



NEW WINTER HOURS!
Open Thursday - Monday 11 a.m. - 8 p.m.

501-204-5037 | 488 Ponce de Leon Dr. Hot Springs Village, AR 71909
www.xplorelakeside.com

APPETIZERS

GRILLED CORN & RICE FRITTERS 5.95

A twist on the traditional hoecake — basmati rice, stone ground cornmeal, fresh corn and sweet onions fried as shareable fritters and served with a roasted poblano pepper butter and fresh chives

CHARRED SHISHITO PEPPERS 7.75

Fresh shishito peppers tossed in olive oil and char-grilled on an open flame, served with a citrus ponzu emulsion and finished with toasted sesame seeds and Maldon sea salt

4-CHEESE SPINACH DIP 10.75

Rich and Creamy spinach dip with our in house four cheese blend grated by hand and whipped until smooth. Served hot with perfectly toasted sourdough bread

TEMPURA CALAMARI 11.95

Garlic and white pepper marinated fresh squid steak fried tempura style served with roasted garlic and lemon aioli

FRIED CHICKEN TENDERS..... 10.95

Our fresh cut buttermilk chicken tenders (4) served with freshly cut French Fries.

CLAM CHOWDER 9.95

A bowl of our fresh creamy housemade clam chowder made with potatoes, celery, onion, cream and clams served with toasted sourdough bread.

✦ APPETIZER SAMPLER (SERVES 2)..... 12.75

4-Cheese Spinach Dip, Charred Shishito Peppers, Corn & Rice Fritters with grilled sourdough, ponzu emulsion & roasted poblano butter



**Happy Hour All Appetizers 20% Off
Mon-Fri 3-6 PM**

FRESH GREENS

Housemade Dressing Choices: Champagne Vinaigrette, Caesar, or Housemade Ranch

CAESAR SALAD..... 4.95/7.95

Chopped Arkansas Romaine Lettuce, Caesar dressing, topped with buttery cracked wheat crouton, pecorino cheese and black pepper

MARKET GREENS (HOUSE) 3.95/7.75

Heritage Blend Leaf lettuces with shaved radish, grape tomato, and shallots

SPINACH APPLE SALAD 9.95

Fresh Spinach served with sliced granny smith apples, bacon, cranberries, walnuts and bleu cheese tossed in a creamy dijon vinaigrette

Add Grilled Chicken 4.00 | Grilled Pacific Corvina 8.00 | Grilled Salmon 7.00 | 3 Sauteed Shrimp 5.00

SANDWICHES

All Sandwiches and Burgers served with AYCE Kennebec Fries or House Salad. Substitute Casear Salad for \$1.

GRILLED CHICKEN SANDWICH 10.95

Fresh char-grilled chicken breast served with leaf lettuce, ripe tomatoes, and onions

CRISPY CHICKEN SANDWICH..... 10.95

Buttermilk brined fried fresh chicken breast served with our house sauce on a brioche bun. Ask for Spicy like Mike!

GRILLED CORVINA SANDWICH 12.95

Fresh Pacific Corvina flame-grilled with leaf lettuce, garlic aioli and slaw on a grilled bun

FRIED CORVINA FISH SANDWICH 12.95

Fresh Pacific Corvina fried using local craft beer batter served on a grilled bun with leaf lettuce and housemade tartar sauce

GRILLED SHRIMP ROLL..... 12.95

Grilled gulf shrimp, leaf lettuce, remoulade sauce, sliced tomato, old bay and chives served on a toasted New England style bun



FOR THE KIDS

(Under 12 Only) Served With Hand Cut Fries

FRIED CHICKEN TENDERS | 5.50

MAC & CHEESE | 4.75

HAMBURGER | 6.25

GRILLED CHEESE | 4.95

BURGERS

CLASSIC EVERYTHING CHEESEBURGER..... 10.95

Almost a 1/2 pound of 100% Angus Beef, flat-top seared with sharp cheddar cheese on a brioche bun with our special house sauce

MUSHROOM SWISS BURGER..... 11.95

A fantastic burger with sauteed fresh mushrooms, swiss cheese and a garlic aioli

COWBOY BURGER..... 12.75

A huge burger stacked tall with sharp cheddar cheese, bacon, our own Maple Bourbon BBQ sauce, fried onion rings and garlic aioli

PETITE BURGER..... 7.95

A smaller version (still almost a quarter pound) of our 100% Angus Beef burger on a sesame seed bun with lettuce, tomato and onion with a special house sauce

Ask About Our Gluten Free and Vegetarian Burger Options

DINNER ENTRÉES (after 4 p.m)

All Entrees include a fresh garden salad with your choice of housemade dressings: Champagne Vinaigrette, Caesar or Garden Ranch

Substitute Caesar Salad for an additional \$1.

