

Snacks

- 11 EDAMAME
chili sea salt
- 12 ROASTED SHISITO PEPPERS
lime salt
- 12 SPICY FRIES
sriracha mayonnaise
- 14 TRUFFLE-PARMESAN FRIES
black truffle aioli
- 19 TUNA TARTARE
avocado, ginger, rice crisp
- 12 SOFT PRETZELS
pimento beer cheese, mustard

Share

- 11 FRIED OYSTERS (3 PC)
- 12 PIGS IN A BLANKET
- 12 SMOKED SALMON
LETTUCE WRAPS (3 PC)
- 65 14OZ SLICED 35 DAY
DRY AGED SIRLOIN
*grilled garlic bread,
tamarind steak sauce,
horseradish sauce, arugula*

Sliders & Rolls

- 7ea PULLED PORK SLIDER
mango-jicama slaw
- 8ea BEEF SLIDER
cheddar, bread & butter pickle
- 9ea CRAB CAKE SLIDER
bacon, lobster tarragon aioli

Sweets

- 13 BEIGNETS

Beers bottled

- 9 Amstel light
- 9 Bud light
- 12 Chimay Red
- 9 Corona
- 9 Heineken
- 9 Heineken light
- 9 Lagunitas IPA
- 9 Magic Hat #9
- 9 Peroni
- 9 Sam Adams Boston Lager
- 9 Shocktop
- 9 Stella

Cigars

Mild

- 20 Sterling Marevas
- 14 Nat Sherman Host Hobart
- 20 Ashton Magnum

Medium

- 31 Ashton ESG #21
- 19 Arturo Fuente Don Carlos
- 17 Epoca Admiral

Full Bodied

- 50 Padron 80th Maduro

Special Limited

- 62 Don Carlos Aniversario

Champagne & Sparkling by the glass

- 25/125 BILLECART-SALMON
Brut Réserve, Mareuil-sur-Ay, NV
- 18/68 CREMANT D'ALSACE
Brut Rosé, Camille Braun, Alsace, France, NV
- 18/68 CAVA BRUT NATURE
Cuvee Anne-Marie, Castell d'Age, Catalonia, NV

Rosé by the glass

- 14/58 BANDOL
Domaine le Galantin, Provence, France, 2015

White by the glass

- 15/58 SAUVIGNON BLANC
Tablelands, East Coast, New Zealand, 2016
- 13/48 PINOT GRIGIO
Tiefenbrunner, Vigneti delle Dolomiti, Italy, 2015
- 15/60 CHARDONNAY
Au Bon Climat, Santa Barbara, California, 2015
- 14/58 ALVARINHO TRAJADURA
Regueiro, Minho, Portugal, 2015
- 15/58 SEMILLON BLEND
*"The Whip," Murietta's Well,
Wente, Livermore Valley, CA 2014*