

GLOBALLY INSPIRED SHAREABLES

ZESTY STEAMED EDAMAME **VG · GF · N**

Key lime chili salt, sesame seeds

FALAFEL CAKES **VG · GF · N**

Chickpea fritters, rainbow slaw, tahini dipping sauce

PUTTSHACK POUTINE

Smothered cheese & garlic fries, red wine bacon gravy, goat cheese crumbles

WOOD FIRED THAI OCTOPUS* **N**

Poached & wood fired, Thai sesame peanut sauce

MEDITERRANEAN LAMB SKEWERS*

Seven-spiced lamb, cucumber salsa, grilled pita, minted yogurt & peri-peri

HUMMUS DIP DUO **V**

Traditional & peri-peri hummus dips, fresh veggies, toasted pita, house-cooked chip medley

VG · GF *SUBSTITUTE pita with more fresh veggies*

MARYLAND CRAB DIP*

Hot crab, spinach & artichoke dip, house chip medley

BOSTON TAILPIPES

♥ **1 OF EVERY PURCHASE GOES TO WONDERFUND OF MASSACHUSETTS*

Decadent lobster mac 'n cheese spring rolls, fresh tarragon aioli dipping sauce

10	KOREAN BBQ BAO BUNS N <i>CHOOSE FROM PULLED PORK OR VG JACKFRUIT</i> Sriracha mayo, radish & fennel slaw, tarragon aioli & sesame seeds	16
13	BUFFALO CHICKEN DIP Cayenne hot cream cheese & fire braised chicken dip, house chip medley <i>ADD Italian sausage and blue cheese crumbles *3</i>	14
16	SHIITAKE MUSHROOM POTSTICKERS VG · N Steamed & pan seared, tamari ponzu soy & sweet peach dipping sauces	14
16	CHORIZO & CHEESE EMPANADAS Puff pastry, spicy chorizo, bell peppers, roasted corn, black beans, Chihuahua cheese, fresh chimichurri	13
14	THAI FRIED CHICKEN N Green curry & coconut chicken bites, Thai sesame peanut sauce	15
16	MAGNIFICENT MEATBALLS House-made beef, veal & pork meatballs, puttanesca sauce, shaved parmesan, herb oil, garlic crostini VG <i>SUBSTITUTE plant based protein and cheese for vegan friendly</i>	17
19	SWEET & SPICY BRUSSELS SPROUTS VG · GF Oven roasted Brussels sprouts, sweet chili & maple syrup glaze <i>ADD pecanwood bacon *2</i>	11

FLATBREADS

Hand-stretched, sea water-infused, imported Italian sourdough | **GF** option available \$2

MIGHTY MEATBALL

House-made beef, veal & pork meatballs, mozzarella, oregano, parmesan, fresh basil

16

MARGHERITA EXTRA **V**

Buffalo mozzarella, San Marzano sauce, roasted tomatoes, fresh basil, balsamic glaze, herb oil
*ADD shaved prosciutto *3*
VG *SUBSTITUTE cheese for vegan friendly*

16

16

THE REUBEN

Mozzarella & Swiss cheese, shaved corned beef, sauerkraut, pickles, mustard & Russian dressing

16

THE PITMASTER

Smoked chicken, BBQ sauce, smoked Gouda, red onion, jalapeños, buttermilk ranch

16

PEPPERONI BUZZ

Mozzarella, premium pepperoni, hot honey, house-made honeycomb, herb oil

16

GOAT CHEESE VEGGIE **V**

Mozzarella, roasted corn, portobello, red onion, bell peppers, goat cheese, olives, balsamic glaze
VG *SUBSTITUTE cheese for vegan friendly*

16

SALADS & GREENS

Choose from our **GF** dressings:

Buttermilk Ranch, Champagne Vinaigrette, Caesar or Low-fat Balsamic

ROASTED BEETS & GOAT CHEESE **N**

Mixed leaves, oven roasted beets, slow roasted tomatoes, goat cheese, candied walnuts, Champagne vinaigrette

15

FRIED CHICKEN COBB*

Mixed leaves, house fried chicken, avocado, pecanwood bacon, smoked blue cheese, tomatoes, croutons, seven minute egg

17

PAD THAI CHOPPED **VG · N**

Rice noodles, red onion, cabbage, kale, scallion, bell peppers, carrots, Thai peanut dressing, crispy fried kale, chopped peanuts

13

CLASSIC CAESAR*

Romaine, house-made Caesar dressing, garlic croutons, parmesan wafer

13

FEELING EXTRA?