- STEAKS AND CHOPS -

BONE IN DOUBLE CUT PORK CHOP 18.95

Bone-in pork rib chop grilled on an open flame, braised with house made BBQ sauce served alongside locally grown sweet potato and pumpkin mash accompanied by sauteed zucchini

STEAK AND FRITES17.95

Chargrilled 8 oz tender sirloin steak cooked to your request topped with our roasted garlic chive butter and served with our fresh cut French Fries

✦ FILET MIGNON (6 OZ) 21.95 (10 OZ) 35.95

Omaha grass fed beef tenderloin, pan seared and finished with roasted garlic chive butter. Served with creamy potato mash and roasted carrots in peppercorn glacé (Add 2 Sauteed Shrimp for only \$4)

COWBOY BONE-IN RIBEYE 49.95

Omaha grass fed aged bone-in 22 oz Ribeye steak charbroiled to your specifications served with our fresh mashed potatoes

- SEAFOOD -

PACIFIC CORVINA FISH & CHIPS17.95

Fresh Pacific Corvina filets fried with local craft beer batter served on Kennebec fries with house made tartar sauce

GRILLED FRESH PACIFIC CORVINA17.95

Fresh Pacific Corvina grilled and served over asian forbidden black rice with a poblano butter sauce

CHAR-GRILLED FRESH ATLANTIC SALMON17.95

Honey and soy marinated fresh atlantic salmon charred on an open flame with our creamy mashed potatoes topped with a white wine beurre blanc mushroom sauce

SPICY SHRIMP PASTA..... 18.95

Fresh sauteed Gulf Shrimp with angel hair pasta tossed in a light red sauce featuring crushed Italian Calabrian Peppers. Slightly spicy!



- OTHER -



PASTA PRIMAVERA (VEGETARIAN) 12.95

Al dente angelhair pasta tossed in a light garlic butter sauce with a seasonal selection of fresh locally sourced zucchini, mushrooms, carrots, and italian peppers

Add 3 Sautéed Shrimp for only \$6, Grilled Chicken \$4, Grilled Salmon \$7, Grilled Corvina \$8



CHICKEN MARSALA 16.95

Grilled fresh chicken breast served over our house made gnocchi potato pasta pillows with a creamy marsala wine and mushroom sauce

Weekly Specials

MONDAY 4-8 PM:

USA CATFISH WITH FRIES, HOE CAKES, TARTAR SAUCE, SLAW \$12.95

THURSDAY 4-8 PM:

1/2 FRIED CHICKEN, MASHED POTATOES, GRAVY, ROASTED CORN, FRESH BISCUIT \$12.95

THURSDAY 4-8 PM:

KIDS EAT FREE! FREE KIDS MEAL WITH EACH ADULT MEAL

DESSERTS

HOUSEMADE DOUBLE CHOCOLATE CAKE 7.50

A shareable slice of Melody's new double chocolate cake made with Giradelli Dark Cocoa and a chocolate ganache flavored with a hint of Rocktown Coffee Liqueur. **a la mode +\$2**

HOUSE MADE KEY LIME PIE 7.50

Served with a lightly whipped cream, toasted graham crumbs and fresh lime

APPLE CRANBERRY PIE 7.50

Melody's new fall pie made with fresh apples, pears, walnuts, and cranberries in a crust infused with Rocktown Apple Pie Vodka. **a la mode +\$2**



*Some items served raw or undercooked. Consuming raw or undercooked eggs, poultry, meats, seafood, or shellfish may increase your risk of foodborne illness.

WINE

PROVERB HOUSE SELECTIONS..... 5 GLASS | 18 BOTTLE

Proverb Vineyards, Modesto, CA.

White: Chardonnay, Sauvignon Blanc, Pinot Grigio, Rose | **Red:** Pinot Noir, Cabernet Sauvignon

CELLAR SELECTIONS - WHITES

JOEL GOTT SAUVIGNON BLANC8/24

(2019,CA) Aromas of pineapple, mango and peach with citrus notes. On the palate, the wine opens with ripe, tropical fruit flavors followed by crisp, refreshing acidity on the mid-palate and a long, clean, balanced finish

WILLIAM HILL CHARDONNAY..... 8/24

(2018, CA) Ripe fruit flavors of melon, mandarin orange, peach and tropical fruit, supported by complex notes of citrus blossom and brown spice

CELLAR SELECTIONS - RED

7 MOONS RED BLEND8/24

(CA) Taste syrah, merlot, petite sirah, zinfandel, cabernet sauvignon, malbec, grenache blended in perfect harmony

LOUIS MARTINI CABERNET.....9/27

(2017,CA) Plush notes of cherry cobbler and wild blackberries backed by hints of cedar and fresh herbs. Full-bodied and elegant Cabernet

