

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, manhego, basil
- Mascarpone & Mushroom v** 19
Mascarpone cream sauce, cremini mushrooms, arugula, pecorino, truffle oil, manhego
- 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 \$15 ~~~~~

Puttery Old Fashioned

Rye whiskey, bitters, orange oils

Margarita Standoff

Blanco tequila, pineapple, spice, lime

BBQ on a Saturday Night

Bourbon, honey, smoked peach, lemon, bitters

Tasty Green

Vodka, lime, cane sugar, cucumber, basil

Good Sound & Beach Bound

Rum, lime cordial, coconut cr me, Angostura Bitters

Augusta Sunset

Vodka, Aperol, lemon cordial

Return of the Serpent

Blanco Tequila, pineapple, poblano, cilantro, lime

London Calling

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

The Mark of Cincoro

Cincoro Reposado Tequila, Benedictine, orange bitters and Angostura Bitters

19

Wine Glass/Bottle ~~~~~

Red Wine

14/56

Red Blend

Red Blend

Cabernet Sauvignon

Cabernet Sauvignon

Pinot Noir

Pinot Noir

White Wine & Ros 

14/56

Chardonnay

Pinot Grigio

Sauvignon Blanc

Ros 

Sparkling Wine

12/56

Prosecco

Brut Ros 

Brut

Beer & Seltzer ~~~~~

Drafts

La Dona Rotating Tap 8

Pryes Rotating Tap 8

Modist Rotating Tap 8

Modelo 7

Utepils Skolsch Kolsch 7

Kona Big Wave Pale Ale 7

Castle Danger Cream Ale 7

Deschutes Fresh Squeezed IPA 7

Sam Adams Seasonal 6

Coors Light 6

Bottles & Cans

Sociable Training Wheels 8

Sociable Free Wheeler 8

Modist Rotating 8

Guinness 8

Happy Dad Seltzer 8

High Noon 8

New Belgium Voodoo Ranger 7

Corona 6

Miller Light 6

Heineken 0.0 6

Other

Red Bull 4

Acqua Panna Spring Water 6

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

Puttery Ginger Beer

House-pressed ginger, lime, soda, mint

Blackberry Mint Cooler

Fresh blackberry, mint, citrus, soda

Spicy Pi a Rickey

Pineapple, lime, habanero, soda

