

## Shareables

- Charcuterie board** 23  
Three seasonal meats and three cheeses, marinated olives, grilled asparagus, salted pecans, roasted garlic jam, toasted artisan bread
- Burrata Strawberry Balsamic Basil v** 15  
Hot honey, burrata, strawberry balsamic, basil, lemon zest, toasted artisan bread
- \*Tropical Ceviche** 15  
Citrus marinated mahi mahi, mango, pineapple, onion, cucumber, red bell peppers, tomatoes, cilantro, tortilla chips
- \*Tuna Stack** 17  
Marinated ahi tuna, seasoned avocado, crispy sushi rice, mango cucumber pico, mango soy glaze, togarashi rice chips
- Fire Shrimp** 16  
Cajun butter, tomato, micro cilantro, toasted artisan bread
- Sriracha Honey BBQ Chicken Wings** 17  
Oven roasted chicken wings, sriracha honey BBQ sauce, carrots sticks, ranch
- Filet Mignon Sliders** 22  
Beef tenderloin, caramelized onions, gruyere cheese, black pepper truffle aioli
- House Cut Fries v** 10  
Served with sriracha ketchup, horseradish mustard-aioli
- Veggie Tostadas v** 15  
Impossible meat, mushrooms, peppers & onions, tomatillo salsa, fried wheat tortillas, shredded lettuce, poblano chili aioli, pico de gallo, pecorino cheese
- Chips & Dips VEGAN** 10  
Tortilla chips, served with salsa roja, guacamole

## Pizzas

- Classic Margherita v** 19  
San Marzano tomatoes, fresh mozzarella, pecorino, manchego, basil
- Mascarpone & Mushroom v** 19  
Mascarpone cream sauce, cremini mushrooms, arugula, pecorino, truffle oil, manchego
- Spicy Hawaiian** 19  
San Marzano tomatoes, mozzarella, roasted pineapple, spicy capicola, caramelized red onions, jalapeno, pecorino
- Sausage & Hot Honey** 19  
Ricotta, mozzarella, spicy soppressata, sausage, pecorino, hot honey
- BBQ Chicken** 19  
Southern style BBQ sauce, roasted chicken, mozzarella, pecorino, roasted corn, red onions, cilantro
- add cauliflower crust** 2  
*all pizzas are prepared in the same oven*

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Vegetarian **v** / Vegan **VEGAN**

Certain menu items can be made vegan. Please ask your server for details and notify them of any allergies or dietary restrictions. \*These items may be served raw or undercooked.

## Salads

- Green Goddess Cobb Salad** 16  
Chicken, hard boiled eggs, tomatoes, blue cheese, avocado, bacon, green goddess dressing
- Iceberg Wedge** 14  
Iceberg lettuce, roasted tomato confit, fiery corn relish, applewood smoked bacon, gorgonzola aioli
- \*Poke Bowl** 18  
Marinated ahi tuna, sushi rice, wakame, edamame, cucumber, red onion, avocado, carrots, soy glaze, green onion, sesame seeds
- add protein**  
*chicken 7, shrimp 9*

## Signature Dishes

- Steak Frites** 32  
Pepper seared flat iron, cognac peppercorn sauce, served with house cut fries
- Sriracha Honey BBQ Pork Tenderloin** 24  
Seared pork tenderloin, sriracha honey BBQ sauce, ginger rice, balsamic brussels sprouts
- Miso Salmon** 18  
Marinated miso salmon, apple slaw, ginger rice, balsamic brussels sprouts
- Creamy Cajun Alfredo** 22  
Grilled chicken or sautéed shrimp, cajun alfredo, manchego, cracked black pepper, penne pasta

