

## SHAREABLES

**CHICKEN WINGS** *bone-in 17 bone-less 15*  
Choice of Buffalo Sauce, Lemon Pepper Dry Rub, Korean BBQ Sauce  
Jumbo Cut Wings served with Carrot Sticks and Ranch

**WING FLIGHT** 25  
12 Bone-In Wings dressed in our 3 Signature Sauces,  
served with Carrot Sticks and Ranch

**CRAB CAKES** 22  
Fresh Handmade Crab Cakes, Lemon, Micro Cilantro,  
served with Slaw and Remoulade

🍷 **VEGGIE TOSTADAS** 15  
Impossible Meat, Mushroom, Peppers, Onion, Lettuce, Pico De Gallo,  
Tomatillo Salsa, Poblano Chili Aioli, Pecorino, Fried Wheat Tortillas

🍷 **SPINACH ARTICHOKE DIP** 18  
Creamy Spinach Dip, with Parmesan & Gruyere Cheese,  
Roasted Garlic, Diced Tomato, Tortilla Chips

**QUESO CHORIZO** 12  
Tortilla Chips served with Queso, Chorizo, and Pico de Gallo

🍷 **CHIPS & DIPS** 10  
Tortilla Chips served with Salsa Roja & Guacamole

🍷 **HOUSE CUT FRIES** 10  
Hand Cut Fries blanched for 24 Hours,  
served with Sriracha Ketchup and Horseradish Mustard Aioli

## Signature

## ENTREES

**CREAMY CAJUN ALFREDO** 24  
Choice of Chicken or Shrimp  
Penne Pasta, Cajun Alfredo, Manchego, Black Pepper

**BOLOGNESE PASTA** 22  
Meat Sauce, Manchego, Black Pepper

**MISO SALMON\*** 24  
Marinated Miso Salmon, Apple Slaw, Ginger Rice, Balsamic Broccolini

**MARSALA STATLER CHICKEN** 28  
Pan-Seared Airline Chicken, Marsala Wine Sauce,  
Seasonal Vegetable Medley, Garlic Mashed Potatoes

**CHICKEN PICCATA** 25  
Seared Chicken, Garlic Mashed Potatoes, Broccolini, Lemon Caper Cream

**HONEY CHIPOTLE SHRIMP BOWL** 22  
Pan Seared Shrimp, Mango, Avocado, Black Bean,  
Corn Relish, Red Bell Pepper, Ginger Rice, Cilantro

## Artisan

## PIZZAS

🍷 **CLASSIC MARGHERITA** 19  
San Marzano Sauce, Fresh Mozzarella, Pecorino, Manchego, Basil

**SAUSAGE & HOT HONEY** 20  
Sausage, Hot Honey, Spicy Soppressata, Mozzarella, Ricotta, Pecorino

**SPICY CHORIZO PIZZA** 20  
Piquillo Peppers, Mozzarella, Chorizo, Jalapeno, Crushed Red Pepper

🍷 **VEGGIE** 20  
White Sauce, Spinach, Tomato, Mushroom, Red Onion,  
Mozzarella, Pecorino, Manchego, Sea Salt, Pepper

**MEAT LOVERS** 21  
San Marzano Sauce, Mozzarella, Pepperoni, Italian Sausage,  
Spicy Soppressata, Pecorino, Manchego, Sea Salt, Pepper

## Hometown HEROES



**FISH N' CHIPS** 19

Beer Battered Fish, Coleslaw, Lemon Caper Aioli,  
Jalapeno Tartar Sauce, served with House Cut Fries

**BBQ BRISKET MAC & CHEESE** 19

White Cheddar, Pecorino, Panko Crust, Green Onion

**BBQ BURGER\*** 19

BBQ Pulled Pork, Cheddar, Mike's Hot Honey,  
Bacon, Onion Straws, served with House Cut Fries

## SANDWICHES

Served with our Signature House Cut Fries

**DOUBLE SMASH BURGER\*** 18

Double Smash Patty, House Sauce,  
American Cheese, Pickle, Lettuce, Tomato  
Add Guacamole, Bacon, Caramelized Onion 2