CELLAR SELECTIONS - OTHER

WOODBIDGE WHITE ZINFANDEL5/18

(2018,CA) Delicate and refreshing, our White Zinfandel has a rose-hued color, aromas and flavors that burst with vibrant notes of ripe, red apple and fresh strawberry

PROPHECY ROSE.....7/24

(2018,FRANCE) Showcases the best of the south of France, delicate and bright with layers of fresh strawberries , raspberries and a hint of white peach

VILLA POZZI MOSCATO8/24

(2018,ITALY) Fresh aromas of tropical fruits which leave a sweet but clean finish

LA MARCA PROSECCO SPLIT8

(ITALY) A fresh sparkling wine with a vibrant bouquet of apple, white peach and honeysuckle

DOW LBV PORT.....8

(2011,PORTUGAL) Aromatic and floral with an excellent balance of fruit, tannin, and acidity. Tastes of fresh green figs and chocolate





BRUNCH SUNDAY 11-2

- SKILLET HASH -

All served with one of our scratch made biscuits (Additional eggs for \$1 ea)

- CHARRED POBLANO PEPPER & ONION HASH 9.50**
Roasted poblano peppers, charred sweet onion, toasted garlic, crispy home fries, confit of grape tomatoes, topped with one egg cooked to order
- BACON & FONTINA HASH 10.75**
Crispy bacon pieces, charred sweet onion, crispy Kennebec home fries, fontina cheese, topped with one egg cooked to order

- HOMEMADE BISCUIT BREAKFASTS -

- TRADITIONAL BREAKFAST..... 7.75**
2 eggs made to order, 3 slices of bacon, and 2 biscuits. Served with Whipped Maldon butter and jam
- BISCUITS WITH SAUSAGE GRAVY8.50**
2 biscuits loaded with our Sausage and scratch made black pepper cream gravy
- BIG BALBOA..... 10.25**
2 eggs any style, bacon, hash potatoes and a biscuit covered with our Sausage and real black pepper cream gravy

- BRUNCH ENTRÉES -

- AVOCADO & CONFIT TOMATO TOAST 8.95**
Over easy egg with avocado on buttered wheatberry toast with grilled sweet onions, grape tomatoes and herbs
- BANANAS FOSTER FRENCH TOAST 10.75**
French toast prepared with fresh banana bread topped with caramelized bananas, fresh seasonal fruit, whipped cream and caramel sauce
- FLORENTINE EGGS BENEDICT 12.95**
Eggs Benedict with sauteed spinach, grape tomatoes, 2 poached eggs, served over english muffins and a fresh housemade hollandaise
- TRADITIONAL EGGS BENEDICT 12.95**
Traditional Eggs Benedict served with Petit Jean Ham, poached eggs, served over english muffins and housemade hollandaise
- STEAK AND EGGS..... 17.95**
Chargrilled 8 oz Steak served with 2 farm fresh eggs any style, hash potatoes, and a home made biscuit

- BRUNCH BAR SPECIALS -

- MIMOSA.....SINGLE 2.00 DOUBLE 4.00**
Crisp Cooks Brut Champagne served with fresh squeezed orange juice
- PASSIONFRUIT POINSETTIA.....4.00**
Sparkling wine blended with Passionfruit and Cranberry juices
- MANGO PEACH BELINI4.00**
A refreshing blend of sparkling wine infused with Mango and Peach

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Dockside Specialties and Local Craft Beer

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Friday and Saturday until 9 p.m.**

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DOCK-TAILS

APPLE CRANBERRY MOSCOW MULE 9

A perfectly created Moscow Mule with Rocktown Vodka, cranberry, apple juice and Goslings Ginger Beer

PECAN BOURBON MARTINI 10

Rocktown Bourbon cream blended with Praline liquor until smooth and topped with toasted pecans and whipped cream

COSMO BALBOA..... 9

Expanding upon the traditional classic Cosmo, infusing a blend of tart deliciousness of cranberry, lemon and lime

THE TOP SHELF 10

It's where momma hides the hooch! Our traditional margarita, made fresh with superior ingredients. On the rocks...or frozen

APPLE CIDER MARGARITA..... 10

Our great hand made margarita infused with fresh apple cider to give it that Fall touch!

HURRICANE..... 12

The classic New Orleans sweet Caribbean concoction. Just like the Pat O'Brien's classic!

THE BUCK 9

Remember that last Moscow Mule you drank? Well, try your next one with Jameson Irish Whiskey. Whiskey, fresh lime juice and ginger beer

THE WEDDING CAKE MARTINI..... 9

Rocktown Vodka, Pineapple Juice, Cranberry and pH Alchemy Vanilla Bean syrup. It tastes like a wedding cake - seriously!

