

## Shareables

- Charcuterie board** 26  
Three seasonal meats and three cheeses, marinated olives, grilled asparagus, salted pecans, roasted garlic jam, toasted artisan bread
- Burrata Strawberry Balsamic Basil** v 17  
Hot honey, burrata, strawberry balsamic, basil, lemon zest, toasted artisan bread
- \*Tropical Ceviche** 16  
Citrus marinated mahi mahi, mango, pineapple, onion, cucumber, red bell peppers, tomatoes, cilantro, tortilla chips
- \*Tuna Stack** 19  
Marinated ahi tuna, seasoned avocado, crispy sushi rice, mango cucumber pico, mango soy glaze, togarashi rice chips
- Fire Shrimp** 19  
Cajun butter, tomato, micro cilantro, toasted artisan bread
- Sriracha Honey BBQ Chicken Wings** 19  
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 12  
Served with sriracha ketchup, horseradish mustard-aioli
- Veggie Tostadas** v 16  
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 21  
San Marzano tomatoes, fresh mozzarella, pecorino, manchego, basil
- Mascarpone & Mushroom** v 21  
Mascarpone cream sauce, cremini mushrooms, arugula, pecorino, truffle oil, manchego
- Spicy Hawaiian** 21  
San Marzano tomatoes, mozzarella, roasted pineapple, spicy capicola, caramelized red onions, jalapeno, pecorino
- Sausage & Hot Honey** 21  
Ricotta, mozzarella, spicy soppressata, sausage, pecorino, hot honey
- BBQ Chicken** 21  
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** 17  
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** 24  
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 \$16** ~~~~~

**BBQ on a Saturday Night**

Bourbon, honey, smoked peach, lemon, peach bitters, Angostura Bitters

**Margarita Standoff**

Tequila, citronge, ancho chili, pineapple, lime

**Good Sound & Beach Bound**

Rum, lime cordial, coconut, jasmine, pimento bitters

**Puttery Old Fashioned**

Rye whiskey, Angostura Bitters, lemon oils

**Return of the Serpent**

Blanco Tequila, pineapple, poblano, cilantro, lime

**London Calling**

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

**The Mark of Cincoro 21**

Cincoro Reposado Tequila, Benedictine, orange bitters and Angostura Bitters, lemon and orange oils

**Draft Cocktails \$16** ~~~~~

**Tito's Orange Line**

Tito's, triple sec, orange juice, cranberry juice, topped with Sprite

**Puttery Sangria**

Merlot, brand, triple sec, cassis, pear purée, cranberry juice

**Zero-Proof Cocktails \$7.5** ~~~~~

**Puttery Ginger Beer**

House-pressed ginger, lime, soda, mint

**Watermelon Agua Fresca**

Watermelon, honey, lemon, soda

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

**Drafts 8.5**

**Stella Artois** Pilsner

**Michelob Ultra**

**Bold Rock** Hard Cider

**Atlas Ponzi** IPA

**DC Brau Pils** Pilsner

**Aslin No Backsies** Hefeweizen

**Kona Big Wave** Pale Ale

**Sierra Nevada Hazy Little Thing** IPA

**Bottles & Cans 7**

**DC Brau Penn Quarter Porter**

**Mango Cart Golden Road** Wheat Ale

**Sierra Nevada Sunny Little Thing** Wheat

**Deschutes** Rotating

**High Noon**

**Budweiser**

**Bud Light**

**Modelo**

**Miller Lite**

**Stella Artois Liberte 0.0** Non-Alcoholic

**Other**

**Acqua Panna Spring Water 6**

**Redbull 6**

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

**Red Wine**

**Bread & Butter 17/64**

Cabernet Sauvignon, Napa Valley, NV

**Landmark Vineyards 17/64**

Pinot Noir, Russian River, 2016

**Charles and Charles 16/64**

Red Blend

**White Wine & Rosé**

**Domaine de Bernier 16/64**

Chardonnay, Loire Valley, NV

**Fleurs de Prairie 14/54**

Rose, Languedoc, NV

**Seaglass 12/48**

Sauvignon Blanc

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Riesling, Canada, 2021

**Oyster Bay 12/48**

Pinot Gris, New Zealand, 2020

**Sparkling Wine**

**Chandon 17/64**

Brut Sparkling, NV

**Chandon 17/64**

Brut Rose, NV

**Ménage à Trois 17/64**

Prosecco