**FRIED CHICKEN SANDWICH** 19

Buttermilk Fried Chicken, Slaw, Garlic Aioli,  
Add Buffalo Sauce or Korean BBQ Sauce 2

🍷 **PORTOBELLO SANDWICH** 16

Marinated Portobello Mushroom, Onion,  
Peppers, Arugula, Gruyere, Tomato, Ciabatta

## SALADS

Add Chicken 6, Shrimp 8, Salmon 10

**CHICKEN CAESAR SALAD** 16

Chicken, Romaine, Pecorino, Croutons,  
Housemade Caesar Dressing

🍷 **HARVEST GARDEN SALAD** 16

Strawberry, Pear, Goat Cheese and Walnuts,  
Honey Citrus Vinaigrette Dressing

**GREEN GODDESS COBB SALAD** 19

Chicken, Bacon, Avocado, Hard-Boiled Egg,  
Tomato, Blue Cheese, Green Goddess Dressing

## DESSERTS

**DESSERT FLIGHT** 27  
(Choose 3 Desserts)

🍷 **BOURBON BREAD PUDDING** 10

Bread Pudding, Vanilla Bean Ice Cream,  
Pecan Crumble, Bourbon Glaze

🍷 **CHURRO WAFFLE** 10

Housemade Churro Waffles, French Vanilla Ice Cream,  
Cinnamon Sugar, Chocolate, Caramel, Berries

