MENU

APPETIZERS

CHARCUTERIE BOARD Three each seasonal meats and cheeses, olives, grilled asparagus, salted pecans, roasted garlic jam & toasted artisan bread	$24
***TUNA TATAKI** Seared tuna, yuzu ponzu, ginger, Fresno peppers, micro cilantro	$16
HOUSE CUT FRIES Served with Sriracha ketchup & horseradish mustard-aioli	$12
CRAB RANGOON DIP Jumbo lump crab, cream cheese, Monterey jack cheese, scallions, Tortilla Chips	$20
SALT & PEPPER CHICKEN WINGS Oven roasted chicken wings, carrot sticks, ranch, and Sriracha honey BBQ sauce	$17
FILET MIGNON SLIDERS Beef tenderloin, caramelized onions, gruyere cheese, black pepper truffle aioli	$22
FIRE SHRIMP Cajun butter, tomato, toasted artisan bread & micro-cilantro	$18
TROPICAL CEVICHE Citrus marinated mahi mahi, mango, pineapple, onion, cucumber, red bell peppers, tomatoes, cilantro, fried plantains	$15
STEAK TARTARE Marinated beef tenderloin, shallots, Dijon mustard, capers, cornichons, egg yolk, artisan bread, arugula, EVOO, sea salt and pepper, toasted artisan bread	$20
VEGGIE QUINOA Crispy quinoa, cucumber, asparagus, broccolini, red bell peppers, mushrooms, lemongrass soy glaze, fried basil	$16
VEGGIE TOSTADAS Soy chorizo, mushrooms, peppers & onions, tomatillo salsa, fried cauliflower tortillas, shredded lettuce, Poblano chili aioli, pico de gallo, cotija cheese	$16
PORK TOSTONES Fried plantains, guacamole, slow roasted mojo pork, Cajun creama, pickled onions, cotija cheese, micro cilantro	$12

SALADS

***BLACKENED MAHI SALAD BOWL** Blackened Mahi, shaved Brussel sprouts, red cabbage, carrots, red bell peppers, cilantro, orange oregano vinaigrette, Cajun sour creama	$19
CHOP SALAD Romaine, artichokes, pepperoncinis, heirloom tomatoes, avocado, red onions, sherry-mustard vinaigrette & manchego	$15
GREEN GODDESS COBB SALAD Chicken, hard boiled eggs, tomatoes, red onion, avocado, bacon, green goddess dressing	$17

Add protein
Chicken $7 | Soy glazed blackened ahi* or sautéed shrimp $9

PIZZAS

Add cauliflower crust $2
All pizzas are prepared in the same oven

CLASSIC MARGHERITA San Marzano tomatoes, fresh mozzarella, pecorino, manchego & basil	$18
MASCARPONE & MUSHROOM Mascarpone cream sauce, cremini mushrooms, arugula, pecorino, truffle oil & manchego	$19
CUBANO PIZZA Mustard creama, gruyere cheese, pecorino, slow roasted marinated pork, capicola, sriracha dill pickles, fresh dill	$20
SPICY HAWAIIAN San Marzano tomatoes, mozzarella, spicy capicola, roasted pineapple, caramelized red onions, jalapeño & pecorino	$20
SAUSAGE & HOT HONEY Ricotta, mozzarella, spicy soppressata, sausage, pecorino & hot honey	$20

ENTREES

DOUBLE SMASHBURGER WITH FRENCH FRIES Double smash patty, house sauce, lettuce, pickle, tomatoes, French fries, Sriracha ketchup	$18
CAJUN PASTA Choice of chicken or shrimp, tomato, onion, white wine, lemon juice, scallions in a Cajun alfredo sauce & toasted artisan bread	$20
MOJO SHRIMP Citrus marinated shrimp, tomatoes, green onions, cilantro, black beans & rice, fried plantains	$22
VACA FRITA Shredded beef grilled with onions, served with black beans and rice, fried plantains	$21
MOJO PORK TENDERLOIN SANDWICH Slow roasted mojo pork tenderloin, arugula, sauteed onions & peppers, gruyere cheese, tajin mayonnaise served with tajin fruit salad	$18

