noir // sonoma, california

BACCHUS g. 11 b. 42

cabernet sauvignon // california

ANDIS | PAINTED FIELDS RED g. 13 b. 48

cabernet, syrah, mourvedre, petit verdot // california

ALMARADA g. 10 b. 38

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

PAINTED WOLF | THE DEN g. 10 b. 38

pinotage // western cape, south africa

BROADSIDE | MARGARITA VINEYARD g. 13 b. 48

cabernet // paso robles, california

NON-ALCOHOLIC

GOLDA LAVENDER LEMONADE KOMBUCHA

16 oz can 6

GOLDA PEACH GINGER KOMBUCHA

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

EVERYTHING BUT THE BAGEL POPCORN^{gf}

everything bagel seasoning, garlic bagel chips 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 4

DEVEILED EGGS^{gf}

smoked salt, chives, b&b pickles, candied bacon 6

HUMMUS

garbanzo bean roasted red pepper hummus,
crudité, w/grilled pita 10

PEPPERS & PEAS

snap peas, grilled shishito peppers, fresno chilis, maldon salt,
house crema, sesame seeds 10

QUESO

pickled jalapeño, crispy garlic, micro cilantro, el milagro
tortilla strips, 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,
blistered shishito peppers, house amatriciana sauce 13

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*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.

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

MAINS

VEGETABLE BOARD^{gf}

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



TERIYAKI BOWL*

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

SWEETWATER 420 SHRIMP BOIL

tail-on shrimp, patak andouille sausage, baby tri-color potatoes,
broccolini, fried corn, and a grilled lemon, served with grilled
cajun buttered batard 17

CHEESESTEAK

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

THE ANGRY BIRD

springer mtn farm "hot" fried chicken breast, pimento,
b&b pickles, brioche bun, side of fries 14



THE BURGER*

certified angus beef (pink or done), melted brie, bacon,
fig jam, arugula, balsamic red onions,
brioche bun, side of fries 15

SALADS

SPRING GREENS

frisée, arugula, spinach, burrata, roasted radishes, snap peas,
asparagus, edamame, vanilla almonds, lemon vinaigrette 13
• add chicken (grilled)* 5

CAESAR'S OTHER SALAD

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

SIDE SALAD

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

WOOD-FIRED PIZZA**

MARGHERITA CLASSIC

tomato sauce, fresh mozz, basil 11



AMATRICIANA

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

SWEET CHEESUS

mozz, provolone, ricotta, chili honey 11

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

STREET CORN PIZZA

street corn sauce, roasted corn, cotija, tajin tortilla strips, micro
cilantro 14

PROSCIUTTO - BURRATA

burrata, white pesto, prosciutto, arugula/basil tossed
in lemon, spiced walnuts 16

DESSERTS

RICOTTA DONUT HOLES

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

SUMMER FRUIT SHORTCAKE

sweet house biscuit, macerated strawberries and peaches,
ricotta gelato 9

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