🍷 **TIRAMISU** 12

Velvety Layered Coffee-Flavored Dessert, Cocoa  
Powder, Chocolate Shavings

🍷 **RASPBERRY DONUT CHEESECAKE** 12

Creamy Cheesecake, Raspberry Filling,  
Raspberry Sauce, Donut Topping

## Signature COCKTAILS \$16



### TASTY GREEN

Tito's Vodka, Cucumber, Basil,  
Cane Sugar, Lime



### AUGUSTA SUNSET

Tito's Vodka, Aperol, Cane Sugar, Lemon



### IT'S ABOUT THYME

Wild Turkey Bourbon, Honey,  
Thyme, Lemon



### EL DIABLO

Espolon Blanco Tequila, Ginger,  
Blackberry, Lime, Soda



### POP STAR

Tito's Vodka, Passionfruit, Vanilla,  
Lime, Sparkling Wine



### MARGARITA STANDOFF

Espolon Blanco Tequila, Pineapple,  
Ancho Chiles, Lime



### THE TRANQUILIZER

Aged Rum, Coconut, Nutmeg,  
Pineapple, Orange



### MONARCH'S CROWN

New Amsterdam Gin, St. Germaine,  
Mint, Cane Sugar, Lemon



### ROCK & RYE OLD FASHIONED

Slow & Low Rock and Rye, Bitters



### QUEEN'S SWIZZLE

Bacardi White Rum, Mint,  
Cane Sugar, Lime, Bitters

## Zero-Proof COCKTAILS \$10



### MARGARITA COMPROMISE

Ancho Infused Ritual Zero-Proof Tequila,  
Pineapple, Cane Sugar, Lime



### SERRANO FIZZ

Ritual Zero-Proof Gin, Blueberries,  
Serrano Peppers, Cane Sugar, Lime, Soda



### THE REVITALIZER

Pineapple, Orange, Coconut,  
Raspberry, Cane Sugar, Lime



### DEMURE SHIRLEY

Pomegranate Grenadine, Cinnamon,  
Cane Sugar, Lime, Soda

## THE 23 COLLECTION \$23

### PUTTERY'S ESPRESSO MARTINI

Cincoro Reposado Tequila, Coffee Liqueur,  
Demerara, Chocolate Bitters

### ROYALE MARGARITA

Cincoro Blanco Tequila, Grand Marnier,  
Cane Sugar, Lime

### CHAMPIONS OLD FASHIONED

Cincoro Reposado Tequila,  
Cane Sugar, Bitters, Grapefruit Oils

### DRAFT BEER \$8

MILLER LITE

ALTER AMBIGRAM

MOODY TONGUE Orange Blossom

BELL'S TWO HEARTED IPA

MODELO

OFF COLOR Apex Predator

RIGHT BEE CIDER Rotating

BLUE MOON

GOOSE ISLAND 312 Wheat Ale

DOS EQUIS

### BOTTLES & CANS \$8

ATHLETIC BREWING NA IPA

THREE FLOYD'S Zombie Dust

REVOLUTION PILS Pilsner

FREEDOM OF SPEACH Fruited Kettle Sour

HIGH NOON SELTZER Assorted Flavors 10

MOODY TONGUE Chocolate Churro Porter 10

### WINE \$16

HOUSE RED

HOUSE WHITE

HOUSE PINK

HOUSE BUBBLY

### WATER \$6

AQUA PANNA

SAN PELLEGRINO

SAN PELLEGRINO ESSENZA Assorted Flavors

PERRIER

# Weekend BRUNCH

EVERY SATURDAY 11AM–3PM

<b>STEAK FRITES &amp; EGGS*</b>	28
Pepper Seared Flat Iron Steak, Cognac Cream Sauce, Sunny Side Up Eggs, Breakfast Potatoes, Onions, Peppers	
<b>BREAKFAST PIZZA*</b>	20
Scrambled Eggs, Salsa Roja, Monterey & Cheddar Cheese, Bacon, Italian Sausage, Pico de Gallo, Poblano Aioli, Cilantro	
<b>CHICKEN &amp; WAFFLES</b>	20
Fried Chicken Tenders, Belgian Waffle, Pepper Gravy, Syrup	
<b>FRIED CHICKEN BISCUIT SANDWICH*</b>	18
Marinated Deep Fried Chicken, Buttermilk Biscuit, White Cheddar, Hot Honey, Over-Easy Egg, Fresh Fruit	
<b>BREAKFAST SMASHBURGER*</b>	19
Two Patties, Potato Bun, American Cheese, House Sauce, Tomato, Lettuce, Pickle, Egg, French Fries, Sriracha Ketchup	
<b>BREAKFAST BURRITO*</b>	18
Flour Tortilla, Scrambled Eggs, Italian Sausage, Pepperjack Cheese, Monterey Cheese, Potato, Pico de Gallo, Salsa Roja, Fresh Fruit	
 <b>SUNRISE SANDWICH*</b>	18
Toasted Wheat Bread, Scrambled Egg Whites, White Cheddar, Spinach, Avocado, House Sauce, Fresh Fruit	
 <b>AVOCADO TOAST*</b>	16
Wheat Toast, Poached Egg, Grape Tomato, Hot Honey, Everything-Bagel Seasoning, Chili Flakes	
 <b>THICK CUT FRENCH TOAST</b>	18
Battered Thick-Cut Bread, topped with Fresh Fruit, Syrup	

*Kids*

## BRUNCH

Served with Seasonal Fruit – Ages 12&Under

<b>BACON &amp; EGGS*</b>	15
<b>KIDS WAFFLE</b>	15
<b>KIDS PIZZA</b>	15
Choice of Cheese or Pepperoni	

## BRUNCH COCKTAILS

<b>BOTTOMLESS MIMOSAS &amp; BLOODY MARYS</b>	25
2 hour time limit, does not extend into mini golf courses	
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<b>MIMOSA</b>	13
Champagne and your choice of fruit juice: Orange, Cranberry, Grapefruit, or Pineapple	
<b>BLOODY MARY</b>	13
Vodka, House Bloody Mix, Tajín	
<b>ESPRESSO MARTINI</b>	13
Reposado Tequila, Coffee Liqueur, Demerara, Cacao	
<b>WHISKEY-MOSA</b>	13
Bourbon, Wheat Beer, Cinnamon, Orange, Lemonit	
<b>APEROL SPRITZ</b>	13
Aperol, Sparkling Wine, Soda Water	

 Vegetarian  Vegan

\*These foods can be ordered raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Notify your server of food allergies or dietary restrictions.