ADD House Fried Chicken, Grilled Chicken or **VG** Falafel Cakes *5

HANDHELD

French Brioche or **VG** Pretzel Bun

Choose from house-made potato chips or French fries

SUBSTITUTE for Cali garlic fries or garden house side salad *2

THE O.G.*

Brisket, chuck & short rib patty, American cheese, signature sauce, L.T.O.P.

17

HATCH CHILE CHEESEBURGER*

Brisket, chuck & short rib patty, fire roasted hatch chiles, chipotle aioli, pepper jack cheese, L.T.O.P.

18

TUSCAN PORK PORCHETTA SANDWICH

Slow roasted garlic & herb pork belly, picante provolone cheese, toasted ciabatta, arugula, Dijon aioli & apple dipping sauce

19

ATLANTA HOT SANDWICH

CHOOSE FROM CAYENNE HOUSE FRIED CHICKEN OR VG MUSHROOM
Chipotle aioli, rainbow slaw, NorthStar pickles

17

CALI CHICKEN SANDWICH

Chargrilled chicken, pepper jack cheese, toasted ciabatta, avocado, chimichurri mayo, L.T.O.

17

FEELING EXTRA?

ADD Pecanwood Bacon, Sunny-Side Egg*, Fresh Avocado or Fresh Jalapenos *2

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BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

WE PREPARE & SERVE PRODUCTS THAT CONTAIN PEANUTS, TREE NUTS, FISH, SHELLFISH, EGGS, MILK, SOY & WHEAT. REGULAR KITCHEN OPERATIONS INVOLVE SHARED COOKING AND PREPARATION AREAS & FOOD VARIATION MAY OCCUR. FOR THESE REASONS, WE CANNOT GUARANTEE THAT ANY MENU ITEM WILL BE COMPLETELY FREE OF ALLERGENS. *THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SIGNATURE COCKTAILS

- PORN STAR MARTINI** 15
Absolut Vanilia Vodka, Passoã
Passion Fruit Liqueur, vanilla syrup,
cold pressed lime juice, smoke filled
side of Sofia Sparkling Brut Rosé
- SMOKIN' PAINKILLER** 15
Pusser's British Navy Rum,
Stroh 160 Overproof Rum,
fresh orange & pineapple juices,
coconut cream, served in a nutmeg
smoke filled wooden chest
- HENNESSY ISLAND** 14
Bacardi Dragonberry, Clement
Creole Shrub Orange Liqueur, Bols
Blue Curuçao Liqueur, Giffard Abricot
du Roussillon, cold pressed lime juice,
Red Bull Yellow Edition, Hennessy float
- SPICED PINEAPPLE
MEZCAL MARGARITA** 16
Montelobos Espadín Mezcal Tequila,
Hanson Habanero Vodka, Ancho Reyes
Verde Liqueur, pineapple syrup, fresh
pineapple juice, cold pressed lime juice,
Jalapeño Hellfire popsicle, hibiscus
sugar rim, candied pineapple wafer
- PERFECT "10"
OLD FASHIONED** 14
Russell's Reserve 10yr old Bourbon,
orange & lemon peel, DeGroff's
Pimento Bitters, demerara syrup,
signature ice ball
- PEACH TEA
ON PEACHTREE** 13
Puncher's Chance Bourbon, Helix 7
Vodka, Ole Smoky Tennessee Peach
Whiskey, Disaronno Amaretto, peach
purée, cold pressed lemon juice,
Coca-Cola®
- ULTIMATE TOP SHELF
MARGARITA** 16
Dulce Vida Blanco Tequila, Cointreau,
cold pressed lime sour, black lava salt
rim, Grand Marnier Supertube
- VERY BERRY MULE** 13
Tito's Handmade Vodka, House-made
strawberry liqueur, Fever-Tree Ginger
Beer, fresh lime, fresh strawberry
- COLD BREW
ESPRESSO MARTINI** 14
Wheatley Vodka, cold brew coffee
liqueur, chilled espresso, Licor 43,
chocolate bitters
- UMAMI BOMB
BLOODY MARY** 16
Ketel One Vodka, house-made Bloody
Mary mix, umami ice, pepperoni,
cheese cubes, olives, pecanwood
bacon, lemon & lime wedges, Tajín rim

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DRAFT BEER

BUD LIGHT	8	SAMUEL ADAMS	
CORONA PREMIER	8	ROTATING SEASONAL	8
GUINNESS	8	CISCO BREWERS	
BLUE MOON		ROTATING SEASONAL	8
BELGIAN WHITE ALE	8	LORD HOBO	
DOGFISH HEAD HAZY-O IPA	8	BREWING COMPANY	
		ROTATING SEASONAL	8

