

## 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
- Smoers 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**

<b>Puttery Old Fashioned</b>	15
Rye whiskey, bitters, orange oils	
<b>Margarita Standoff</b>	14
Blanco tequila, orange curacao, ancho chili, pineapple, lime	
<b>Mean Machine</b>	14
Gin, orgeat, Midori, lime, cane sugar, mint	
<b>Tasty Green</b>	14
Vodka, lime, cane sugar, cucumber, basil	
<b>Good Sound &amp; Beach Bound</b>	15
Bacardi Superior Rum, Bacardi 8 year rum, lime cordial, coconut, Angostura Bitters	
<b>Augusta Sunset</b>	14
Vodka, Aperol, lemon cordial	
<b>Return of the Serpent</b>	15
Blanco Tequila, pineapple, poblano, cilantro, lime	
<b>London Calling</b>	15
London Dry Gin, bergamot, earl grey, absinthe, lemon	
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<b>The Mark of Cincoro</b>	19
Cincoro Reposado Tequila, Dry Sack Sherry, demerara, orange & Angostura Bitters, grapefruit oils	

**Zero-Proof Cocktails \$6**

- Puttery Ginger Beer**  
House-pressed ginger, lime, soda, mint
- Blackberry Mint Cooler**  
Fresh blackberry, mint, citrus, soda
- Spicy Piña Rickey**  
Pineapple, lime, habanero, soda

**Wine** Glass \$13/Bottle \$42

<b>Red Wine</b>	<b>White Wine</b>
Merlot	Chardonnay
Pinot Noir	Pinot Grigio

**Beer & Seltzer**

<b>Drafts</b>	8
Yuengling	
Boulevard Space Camper IPA	
Boulevard Tank 7 Farmhouse Ale	
Boulevard Irish Ale	
Boulevard Wheat	
Una Familia Mexican Lager	
Homestead Cider	
Rotating Tap	
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<b>Draft Cocktail</b> see server	14
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<b>Bottles &amp; Cans</b>	6.5
Truly Seltzer	
White Claw Seltzer	
Michelob Ultra	
Budweiser	
Modelo	
Martin City Hazy Way IPA	
Angry Orchard Apple Cider	
Dogfish Head Sea Quench Ale	
Blue Moon	
Sam Adams Seasonal	
Coors Light	
Guinness	
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<b>Other</b>	
Acqua Panna Spring Water	6

