

SHAREABLES

CHICKEN WINGS *bone-in 17 bone-less 15*
Choice of Buffalo, Lemon Pepper, Korean BBQ, Mumbo, Old Bay Honey
 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

BLUE MOON

LEGENDS | Amber Ale

BOLD ROCK CIDER

DC BRAU | Pilsner

STELLA ARTOIS

BIG WAVE KONA

ATLAS PONZI

YUENGLING

COLD BREW 6

TITO'S ORANGE LINE 15

BOTTLES & CANS \$8

MODELO

MILLER LITE

SIERRA NEVADA | Hazy IPA

BUD LIGHT

STELLA ARTOIS | NA

HIGH NOON | Assorted 10

WINE \$16

HOUSE RED

HOUSE WHITE

HOUSE PINK

HOUSE BUBBLY

WATER \$6

AQUA PANNA

SAN PELLEGRINO

PERRIER



SAN PELLEGRINO

Essenza, Assorted Flavors

Weekend BRUNCH

EVERY SATURDAY

11AM–3PM

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

Kids

BRUNCH

Served with Seasonal Fruit – Ages 12&Under

BACON & EGGS	15
KIDS WAFFLE	15
KIDS PIZZA	15
Choice of Cheese or Pepperoni	

BRUNCH COCKTAILS

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

 Vegetarian  Vegan

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.