BOTTLED & CANNED BEER

BUDWEISER	6	STELLA ARTOIS	7
BUD LIGHT	6	DOWN EAST CIDER	7
COORS LIGHT	6	JACK'S ABBY	
MILLER LITE	6	HOUSE LAGER	7
CORONA EXTRA	7	STONE BUENAVEZA	
MICHELOB ULTRA	7	SALT & LIME LAGER	7
HEINEKEN	7	NIGHT SHIFT BREWING	
LAGUNITAS IPA	7	WHIRLPOOL PALE ALE	7
MODELO ESPECIAL	7	FIDDLEHEAD IPA	7
		ALLAGASH WHITE	7

BEYOND BEER

TRULY WILD BERRY		HIGH NOON	
SELTZER	8	WATERMELON SELTZER	9
TRULY STRAWBERRY		FLYING EMBERS ORANGE	
LEMONADE SELTZER	8	MIMOSA HARD KOMBUCHA	9
HIGH NOON		FLYING EMBERS PINEAPPLE	
GRAPEFRUIT SELTZER	9	CHILI HARD KOMBUCHA	9

WINE

6 oz 9 oz Bottle

CHARDONNAY

Seaglass, Santa Barbara	10	13	29
The Family Coppola, Sonoma County	11	14	32
Vanderpump Estate Grown, Sonoma Coast			45
Rombauer, Carneros, Napa			67

SAUVIGNON BLANC

Sea Pearl, Marlborough	11	14	32
Kim Crawford, Marlborough	13	16	37

PINOT GRIGIO

Maso Canali, Italy	13	15	35
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RIESLING

Schmitt Söhne, Germany	10	13	29
Milbrandt, Columbia Valley	12	15	35

ROSÉ

Coppola Diamond Collection Rosé of Pinot Noir, Napa	10	13	31
Miraval Côtes de Provence, France			45

BUBBLES

La Marca Prosecco, Treviso, Italy		<i>Split</i>	12
Sofia Sparkling Brut Rosé, Monterey County	13	16	34
Luminore Prosecco Superiore, Treviso, Italy	18	21	50
Bottega Gold Prosecco DOC Spumante Brut, Italy			80
Bollinger NV Brut Special Cuvée, Champagne, France			100

WHITE WINE

WINE

6 oz 9 oz Bottle

PINOT NOIR

Seaglass, Santa Barbara	12	15	34
Lucienne Smith Vineyard, Santa Lucia Highlands	25	28	65

CABERNET SAUVIGNON

Joel Gott 815, California	11	14	29
The Family Coppola, Paso Robles	15	18	41
Roth, Alexander Valley			42
Louis M. Martini, Napa Valley			78
Trinchero BRV, Napa Valley			100
Orin Swift Mercury Head, Napa Valley			140

SELECTED RED WINES

Hahn GSM Rhône Blend, California	12	15	32
Ruffino Modus Toscana, Italy	19	22	42
Bear Flag Zinfandel, Sonoma County			44
Napa Cellars Merlot, Napa Valley			45
Orin Swift Machete Blend, California			90

SHOTS

VEGAS BOMB Crown Royal, peach schnapps, cranberry juice, Red Bull®	11	JOLLY RANCHER Peach schnapps, apple schnapps, cranberry juice	11
LEMON DROP Vodka, triple sec, lemon juice, simple syrup	11	GREEN TEA Jameson Irish Whiskey, citrus sour, peach schnapps, Sprite®	11
SEX ON THE BEACH Vodka, Chambord, peach schnapps	11	PB&J Skrewball Peanut Butter Whiskey, Chambord	11
KAMIKAZE Vodka, triple sec, lime juice	11	CINNAMON TOAST CRUNCH Fireball Whisky, RumChata	11
B 52 Kahlúa, Stroh 160 Overproof Rum	11		

SHOOTERS

SKREWBALL PEANUT BUTTER WHISKEY	12	OLE SMOKY APPLE PIE MOONSHINE	12
FIREBALL CINNAMON WHISKY	12	OLE SMOKY TENNESSEE PEACH WHISKEY	12

SIP WORTHY

2 oz servings straight up or with a signature ice ball

*Some items may occasionally be unavailable due to allocation shortages

Clase Azul Plata	39	Chivas Regal Royal Salute 21yr	70
Kentucky Owl Confiscated Bourbon	45	Tears of Llorona Limited Release Tequila	76
Clase Azul Reposado	47	The Yamazaki Japanese 8yr Single Malt Whisky	79
Don Julio 1942 Añejo	56	Johnnie Walker Blue	82
Avión 44 Reserva Extra Añejo	60	Bacardi Facundo Paraiso Rum	100
Dulce Vida Extra Añejo 5yr	63		