ISLAND WATER..... 9

Light Rum, Gin, coconut syrup, pineapple juice with a float of grenadine on top

LAKE "TINI" 9

Our own local Rocktown Vodka mixed with cranberry juice and a touch of peach and lime

ADULT MILKSHAKES - \$12

A perfect way to end your dinner or get one to start off right. Each made with local Loblolly Ice Cream from Little Rock!

PEANUT BUTTER WHISKEY

Peanut Butter Whiskey infused shake topped with crushed Butterfinger and whipped Cream!

OREO AND BAILEYS

A chocolately shake made with Baileys Irish Cream. Topped with crushed Oreo's

BUTTER PECAN

Vanilla Ice Cream mixed with Praline liquor, butter pecan syrup, topped with toasted pecans

CHOCOLATE CHOCOLATE

Vanilla Ice Cream mixed with Chocolate Vodka and Hershey's chocolate syrup

ESPRESSO

Kahlua infused shake topped with espresso powder from Red Light Roastery in Hot Springs

NON-ALCOHOLIC | \$6

Vanilla, Butter Pecan and Chocolate



CRAFT DRAUGHT

- 10-POINT BOCK** 5/12
 Bubba Brew's (Hot Springs, AR)
 A traditional German-styled medium amber bock styled lager that is malty, smooth and slightly sweet. ABV: 6.3%
- GREAT WHITE** 5/12
 Bubba Brew's (Hot Springs, AR)
 A nod to the classic Belgium wit, this light wheat ale is flavored with tastes of orange and coriander. ABV 6.3%
- SKULLCRUSHER IPA**..... 5/12
 Bubba Brew's (Hot Springs, AR)
 For the hop-head loving IPA drinker. The Skullcrusher offers forward hop bitterness, malty body and lingering bitter finish and aftertaste. ABV: 6.3%
- KILLER IRISH RED** 5/12
 Superior Bathhouse (Hot Springs, AR)
 A red ale that is rich with a caramel malty flavor that lingers through the silky finish. ABV: 6.4%
- OZARK CREAM STOUT**..... 6/14
 Ozark Beer Company (Rogers, AR)
 A perfect year-round stout. Full bodied and accessible. Notes of dark chocolate, coffee and caramel with a roasty finish. ABV: 5.3%
- ROCKHOUND IPA**..... 5/12
 Lost Forty (Little Rock, AR)
 Citrusy, resinous and aromatic, ready yourself for bursts of caramel, tropical fruit and a spiky bitter dry-hopped finish. ABV: 6.2%
- MADDEN'S NO 1**..... 1 5/12
 Superior Bathhouse (Hot Springs, AR)
 Prohibition-style pilsner brewed with Hot Springs natural spring water, made famous by notorious Gangster Owney Madden. ABV: 5%
- THE POLLINATOR**..... 5/12
 Stud Duck Brewing (Lonsdale)
 Our newest beer brewed especially for the Beehive. Tastes of sweet southern tea in the summertime. ABV 5%
- EASY TIGER MEXICAN LAGER** 5/12
 Lost Forty (Little Rock)
 Aromas of toasted malts, zested citrus fruit, and baked bread lead into a balanced, light body. Finishes smooth and dry. It blends color and flavor without heaviness or bitterness, and it's best served with a lime. ABV 5.2%
- SECOND RODEO** 5/12
 Lost Forty (Little Rock)
 A premium light beer brewed with just a few simple ingredients like naturally pure and clean Arkansas water and homegrown Arkansas rice for a light, crisp brew that's low in alcohol and refreshing anytime. ABV: 4.3%

Get a Tasting Flight of 6 of our Arkansas Craft Beers for only \$10

DOMESTIC DRAUGHT

MICHELOB ULTRA 5/10

Anheuser-Busch (St. Louis, MO)

ABV: 4.2%

BUD LIGHT 5/10

Anheuser-Busch (St. Louis, MO)

ABV: 4.2%

BOTTLES and CANS

BUDWEISER BOTTLE 3.50

BUD LIGHT BOTTLE 3.50

COORS LIGHT BOTTLE 3.50

MILLER LITE BOTTLE 3.50

CORONA 3.50

HEINEKEN 0.0 3.50

STELLA ARTOIS 4.50

GUINNESS PINT CAN 4.50

SMIRNOFF ICE 3.50

ANGRY ORCHARD HARD APPLE CIDER 4.00

LOST FORTY 2ND RODEO CAN 4.25

LOST FORTY LOVES HONEY BOCK CAN 4.25



TOGO Growlers are Available for any of our Draft Beer, \$10 Deposit Required

**Happy Hours Monday-Friday 3-6 PM
\$1 Off Draft, \$3 Off Pitcher, \$1 Off House Wine, \$1 off Well Spirits**