SIDES

YUCA FRIES & AVOCADO DIPPING SAUCE	$11
TAJIN FRUIT SALAD	$7
BLACK BEANS & RICE	$7
STREET CORN	$12

DESSERTS

BOURBON BREAD PUDDING Decadent bread pudding topped with vanilla bean ice cream, pecan crumbles & bourbon glaze	$10
MINI JARS • Double Chocolate Brownie • Berries & Cream • Key Lime Cake • Strawberry Shortcake	$7 EA $17 FOR 3
SMORES SKILLET Marshmallow fluff, marshmallow, Nutella, semi-sweet chocolate, graham cracker crust, chocolate sauce	$12

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten-free.

DRINKS

SIGNATURE COCKTAILS

PUTTERY OLD FASHIONED Rye Whiskey, Bitters, Orange Oils	$15
THE MARK OF CINCORO Cincoro Reposado Tequila, Sherry, Demerara Sugar, Orange & Angostura Bitters, Orange & Grapefruit Oils	$19
AUGUSTA SUNSET Vodka, Aperol, Lemon, Cane Sugar	$14
MARGARITA STANDOFF Blanco Tequila, Orange Curacao, Acho Chili, Pineapple, Lime	$14
TASTY GREEN Vodka, Sake, Lime, Cane Sugar, Cucumber, Basil	$14
GOOD SOUND & BEACH BOUND House Rum Blend, Lime, Coconut, Angostura Bitters	$15
BBQ ON A SATURDAY NIGHT Bourbon, Smoked Peach Honey, Lemon, Angostura Bitters	$14
MEAN MACHINE London Dry Gin, Orgeat, Midori, Lime, Cane Sugar, Mint	$14
BRUMBLE Silver Rum, Lemon, Blackberry Simple Syrup	$14

ZERO PROOF COCKTAILS

PUTTERY GINGER BEER House-pressed Ginger, Lime, Soda, Mint	$6
BLACKBERRY MINT COOLER Fresh Blackberry, Mint, Citrus, Soda	$6
SPICY PIÑA RICKEY Pineapple, Lime, Habanero, Soda	$6

WINE

		GLASS	BOTTLE
REDS	**PINOT NOIR**	$13	$42
REDS	**CABERNET SAUVIGNON**	$13	$42
WHITES	**SAUVIGNON BLANC**	$13	$42
WHITES	**CHARDONNAY**	$13	$42
SPARKLING	**WHITE**	$12	$38
SPARKLING	**ROSE**	$13	$42

BEER & SELTZER

DRAFTS	**YUENGLING**	$7.5
DRAFTS	**BLVD SPACE CAMPER**	$7.5
DRAFTS	**BLVD TANK 7**	$7.5
DRAFTS	**KC BIER CO DUNKEL**	$7.5
DRAFTS	**KC BIER CO PILSNER**	$7.5
DRAFTS	**LOGBOAT BOBBER LAGER**	$7.5
DRAFTS	**MARTIN CITY SURVIVAL BLONDE**	$7.5
DRAFTS	**TORN LABEL FEST BIER**	$7.5
DRAFTS	**TORN LABEL ALPHA PALE ALE**	$7.5
DRAFTS	**FREE STATE GUAVATAS**	$7.5
BOTTLES & CANS	**BOULEVARD WHEAT**	$6.5
BOTTLES & CANS	**BOULEVARD MANGO JUNGLE**	$6.5
BOTTLES & CANS	**BLVD QUIRK STRAWBERRY LEMON**	$6.5
BOTTLES & CANS	**COORS LIGHT**	$6
BOTTLES & CANS	**BLUE MOON**	$6.5
BOTTLES & CANS	**WHITE CLAW**	$6.5
BOTTLES & CANS	**PUBLIC HOUSE BIERLEICHEN!**	$6.5
BOTTLES & CANS	**MARZEN**	$6.5
BOTTLES & CANS	**MICHELOB ULTRA**	$6.5
BOTTLES & CANS	**MARTIN CITY EASY WAY IPA**	$6.5

Must be 21 or over to purchase and consume alcohol.

Drink Responsibly.
Drive **Responsibly**.