SPIRITS

GIN

Askur Yggdrasil 45
Beefeater Pink
Bombay London Dry
Bombay Sapphire
The Botanist Islay
Drumshanbo
Gunpowder Irish
Hendrick's
Tanqueray No. Ten

VODKA

Absolut
Absolut Citron
Absolut Vanilla
Cîroc Berry
Deep Eddy Ruby Red
Deep Eddy Sweet Tea
Grey Goose
Hanson Habanero
Helix7
Ketel One
Stoli
Tito's Handmade
Wheatley

RUM

Bacardi Dragonberry
Bacardi Gold
Bacardi Silver
Captain Morgan
Gosling's Black Seal
Malibu Coconut
Myers's Dark
Pusser's British Navy
Stroh 160

BOURBON

Bulleit
Jim Beam Black Label
Maker's Mark
Maker's Mark '46
Old Forester Statesman
Puncher's Chance
Russell's Reserve 10Yr
Wild Turkey Longbranch
Woodford Reserve
Double Oaked
Buffalo Trace

SCOTCH/WHISKEY

Angel's Envy Rye
Bruichladdich
The Classic Laddie
Canadian Club 12yr
Crown Royal
Crown Royal Apple
Fireball
Hibiki Harmony
Jack Daniel's
Jameson
Johnnie Walker Black
Laphroaig 10Yr
Macallan 12yr
Oban Single Malt
Templeton Rye 4yr
WhistlePig 10Yr

COGNAC & BRANDY

Hennessy
Martell VS Single Distillery
Rémy VSOP
Torres 10

TEQUILA & MEZCAL

Campo Brava Plata
Casa Noble Blanco
Casamigos Blanco
Casamigos Reposado
Don Fulano Reposado
Dos Hombres
Espadín Mezcal
Espolòn Añejo
Montelobos Espadín Mezcal
Olmeca Altos Reposado
Patrón Silver
Tres Agave Reposado

CORDIALS

Aperol
Baileys Irish Cream
Disaronno Amaretto
Fernet-Branca
Grand Marnier
Jägermeister
Kahlúa
Licor 43
RumChata

MOCKTAILS

HIBISCUS MOCK MULE	9	COTTON CANDY CRUSH	9
Hibiscus syrup, fresh lime, Fever-Tree Ginger Beer		Cotton candy syrup, cold pressed lime juice, Red Bull® Coconut Edition	
PEACH FREE BELLINI	9	PASSION FRUIT LEMONADE	9
Seedlip Spice 94 Non-Alcoholic Spirit, peach purée, sparkling apple juice		Cold-pressed passion fruit and lime juices, Fever-Tree Sparkling Lemon	

N/A BEER

HEINEKEN 0.0	6
CLAUSTHALER DRY HOPPED	6
SAMUEL ADAMS JUST THE HAZE NA IPA	6

WATER

SMARTWATER® STILL **5**

ENERGY

RED BULL® **6**
Energy Drink
Sugarfree
The Coconut Edition
The Blue Edition
The Yellow Edition

SODA

COKE® **3.95**
COKE ZERO® **3.95**
SPRITE® **3.95**
FANTA ORANGE® **3.95**
DR PEPPER® **3.95**
BARQ'S ROOT BEER® **3.95**
**MINUTE MAID
LEMONADE®** **3.95**
ICED TEA **3.95**
PEACH ICED TEA **4.25**

NON-ALCOHOLIC

DESSERTS

STICKY TOFFEE BANANA CAKE **V** **12**

Vanilla bean gelato,
banana butterscotch sauce

SKREWBALL COOKIE SKILLET
À LA MODE **V · N** **13**

House baked chocolate chip cookie cake,
Skrewball Peanut Butter Whiskey ice cream,
salted caramel sauce

VG ***SUBSTITUTE** cookie and coconut milk chocolate
gelato for vegan friendly*

FRENCH QUARTER CRÈME BRÛLÉE **V** **14**

Espresso crème brûlée, cinnamon sugar
beignets, salted caramel & chocolate
dipping sauces

NUTELLA S'MORES FLATBREAD **V · N** **10**

Marshmallow, graham cracker,
Nutella, honeycomb

BAG OF BEIGNETS **V** **10**

Powdered sugared beignets, salted caramel
& dark chocolate dipping sauces

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DESSERTS

LAVAZZA ITALIAN COFFEE

HOT TEA	3.75
ESPRESSO	4
DOUBLE ESPRESSO	5
AMERICANO	5
CAPPUCCINO	6
LATTE	6
MOCHA	6
HOT COCOA	6

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COFFEE