## Handhelds

- Double Smash Burger** 18  
Double smash patty, house sauce, lettuce, tomato, american cheese, pickle, house cut fries, sriracha ketchup  
*add guacamole 2, bacon 2, caramelized onions 2*
- BBQ Bacon Smash Burger** 19  
Double smash patty, BBQ sauce, bacon, cheddar cheese, lettuce, pickle, tomatoes, house cut fries, sriracha ketchup  
*add guacamole 2, caramelized onions 2*
- Fried Chicken Sandwich** 19  
Buttermilk seasoned fried chicken, slaw, garlic aioli, house cut fries, sriracha ketchup  
*add guacamole 2, cheddar cheese 2*

## Dessert

- Mini Jars v** (one) for 7, (three) for 17  
• Double chocolate brownie • Berries & cream  
• Key lime cake • Strawberry shortcake
- Bourbon Bread Pudding v** 8  
Bread pudding topped with vanilla bean ice cream, pecan crumbles, bourbon glaze
- Smores Skillet v** 10  
Marshmallow fluff, marshmallow, nutella, semi-sweet chocolate, graham cracker crust, chocolate sauce
- Banana Foster's Taca-nadas v** 10  
Fried empanada taco shell, cinnamon sugar, brown sugar, bananas, whipped cream, caramel sauce, candied pecans

**Signature Cocktails \$14** ~~~~~

**Puttery Old Fashioned**  
Rye whiskey, bitters, orange oils

**Crush City**  
Cognac, bourbon, agave, fresh citrus, served over rocks

**BBQ on a Saturday Night**  
Bourbon, honey, smoked peach, lemon, bitters

**Tasty Green**  
Vodka, lime, cane sugar, cucumber, basil

**Margarita Standoff**  
Blanco tequila, pineapple, spice, lime

**Return of the Serpent**  
Blanco Tequila, pineapple, poblano, cilantro, lime

**London Calling**  
London Dry Gin, bergamot, earl grey, absinthe, lemon

**Mean Machine**  
Gin, Orgeat, Midori, lime, can sugar, mint

**Grand Lemon Drop**  
Citrus vodka, Grand Marnier,  
fresh squeezed lemon, sugar rim

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**Cincoro Royal Margarita** 23  
*Our Top Shelf Luxe Cocktail*  
Cincoro Blanco, Grand Marnier, lime

**Wine** Glass/Bottle ~~~~~

**Red Wine** 12/45  
Cabernet Sauvignon

Pinot Noir  
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**White Wine & Rosé** 12/45  
Chardonnay

Sauvignon Blanc  
Riesling

Rosé  
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**Sparkling Wine** 12/45  
Brut Rosé  
Brut

**23's Private Section** ~~~~~

2 ounce 'neat' pour and served on the side with no mixer

Cincoro Blanco 30  
Cincoro Reposado 45  
Cincoro Anejo 60  
Cincoro Gold 125  
Cincoro Extra Anejo 300

**Zero-Proof Cocktails \$6** ~~~~~

**Puttery Ginger Beer**  
Fresh ginger, citrus, soda

**Blackberry Mint Cooler**  
Fresh blackberry, mint, citrus, soda

**Spicy Piña Rickey**  
Pineapple, lime, habanero, soda

**Beer & Seltzer** ~~~~~

**Drafts** 7.5

Saint Arnold Seasonal  
8th Wonder Seasonal  
Guinness Draught  
Yellow Rose IPA  
Blue Moon  
Karch Brewing Love Street  
Stone Brewing IPA  
Modelo Especial Mexican Lager  
Stella Artois Pilsner  
Crawford Bock

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**Bottles & Cans**

High Noon Hard Seltzer Rotating 7  
White Claw Blackberry, Mango 7  
Buckle Bunny 7  
Yuengling 7  
Coors Lite 7  
Bud Light 7  
Miller Light 6.5  
Dos xx Wheat Beer 6.5  
Michelob Ultra 6.5  
Shiner Bock 6.5

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**Other**

Heineken 0.0 7  
Red Bull 6.5  
Topo Chico 6.5  
Acqua Panna Spring Water 6.5

